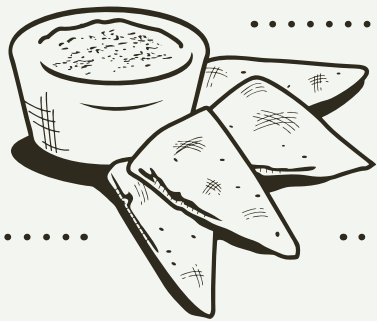


APPETIZERS



ARTICHOKE DIP

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

TORTILLA CHIPS

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

FRIED CHEESE CURDS

Local Lomah Cheese Curds with Ranch **7**

FRIED PICKLE CHIPS

8

IRISH NACHOS

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

PUB WINGS

8 Wings Served with Ranch or Bleu Cheese Dressing **10**

QUESADILLA

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

**Add Veggies (Grilled Onion, Mushrooms, or Avocado) 1*

**Add Meat - (Chicken, Pulled Pork) 4*

BRUSCHETTA

Served with Crostini **8**

PULLED PORK NACHOS

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

SALADS & SOUPS

KALE AND BRUSSEL SPROUT SALAD

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

SPINACH SALAD

Spinach, Strawberries, Croutons, Red Onion, and Bleu Cheese Crumbles, Tossed in Raspberry Vinaigrette **9**

SOUTH CITY SALAD

Mixed Greens, Roasted Corn, Black Beans, Avocado, Shredded Cheddar Jack, Tortilla Strips, and Diced Chicken, with Chipotle Honey Vinaigrette **11**

COBB SALAD

Mixed Greens, Crumbled Bacon, Red Onion, Chicken, Hard Boiled Egg, Tomatoes, Shredded Cheddar Jack, Roasted Corn, with Choice of Dressing **13**

CAESAR SALAD

Romaine Lettuce, Croutons, and Parmesan, Tossed in Caesar Dressing **9**

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
RUSSIAN DRESSING

HOUSEMADE SOUPS

POTATO LEEK

Cup - 4 Bowl - 6

BEER HOUSE CHILI

Cup - 5 Bowl - 7.5

SOUP OF THE DAY

Cup - 4 Bowl - 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAMBURGERS & SANDWICHES

THE ORIGINAL MCNELLIE'S

CHARBURGER

1/2 Pound Patty, Bib 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*

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, Lettuce, Tomato, Avocado, Onion, Ancho Mayo on a Brioche Bun **12**

CHILI CHEESE BURGER

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

IMPOSSIBLE BURGER™

Lettuce, Tomato, Pickle and Onion on a Brioche Bun **13**

MEMPHIS 2.0

1/2 Pound Patty Topped with an Onion Ring, Pulled Pork, Housemade BBQ Sauce, and Tillamook Cheddar, on a Brioche Bun

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**

THE BIG BEN

1/2 Pound Patty topped with Beer Cheese, Fried Jalapenos, and Bacon on a Brioche Bun **12**

BLEU CHEESE BACON BURGER

1/2 Pound Patty Topped with Honey Peppered Bacon, Bleu Cheese Crumbles, and Irish Bleu Cheese Dressing **12**

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, Bleu Cheese Crumbles, Lettuce, Tomato, and Onions, in a Garlic Herb Tortilla **11**

TURKEY TROUBADOUR 2.0

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

MONTEREY WRAP

Grilled Chicken Breast with Lettuce, Tomato, Avocado, Big Eyed Swiss, Red Onions, and Ranch in a Garlic Herb Tortilla **11**

BLT

Honey Peppered Bacon, Bibb Lettuce, Tomato, and Avocado on Brioche **10**

CUBAN SANDWICH

Smoked Pulled Pork and Ham, Served with Yellow Mustard, Dill Pickle Slices, Swiss, and Onion Jalapeno Relish on a Baguette **11**

GRILLED CHEESE

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

**Add Avocado for 1*

**Add Bacon for 2*

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 De Gallo, Avocado, and a Side of Seasonal Vegetable **13**

SALMON

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

PULLED PORK MAC & CHEESE

Mac & cheese with our Smoked Pulled Pork, drizzled with BBQ Sauce **12**

COTTAGE PIE

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

CHICKEN FINGERS

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

SHERRY CHICKEN

Grilled Chicken Breast with a Sherry Glaze, served with Colcannon and Seasonal Vegetables **13**

PORK CHOP

10oz. Bone in Pork Chop, Smokey Mustard Sauce, Colcannon, Seasonal Vegetable **12**

LUNCH SPECIAL

\$8 • 11^A - 3^P • MON - FRI

PICK A 1/2 SANDWICH

REUBEN

TURKEY 2.0

GRILLED CHEESE

BUFFALO WRAP

MONTEREY WRAP

PICK A SOUP OR SALAD

SPINACH

CAESAR

HOUSE

POTATO LEEK

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

SUBSTITUTE A SOUP OR SALAD FOR \$1.50

FRIES • TABOULI • SWEET POTATO FRIES • COTTAGE CHEESE

COLCANNON • MASHED POTATOES • DAILY VEGETABLE

BRUNCH

.....
SATURDAY & SUNDAY 11^A - 3^P
.....

THE SOUTH CITY 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**
.....

CORNED BEEF HASH

Corned Beef, Potatoes, Onion, Beer Mustard, Sunny Side Up Egg **9**
.....

BISCUITS AND GRAVY

Two Biscuits smothered with Sausage Gravy served with Bacon and Two Eggs **9**
.....

BREAKFAST SANDWICH

Soft Scrambled Egg, Sausage, Arugula, Hollandaise, American Cheese, on a Brioche Bun **9**
.....

STEAK AND EGGS

5oz. Steak, Hollandaise, Two Eggs, Breakfast Potatoes **13**
.....

Add Breakfast Potatoes - \$2

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

Add Sausage (2 Patties) - \$3
.....

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**

**Price increases with select Vodka*
.....

MIMOSAS

Single **3**

Pint **7.5**

Bottle **15**
.....

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

918.933-5250

JAMES E. McNELLIE'S

PUBLIC HOUSE

MCNELLIES.COM

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TULSA, OK - 74136

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