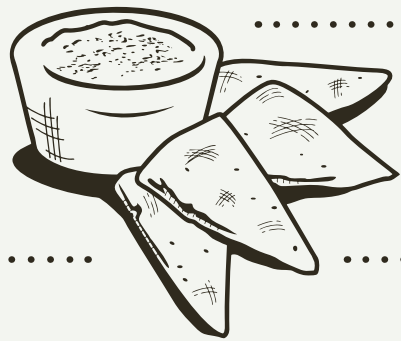


APPETIZERS



ARTICHOKE DIP

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

TORTILLA CHIPS

Housemade Salsa **4**
White Queso **6**

FRIED CHEESE CURDS

Local Lomah Dairy Cheese Curds with Ranch **7**

FRIED PICKLE CHIPS

8

IRISH NACHOS

House Cut Fries, Beer Cheese, Rashers and Green Onion **8**

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***

PULLED PORK NACHOS

Tortilla Chips and Smoked Pulled Pork Covered with Shredded Cheese, White Queso, Pico De Gallo, Sour Cream, and BBQ Sauce **13**

ROASTED VEGGIE HUMMUS

with Veggie Sticks and Pita Bread **8**

SALADS & SOUPS

KALE AND BRUSSEL SPROUT SALAD

Kale and Brussel Mix With Dried Cherries, Red Onion, Candied Walnut, Cured Egg, Cider Vinaigrette **10**

SPINACH SALAD

Spinach, Strawberries, Croutons, Onions, and Blue Cheese Crumbles, 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, Roasted Corn, with Choice of Dressing **13**

SMALL SPINACH

5

SMALL CAESAR

5

SMALL HOUSE

4.5

ADD A PROTEIN TO ANY SALAD

CHICKEN **4** • SALMON **6**

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 & SANDWICHES

THE ORIGINAL MCNELLIE'S

CHARBURGER

1/2 Pound Patty, Bibb Lettuce, Tomato, Onion, and Pickle, Served on Brioche Bun **9.50**

Add Slice of Tillamook Pepper Jack, Tillamook Cheddar, American, or Big Eye Swiss **1.25*

Add Bacon **2*

BLACK BEAN BURGER

Our Black Bean Patty Served with Lettuce and Tomato on a Brioche Bun **9.50**

PATTY MELT

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

ALBUQUERQUE TURKEY BURGER

Turkey Burger, Tillamook Pepper Jack, Avocado, Lettuce, Tomato, Onion, Ancho Mayo on a Brioche Bun **12**

CHILI CHEESE BURGER

1/2 Pound Patty on an Open-Faced Texas Toast Topped with Housemade Chili, Shredded Cheddar Jack, and Onions **12**

MEMPHIS 2.0

1/2 Pound Patty, Pulled Pork, Housemade BBQ Sauce, and Tillamook Cheddar, on a Brioche Bun **13**

STEAKHOUSE BURGER

1/2 Pound Patty Topped with an Onion Ring, HP Mayo, Smoked Gouda, Bibb Lettuce, and Tomato, on a Brioche Bun **12**

AMERICAN WAGYU BURGER

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

IMPOSSIBLE BURGER™

Our Veggie Burger is Impossibly Delicious **13**

REUBEN

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

BUFFALO CHICKEN WRAP

Hand Battered Chicken Fingers Tossed in Buffalo Sauce, Blue Cheese, Lettuce, Tomato, and Onions, in a Garlic Herb Tortilla **11**

FRIED CHICKEN MELT

Corn Flake Fried Chicken, Pimento Spread, Butter Pickle, Tillamook Pepperjack on Texas Toast **12**

TURKEY TROUBADOUR 2.0

House Cooked Turkey with Swiss Cheese, Arugula, Pimento Spread, Pickled Red Onion, and Bacon on Brioche Bun **12**

PORK BELLY PASTRAMI

House made Pork Belly Pastrami with Swiss Cheese, Pickled Red Onion, and Beer Mustard on Marbled Rye **12**

CAESAR WRAP

Grilled Chicken Breast with Romaine, Parmesan, Caesar Dressing, in a Garlic Herb Tortilla **10**

MONTEREY WRAP

Grilled Chicken Breast, Lettuce, Tomato, Avocado, Big Eyed Swiss, Red Onions, and Ranch in a Garlic Herb Tortilla **10**

LOBSTER ROLL

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

GRILLED CHEESE

Tillamook Cheddar and American Cheese on Brioche Toast **8**

Add Avocado for **1*

Add Bacon **2*

Add Turkey **3*

ENTRÉES

FISH & CHIPS

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

STEAK & FRIES

10 oz. NY Strip with Gorgonzola Butter and Fresh Cut Fries **18**

SOUTH CITY CHICKEN

Grilled Chicken Breast with Pepper Jack Cheese, Pico, Avocado, and a Side of Seasonal Vegetable **13**

SALMON

Searred Atlantic Salmon with Choice of Colcannon or Seasonal Vegetable **18**

MAC & CHEESE **9** *Add Lobster **8**

COTTAGE PIE

Beef Tips Covered with Mashed Potatoes and Shredded Cheddar Jack with Seasoned Vegetables **14**

CHICKEN FINGERS

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

SHERRY CHICKEN

Grilled Chicken Breast With a Sherry Glaze, With Choice of Colecannon or Seasonal Vegetable **13**

PORK CHOPS

10oz. Bone in Pork Chop, Smokey Mustard Sauce, Colcannon, Seasonal Vegetable **15**

DESSERTS



CARROT CAKE

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

WHITE CHOCOLATE BROWNIE

Large Chocolate Brownie with Walnuts, Topped with Ice Cream and Chocolate Sauce **7**

MILK STOUT TRES LECHES

Strawberries and Dulce De Leche **9**

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

CHOICE OF 1 SIDE ITEM

FRESH CUT FRIES • TABOULI • SWEET POTATO FRIES • COTTAGE CHEESE
COLCANNON • MASHED POTATOES • SEASONAL VEGETABLE

BRUNCH

SATURDAY & SUNDAY 11^A - 3^P

THE BDJ BREAKFAST BURRITO

A 10 inch flour tortilla filled with sausage, scrambled eggs, onions and cheese. Topped with fire roasted tomato salsa and white queso. Served with breakfast potatoes **9**

CHICKEN AND WAFFLES

Two Chicken Tenders and a waffle drizzled with syrup served with two eggs **9**

POPPA FRENCH TOAST

With powdered sugar and syrup. Served with breakfast potatoes and applewood smoked bacon **8**

CORNED BEEF HASH

Corned beef, potatoes, onion, beer mustard, sunny side up egg **12**

BISCUITS AND GRAVY

Two biscuits smothered with sausage gravy served with bacon and two eggs **9**

QUICHE

Quiche of the day **8**

BREAKFAST SANDWICH

Soft scrambled egg, sausage, arugula, hollandaise, American cheese, on a brioche bun **9**

THE YETI'S STEAK AND EGGS

5oz. steak, hollandaise, two eggs, breakfast potatoes **13**

Add Breakfast Potatoes - 1.50

Add Applewood Smoked Bacon (3 Slices) - 2.95

Add Sausage (2 Patties) - 1.95

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 **4**

Carafe **15**

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



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JAMES E. McNELLIE'S

PUBLIC HOUSE

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409 EAST 1ST STREET

TULSA, OK - 74120

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