

starters

Perrystown Pretzels 9.50

Three jumbo pretzels buttered, baked, and sprinkled with sea salt. Served with Guinness cheese sauce & House-made Mustard Sauce.

Scotch Eggs 10

Two hard boiled eggs wrapped in our signature blend of pork sausage. Fried & served with our house-made mustard sauce.

Reuben Wonton Rolls 11.50

Three fried jumbo wonton rolls filled with corned beef, Swiss cheese, sauerkraut, and cream cheese. Served with our signature Dublin sauce.

Goat Cheese Bruschetta 10.50

Sliced ciabatta with fresh herb tomato relish and goat cheese.

Poutine 11

Pub chips smothered in gravy topped with white cheddar cheese curds and green onions.

Corned Beef · Add 2

Meatloaf · Add 2

Shaved Ribeye · Add 2

Battered Shots 10.50

All white meat chicken battered and fried golden brown. Served with sweet chili chipotle mustard and pub chips.

Brick House Wings 13

Fried wings tossed with your choice of sauce or dry rub. Served with house blue cheese, carrots, and celery. Finished off on the grill.

Irish Honey Sauce, Jameson BBQ Sauce, Buffalo Sauce, Sweet Chili Sauce or Dry Rub (Original, Habanero, or Jalapeño)



102 2nd 6th Ave South
Saint Cloud, MN 56301
(320) 774-3770

salads

Add chicken 3*

House or Side Salad Entrée 5

Beet & Goat Cheese 12

Mixed greens tossed in our signature citrus balsamic. Topped with chilled roasted beets, walnuts, Craisins, and goat cheese.

Buffalo Chicken Salad 13

Romaine lettuce tossed with ranch, and topped with crispy buffalo chicken, tomato, red onion, and blue cheese. Served in a crispy tortilla bowl.

Kilkenny Chopped Caesar 11

Romaine lettuce tossed in Caesar dressing. Topped with a hardboiled egg, bacon, fresh Parmesan, and croutons.

soups

Seafood Chowder

An assortment of fresh seafood cooked in a house-made root vegetable and fresh herb cream chowder.

Cup 5 · Crock 7

NEW! Add a cup of Guinness Stew for only 2 dollars to any entrée or traditional food fare.

entrées

Add a side salad, house salad, or soup 2

Chicken Connemara 16

A baked 6oz chicken breast stuffed with fresh herbs, Swiss cheese, and ham. Topped with maritime cream sauce over a bed of champ potatoes and served with a side of smashed peas.

Chicken Piccata 18

Lightly breaded and pan-fried chicken over maritime linguini finished with lemon caper cream sauce. Served with chef's vegetable.

Substitute 5 Shrimp · Add 2

NEW Braised Short Ribs 19.50

Braised short ribs smothered in mushroom demiglace and served with champ potatoes and chef vegetables. All topped with fried onion strings.

kids menu- 12 & under

Mini Shepherd's Pie
Cheeseburger
Pasta (butter/alfredo)
Chicken Fingers
Grilled Cheese

sweets

Bread Pudding 6

Topped with Irish whiskey caramel sauce and finished with whipped cream.

Baileys Cheesecake 6

Topped with whipped cream and candied pecans.

to-go family deals

Celtic Meatloaf
Bangers & Mashed
Chicken Finger Basket
Battered Fish Fry
Irish Traditional
Ultimate Burger Basket

Add our delicious ciabatta bread to any meal

½ loaf ciabatta bread with 1 pack of Kerrygold butter
full loaf ciabatta bread with 2 packs of Kerrygold butter

* FOOD WARNING: State food safety agencies advise that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women and other highly susceptible individuals with compromised immune systems.

** pre-cooked weight, not exact. Weights and portions can vary based on preparation and cooking.

traditional fare

Add a side salad, house salad, or soup 2

Guinness Fish & Chips 14.50

A heaping portion of Guinness beer battered cod fried golden brown. Served with house tarter aioli, broccoli slaw, and pub chips.

Bangers & Mashed 13.50

3 Jumbo bangers grilled and layered over a bed of champ potatoes topped with our rich gravy and creamed cabbage. Served with a side of smashed peas.

NEW! Short Rib Pasty 14

Rolled pastry stuffed with shredded short rib, peas, carrots, champ potatoes, whiney mushrooms and cheddar cheese.

