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| On Draught | 0.3 l | 0.56 l | Pitcher 1.5l |
| Hop House 13 Hopped Lager 5.0% | 3.70 | 6.00 | - |
| Guinness Irish Stout 4.2% | 3.50 | 5.50 | - |
| Kilkenny Irish Red Ale 4.3% | 3.50 | 5.50 | 14.90 |
| Stowford English Cider 5.0% | 3.50 | 5.50 | 14.90 |
| Radeberger Pilsener 4.8% | 3.00 | 4.90 | 13.90 |
| Schlösser Alt ocalAle 4.8% | 3.00 | 4.90 | 13.90 |
| Black & Tan 4.6% | 3.50 | 5.50 | - |
| Black Velvet 4.6% | 3.50 | 5.50 | - |
| Snakebite Pils & Stowford 4.8% | 3.50 | 5.50 | - |
| Kilkenny Red Ale & Sprite 4.3% | 3.50 | 5.50 | - |

Bottle Beers

| | Bottle | Bucket 6 |
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| Schöfferhofer 0.5 l Wheat Beer 5.0% | 4.50 | - |
| Schöfferhofer Alkoholfrei 0.5 l 0.0% | 4.50 | - |
| Büble Bayrisch Hell 0.5 l Bavarian 5.5% | 4.90 | - |
| Jever Fun 0.33 l Alcohol Free Beer | 3.50 | - |
| Carlsberg 0.33 l Danish Pale Lager 5.0% | 4.00 | 20.00 |
| Estrella Damm 0.33 l pale lager 4.6% | 4.00 | 20.00 |
| Corona 0.33 l Mexican Pale Lager 4.6% | 4.50 | 22.50 |
| Grolsch 0.45 l Dutch Premium Pilsner 5.0% | 4.50 | - |

Ciders

| | Bottle |
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| Magners Irish Cider | 6.80 |
| <i>Co. Tipperary 0.567 l Bottle 4.5%</i> <i>Choice of; Apple / Pear / Berry</i> | |
| Brothers Cider | 6.50 |
| <i>England 0.5 l Bottle Gluten Free</i> <i>Suitable For Vegans Toffee Apple / Cloudy Lemon</i> | |

Craft Beers *Fine craft beers from around the world...*

O'hara's

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| IRISH RED Traditional Red Ale - 4.3% a.b.v | 0.33 l | 5.50 |
| <i>Carlow, Co. Carlow, Republic of Ireland</i> <i>This Irish Red is much more complex than it's rivals.</i> | | |
| IRISH PALE ALE Contemporary IPA - 5.2% a.b.v | 0.33 l | 5.50 |
| <i>A Contemporary style IPA with an Irish twist.</i> | | |

Trouble Brewing *Co. Kildare, Rep. Of Ireland*

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| SABOTAGE Strong & Hoppy IPA - 5.5% a.b.v. 0.5l | 7.00 |
| <i>Has an assertive hoppy bite of citrus & spice with a strong, full body.</i> | |
| GRAFITI SESSION Pale Ale - 3.6% a.b.v. 0.5l | 7.00 |
| <i>This session pale ale packs a flavourful punch beyond it's modest ABV.</i> | |
| DECEPTION Golden Ale - 4.3% a.b.v 0.5l | 7.00 |
| <i>Smooth, refreshing golden full-bodied ale with a distinctive hop flavour.</i> | |

Wichwood *Whitney, Oxfordshire, England*

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| HOBGOBLIN Red Beer 4.5% a.b.v 0.5 l | 6.50 |
| <i>Traditional craft brewed with Chocolate & Crystal Malts & a blend of Styrian, Goldenings & Fuggles hops to produce a full bodied ruby beer.</i> | |

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| GINGERBEARD Ginger Beer 4.2% a.b.v 0.5 l | 6.50 |
| <i>Amber ale ginger & infused to deliver a spicy finish with a bit of bite.</i> | |

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| BLACK WITCH Porter 5.0% a.b.v 0.5 l | 6.50 |
| <i>A dark porter.. Brewed with Fuggle, progress & challenger hops</i> | |

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| White | 0.2 | 0.75 |
| Grauburgunder Qualitätswein trocken Pinot Grigio | 5.80 | 21.00 |

Ein jugendlicher Grauburgunder, mit fruchtigen Aromen von Honigmelone und Trauben.

