

# MCNALLY'S

## WHITE WINE

LA MARCA PROSECCO, ITALY (187ML) <i>Dry, fresh, light bodied</i>	9
BARONE FINO PINOT GRIGIO, ITALY <i>Crisp, clean subtle fruit</i>	8.5/35
SANTA MARGHERITA PINOT GRIGIO, ITALY	12/45
CLIFFORD BAY SAUVIGNON BLANC (MARLBOROUGH), NEW ZEALAND <i>Grapefruit, ripe melon, good acidity</i>	8.5/35
EDNA VALLEY SONOMA SAUVIGNON BLANC <i>Meyer lemon, fresh minerality, citrus</i>	9/36
FIRESTONE RIESLING <i>Melon, Apricot &amp; Raspberry with a hint of lemon</i>	8.50/35
DECOY "BY DUCKHORN" CHARDONNAY <i>Crisp golden Apple &amp; pear with a long rich finish</i>	12/45
WILLIAM HILL CENTRAL COAST CHARDONNAY <i>Creamy, vanilla, baked apple, gentle oak</i>	10/40
RIUNITE MOSCATO, ITALY (187ML) <i>Gentle effervescence &amp; a floral nose</i>	8
UNSHACKLED ROSE BY PRISONER <i>Bright &amp; Crisp with juicy tropical and red fruit aromas</i>	14/52

## SANGRIA

Ruby **RED** Sangria or  
Mango Peach **WHITE** Sangria      \$7.50 / \$26 Pitcher

## RED WINE

MACMURRAY PINOT NOIR (CA) <i>Vanilla, pomegranate, toast</i>	11/44
MICHAEL DAVID PETRIE PETIT (CA) <i>Big fruit intensity expressive long finish</i>	10/40
KULETO ESTATE FROG PRINCE RED BLEND <i>Raspberry &amp; ripe cheery, layered palate firm tannins and long finish</i>	10/40
PENFOLDS MAX'S SHIRAZ/CABERNET (AUSTRALIA) <i>Dark red fruit purple core, textured Tannins Oak &amp; sweet fruit finish</i>	10/40
MEOMI PINOT NOIR <i>Dark Cherry Raspberry, silky smooth finish</i>	14/55
WILLIAM HILL CABERNET (CA) <i>Dark fruit, hints of cocoa &amp; caramel</i>	9/36
JUSTIN CABERNET (CA) <i>Beautifully balanced, with attractive aromas of black fruit and spice</i>	14/52
UNSHACKLED RED BLEND BY PRISONER' <i>A blend of Zinfandel, Malbec, Petite Syrah, Syrah &amp; Grenache</i>	16/58
RODNEY STRONG MERLOT (SONOMA CA) <i>Soft Tannins dark berries &amp; plum</i>	10/42
NATURA MALBEC (CHILE) <i>Organic, black cherries, black pepper</i>	8/32

## HOUSE WINE

CHARDONNAY / SAUVIGNON BLANC/  
CABERNET SAUVIGNON / MERLOT      7/30

# DESSERTS

CHOCOLATE COVERED PROFITEROLES  
*with vanilla ice cream \$9*

CREME BRULEE CHEESECAKE  
*with caramel sauce and chocolate \$9*

CARROT CAKE (FOR SHARING)  
*Vanilla & lemon frosting \$12*

TRIPLE CHOCOLATE CAKE (FOR SHARING) \$12

CHOCOLATE COVERED STRAWBERRIES & DOUGHNUTS  
*Two chocolate covered strawberries, freshly made yeast doughnuts,  
powdered sugar and cinnamon sprinkle, with sea salt caramel dipping sauce \$10*

## COFFEE DRINKS

IRISH COFFEE

BAILEYS COFFEE

MC NALLYS COFFEE

*Quiet Man Irish Whisky, St Brendan's Irish cream, coffee,  
topped with whipped cream and chocolate shavings \$10*

---

*Have your next private party at McNally's Irish pub. visit our  
website at [mcnallyspub.com](http://mcnallyspub.com)*

