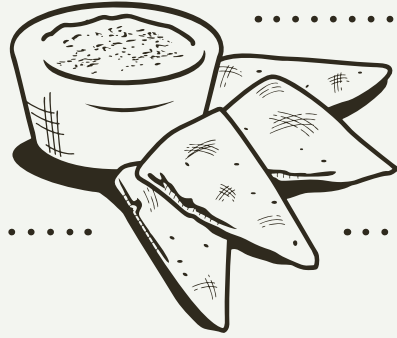


APPETIZERS



ARTICHOKE DIP
Artichoke Hearts, Cream Cheese, Parmesan, and Pita Bread **9**

QUESADILLA
Giant Flour Tortillas, Shredded Cheddar Jack, with a Side of Salsa, and Sour Cream **8**

**Add Veggies (Grilled Onions, Mushrooms, or Avocado) 1*
**Add Meat - Chicken 4 Pulled Pork 4*

DEVILED EGG DUO
Two Styles of Deviled Eggs, Made for Sharing - Pimento Cheese and Smoked Salmon **11**

IRISH NACHOS
Fresh Cut Fries Topped with Smoked Pulled Pork, Harp and Irish Cheddar Sauce, Fresh Diced Jalapenos, Tomatoes, Fried Onions, and Sour Cream **10**

TORTILLA CHIPS
Housemade Salsa **4**
White Queso **6**

CRISPY BREAD STICKS, VEGGIES, AND HUMMUS
8

FRIED PICKLE CHIPS **8**

GARLIC PARMESAN FRIES **7**

PEKING DUCK WINGS
Maple Leaf Farms Duck Wings Covered with Sweet & Spicy Sauce, Toasted Sesame Seeds, and Cilantro **12**

SALADS & SOUPS

CHOPPED ITALIAN SALAD
Chopped Soppresata, Shredded Mozzarella, Diced Tomato, Red Onions, and Pepperocini Tossed in Lemon Thyme Dressing **15**

SPINACH SALAD
Spinach, Strawberries, Red Onions, Croutons, and Gorgonzola, with Raspberry Basil Champagne Vinaigrette Dressing **9**

CAESAR SALAD
Romaine Lettuce, Croutons, and Parmesan, with Caesar Dressing **9**

COBB SALAD
Mixed Greens, Crumbled Bacon, Red Onions, Chicken, Hard Boiled Egg, Tomatoes, Shredded Cheddar Jack, with Choice of Dressing **13**

SMALL SPINACH **5**

SMALL CAESAR **5**

SMALL HOUSE **4.5**

ADD A PROTEIN TO ANY SALAD

CHICKEN 4 • SALMON 8

IRISH BLUE CHEESE • HONEY MUSTARD • RANCH • BALSAMIC VINAIGRETTE • RASPBERRY BASIL CHAMPAGNE VINAIGRETTE

HOUSEMADE SOUPS

POTATO LEEK
Cup - 4 Bowl - 6

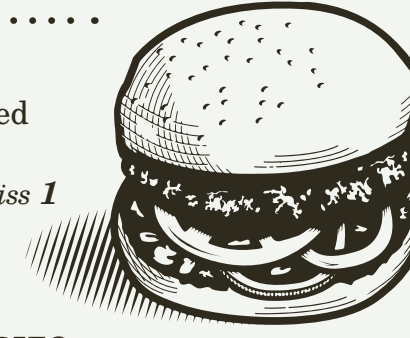
BEER HOUSE CHILI
Cup - 5 Bowl - 7.5

SOUP OF THE DAY
Cup - 4 Bowl - 6

HAMBURGERS

THE ORIGINAL MCNELLIE'S CHARBURGER
1/2 Pound Patty, Bib Lettuce, Tomato, Onion, and Pickle, Served on Brioche Bun **9.50**

**Add Slice of Pepper Jack, Tillamook Cheddar, American, or Big Eye Swiss 1*
**Add Bacon 2*



PATTY MELT
1/2 Pound Patty, Grilled Onions, with Big Eye Swiss and American Cheese, Served on Marbled Rye **11**

CALIFORNIA TURKEY BURGER
Grilled Turkey Patty, Pepper Jack, Avocado, Alfalfa Sprouts, and Tomato on Brioche Bun **12**

GARDEN MELT
1/2 Pound Patty Seasoned with Fresh Herbs and Topped with American, Big Eye Swiss, Grilled Mushrooms, Lettuce, Tomato, and Garlic Aioli on Brioche Bun **12**

IMPOSSIBLE BURGER™
This Veggie Burger is Impossibly Delicious **13**

SPICY CHORIZO BURGER
1/2 Pound Patty made with Chorizo and Ground Beef, Topped with Grilled Onion and Tomato, Pepper Jack Cheese, Lettuce and Chipotle Mayo on Brioche Bun **12**

CUBANO BURGER
1/2 Pound Patty Topped with Pulled Pork, Big Eye Swiss, Grilled Onion, Pickles, and Spicy Mustard on Brioche Bun **13**

