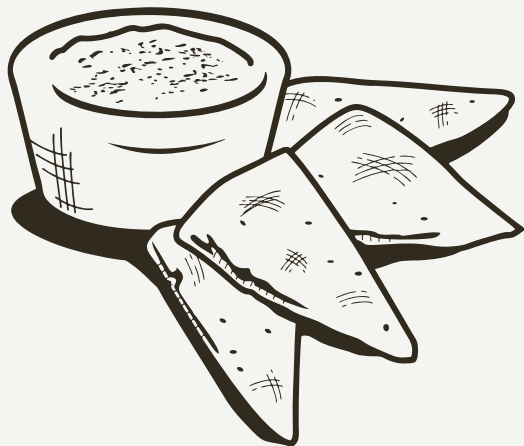


The APPETIZERS

• 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 or pulled pork **\$2.49**
Add grilled onions, avocado, or mushrooms **\$.99**

CHIPS AND HOMEMADE SALSA
\$3.99

CHIPS AND WHITE QUESO
\$5.99

CHEESE BOARD
A selection of artisan cheeses served with grapes and crackers. **\$16.99**

FRIED PICKLE CHIPS
Served with ranch dressing. **\$6.49**

FRIED GREEN BEANS
Served with ranch dressing. **\$6.49**

MOM'S SWEET POTATO FRIES
A pile of our sweet potato fries served with the condiment of your choice. **\$5.99**

HUSH PUPPIES
A dozen jalapeño hush puppies served with honey mustard. **\$6.49**

CHILI CHEESE FRIES
Our pub fries smothered in beer chili, Jack, Cheddar, and queso. **\$7.99**

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 and chili spices. Finished with beer.
Cup: \$4.49 Bowl: \$6.99

SOUP OF THE DAY **Cup: \$3.49 Bowl: \$5.49**

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

Red Bird grilled chicken or chicken salad **\$5.49**
Hosty black bean patty **\$5.49**
Lemon pepper grilled salmon **\$9.99**
Creekstone Farms 5-ounce 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, and diced Red Bird chicken. **\$11.99**

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

THE PUBLICAN HOUSE SALAD
A large bowl of mixed greens, croutons, cheese, red onions, carrots, and tomatoes. **\$7.99**

SMALL SPINACH ♣ **SMALL CAESAR** ♣ **SMALL HOUSE**
\$4.99 **\$4.49** **\$4.49**

WE PROUDLY SERVE ALL NATURAL CHICKEN & STEAK

MCNELLIE'S IS PROUD TO SERVE RED BIRD FARMS CHICKEN AND CREEKSTONE FARMS STEAK. ENJOY YOUR MEAL KNOWING OUR CHICKEN AND STEAK ARE FROM NATURALLY AND HUMANELY RAISED ANIMALS, FREE OF ANTIBIOTICS, GROWTH HORMONES, AND ADDITIVES.

SANDWICHES

• AND HAMBURGERS •

Served with a side item of your choice

CLUB SANDWICH

Sliced turkey breast, ham, smoked bacon, lettuce, tomato, and Swiss cheese, served on your choice of wheat toast or Texas toast. **\$9.99**

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**

BALSAMIC CHICKEN SANDWICH

Grilled marinated Red Bird chicken breast topped with balsamic onions and Swiss, served on a Kaiser roll with lettuce and tomato. **\$9.49**

SOUTHWEST MEATLOAF SANDWICH

A slice of our spicy meatloaf, topped with Pepper Jack cheese, brown gravy, lettuce, and tomato. Served on Texas toast. **\$8.49**

CHICKEN CAESAR WRAP

Slices of marinated grilled Red Bird chicken breast with romaine lettuce, caesar dressing, and Parmesan cheese, rolled into a garlic herb wrap. **\$9.99**

MONTEREY WRAP

Choice of Hosty black bean patty or grilled Red Bird chicken breast with shredded lettuce, tomato, avocado, Swiss, red onions, and ranch dressing rolled into a garlic herb tortilla. **\$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 **\$1.49**
 Add Ham or Turkey **\$1.99**

B.L.T.

