



# ballydoyle

Monday thru Thursday 12pm - 10pm  
Friday & Saturday 12pm - 11pm  
Sunday 12pm - 8pm

*eat*ured

## Housemade Irish Chips

Our signature potato chips sprinkled w/ Irish dust seasoning  
8.99

ADD warm bleu cheese sauce +4

## Corned Beef Bites(6)

Corned beef & cream cheese, breaded & deep fried w/ a side of cocktail sauce  
9.99

## Charred Cauliflower

Marinated cauliflower, bleu cheese crumbles, blue cheese sauce, buffalo drizzle garnished w/ green onions  
13.99

## BURGERS

### Black Angus Burger

1/2 lb. 100% Angus burger topped with lettuce & tomato served w/ fries  
14.99

### Pineapple Express Burger

Turkey burger,grilled pineapple, grilled onions,cheddar cheese,sweet chili sauce on pretzel bun served w/ chips  
15.99

### Caprese Burger

1/2 lb. Angus burger,Fresh mozzarella,pesto mayo,roasted garlic cherry tomato's , balsamic reduction on pretzel bun served w/ fries  
15.99

### The Vegetariat

Vegan chipotle corn & black bean burger patty avocado, chipotle mayo, fried onion,lettuce, tomato, toasted bun served w/ fries  
15.99

## SWEETS

### Bag 'o' Donuts

Homemade donuts tossed in cinnamon sugar, served w/ a side of crème anglaise  
10.99

## Cream of Potato Soup

Cup 4.99 | Bowl 6.99

## Artichoke & Spinach Dip

13.99

## Ballydoyle Wings(6)

Sweet bbq/Bufalo/Cajun/Sweet chili  
11.99

## Soft Pretzel

Giant salted pretzel, homemade beer cheese sauce  
13.99

## Chicken Nachos

Chicken,shredded cheddar,corn,black beans,red onion,cilantro,jalapeños drizzled w/ BBQ ranch  
14.99

## SANDWICHES

### Corned Beef on Marble Rye 16.99

our famous corned beef, Swiss cheese, spicy brown mustard, toasted marble rye

### Reuben on Marble Rye 16.99

our famous corned beef, sauerkraut, Swiss cheese, 1000 island, toasted marble rye

### Avocado Chicken 15.99

grilled chicken, spring greens, avocado, Swiss cheese, chipotle mayo, on ciabatta bread

### Buffalo Chicken Panini 15.99

Fried chicken, cheddar cheese, blue cheese crumbles, bacon garnished with green onions served w/ chips

### SIDE SUBS (+2)

*irish chips • side salad • coleslaw • glazed carrots • green beans later tots • red potatoes • mashed potatoes • cup of soup*

### ADD ONS (+1)

*applewood smoked bacon • cheese • grilled onion • raw onion*

## IRISH FARE

{ traditional favorites }

### Harp Battered Fish & Chips 16.99

North Atlantic cod dipped in our house made beer batter, served over a bed of fries, garnished w/coleslaw, lemon, tartar sauce

### Corned Beef & Cabbage 17.99

(2)braised corned beef loins, cooked cabbage, glazed baby carrots, baby red potatoes

### Shepherd's Pie 16.99

Ground beef, peas, carrots & onions, in a rich gravy, topped w/ mashed potatoes & shredded cheddar, tossed in the oven till golden brown

### Bangers and Mash

(4) Irish pork bangers in a bed of garlic mash potato topped w/beef gravy 16.99

### Fish Tacos (3)

Beer battered Atlantic cod served on corn tortilla topped w/coleslaw, red onion cilantro and a sriracha drizzle  
15.99

### BBQ Chicken Sandwich

Hand breaded chicken,sweet pickles,pepper jack cheese,fried onion straws ,chipotle mayo served on Texas toast w/chips  
15.99

### Elote Dip

Corn,black beans,red onions,cilantro,parmesan cheese,mayo,avocado.lime juice,cajun seasonings served w/ pita bread  
13.99

### Pesto Sandwich

Grilled chicken,pesto mayo.fresh mozzarella,roasted cherry tomato on ciabatta bread served w/ fries  
15.99

### Caprese Flatbread

Fresh basil,roasted garlic cherry tomato, fresh mozzarella,goat cheese .balsamic reduction drizzle  
15.99

