

Welcome to BRUNCH



FULL IRISH BREAKFAST

Two fresh eggs fried to your liking, fried Irish bangers (breakfast sausages), black & white pudding (blood sausage & pork sausage), Irish rasher (grilled Irish bacon), flame grilled tomato, sautéed mushrooms, and brown bread. (It's a breakfast like this that creates a thirst for Guinness®!) 15.00

Buy the Kitchen a Pint!

A great way to say thanks to our hardworking and talented kitchen staff – a round of pints at the end of their shift. 10.00

COUNTY CLARE BLOODY MARY




Our mix and seasonings are homemade. Then we add one of Milwaukee's own Klement's hickory smoked beef sticks, a cheese stick, two plump olives one juicy pickle spear, a wedge of lemon and lime and finally Padir's very own homemade pickled potato!


BLOODY MÁIRE (MOY-RAH)

Our Bloody Mary's Irish cousin
(Made with a splash of Guinness® and whiskey).

(Our bloody marys are made with Clamato which contains shellfish).

Please inform your server if you have a diet restriction

-  Gluten-Free /option
-  Vegetarian /option
-  Dairy-Free /option

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

AMERICAN BREAKFAST

Two fresh eggs fried to your liking with sausage links, ham, a strip of bacon, and wheat toast. 12.95

PÁDRAIC'S CORNED BEEF HASH

County Clare's full flavored corned beef chopped up with cabbage, corn, bacon and red potato. Served on a thick slice of homemade potato bread, drizzled with garlic parsley sauce and topped with a fresh easy egg. 13.90

IRISH GRILLED TOAST

Homemade potato bread sliced thick and soaked in homemade egg batter, served with a side of whiskey maple syrup, and fresh whipped cream.

Half: 8.70 **Full:** 10.70

BRUNCH BEVERAGES

MIMOSA

A brunch classic, County Clare super sized it to a pint! Champagne and orange juice.

IRISH DIESEL MIMOSA

Champagne and orange juice with a splash of black currant.

BEER-MOSA

Spotted Cow and orange juice.

MANGO-MOSA

Champagne and mango juice.

MIMOSA MULE

Champagne, ginger beer and a lime.

FRESHLY BREWED COFFEE *(decaf available)*

BARRY'S IRISH GOLD BLEND BLACK TEA *(decaf available)*

HOT TEA & ICED TEA

JUICE

Orange, apple, pineapple, cranberry, tomato or grapefruit.

SODA

Coke, Diet Coke, Sprite, Diet Sprite, ginger ale, ginger beer,

STARTERS

IRISH ROOT SOUP

A perfect purée of sweet potatoes, carrots, and leeks.
4.30 cup, 5.35 bowl

IRISH CHIPS

Thick-cut pub fries topped with homemade sauce. Choose a mild, sweet curry sauce, OR creamy garlic parsley sauce. 10.95
add cheese .75

REUBEN ROLLS

Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 13.95

COLCANNON POPPERS

Mashed potatoes, white cheddar, cabbage, and onions.
Rolled in panko and fried. Served with Worcestershire gravy.
10.95

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon sauce. 13.95

SANDWICHES

Served with choice of French fries or mashed potato.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled rye.
Make it a RACHAEL and substitute turkey!

(Sub. housemade corned beef seitan for veg. option). 14.95

IRISH SMOKED SALMON

Irish-style smoked salmon served chilled with lettuce, tomato, red onion and dill cream sauce on grilled whole wheat. 14.95

CORNED BEEF SANDWICH

Our housemade corned beef brisket on grilled rye, served with a side of horseradish sauce. 12.95

Add cheese 1.00

CELTIC GRILLED CHEESE

Cheddar cheese, locally sourced thick applewood smoked bacon, roasted garlic aioli, lettuce, and grilled tomatoes served on grilled nine grain wheat. 12.95

Make it vegetarian - without bacon 11.95

TURKEY BREAST SANDWICH

In-house roasted turkey breast, cheddar, provolone, lettuce, tomato, and mayo on toasted whole wheat. 13.95

Add bacon 1.00

ENTRÉES

CORNED BEEF AND CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with buttered cabbage bacon braised slaw, and mashed potato. 18.95

COTTAGE PIE

Seasoned shredded beef stewed with green peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. 17.95

(Substitute homemade vegetable stew for vegetarian option)

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness® gravy, served with fresh sautéed vegetables, and mashed potato. 18.95


SMOKED SALMON SALAD


In-house smoked salmon served chilled on top of mixed greens, fried capers, onions, tomatoes, carrots, hard boiled egg and goat cheese. Served tossed in balsamic vinaigrette. 15.95


COUNTY CLARE MEATLOAF


A special blend of beef, veal, and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and mashed potatoes. 18.95

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No sniveling. No split checks. \$2 split plate charge.



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