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## Boston Event Solutions

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[www.BostonEventSolutions.com](http://www.BostonEventSolutions.com)

617.248.9933

## VISIT OUR OTHER IRISH PUB LOCATIONS

 **the Green Briar**  
irish pub

304 Washington St. Brighton

617.789.4100

[www.greenbriarpub.com](http://www.greenbriarpub.com)

 **Sólás**  
irish pub

710 Boylston St.

Boston 617.933.4803

[www.solasboston.com](http://www.solasboston.com)

 **Ned Devine's**  
irish pub

Quincy Market Building  
at Faneuil Hall Marketplace

617.248.8800

[www.neddevinesboston.com](http://www.neddevinesboston.com)

**Harp**

85 Causeway St. Boston

617.742.1010

[www.harpboston.com](http://www.harpboston.com)

 **M.J. O'Connor's**  
irish pub

27 Columbus Ave. at Park Plaza

Boston 617.482.2255

[www.mjoconnors.com](http://www.mjoconnors.com)

## VISIT OUR OTHER LOCATIONS

### City Table

61 Exeter | Back Bay | 617 933 4800 | [citytableboston.com](http://citytableboston.com)

### City Bar

61 Exeter | Back Bay | 617 933 4800 | [citybarboston.com](http://citybarboston.com)

### City Bar

425 Summer Street | Westin Waterfront | 617 443 0888  
[citybarboston.com](http://citybarboston.com)

### Anthem

101 South Market Building | Faneuil Hall | 617 720 5570  
[anthem-boston.com](http://anthem-boston.com)

# BEERS

## Draft

Bass  
Guinness  
Smithwicks  
Harp  
Harpoon IPA  
Samuel Adams Lager  
Samuel Adams Brick Red  
Sam Adams Seasonal  
Miller Lite  
Stella Artois  
Long Trail  
Pabst Blue Ribbon "PBR"  
Newcastle  
Sierra Nevada Pale Ale  
Blue Moon Belgium Ale  
Beer of the Month

## Bottles

Heineken  
Bud Light  
Budweiser  
Amstel  
Michelob Ultra  
Corona  
Coors Light  
Miller High Life  
Miller Lite  
Magners Cider  
St. Pauli (non-alcoholic)

# BEVERAGES

## Soda

Pepsi, Diet Pepsi  
Ginger Ale  
Lemonade  
Sierra Mist  
Red Bull, Red Bull Sugar Free  
Unsweetened Iced Tea  
Saratoga Water Still & Sparkling

## Juice

Orange, Cranberry, Pineapple, Grapefruit,  
Apple

## Coffee & Tea

Regular and Decaf,  
Cappucino, Espresso, Latte  
Tea  
Hot Chocolate

# WINES

g = glass    b = bottle

## White Wines

### Sauvignon Blanc

Veramonte	10g	40b
Cloudy Bay	15g	60b

### Pinot Grigio

Morrasutti	8g	32b
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### Chardonnay

William Hill	9g	36b
Cambria, Katherine's Vineyard	13g	52b

### Reisling

Helfrich	10g	40b
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## Red Wines

### Cabernet

Goodnight	10g	40b
Kenwood "Jack London"	16g	64b

### Merlot

Cypress	10g	40b
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### Pinot Noir

Hob Nob	11g	44b
Bouchaine	17g	68b

### Zinfandel

Writer's Block	11g	44b
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### Shiraz

Shoofly	9g	36b
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### Sparkling

Marquis de la Tour	8g	42b
Prosecco Brut, Mionetto	10g	54b
Veuve Clicquot, Reims, NV		80b

## HOUSE WINES

Chardonnay	8g
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Pinot Grigio	8g
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Merlot	8g
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Cabernet	8g
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White Zinfandel	7g
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# ENTREES

**Beer Battered Fish & Chips** 16  
tartar sauce, slaw and fries

**\*Summer Bouillabaisse** 20  
farmhouse tomato broth, salmon, calamari,  
shrimp and mussels, roasted garlic crouton

**Meatloaf** 16  
chorizo, Italian sausage and ground beef,  
mashed, gravy and veg

**Tasso Mac & Cheese** 14  
tasso ham, four cheese sauce and herbed  
bread crumbs  
**Sub lobster** 24

**Pasta of the Day** market price

**\*Baked Haddock** 18  
herb stuffing, roasted corn “chowda”,  
fingerling potato, mussels, paprika oil

**\*Sirloin** 26  
buttermilk onion rings, fried sweet potato  
wedges, herb butter

**1/2 Slow Grilled St. Louis Ribs** 18  
house made baked beans, chipotle bbq sauce,  
corn bread, fries

**Shepherd's Pie** 16  
savory ground beef and root vegetables,  
crisped fresh herb whipped potatoes with  
green salad

**Grilled Vegetable Curry** 13  
grilled eggplant, carrots, zucchini and  
summer squash, jasmine-ginger rice, creamy  
curry sauce and toasted almonds

**\*Add steak** 18

**Add chicken** 17

**\*Steak Tips** 17  
mashed yukon gold spuds, honey chipotle bbq  
sauce and green beans

**Bangers & Mash** 13  
big ben bangers, mashed spuds, Boston baked  
beans, and mushroom gravy

# KIDS CORNER

**Mac n Cheese** 7

**\*2 Mini Sliders** 7

**Chicken Fingers** 7

**Pasta** 7

**Grilled Cheese** 7

# BURGERS & SANDWICHES

## **\*Burger** 13

choice of cheese, lettuce, tomato and fries

## **\*MJ's Irish Burger** 14

melted cheddar cheese, choice of roasted garlic-herb Irish bacon or American bacon, brown ale braised onions, lettuce, tomato and fries

