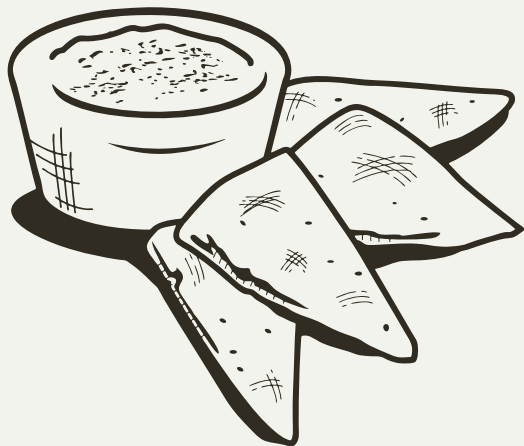


The APPETIZERS

• GET STARTED RIGHT •



ARTICHOKE DIP

A blend of artichoke hearts, cream cheese, and Parmesan, served hot with toasted pita chips. **\$7.99**

CHEESE QUESADILLAS

Made with a blend of Mexican cheese. Served with salsa and sour cream. **\$6.99**

Add Red Bird grilled chicken **\$2.49**

Add grilled onions, avocado, or mushrooms **\$.99**

CHIPS AND HOMEMADE SALSA

\$3.99

CHIPS AND WHITE QUESO

\$5.99 Add Beer House Chili **\$.99**

CHEESE BOARD

A selection of artisan cheeses served with grapes and crostini. **\$16.99**

FRIED PICKLE CHIPS

Served with ranch dressing. **\$6.49**

MOM'S SWEET POTATO FRIES

A pile of sweet potato fries served with the condiment of your choice. **\$5.99**

CHEESE CURDS

Cheese curds from Oklahoma's own Lomah Dairy, deep fried and served with ranch. Every beer's friend. **\$6.99**

DRESSINGS

MCNELLIE'S IRISH BLEU CHEESE • HONEY MUSTARD

RANCH • BALSAMIC VINAIGRETTE • RUSSIAN

RASPBERRY BASIL CHAMPAGNE VINAIGRETTE

SOUPS

• CUPS & BOWLS •

POTATO LEEK

McNellie's version of an Irish classic.

Cup: **\$3.49** Bowl: **\$5.49**

BEER HOUSE CHILI

A zesty blend of ground beef, chorizo, and chili spices. Finished with beer.

Cup: **\$4.49** Bowl: **\$6.99**

SOUP AND SALAD

\$7.49 (Add **\$1.00** for Chili)

IRISH LUNCH SPECIAL

Bowl of potato leek soup, a small glass of Guinness, and bread. (Sorry, no substitutions)

\$6.99

SALADS

• COLD & CRISPY •

ADD A PROTEIN TO ANY OF OUR SALADS

Grilled chicken **\$5.49**

Lemon pepper grilled salmon **\$9.99**

New York strip steak **\$9.99**

SPINACH SALAD

Spinach leaves with red onion slices, sliced strawberries, croutons, and bleu cheese crumbles. Tossed with our raspberry basil champagne vinaigrette. **\$9.99**

MCNELLIE'S COBB SALAD

Mixed greens with bacon, red onion, hard boiled egg, tomato, cheese, roasted corn, and diced chicken. **\$11.99**

CAESAR SALAD

Crisp, hand-torn romaine, tossed with our house dressing, croutons, and Parmesan. **\$8.99**

SMALL SPINACH

\$4.99

SMALL CAESAR

\$4.49

SMALL HOUSE

\$4.49

MADE FRESH DAILY

EVERYTHING WE SERVE AT MCNELLIE'S IS MADE FRESH DAILY USING ALL-NATURAL INGREDIENTS. SALADS, SANDWICHES, AND WRAPS ARE MADE TO ORDER. OUR HOUSEMADE QUESO, SALSA, SOUPS, CHILI, AND BAKED GOODS ARE MADE EACH DAY IN SMALL BATCHES. DON'T FORGET WE CAN CATER YOUR NEXT EVENT!

SANDWICHES

• AND HAMBURGERS •

Served with a side item of your choice

TURKEY TROUBADOUR

Thinly sliced turkey breast with applewood smoked bacon, Swiss, shredded lettuce, sliced tomato, and red onion. Served on your choice of Texas toast or wheat bread. **\$8.99**

MCNELLIE'S CHARBURGER *

8-ounces of freshly ground beef, seasoned and grilled to perfection.