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| Riesling Qualitätswein trocken | 5.80 | 21.00 |
| <i>Strahlendes Gelb. Zitrusduft und ein wenig hefig. Am Gaumen frisch mit fein dosierter Säure. Etwas Aprikose und geriebene Zitronenschalen.</i> | | |

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| Weißburgunder Qualitätswein trocken / Vino Bianco | 5.80 | 21.00 |
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Sattes Gelb mit weißen Spitzen. Apfel, Birne und dezent Ananas im Duft. Saftig, vollmundig und fruchtbetont auf der Zunge.

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| Müller -Thurgau Qualitätswein halbtrocken | 5.50 | 20.00 |
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Glänzendes Gelb. Pfirsich und grüne Äpfel im Vordergrund gefolgt von Muskat. Mild und süffig auf der Zunge und doch frisch und fruchtig.

Red & Rosé

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| Acolon Qualitätswein trocken / Red | 5.80 | 21.00 |
| <i>Ein rotes Kraftpaket. Kräftige Aromen von Brombeeren und Lakritze, dazu</i> | | |

Schwarzkirsche. Saftig, würzig und präsent am Gaumen.

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| Rosé Qualitätswein feinherb | 5.50 | 20.00 |
| <i>Lachsfarbener fruchtig-frischer Rosé aus verschiedenen roten Südpfälzer Rebsorten</i> | | |

Gins

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| Schmittmann 1818 | 8.90 |
| <i>Niederkassel, Germany-Vol. of 40 %</i> <i>Stored in 70-year-old oak barrels. hints of Juniper & Lemon</i> | |

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| Tanqueray | 8.50 |
| <i>Fife, Scotland - Vol. of 43.7 %</i> <i>Hint of liquorice with a slight spice</i> | |

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| Bombay Sapphire | 8.90 |
| <i>England - Vol. 43.7 %</i> <i>Herb Infused London Dry Gin.</i> | |

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| The Duke | 9.60 |
| <i>München Germany - Vol. of 45% vol</i> <i>Bavarian gin with hop & malt flavour, 13 botanicals</i> | |

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| Hendricks | 10.40 |
| <i>West Coast, Scotland - Vol. of 41%</i> <i>Served with a fresh slice of cucumber</i> | |

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| Tanqueray 10 | 10.00 |
| <i>Fife, Scotland - Vol. of 47.3% Simply, the dry gin</i> | |

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| Monkey 47 | 10.40 |
| <i>Black Forest, Germany - Vol. of 47%</i> <i>Complex gin from the Black Forest with 47 botanicals</i> | |

Whiskey

Irish

Gendalough Double Barrel 6.50

Single grain 2 barrel whiskey. Fruit; cherry, raisin.

Glendalough 7 8.00

Single malt, 7 year old. Rich and sweet, a premium single malt Irish whiskey

with a touch of cinnamon and more than a hint of citrus fruits.

Glendalough 13 11.50

Single malt, 13 year old. Deep butterscotch, honeycomb & rich lemon

meringue balanced with citrus fruits and just a hint of a clove spice,

Jameson Blended. Smooth Character 5.80

Jameson Reserve 12 yr. Pot Still. Spicy & Sweet 8.30

Paddy Blended. Soft & Sweet 5.40

Bushmills Blended. Cocoa & Butter 5.80

Black Bush Blended. Malty & Nutty 6.40

Bushmills Malt 10 yr. Single Malt. Pepper & Honey 6.40

Redbreast 12 yr. Single Pot Still. Fruity & Honey 8.60

Tullamore Dew. Blended. Smooth & Malty 5.40

Tullamore Dew 12yr. Blended Rounded & Fruity 8.60

Midleton Single Pot Still 16.90

Nutmeg & cinnamon, orange peel, vanilla & baked pear Midleton

Distillery shares its name with the distillery in which it is made. The first 'Very Rare' bottling was released in 1984 and a new vintage is released every year.

