

BOTTLE BEER

Amstel Lite	Heineken
Budweiser	Heineken Light
Bud Light	O'Douls
Coors Light	MGD 64
Corona	Magner's Irish Cider
Corona Light	Mike's Hard Lemonade
Miller Lite	

DRAFT BEER

Coors Light	Bud Light	Miller Lite
Yuengling	Stella Artois	Guinness
Smithwicks	Harp	Blue Moon
Sam Adams	Sam Adams Seasonal	Brooklyn Lager
Sierra Nevada	Long Trail	Palm
Harpoon IPA	Magic Hat	Kilkenney
Blue Point	Spaten	Shock Top
Leinenkugel	Hoegaarden	J.W. Dundee
New Castle	Paulaner	Pabst Blue Ribbon
Oskar's Blue Pale Ale	Abita Purple Haze	

HOUSE WINES BY THE GLASS

chardonnay, pinot grigio, merlot, cabernet sauvignon, white zinfandel
\$6 a glass

WHITES

	Glass	Bottle
Kendall Jackson Chardonnay - fresh, crisp, clean palate	\$9	\$29
Pepperwood Chardonnay - nuances of pear & almond	\$7	\$25
Mirassou Chardonnay - bright, unique, approachable flavor	\$9	\$32
Santa Rita Sauvignon Blanc - dry, refreshing, elegant	\$7	\$25
Eco Domani Pinot Grigio - floral, tropical fruit aromas	\$8	\$28
Firestone Reisling - light, flowery tones	\$10	\$35

REDS

	Glass	Bottle
Santa Rita Merlot - hints of berry, plum & currant	\$7	\$25
DeLoach Pinot Noir - full bodied, notes of anise	\$10	\$35
Pepperwood Cabernet Sauvignon - black currant, dark red raspberry	\$7	\$25
Portillo Malbec - fresh fruity nose, plum & blackberries	\$9	\$32
Sweet Cakes Syrah - hints of oak, blackberries & chocolate	\$8	\$28
Cecchi Chianti - blend of aromatic fragrances	\$9	\$32

SANGRIA

	Glass	Pitcher
White	\$6	\$18
Red	\$6	\$18

SPARKLING

	Glass	Bottle
Korbel	\$10	\$32

SELECTIONS BY THE BOTTLE

Flora Springs Chardonnay - fruit flavors with restraint	\$35
Santa Margherita Pinot - grigio-intense aromas with a dry taste	\$46
Brancott Sauvignon Blanc - citrus & floral notes	\$32
Loredona Reisling - hints of melon and apples	\$32
Mark West Pinot Noir - nuances of berry & soft vanilla	\$27
J Lohr Merlot - textured tannins, cherry fruit	\$29
Robert Mondavi Cabernet Sauvignon - profound, star anise	\$24
Greg Norman Shiraz - deep dark red, purple hues	\$33

~APPETIZERS~

Potato Leek Soup | Cup \$4 Bowl \$5
garnished with irish cheddar & irish bacon

Three Cheese French Onion Soup | \$5.50
topped with swiss, mozzarella, and pecorino

Grilled Shrimp Martini | \$12
presented over watermelon salsa

Fried Mozzarella Cilegne | \$7
breaded fresh mozzarella with blackened tomato sauce

Pan Seared Maryland Crabcake | \$10
vegetable slaw, micro greens, whole grain mustard sauce

Baked Brie En Croute | \$9
creamy brie, wrapped in puff pastry, topped with toasted almonds & brown sugar

Nachos Grande | \$9
cheddar & jack cheeses,
jalapenos, tomatoes & scallion,
with spicy beef or chicken

Willies Starter Tower | \$11
choice of three-onion rings,
buffalo wings, mozzarella
cilegne, chicken fingers,
cheese nachos

Calypso Calamari | \$10
with chorizo, capers, mango
and peppers &
balsamic glaze

Onion Rings | \$5
black & tan battered with louie sauce

Prince Edward Island Mussels | \$9
steamed in a thai chili broth, crustini garnish

McBride's Wings | 6 wings \$5 12 wings \$9 18 wings \$13
choice of guinness bbq sauce, also available buffalo or jerk style

Hummus & Flatbread | \$7.50
savory flatbread, vegetable hummus, cucumber, calamata olive

Hand Cut Chicken Fingers | \$8
tossed in ritz crackers with mustamaise

Ginger Chicken Potstickers | \$9
over sesame mustard with pickled ginger

~SALADS~

Brown Derby Cobb | \$11 Petite \$7

roasted turkey, bacon, eggs, corn, tomato, crumbled bleu over spring lettuce, choice of dressing

Grilled Fiesta | \$11 Petite \$7

greens, corn salsa, tortilla strips, avocado & spicy grilled chicken

Chicken Mesculin | \$11 Petite \$7

spring lettuce with almonds, roasted red peppers & raisins tossed in a white balsamic vinaigrette finished with warm goat cheese