---

*Like Ireland... Only Closer*

# BEER SELECTION

BEER FLIGHTS' CHOOSE FOUR FROM OUR DRAUGHT BEER SELECTION TO SAMPLE. \$10

## SPECIALTIES

MCNALLY'S SPECIAL  
*Smithwick's, Magner's cider &  
black currant*

BLACK N' TAN  
*Guinness & Smithwick's*

BLACK AND BLONDE  
*Guinness blonde and Guinness*

HALF N' HALF  
*Guinness & Harp*

BLACK DEATH  
*Guinness & Magners*

SNAKEBITE  
*Harp & Magners*

## BOTTLED BEER

TWO BROTHER'S *Ebel Weiss*  
LAGUNITAS *Lil Sumpin Sumpin*  
312 *Urban Wheat Ale*

TWO BROTHER'S *Prairie Path*

CORONA  
CORONA LIGHT  
MILLER LITE  
MILLER HIGH LIFE

BUD  
BUD LIGHT  
COORS LIGHT

MGD  
MGD 64

OLD STYLE LIGHT  
ANGRY ORCHARD CIDER  
HALF ACRE DAISY CUTTER

HEINEKEN 00  
HEINEKEN LIGHT  
VICTORY GOLDEN MONKEY  
ORIGINAL SIN BLACK WIDOW  
3 FLOYDS ZOMBIE DUST CAN  
3 FLOYDS GUMBALL  
MAGNER'S PEAR  
WHITE CLAW BLACK CHERRY,  
MANGO FLAVOR

## BEER ON DRAUGHT

GUINNESS *Irish Stout*  
GUINNESS *Blonde*  
SMITHWICK'S *Irish Ale*  
HARP IRISH *Lager*  
LURGAN *Lager*  
MAGNER'S *Cider*  
REVOLUTION *Anti Hero IPA*  
LAGUNITAS *IPA*  
WILD ONION'S *Misfit IPA*  
LOST COAST *Tangerine Wheat*  
STELLA ARTOIS *Belgium Lager*  
BELL'S *Seasonal*  
MILLER LITE

ASK YOUR SERVER  
ABOUT OUR  
SEASONAL DRAFT  
SELECTION

# CRAFT COCKTAILS

## WHISKEY IN A JAR

*Minor Case Rye Whiskey, simple syrup,  
aromatic bitters, orange bitters  
& a splash of soda \$11*

## SMOKIN' MANHATTAN

*David Nicholson RSV, sweet vermouth,  
aromatic bitters and black cherries  
in a smoked glass \$11*

## AUTUMN SOUR

*Bowling & Burch Gin, Lemon Juice,  
Egg White, Apple Cider and  
Cinnamon Syrup \$11*

## BOURBON SPRITZ

*David Nicholson Bourbon, Aperol,  
Simple Syrup, Lemon Juice,  
Topped with Champagne \$11*

## S'MORES MARTINI

*Vanilla Vodka, Godiva Chocolate Liqueur,  
Cream, Served with Toasted Marshmallow in a  
Graham Cracker Rimmed Martini Glass \$11*

## DUBLIN MULE

*Quiet Man Irish Whiskey, Ginger Beer,  
Orange Bitters and Fresh Lime \$9*

## MCNALLY'S COFFEE

*Quiet Man Irish Whiskey, St Brendan's  
Irish Cream, Coffee topped with Whipped  
Cream and Chocolate Shavings \$10*

## HOT WHISKEY

*Quiet Man Irish Whiskey, Hot Water,  
Sugar, Lemon and Cloves \$9*

## HOT SPIKED CIDER

*Captain Morgan Spiced Rum, Apple Cider,  
Hot Water, Cinnamon Stick \$9*

## MOCKTAILS

## CHAI TEA LATTE

*Served with whipped cream and sprinkled  
with cinnamon \$5*

## ORANGE AND TURMERIC

*Orange Juice, Sparkling Water, Lemon Juice  
and Ground Turmeric \$6*