Served with pickles, onions, shredded lettuce, and tomato.

\$8.99

Add Cheese \$.75

Add Bacon \$.99



ST. PATTY'S MELT *

8-ounces of ground beef, seasoned and served with grilled onions, Swiss, and American on marble rye. **\$9.49**

OPEN FACE CHILI CHEESE BURGER *

An 8-ounce charbroiled burger, topped with our Beer House Chili, cheese, and diced onions. Served on Texas toast. **\$10.49**

MEMPHIS BURGER *

Our 8-ounce charbroiled burger, topped with sliced pit ham, Cheddar, and hard cider BBQ sauce. Served with pickles, onions, lettuce, and tomato. **\$10.49**

BLACK & BLEU BURGER *

Blackened burger topped with bleu cheese crumbles, and bacon. Served with with pickels, onions, lettuce, and tomato. **\$10.95**

HOSTY BLACK BEAN BURGER

A homemade mixture of seasoned black beans and plantains, topped with lettuce and tomato. **\$8.99**

Add Avocado \$.99

MONTEREY CHICKEN WRAP

Grilled chicken breast with shredded lettuce, tomato, avocado, Swiss, red onions, and ranch dressing rolled into a garlic herb tortilla. **\$9.99**

CHICKEN CAESAR WRAP

Grilled chicken breast with romaine lettuce, homemade Caesar dressing, and Parmesan rolled into a garlic herb tortilla. **\$9.99**

CHICKEN CLUB

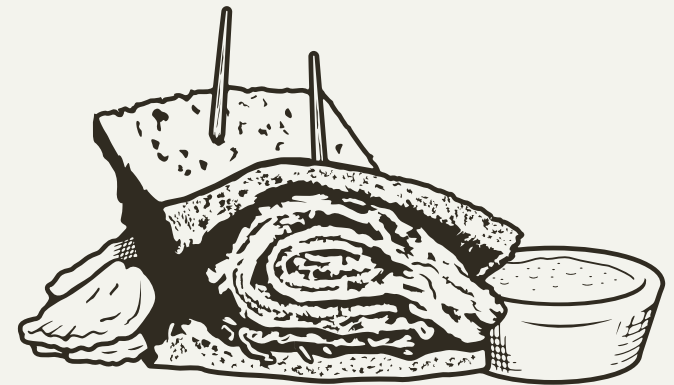
Grilled chicken breast topped with applewood smoked bacon and Swiss. Served on a telera roll with shredded lettuce, red onion, and tomato. **\$10.49**

THE ALBUQUERQUE TURKEY BURGER

A 1/3 pound turkey burger served with shredded lettuce, tomato, onions, and avocado, topped with pepper jack and ancho mayo. **\$9.49**

REUBEN

Beer braised corned beef, served on marble rye with Russian dressing, Swiss, sauerkraut, and grilled onions. **\$10.99**



TAKE ME BACK TO TULSA CLUB

Smoked turkey and ham with shredded lettuce, pickles, onions, tomatoes, and Cheddar. Finished with our hard cider BBQ sauce. Grilled and served on your choice of Texas toast or wheat bread. **\$9.99**

JIMBO'S GRILLED CHEESE SANDWICH

American and Swiss, melted and served on your choice of Texas toast or wheat bread. **\$6.99**

Add Tomato and Bacon \$1.50

Add Ham or Turkey \$1.99

SIDE ITEMS

ADD A SIDE SALAD OR CUP OF SOUP OF THE DAY \$1.50

PUB FRIES • TABOULI • SWEET POTATO FRIES • COTTAGE CHEESE
MASHED POTATOES WITH BROWN MUSHROOM GRAVY • SEASONED VEGETABLES

CAUTION* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

• OUR MAIN DISHES •

LEMON PEPPER GRILLED SALMON

An 8-ounce lemon pepper grilled salmon filet topped with citrus crema, and served with a side of your choice. **\$15.99**

.....

FISH & CHIPS

Hand breaded cod filets served with malt vinegar, tartar sauce, and pub fries. **\$11.99**

.....

MEG'S CHICKEN FINGER PLATTER

Hand-breaded chicken tenders fried golden brown and served with a side of your choice. **\$10.99**

.....

LANDLORD'S COTTAGE PIE

Slow-cooked Guinness marinated beef tips topped with mashed potatoes and cheese, served with a side of your choice. **\$11.99**

.....

