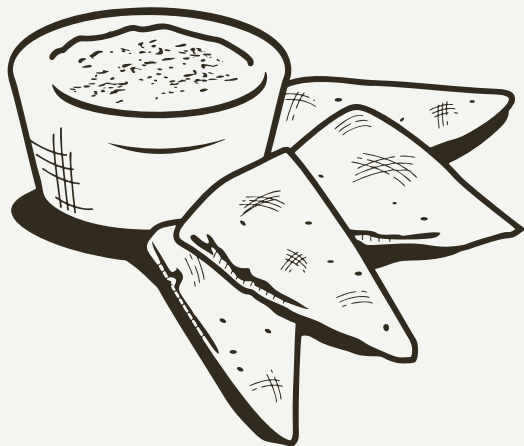


**JAMES E. MCNELLIE'S**  
**PUBLIC HOUSE**®

# 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, bacon, 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 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**

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

**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 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**  
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*

### **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**

### **CHICKEN CLUB**

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

### **CHICKEN CAESAR WRAP**

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

### **MONTEREY CHICKEN WRAP**

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

### **CUBAN SANDWICH**

Smoked pulled pork and ham, served with yellow mustard, dill pickle slices, Swiss, and onion jalapeño relish on a baguette. **\$10.49**

### **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 \$.99*

*Add Ham or Turkey \$1.99*

### **BALSAMIC CHICKEN SANDWICH**

A marinated chicken Red Bird chicken breast, swiss cheese, lettuce, tomato, and caramelized balsamic onions served on Texas toast. **\$9.99**

### **HOSTY BLACK BEAN BURGER**

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

*Add Avocado \$.99*

### **THE ALBUQUERQUE TURKEY BURGER**

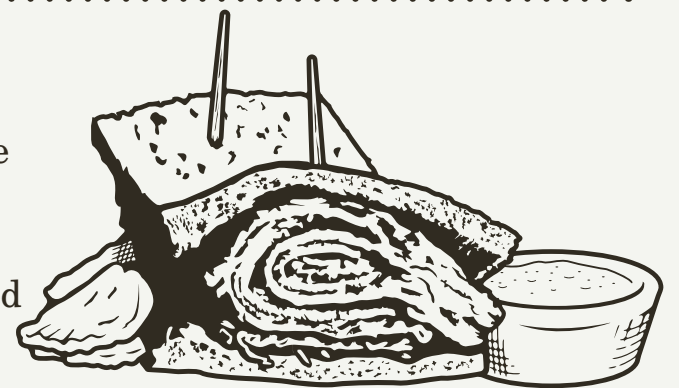
A 1/3 pound turkey burger served with shredded lettuce, tomato, onions, and avocado, topped with pepper jack and ancho mayo. **\$9.49**

### **BLEU CHEESE BACON BURGER \***

Our 8-ounce charbroiled burger, topped with honey pepper bacon, bleu cheese crumbles, and house made bleu cheese dressing. **\$10.49**

### **REUBEN**

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



### **BLT**

Honey pepper bacon, lettuce, and tomato, served on Texas Toast. **\$7.99**

### **CHICKEN SALAD SANDWICH**

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

*Add Bacon \$.99*

## SIDE ITEMS

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

HAND-CUT 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**

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### FISH & CHIPS

Hand breaded cod filets served with malt vinegar, tartar sauce, and hand-cut 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**

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### CAJUN STYLE MEATLOAF

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

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### STEAK FRITES

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

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

.....

### PESTO PASTA PUTTANESCA

Linguini tossed in a pesto puttanesca sauce and topped with Parmesan. **\$10.99**

*Add Fassler Hall Bratwurst \$2.99*

*Add Red Bird Chicken \$4.99*

## SIDE ITEMS

ADD A SIDE SALAD OR CUP OF SOUP \$1.50

HAND-CUT 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

**BRATWURST PLATTER**

*Beer Pairing:* Dunkel, Oktoberfest, Pilsner

**FISH AND CHIPS**

*Beer Pairing:* Pale Ale, ESB, Brown Ale

**STEAK FRITES**

*Beer Pairing:* Stout, Dubbel, Quadrupel

**COTTAGE PIE**

*Beer Pairing:* Porter, Stout, Scotch Ale

**MCNELLIE’S FAMOUS CARROT CAKE**

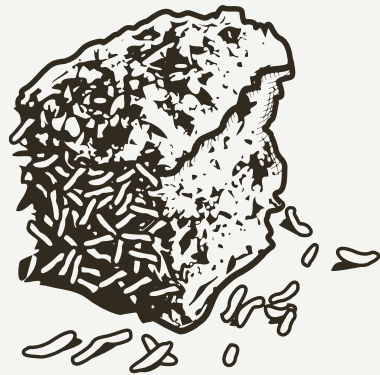
*Beer Pairing:* IPA - Trust us!

## 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**



**VANILLA BEAN ICE CREAM**

**\$2.99**

**WHITE CHOCOLATE CHIP BROWNIE**

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

**VANILLA WAFER BREAD PUDDING**

**\$4.99**

**GUINNESS BON-BONS**

**\$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](mailto:CATERING@MCNELLIES.COM)

# JAMES E. McNELLIE'S

PUBLIC HOUSE®

*Welcome to James E. McNellie's Public House. We are honored that you've chosen to spend your time here. Hopefully this is the first of many times to come, or, even better, the third time you've come in this week. At McNellie's we would like you to feel at home. The charm of a pub is embodied in the comfort of it. An uncomfortable pub is like a shoe that doesn't fit - you can't wait to get out of it. That is why we try to go out of our way to make you feel at home. If there is anything we can do to make you happy, do not hesitate to ask.*

*Cheers!*



J. ELLIOT NELSON - OWNER