Honey peppered bacon, lettuce, and tomato served on your choice of Texas toast or wheat. **\$7.99**

HOSTY BLACK BEAN BURGER

A homemade mixture of seasoned black beans and plantains, topped with lettuce and tomato. **\$8.99**
 Add Avocado **\$.99**

BLACKENED CHICKEN SANDWICH

Red Bird chicken breast, seasoned with blackening spice, served on your choice of Texas Toast or wheat with lettuce, red onion, and tomato. **\$9.49**

MEMPHIS BURGER

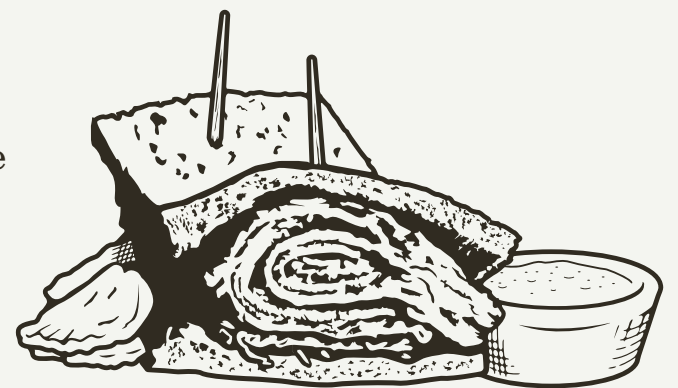
Our 8-ounce charbroiled burger, topped with sliced pit ham, Cheddar, and hard cider BBQ sauce. Served with pickles, onions, lettuce, and tomato. **\$10.49**

PULLED PORK SANDWICH

House smoked pork shoulder, served open face on Texas toast with Hard Cider BBQ Sauce, red onion, and pickles. **\$8.49**

REUBEN

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



CHICKEN SALAD SANDWICH

A delicious blend of smoked chicken, green onions, mayo, and celery. Served on a Kaiser roll with lettuce and tomato. **\$7.99**

SIDE ITEMS

SUBSTITUTE A SIDE SALAD OR CUP OF SOUP \$1.50

PUB FRIES • TABOULI • SWEET POTATO FRIES

MASHED POTATOES WITH BROWN MUSHROOM GRAVY • SAUTEED GREEN BEANS

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 served with a side of your choice. **\$15.99**

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FISH & CHIPS

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

.....

MEG'S CHICKEN FINGER PLATTER

Hand-breaded Red Bird 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**

.....

THE BRATWURST PLATTER

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

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STEAK FRITES

A 10-ounce Creekstone New York strip served with beer fries and seasoned vegetables. **\$18.99**

.....

SOUTH CITY CHICKEN

A grilled Red Bird chicken breast topped with pepper jack, homemade pico de gallo, avocado slices, and a side of your choice. **\$10.99**

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ARTICHOKE AND SPINACH POMODORO

A hearty sauce of tomatos, artichoke hearts, onions, and garlic over fusilli pasta. **\$9.99**

*Add 5oz Creekstone strip steak **\$9.99***

*Add Red Bird Chicken **\$5.49***

SIDE ITEMS

SUBSTITUTE A SIDE SALAD OR CUP OF SOUP \$1.50

PUB FRIES • TABOULI • SWEET POTATO FRIES

MASHED POTATOES WITH BROWN MUSHROOM GRAVY • SAUTEED GREEN BEANS

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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...

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SPINACH SALAD

Beer Pairing: Hefeweizen, Witbier, Saison

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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

.....

WHITE CHOCOLATE BREAD PUDDING

Beer Pairing: IPA - Trust us!

DESSERTS

Sweet & Delightful

.....

WHITE CHOCOLATE BREAD PUDDING

Our house made bread pudding, topped with white chocolate sauce and fresh sliced strawberries. **\$5.49**

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CHOCOLATE BROWNIE

A rich chocolate brownie, topped with vanilla ice cream and raspberry and chocolate sauces. **\$4.99**

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VANILLA BEAN ICE CREAM

\$2.99

.....

ROTATING CHEESECAKE

Ask your server about our current beer infused cheesecake!. **\$5.49**

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GUINNESS BON BONS

Decadent bon-bons, made with Guinness, and topped with raspberry and chocolate sauces. **\$4.99**

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#MCNELLIESOKC

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 CATERINGOKC@MCNELLIES.COM