Scotch

Johnnie Walker Red 5.40

Blended. Heather, Herbs, & Honey

Johnnie Walker Black 12 yr. 6.20

Blended. Smokey & Barley

Chivas Regal 12 yr 6.20

Blended. Honey, Apple, & Vanilla

Dalwhinnie 15 Yr. 8.30

Old Single Malt Light, Fruit & Heather

Cragganmore 12 yr. 7.90

Single Malt. Sweet & Smokey

Talisker 10yr. 7.90

Single Malt. Coconut & Smokey

Lagavulin 16yr. 9.20

Single Malt. Smokey & Sweet

Oban 14yr. 8.80

Single Malt. Fruity, Figs, Honey & Sweet Spices

Knockando 12 Yr. 7.90

Slow Matured Single Malt Scotch

Soft Drinks

| | Mixer | 0.3 l | 0.4 l |
|---|-------|-------------|-------------|
| Pepsi - Pepsi Max ^{(1) (4)} | | 1.90 | 3.00 |
| | | | 4.00 |

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| 7 UP - Mirinda - Ice Tea ^{(1) (2) (4)} | | 3.00 | 4.00 |
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| Bottles | Mixer | 0.25 l | 0.75 l |
|---|-------|-------------|-------------|
| Setlerters Still Or Sparkiling Water | - | 2.80 | 6.00 |

| Red Bull | Mixer | 255 ml Can |
|-----------------|-------|-------------|
| Original | | 3.00 |
| | | 4.00 |

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| Tropical | | 3.00 | 4.00 |
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| Sugar Free ^{(1) (4)} | | 3.00 | 4.00 |
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| Schweppes Bottle | Mixer | 200ml |
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| Bitter Lemon | | 2.00 |
| | | 3.20 |

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| Ginger Ale | | 2.00 | 3.20 |
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| Tonic | | 2.00 | 3.20 |
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Juices

| | Mixer | 0.3 L | 0.4 L |
|--------------|-------|-------------|-------------|
| Apple | | 1.90 | 3.20 |
| | | | 4.10 |

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| Orange | | 1.90 | 3.20 |
| | | | 4.10 |

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|---------------|--|-------------|-------------|
| Banana | | 1.90 | 3.20 |
| | | | 4.10 |

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|---------------|--|-------------|-------------|
| Cherry | | 1.90 | 3.20 |
| | | | 4.10 |

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| Cranberry | | 1.90 | 3.20 |
| | | | 4.10 |

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| Maracuja | | 1.90 | 3.20 |
| | | | 4.10 |

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| Apfelschorle <small>Apple juice & soda water</small> | - | 3.20 | 4.10 |
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Hot Drinks *Served till 11pm*

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| Coffee Creme | | 3.00 |
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| Cappuccino | | 3.50 |
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| Latte Machiatto | | 3.50 |
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| Milchkaffee | | 3.50 |
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| Espresso | | 2.80 |
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| Double Espresso | | 3.50 |
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| Hot Chocolate | | 3.50 |
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| With Cream | | 4.00 |
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| Tea <i>Choice of Black / Mint / Fruit / Chamomile</i> | | 2.90 |
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Rise & Shine *Weekends Till 3pm*

Full Irish Breakfast 12.50
Irish rashers, fried eggs, mushrooms, Irish sausages, Heinz baked beans, grilled tomato, black pudding, hashes brown & toast with Kerrygold butter.

Irischer Speck, Spiegeleier, irische Würstchen, Champignons, Heinz Bohnen, gegrillte Tomaten, Blutwurst, Rösti & Toast mit Kerrygold Butter.

Vegetarian Grill 11.50

Veggie Sausage, fried egg, mushrooms, Heinz baked beans, grilled tomato, grilled peppers, hash brown, toast & Kerrygold butter

Vegetarisches Würstchen, Spiegeleier, Heinz Bohnen, gegrillte Tomaten, Paprika, Rösti & Toast mit Kerrygold Butter.

