

BREAKFAST AT McNALLY'S

Breakfast Boxy

Our signature potato crepe folded around scrambled eggs, mushrooms, spinach, Irish bacon, onions and cheddar \$10

Corned Beef Hash & Eggs

Two eggs over easy, sweet potato hash with corned beef, sauteed red peppers, onions and a choice of toast \$11

Build Your Own Omelette

Choose 4 -

Red peppers, red onions, jalapenos, spinach, sauteed mushrooms, tomatoes, American cheese, gouda, Irish cheddar, mozzarella, swiss, Irish bangers, rashers, ham, ground beef, corned beef or chorizo \$10

Strawberry Pancakes

With Kerry Gold Butter, blackberry preserves & powdered sugar \$8

Vanilla French Toast

With whipped cream and fresh strawberries \$9

McNally's Benedict

English muffins, topped with avocado, poached egg, Irish rasher, cream cheese hollandaise and a balsamic reduction with tender greens & honey mustard vinaigrette \$11

Stacked Pulled Pork Pancakes

With Irish whiskey maple sauce and Kerry Gold butter \$10

Egg & Avocado Breakfast Sandwich

Eggs, avocado, hot & cherry peppers on a toasted ciabatta roll \$10

Breakfast Taco's

With chorizo, potato hash & fried eggs \$11

Mini Monty

Two eggs, over easy, bangers, rashers, charred tomato, sauteed mushrooms, pearl onions, Irish beans and a choice of toast \$13

Farm Fruit Yogurt

Vanilla yogurt, house made granola, seasonal preserves, orange blossom honey \$8

Two Eggs & Toast

Two eggs, your way, choice of toast & preserves \$6

Irish Breakfast Skillet

Two farm fresh eggs your way served over hash browns, Irish sausage & bacon, red & green bell peppers, onions, mushrooms, tomatoes and Irish cheddar cheese \$11.

Add your choice of Chicken, BBQ Pork or Chorizo \$2

**A'La Carte - Irish Sausage \$2.25 | Irish Bacon \$2.50 | American Bacon \$2.00 | Hash Browns \$2.25
Oatmeal \$4.00 | Coffee \$2.50 | Irish Breakfast Tea \$2.50 | Orange Juice \$2.75
Grapefruit Juice \$2.75 | Apple Juice \$2.75 | Toast \$1.75 | Fresh Fruit \$3.00**

Some of our breakfast items are available gluten free. Ask your server for details

MORNING LIBATIONS

Bottomless Mimosa Bar

It's a lifestyle choice. Make it your own with fresh fruit & juices \$12

McNally's Bloody Mary Bar

Belly up to the bar and create your own special concoction with a variety of options \$10

Gin Basil Smash

Tanquery Gin, simple syrup & fresh basil \$7.50

St Charles Iced Tea

Deep Eddy's Sweet Tea Vodka, Tea & Lemon Sours \$8

Irish Coffee

Jameson & Coffee with whipped cream.....the Irish way \$9

Cointreau Spritz

Prosecco, fresh orange juice, Cointreau & club soda \$9

Bloody Harp

Irish Harp Lager, tomato juice, hot sauce & Worcestershire sauce with a kosher salt & red pepper flake rim \$7

Breakfast Smoothie

Mango vodka, peach tree schnapps, banana rum with orange & cranberry juice, topped with Malibu and a dash of sprite \$8.50

Maple Bacon Old Fashioned

Knob-creek maple, simple syrup and orange bitters. Garnished with orange peel, cloves and bacon. \$8

Peach Bellini

Peach schnapps, sparkling wine & peach puree \$8

Ginger Grapefruit Fizz

Ruby red grapefruit juice, simple syrup, Tito's vodka and ginger ale \$8

Waterloo Sunset

Tanquery Gin, St Germaine, Sparkling wine, topped with Chambord \$9

Private Party Room Available
email Colm @ colm@mcnallyspub.com

LUNCH COMBO MENU

CHOOSE 2 OF THE FOLLOWING OPTIONS- \$12 | SERVED MONDAY - FRIDAY 11AM-2PM

1/2 Grilled Chicken Sandwich

All natural, grilled chicken breast, wild cherry aioli, caramelized onions, Kerrygold Irish Cheddar, granny smith apples and arugula on 100% whole grain bread

BBQ Pork Sliders

Locally raised pork shoulder, crispy onion straws, house slaw, spiced BBQ sauce on mini brioche buns

Buffalo Chicken Sliders

Fried chicken breast, tossed in buffalo sauce, topped with provolone, mayo, lettuce and tomato on a mini brioche bun

Angus Sliders

All natural Angus beef topped with Irish Cheddar

1/2 Turkey Gouda

Honey turkey breast, smoked gouda, granny smith apples and honey mustard on a naan bread

1/2 Veggie Sandwich

Grilled portobello mushroom, grilled eggplant, tomatoes, sautéed onions and peppers with Irish cheddar and spicy aioli on a toasted ciabatta roll

1/2 Baked Mac N Cheese

Elbow pasta in our house-made Kerry gold cheese sauce topped with herbed bread crumbs

1/2 Reuben

Braised corned beef, house slaw, 1000 island dressing, Swiss cheese on marble rye

1/2 Avocado Chicken Club

Applewood bacon, avocado, Irish cheddar, tomato & chipotle mayo on sourdough

1/2 House Salad

House salad with Mixed greens, tomato, cucumber, red onion & honey mustard

1/2 Caesar Salad

Caesar with Grilled romaine hearts, hard boiled egg, pomodoro tomatoes, shaved parmesan, pickled red onion, croutons and Caesar dressing

1/2 Wedge Salad

Blue cheese crumbles, pomodoro tomatoes, cherrywood smoked bacon, blue cheese dressing

1/2 Beet Salad

Roasted beets, arugula, goat cheese, mandarin oranges, candied pecans, shaved fennel and balsamic drizzle

1/2 Chopped Salad

Romaine lettuce, blue cheese crumbles, ditalini pasta, green onion, diced tomato, bacon bits, egg, asparagus, diced chicken breast, tossed in a light raspberry vinaigrette

Cup of Soup

Choice of Potato Leek or Chicken and Veggie broth soup

Homemade Chips

Light & savory