



- SOUP & SALAD -

LEEK & POTATO SOUP C/7B/10

Traditional hearty Irish soup

SOUP OF THE DAY C/7B/10

Ask for details

THE SHEBEEN SALAD \$11

Spring mix, pickled red onion, cheddar, tomato, carrot, house vinaigrette.

BEET & GOAT CHEESE SALAD \$11

Spring mix, sweet beets, crumbled goat cheese, cumin seed dressing

- SALAD PROTEIN OPTIONS -

Chicken breast \$6 / Corned Beef \$9 / Salmon filet \$11

- APPETIZERS -

SAUSAGE ROLLS \$12

Seasoned sausage in puff pastry

BEER CHEESE DIP \$10

Homemade potato crisps, beer cheese sauce

CHICKEN WINGS \$12

8 wings tossed in house buffalo, bbq or garlic parmesan

LEEK & MUSHROOM \$12

CROQUETTES

Filled with mushrooms, leeks and cheese. Panko crusted & fried

SOFT PRETZELS \$10

3 soft baked pretzels with mustard & beer cheese

GARLIC HERB MUSSELS \$14

1lb PEI mussels steamed in garlic herb butter with crusty bread

OUR PUB POUTINE \$14

Chunky chips covered with corned beef, beer cheese & gravy

- MAINS -

CHICKEN POT PIE \$20

Creamy chicken & veg, puff pastry lid w/ side mash & veg

OUR PUB REUBEN \$16

Slow braised corned beef, pickled red cabbage, 1000 island, swiss on rye w/ homemade potato crisps

SHEPHERD'S PIE \$19

Beef & veg in rich gravy topped with mash & cheddar and baked. w/ veg

FISH & CHIPS \$20

Atlantic cod in crispy homemade beer batter with hand cut chunky chips

BANGERS & MASH \$20

2 Irish style sausages w/ side mash, veg & onion gravy

CHICKEN SANDWICH \$16

6oz breast grilled or blackened, LTO, house aioli, brioche bun w/ homemade potato crisps

CORNED BEEF & CABBAGE \$20

Slow cooked corned beef, braised cabbage & bacon w/ side mash

MIXED VEGGIE CURRY \$18

Mixed seasonal veggies in a house recipe curry sauce w/ herb rice & naan

CHARGRILLED SALMON \$20

6oz Atlantic Salmon filet topped with tropical salsa w/ herb rice & veg

OUR PUB BURGER \$14

1/2 lb chargrilled angus beef, LTO, brioche bun w/ homemade potato crisps

Additional toppings:

Cheddar cheese \$1

Swiss cheese \$1

Blue cheese \$1

Brie cheese \$2

Beer cheese \$1

Sauteed onions \$1

Sauteed mushrooms \$1

Bacon \$2

Corned beef \$4

Fried egg \$2

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

6641 MIDNIGHT PASS RD, SIESTA KEY, FL 34241. 941-952-3070



SIDES

BOWL POTATO CRISPS	\$4
HANDCUT CHUNKY CHIPS	\$5
Golden crispy steak fries	
MASHED POTATO	\$5
Creamy potato mash w/ butter	
HERBED RICE	\$4
Fluffy rice with aromatic herbs	
CABBAGE & BACON	\$5
Sauteed cabbage w/ bacon	
SEASONAL VEGGIES	\$5
Seasonal, local when available	

- DRAFT BEER -

	16OZ	20OZ
GUINNESS STOUT	\$7	\$8.5
SMITHWICKS ALE	\$6.5	\$8
HARP LAGER	\$6.5	\$8
KILKENNY CREAM ALE	COMING SOON	
CALUSA ZOTE IPA (LOCAL)	COMING SOON	

- BOTTLES & CANS -

THE USUALS	\$4
Bud, Bud Light, Miller Lite, Coors Light, Michelob Ultra	
BELLS TWO HEARTED IPA	\$7.5 (16OZ)
MAGNERS IRISH CIDER	\$6
MAGNERS PEAR CIDER	\$6
WHITE CLAW	\$6.5
Black Cherry, Mango, Lime, Ruby Grapefruit	

- KIDS -

UNDER 12 YRS	
Includes soft drink	
WEE FISH & CHIPS	\$11
Smaller portion of our house favourite.	
BURGER & CHIPS	\$10
brioche bun w/ LTO. Add cheese \$1	
GRILLED CHICKEN	\$10
w/ veggies & mash potato or rice	
BANGER & MASH	\$10
Sausage w/ mash potato & veggies	
CHICKEN TENDERS	\$10
w/ chunky chips or mash potato	

- DESSERT -

COMING SOON...

- WINES -

	GL	BTL
HOUSE WINES	\$7	\$21
Chardonnay, Cabernet		
FIRESTEED	\$11	\$33
Pinot Noir, Oregon		
TINTO NEGRO	\$9	\$27
Malbec, Mendoza Argentina		
J. LOHR SEVEN OAKS	\$11	\$33
Cabernet, California		
MOHUA	\$11	\$33
Sauvignon Blanc, Marlborough NZ		
SANTA MARINA	\$8	\$24
Pinot Grigio, Italy		
ST. FRANCIS	\$11	\$33
Chardonnay, California		