Smothered with Guinness gravy and served with creamed cabbage and chef's vegetable.

Hearty Guinness Stew 13.50

Slow roasted, cubed sirloin simmered in our house-made Guinness gravy loaded with vegetables and potatoes. Served with a side of creamed cabbage and ciabatta bread.

Chicken Pot Pie 13

Shredded chicken, onions, carrots, celery, and peas in a rich cream sauce topped with puff pastry and baked to perfection. Served with ciabatta bread.

Corned Beef & Cabbage 16.50

Slow roasted corned beef over a bed of creamed cabbage topped with maritime cream sauce. Served with boiled potatoes, roasted carrots, and smashed peas.

Shepherd's Pie 12.50

Ground chuck and vegetables slowly cooked in our rich gravy, topped with piping hot champ potatoes, and baked. Served with a side of creamed cabbage and ciabatta bread.

Dick Titus Commercial 14.50

Shaved prime rib and Swiss cheese layered between grilled sourdough. Served with champ potatoes and smothered with our Guinness gravy.

Celtic Meatloaf 14

House-made grilled meatloaf on a heaping bed of champ potatoes with creamed cabbage, fried onion straws, and gravy. Served with a side of smashed peas.

BURGERS

Served your choice of pub chips or beer battered fries and Brick House Sauce.

Brown Sugar Brick House 12.50

A fresh Angus burger topped with brown sugar bacon, cheddar cheese, and Dublin sauce.

Jameson 12.50

Fresh Angus burger topped with winey mushrooms, Swiss cheese, fried onion straws, and Jameson BBQ sauce.

Classic Burger 10

Topped with Cheese 11
Topped with Bacon & Cheese 12

Blarney Burger 12.50

Fresh Angus burger topped with swiss cheese, corned beef, sauerkraut and Dublin Sauce.

Black & Blue Burger 11.50

Fresh Angus burger blackened with Cajun seasonings, topped with blue cheese and onion straws.

California Burger 11.50

Fresh Angus topped with red onion, lettuce, tomato and garlic aioli.

Make it a double fresh Angus burger or substitute Beyond Burger or Chicken Breast for an additional 2 dollars.

available sides 4

Beer Battered Fries
Pub Chips
Creamed Cabbage
Smashed Peas
Champ Potatoes
Broccoli Slaw
Maritime Linguini
Chef's Vegetable
Sweet Potato Fries

sandwiches

Served your choice of pub chips or beer battered fries and Brick House Sauce. (excludes sliders)

Classic Reuben 14.50

Hefty portion of corned beef on rye with Swiss cheese, sauerkraut, and topped with Dublin sauce. Served with house-made broccoli slaw.

Guinness Cheese Steak 14.50

Hand-sliced prime rib on ciabatta bread topped with winey mushrooms, fried onion straws, and Guinness cheese sauce.

Chicken Bacon Ranch 13

Grilled chicken breast topped with Swiss cheese, bacon, romaine, tomato, and topped with ranch.

NEW! Meatloaf Sliders 12

Our signature house made meatloaf served on 3 slider buns topped with fried onion straws, bacon jam, garlic mayo and cheese curds. Add side for 4 dollars.

Fish Tacos 12

Three flour tortillas with your choice of broiled or fried cod. Topped with broccoli slaw, fresh tomato relish, and house tartar aioli.

NEW! Chicken Tacos 12

Three flour tortillas filled with seasoned fried chicken, Japanese dressing tossed mixed greens, cilantro and red onion. Drizzled with sesame sauce and chipotle mayo.

noodle bowls

Add a side salad, house salad, or soup 2

NEW! Sesame Chicken Bowl 14

Tuna seared rare over udon noodles, tossed in carrots, bean sprouts, green peppers, radish, egg cilantro and Japanese dressing. Drizzled with sesame sauce and topped with green onion.

NEW! Short Rib Bowl 15.50

House-made beef broth filled with Udon noodles, braised short ribs, shaved carrots, bean sprouts, green onion, radish and cilantro. Finished with Scotch Egg.

NEW! Veggie Bowl 10

House-made veggie broth filled with Udon noodles, shaved carrots, bean sprouts, green onion, radish and cilantro.

Scotch Egg · Add 1

Chicken · Add 2

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