AMERICAN WAGYU BURGER
1/2 Pound Patty with Tillamook Cheddar, Bibb Lettuce, Tomato, Onion, and Pickle, on a Brioche Bun **14**

SANDWICHES

REUBEN
House Braised Corned Beef, Sauerkraut, Grilled Onions, Big Eye Swiss, Russian Dressing, on Marbled Rye **12**

LOBSTER ROLL
Lobster Tail with Lemon Aioli, Sprinkled Parsley in a New England-Style Bun **19**

GRILLED CHICKEN CLUB
Grilled Chicken Breast Topped with Big Eye Swiss, Bacon, Lettuce, Tomato, and Garlic Aioli on Toasted Sourdough **11**

FISH SANDWICH
Fried North Atlantic Cod with Spicy Slaw, and Tomato, on a Brioche Bun **11**

SPICY SMOKED PORK
Bourbon Brined Smoked Pulled Pork with Pepper Jack, Housemade BBQ Sauce, Cherry Pepper Relish on a Potato Roll **10**

MONTEREY WRAP
Grilled Chicken Breast or Black Bean Patty with Lettuce, Tomato, Avocado, Big Eyed Swiss, Red Onions, and Ranch in a Garlic Herb **10**

GRILLED CHEESE
Tillamook Cheddar and American Cheese on Sourdough **8**
**Add Avocado for 1*
**Add Bacon 2*

CHOICE OF 1 SIDE ITEM

ADD A SIDE SALAD OR CUP OF SOUP 1.50

FRESH CUT FRIES • TABOULI • SWEET POTATO FRIES • COLCANNON
MASHED POTATOES • DAILY VEGETABLE

ENTRÉES

FISH & CHIPS
Fried North Atlantic Cod, Fresh Cut Fries, and Tartar **14**

PUB STROGANOFF
Tender Beef, Creamy Mushroom and Guinness Sauce, Served over Egg Noodles **12**

SOUTH CITY CHICKEN
Grilled Chicken Breast with Pepper Jack Cheese, Pico, Avocado, and a Side of Daily Vegetable **13**

SALMON
Grilled Atlantic Salmon Topped with Lemon Thyme Butter. Choice of Colcannon or Daily Vegetable **18**

MAC & CHEESE 9
**Add Lobster 8*

COTTAGE PIE
Beef Tips Covered with Mashed Potatoes and Shredded Cheddar Jack **14**

CHICKEN FINGERS
Hand Battered Chicken Fingers with Fresh Cut Fries **12**

DESSERTS



CARROT CAKE
Layered Carrot Cake Covered with Cream Cheese Frosting and Walnuts **7**

BUTTERSCOTCH BROWNIE
Large Chocolate Brownie with Butterscotch Chips, Topped with Vanilla Ice Cream and Chocolate Sauce **7**

SWEET POTATO BREAD PUDDING
Sweet Potato Bread Pudding Topped with Pecan Bourbon Caramel **7**

BEVERAGES

ALL BEVERAGES 2.50

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mt. Dew Sierra Mist, Lemonade, Mug Root Beer, Iced Tea, Hot Tea, Coffee, Milk, O.J. Cranberry Juice

BRUNCH

SATURDAY & SUNDAY 10^A - 2^P

PUB OMELETTE

Three Eggs, Mushrooms, Onions, Peppers, Sausage, Bacon, Tomatoes, & Shredded Cheese. Served with Breakfast Potatoes 9

BREAKFAST BURRITO

Flour Tortilla, Scrambled Eggs, Sausage, Onions, & Shredded Cheese, Topped with Salsa & Queso. Served with Breakfast Potatoes 9

BREAKFAST SANDWICH

Two Fried Eggs, Red Onion, Bacon, American Cheese, and Tomato on Sourdough. Served with Breakfast Potatoes 7

BREAD PUDDING FRENCH TOAST

White Chocolate Bread Pudding, Side of Bacon. Served with Side of Fruit 8

CHICKEN FRIED BISCUIT

Hand-breaded Chicken Tenders, House-made Biscuit, Medium Egg, Shredded Cheese, Topped with Sausage Jalapeno Gravy 8

COUNTRY BENEDICT

House-made Biscuit, Two Fried Eggs, Sausage Crumble, Fried Green Tomato, Topped with Hollandaise. Served with Breakfast Potatoes 9

BISCUITS & GRAVY

Two Biscuits Smothered in Sausage Jalapeno Gravy, with Bacon and Two Eggs Any Style 8

Add Breakfast Potatoes - \$1.50

Add Applewood Smoked Bacon (3 Slices) - \$3

Add Sausage (2 Patties) - \$2.50

BRUNCH DRINKS

MUST BE 21+ AND SHOW VALID I.D

BLOODY MARY BAR

Choose your vodka and ingredients and we shake it and salt the rim. Choose wisely, no do-overs! 7.50

MIMOSAS

Single 3

Carafe 13

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, don't hesitate to ask.

Cheers!

J. ELLIOT NELSON - OWNER



MCNELLIES.COM

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JAMES E. McNELLIE'S

PUBLIC HOUSE

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OKC, OK - 73103

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