## **Pressed Chicken Sandy** 11

basil pesto aioli, roasted red peppers and goat cheese on parmesan foccacia bread with fries

## **Cubano** 11

pulled pork, ham, salami, and Swiss cheese on a pressed torpedo roll with dill pickles, yellow mustard and fries

## **Pressed B.L.T** 11

rustic French bread, garlic-herb Irish bacon or American bacon, hot house tomato, red onion jam, mayo & fries

## **\*Steak Tip Sub** 13

sirloin tips, brown ale braised onions, boursin and American cheese on a torpedo roll with fries

## **O'Connor's Pastrami Sub** 12

whole grain mustard and melted Swiss on a toasted sub roll served with fries

## **Grilled Cheese & Tomato Soup** 11

fresh mozzarella, Roma tomato and torn basil pressed on a parmesan foccacia bread served with roasted tomato soup, crème fraiche and basil oil

## **BBQ Chicken Sandy** 11

honey chipotle bbq sauce, herb rubbed apple wood-smoked bacon and cheddar cheese, served with fries

## **Lobster Salad Roll** 21

brioche roll, lettuce, tabasco fried onion strings, lemon & bistro fries

## **Roasted Portobello Sandy** 12

balsamic marinated portobello, roasted red peppers, arugula, fresh pulled mozzarella, tomato, red onion, chipotle mayo served with a mixed green salad

\*These items may be served raw or undercooked. These items are cooked to order and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

We honor all major credit cards. All prices are subject to Massachusetts meal tax. An 18% gratuity may be added to parties over 6.

# COCKTAILS

## Dark & Stormy

Gosling's rum & ginger beer

## Big John J

Jameson Irish Whiskey, gingerale, fresh lemon & lime juice

## Red Aurbach

Stoli strawberry vodka, lemon juice, simple syrup and dash of grenadine served on the rocks

## Crimson Pear & Pomegranate

Absolut pear vodka, pomegranate vodka, pomegranate juice & simple syrup served straight up

## Galway Races

bourbon, Chambord liqueur & cranberry juice

## Green Apple Sangria

pinot grigio mixed with apple puckers, peach schnapps & fresh fruit topped with Sierra Mist

## Willy Wonka

Stoli vanilla vodka, dark and white Godiva chocolate liqueur, white crème de cacao

## Juniper Blush

gin, grapefruit juice, sour mix & grenadine

## Berry Border

Cuervo Silver tequila, Chambord liqueur, white crème de cacao & a splash of cream

## Rum Swizzle

Gosling's Black Seal rum, Gosling's Gold rum, pineapple juice, orange juice, grenadine & bitters

# DESSERTS 7

## Warm Chocolate Cake

served with Guinness peanut butter ice cream & butterfinger crumbles

## Seasonal Cobbler

served with vanilla bean ice cream

## Sorbet

## Tahitian Vanilla Bean Crème Brulee

# APPETIZERS

## **Basil Chicken Quesadilla** 12

roasted red peppers, grilled sweet corn, creamy cheddar cheese, chipotle- tomato salsa and sour cream

## **Chicken Drumettes** 12

choice of honey chipotle bbq or "buffalo" style

## **Hummus** 11

whipped feta and roasted red peppers, house pita chips and marinated olives

## **Curry Chips** 7

fried potato and creamy curry sauce

## **Onion rings** 7

beer battered with spicy sour cream

## **Harp Battered Tenderloins** 11

ginger-citrus honey mustard

## **Steamed Mussels** 12

roasted tomato broth, fennel and grilled bread

## **Fried Calamari** 12

spicy papaya-pepperoncini salsa

## **Flatbread Pizza** 13

- truffled scally-mashed potatoes, steak tips  
bacon, cheddar cheese
- fresh mozzarella, roma tomato and torn basil leaves
- pizza of the day new creation daily

## **Grilled Soft Shell Tacos**

- \*chili rubbed beef w/ roasted tomato-corn salsa,  
fried jalapenos 13
- \*seared pepper tuna- guacamole, cucumber salad 15
- lobster salad-fried onions 18
- fried haddock - cole slaw, tartar, lemon 13

## **\*Seared Scallops** 16

quinois-cucumber salad, spicy grilled corn  
and red pepper relish

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# SOUP | SALAD

Salads come dressed unless otherwise requested

**Boston Harborfest Hall of Fame Chowder** 7  
three time winner of the Boston Harborfest best clam chowder, served with oyster crackers

**Guinness Stout Onion Soup** 7  
topped with herb croutons, & Swiss

**Ginger Citrus Poached Pear Salad** 12  
bibb lettuce, honey spiced walnuts, great hill bleu cheese with sweet citrus vinaigrette

**\*Caesar Salad** 10  
whole romaine, house made dressing, butter & cheese crouton

**Green Salad** 9  
seasonal greens, shaved cucumber, baby tomatoes and lemon marjoram vinaigrette

**Chopped Salad** 12  
basil chicken, cucumber, tomato, pine nuts, feta, sherry Dijon vinaigrette

**\*Steak N Bleu** 16  
grilled sirloin tips, local bleu cheese with mixed greens, hothouse tomatoes, balsamic vinaigrette, onion jam and crispy shallots

**\*Seared Pepper Crusted Tuna** 20  
sesame-soy dressed greens, red grapes, crumbled egg, fried wontons, avocado and wasabi peas

**Add to any of our salad's**

**\*Basil Chicken, Salmon or Steak** 6

**\*Seared Pepper Crusted Tuna** 8

**\*Lobster Salad or Pan Seared Scallops** 10

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