Chicken Caesar | \$11 Petite \$7

romaine, croutons, pecorino cheese, homemade dressing

Seared Ahi Tuna | \$14 Petite \$11

rare over spring mix, mandarin oranges, peanuts, roasted red peppers & rice noodles sweet chili vinaigrette

Salmon Mediterranean | \$14 Petite \$11

romaine, calamata olives, julienne carrots & red peppers, feta cheese tossed in a lemon vinaigrette topped with salmon

~PIZZA~

	Personal	Medium	Large
Cheese	\$7	\$9	\$11
Margherita	\$9	\$11	\$13
sliced fresh tomato, fresh mozzarella and basil			
White	\$9	\$11	\$13
mozzarella, ricotta and pecorino			
Buffalo	\$10	\$12	\$14
grilled chicken tossed in our buffalo sauce			
Grilled Vegetable	\$9	\$11	\$13
zucchini, squash, eggplant, red onion, roasted red peppers			
Maremonte	\$11	\$13	\$15
grilled shrimp, diced tomato, and baby spinach			
BBQ Pulled Pork	\$10	\$12	\$14
our house smoked shredded bbq pork			

Any half topping add \$1.50

Any whole topping add \$3

***Extra cheese, pepperoni, sausage, onion, mushrooms, sweet peppers, bacon, anchovies, ham and pineapple

~SANDWICHES~

Balsamic Chicken Wrap | \$9 lettuce, mozzarella, tomatoes & red onions, balsamic dressing

The Classic Reuben | \$10 corned beef, swiss, sauerkraut & Russian

Guinness BBQ Pulled Pork | \$9 an irish twist on a down home favorite, hand shredded

Maura's Fish & Chip Sandwich | \$8 fresh cod dipped in a harp beer batter with steak fries

Grilled Cajun Chicken | \$9.50 cajun seasonings, jack cheese, cajun remoulade

Turkey Panini | \$11 roasted turkey, bacon, smoked gouda, sliced red onion, ciabatta

The Balboa | \$10 roast beef warm on a garlic steak roll, jack cheese & au jus

Chicken Pesto Wrap | \$10 roasted red peppers, pesto & mozzarella, baked in a wrap

Grilled Vegetable Panini | \$9 grilled spring vegetables, mozzarella, ciabatta

Philly Cheesesteak | \$9 american cheese, onions & mushrooms, try it with chicken!

~BURGERS~

Black Angus Burger | \$9 fresh ground black angus beef on a kaiser roll

Turkey Burger | \$9 chef seasoned fresh turkey on an eight grain roll

Salmon Burger | \$9 freshly ground salmon with savory herbs

McBride's Pride | \$12 our house angus burger basted with a guinness reduction topped with irish bacon & cheddar, finished with onion straws

any topping add .90

american, cheddar, swiss, monterey jack, mozzarella, bleu cheese, sauté mushrooms,
sautéed onions, raw onion, applewood bacon

~SLIDERS~

McBride's sliders | \$8

with american cheese and sautéed onions

Reuben | \$8

3 minis served on cocktail rye

Pulled Pork | \$8

slow roasted in guinness bbq sauce

Buffalo Chicken | \$8

grilled, then tossed in buffalo sauce
with bleu cheese

All sandwiches, burgers, and sliders served with french fries, sweet potato fries add .99

~DINNER ENTREES~

Baby Back Ribs | \$19

a full rack brushed with our house guinness bbq sauce served with fries and slaw

Maura's Fish & Chips | \$14

fresh cod dipped in a harp beer batter, fried golden brown with steak fries and slaw

Pan Seared Ahi Tuna | \$19

sesame encrusted, with jasmine rice, seasonal vegetables, finished with a sesame mustard sauce

Chicken Boursin | \$16

crispy breast of chicken with sautéed baby spinach and imported boursin, baked to perfection, served with jasmine rice, seasonal vegetables and a natural chicken jus

Herb Roasted Organic Chicken \$18

crispy half chicken
presented in its own juices
with mashed potatoes &
seasonal vegetable

Grilled Top Sirloin \$20

over a savory demi glace with
mashed potatoes & seasonal
vegetables, melted garlic
butter and onion straw garni

Pan Seared Maryland Crab Cakes \$18

over vegetable slaw with
jasmine rice, micro greens,
whole grain mustard sauce

Bangers N' Mash | \$12

seared irish sausage over mashed potatoes with our seasonal vegetable and an onion jus

Eggplant Cavatappi | \$11 With chicken \$14 With Shrimp \$16

roasted eggplant sautéed with garlic and tomatoes in a white wine sauce, tossed with cavatappi and smoked gouda cheese finished with shredded pecorino

Grilled Salmon Jameson | \$18

north atlantic filet drizzled with a jameson whiskey buerre blanc, jasmine rice & seasonal vegetable

Shepard's Pie | \$12

fresh ground beef mixed with an array of vegetables, dressed with mashed potatoes, baked to a golden brown

Seafood Fra Diavolo | \$17

cod, shrimp, mussels and lump crab sautéed in a spicy roasted tomato sauce, tossed with linguini