Homemade Soup

Soup Of The Day 5.50

Traditional homemade soup made from seasonal vegetables served with O'Brien's brown bread and Kerrygold butter

Hausgemachte Suppe aus saisonalem Gemüse der Region mit Irischem Brot und Kerrygold Butter.

Bar Snacks

Grilled Cheese Sambo 4.90

Homemade brown bread with melted Irish Cheddar Cheese

O'Briens Brot mit Kerrygold Kräuterbutter und Irischem Käse überbacken

Spuds in a basket 5.90

Chunky hand cut chips from seasonal potatoes which are from our local farmer served with a garlic-basil mayo

Hausgemachte Kartoffelecken vom lokalen Bauern mit frischer Knoblauch Basilikum Mayonnaise ^{C, G}

Golden fried chicken wings

Our wings are tossed in our very own marinade. Served with a choice of Louisiana hot wing sauce or blue chesse & celery. ^{A, C, G}

Knusprige Hähnchenflügel serviert nach Wahl mit Louisiana Soße oder unserem Blue Cheese dip mit Sellerie

Bucket of 5 pieces / 5 Stück 6.50

Bucket of 10 pieces / 10 Stück 11.50

Nachos

Vegetarian Nachos 8.90

Tortilla chips topped with our vegetarian 3 bean chilli, jalapenos, Irish melted cheese, spring onion, salsa, guacamole & crème fraiche.

Tortilla Chips mit einem 3 Bohnen Chilli, Jalapenos & Käse überbacken, Serviert mit Salsa, Guacamole & Creme fraiche ^{(2) (3) G, J,}

Beef Nachos 9.50

Tortilla chips topped with homemade beef chili, jalapeños & Irish cheese; served with spicy salsa, Crème fraîche & guacamole

Tortilla Chips mit Rindfleischchili, Jalapeños und Käse überbacken, serviert mit würziger Salsa, Crème fraîche & Guacamole ^{(2) (3) (7) G, J,}

Think Green

Sweet Vegan Burger 12.90

A combination of sweet potatoes, kidney beans, black beans, with coriander & cumin, coated with rice flakes, red onion, tomato, toasted sesame seed bun, topped with guacamole served with french fries

Eine Kombination aus Süßkartoffeln, Kidneybohnen, schwarze Bohnen, mit Koriander & Kreuzkümmel, überzogen mit Reisflocken, rote Zwiebeln, Tomaten, im Sesambrötchen mit Guacamole serviert mit Pommes.

Fish From The Field 12.00

Vegan fish based on white vegetables, jackfruit, hemp protein, linseed oil in a crispy batter, served with chips & mushy peas

Veganes Erzeugnis auf Basis von weißen Gemüsesorten, Jackfrucht, Hanf Protein, Lein Öl in einer krossen Pannade serviert mit Pommes & Erbsenpüree.

Chicken Caesar 11.50

Flame grilled chicken breast served on a bed of Romaine lettuce tossed in our own classic Caesar dressing with boiled egg, croutons, crispy bacon, diced tomatoes & parmesan

Gegrillte Hähnchenbrust auf Romana Salat, serviert mit hausgemachten o'reillys Caesar Dressing, Croutons, knusprigem Speck, gekochtem Ei, gewürfelten Tomaten und geriebenem Parmesan

Goats Cheese Salad 11.50

Grilled goats cheese served on a bed of mixed leaves, walnuts, diced tomatoes, red onions with a honey & thyme dressing

Gegrillter Ziegenkäse auf Blattsalat mit karamellisierten Walnüssen, gewürfelten Tomaten und roten Zwiebeln, serviert mit einem Balsamico-Essig Dressing oder einem Zitronen-Honig Thymian Dressing ⁵