### Southwest BBQ Chicken

Grilled dry rub chicken, black beans, avocado, tomato, cheddar,roasted corn, bbq wontons, served w/bbq ranch dressing  
15.99

### Cobb Salad

Blackened chicken,spring mix,applewood bacon,hard boiled egg,avocado,blue cheese crumbles,cherry tomato served w/honey citrus vinaigrette  
15.99

### Strawberry Chicken

Grilled chicken,spring mix,strawberries,feta,candied walnut,red onion served w/ poppy seed dressing  
15.99

**WIFI PASSWORD:**  
irishmusicanddance

Whiskey  
Cocktails  
\$12

Irish Iced Tea

Jameson Whiskey,  
Cointreau, Jeremiah Sweet  
Tea vodka, sour, lemonade

Cinnamon Cold Brew

Jameson Cold Brew,  
Frangelico, Bailey's Irish  
Cream, topped with heavy  
whipping cream and cininum

The Old-Fashioned

Bulliet bourbon, Angostura  
bitters, Demi syrup

Berry Lemonade

Bird Dog Strawberry Whiskey,  
lemonade

Dark Decision

Redwood Empire  
bourbon, amaretto,  
chocolate bitters

Mules  
\$12

Moscow Mule

Titos Vodka, Crabbie's ginger  
beer, lime juice

Irish Mule

Jameson Whiskey, Crabbie's  
ginger beer, lime juice

Orange Mule

Jameson Orange  
Whiskey, Crabbie's ginger  
beer, lime juice

Cherry Mule

Oma's Cherry Vodka,  
Angostura bitters, Crabbie's  
ginger beer, lime juice

Raspberry mule

Titos Vodka, rasperry liquor  
Crabbies ginger beer ,lime

Scan me  
for beer  
menu →



“ COME FOR THE FOOD, STAY FOR THE  
MUSIC ”

COCKTAILS  
\$13

Blackberry Basil Smash

Blackberry-infused Tequila Blanco, cointreau, fresh basil, fresh lime

Strawberry Fields

Absolut Citron, Absolut Raspberry, strawberry puree, lemonade

Guava Ranch Water

Teremana Small Batch Tequila, fresh lime, soda water, guava juice

Summer Sangria

Rose, elderflower, grapefruit juice topped with soda ,sprite garnished w/ lime lemon orange

Pina Colada

Malibu rum, coconut cream, pineapple juice strained over ice

Pink 77

Glendalough Rose Gin, elderflower, lemon topped w/ Prosecco

Spicy Cucumber Cooler

Ketel one botanical cucumber mint vodka, fresh jalapeño, lime, soda water

Mojito

Flor De Cana 7yr Rum, fresh mint, lime, soda / sprite splash

Pineapple Martini

pineapple infused Titos vodka, pineapple juice, chambord

Paloma

Tereman Small Batch Tequila, lime juice, Schofferhofer Grapefruit Radler

WINE

<i>House</i>	Sycamore Lane Chardonnay, Merlot, Cabernet	7		28
	Prosecco Avissi ( <i>Veneto - Italy</i> )	9		-
	Riesling SeaGlass ( <i>Santa Barbara - California</i> )	8		30
<i>Sweet</i>	Moscato Cupcake ( <i>Italy</i> )	7		27
	Red Sangria Eppa Suprafruta ( <i>Mendocino - California</i> )	8		30
	White Sangria our special house blend of white wine, brandy, agave nectar, & mixed fruit ( <i>on tap</i> )	8		-
	Rose Conundrum ( <i>California</i> )	9		32
	Sauvignon Blanc Echo Bay ( <i>New Zealand</i> )	10		38
<i>White</i>	Un-Oaked Chardonnay SeaGlass ( <i>Santa Barbara - California</i> )	8		30
	Chardonnay Went Morning Fog ( <i>Livermore Valley - California</i> )	11		40
	Malbec Trapiche ( <i>Argentina</i> )	9		32
	Red Blend Conundrum ( <i>California</i> )	9		32
<i>Red</i>	Pinot Noir Chloe ( <i>California</i> )	8		30
	Pinot Noir Higher Ground ( <i>Monterey - California</i> )	10		36
	Cabernet Sauvignon Joel Gott 815 ( <i>California</i> )	12		45