CAJUN STYLE MEATLOAF

Our homemade beef and pork meatloaf topped with brown gravy. Served with mashed potatoes and seasoned vegetables. **\$11.99**

.....

STEAK FRITES *

A 10-ounce New York strip served with beer battered fries and seasoned vegetables. **\$15.99**

.....

THE BRATWURST PLATTER

Two Fassler Hall bratwursts served with sauerkraut, rye toast, and a side of your choice. **\$12.99**

.....

SOUTH CITY CHICKEN

A grilled chicken breast topped with pepper jack, homemade pico de gallo, avocado slices, and a side of your choice. **\$10.99** Try it as a wrap with fresh spinach. **+\$1**

.....

UK CHICKEN CURRY

Yellow coconut curry over jasmine rice with a grilled chicken breast. Substitute steamed vegetables for no additional charge. **\$11.99**

SIDE ITEMS

ADD A SIDE SALAD OR CUP OF SOUP \$1.50

PUB FRIES • TABOULI • SWEET POTATO FRIES • COTTAGE CHEESE
MASHED POTATOES WITH BROWN MUSHROOM GRAVY • SEASONED VEGETABLES

CAUTION* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Beer & Food

PAIRINGS



When people think of pairing an alcoholic beverage with food, their minds tend to jump to wine first. While there are wine and food pairings that are unassailably great, we believe beer is a more versatile and diverse beverage and has amazing potential to pair with all kinds of foods. As a basic rule of thumb, one should pair lighter foods with lighter beers (think pilsners, wheats, saisons, etc.) and bolder fare with bolder brews (stouts, porters, barleywines, and the like). Beyond that, you can attempt to find commonalities between, say, pairing a spicy dish with a spicy IPA, or a fruity dessert with a fruity lambic. You can also try pitting contrasting flavors against each other (think salty with sweet or bitter with fatty) to create a countless number of outcomes. What really gives beer the leg up on wine is the fact beer is a much more forgiving companion. With a few exceptions, there are no truly “wrong” food and beer pairings. If you think it’s going to taste good, go for it! Here are a few of our favorites...

.....

SPINACH SALAD

Beer Pairing: Hefeweizen, Witbier, Saison

.....

FISH AND CHIPS

Beer Pairing: Pale Ale, ESB, Brown Ale

.....

COTTAGE PIE

Beer Pairing: Porter, Stout, Scotch Ale

.....

BRATWURST PLATTER

Beer Pairing: Dunkel, Oktoberfest, Pilsner

.....

STEAK FRITES

Beer Pairing: Stout, Dubbel, Quadrupel

.....

MCNELLIE’S FAMOUS CARROT CAKE

Beer Pairing: IPA - Trust us!

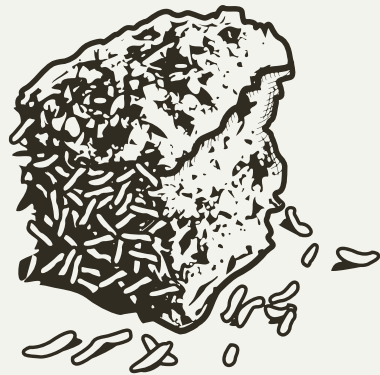
DESSERTS

Sweet & Delightful

.....

MCNELLIE’S FAMOUS CARROT CAKE

A slice of our freshly baked layered carrot cake with walnuts and a velvety cream cheese frosting. **\$4.99**



WHITE CHOCOLATE CHIP BROWNIE

Served à la mode. (Contains nuts) **\$5.49**

.....

VANILLA WAFER BREAD PUDDING

\$4.99

.....



#MCNELLIESTULSA

BEVERAGES

ALL BEVERAGES \$2.49

SODAS

- | | |
|-----------------|---------------|
| PEPSI | MT. DEW |
| DIET PEPSI | SIERRA MIST |
| DR. PEPPER | LEMONADE |
| DIET DR. PEPPER | MUG ROOT BEER |
-

OTHER

- | | |
|----------|-----------------|
| ICED TEA | MILK |
| HOT TEA | ORANGE JUICE |
| COFFEE | CRANBERRY JUICE |

ASK US ABOUT OUR CATERING!

WE CATER ANY EVENT OR PARTY. EMAIL US AT CATERING@MCNELLIES.COM