Break Bread

- Club Sambo 11.50**
Chicken breast, crispy bacon, fried egg, cheese, tomato, lettuce & mayo on toast served with chips.
Sandwich mit Hähnchenbrust, knusprigem Speck, Spiegelei, Käse, tomate, Salat & Mayo serviert mit Pommes Frites ^{A, C}

Food From Home

- Traditional Fish & Chips 13.90**
Golden fried cod in a Kilkenny beer batter served with chips, mushy peas & tartare sauce. Our fish is either farmed responsibly or certified sustainable seafood
(ASC / MSC)

Golden gebratener Kabeljau in einem Kilkenny-Bierteig, serviert mit Pommes, pürierten Erbsen & einer Tartar-Sauce. Unser Fisch wird entweder verantwortungsbewusst gezüchtet oder kommt aus nachhaltigem Fang. ^(ASC / MSC)

- Steak & Guinness Pie (20 min.to cook) 12.90**
Tender Guinness braised beef and seasonal vegetables topped off with flaky puff pastry.
Steak & Guinness Pie serviert mit cremigen Kartoffelpüree & saisonales Gemüse

- Cottage Pie 12.90**
Homemade traditional pie of minced beef, onions, carrots & peas topped with a fresh mash crust made from local spuds.
Hausgemachter Kartoffelauflauf mit Rinderhackfleisch, Zwiebeln, Karotten, Erbsen.

Ribs & Wings

- BBQ Ribs 14.90**
500 gr. marinated slow cooked baby back ribs; braised in the oven; served with homemade bbq sauce, French fries & coleslaw
500 gr. marinierte Rippchen, serviert mit hausgemachter BBQ-Soße, Pommes und Coleslaw

- BBQ Ribs & Chicken Wings Combo 14.90**
Half rack of baby back ribs & three chicken wings, Homemade bbq sauce, French fries & coleslaw / Marinierte Rippchen und drei Hähnchenflügel serviert mit BBQ-Soße, Pommes und Coleslaw

Homemade Burgers

- Cáis Burger 11.90**
Irish red cheddar
Mit irischem roten Cheddar Käse überbacken ^{A, C, G, M}

- Bagún & Cáis Burger 12.40**
Crispy bacon & red cheddar
Mit knusprigem Speck & irischem roten Cheddar Käse überbacken ^{A, C, G, M}

- 1759 Burger 13.90**
Smoked Guinness BBQ patty served on a dark grilled bun with crispy bacon, onion rings, Kerrygold irish cheddar & our homemade Guinness infused bbq sauce with tomato, onion and lettuce. Served with a side of French fries.

Rindfleisch Burger, serviert auf einem dunklen gegrilltem Brötchen, mit knusprigem Speck, knusprigen Zwiebeln, Kerrygold Cheddar & unserer hausgemachten Guinness-BBQ-Sauce mit Tomaten, Zwiebeln und Salat. Serviert mit Pommes ^{(1) (2) (3) A, G}

- o'reilly's Burger 13.50**
Mushrooms, Swiss cheese, garlic & basil mayo ^{A, C, G, M}
Mit Pilzen, Knoblauch-Basilikum-Mayonnaise und Schweizer Käse überbacken

- Celtic Burger 13.50**
Swiss cheese, Guacamole & Jalapeños
Mit Guacamole, Jalapeños und Schweizer Käse ^{A, C, G, M}

Steak Night

- Monday Steak Night** *From 17.00* **12.50**
Every Monday. 180 gr. Rump steak with French fries with a choice of homemade garlic herb butter or Jameson infused Pepper Sauce
Jeden Montag ab 17.00 Uhr 180 gr. Rumpsteak mit Pommes nach Wahl hausgemachte Knoblauch Kräuterbutter oder Jameson Pfeffersauce

Sweet Tooth

- Warm Chocolate Brownie 5.90**
Served with vanilla ice cream & caramel sauce
Warmer Schokoladenkuchen serviert mit Vanille Eis und Karamellsoße

- Homemade Apple Crumble 6.50**
With almond flakes served with toffee ice cream.
Hausgemachte Apfelkuchen mit Mandelflocken serviert mit Toffee Eis