

starters

Perrystown Pretzels 9.50

Three jumbo pretzels buttered, baked, and sprinkled with sea salt. Served with Guinness cheese 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 baguette with fresh herb tomato relish and goat cheese.

Poutine 11

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

Fresh-Cut Calamari 11

Fresh-cut rings breaded and fried golden brown. Served on a bed of greens with tartar aioli and stout cocktail sauce.

Battered Shots 9.50

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

Meatloaf Nachos 10

Layered wonton chips, Guinness cheese sauce, jalapeños, and tomato relish topped with our signature meatloaf and cilantro-lime sour cream.

Cork County Mussels 12.50

One pound of mussels cooked in our harp root vegetable cream sauce. Served with fresh grilled baguettes.

Brick House Wings 12

Fried wings tossed with your choice of sauce or dry rub. Served with house blue cheese, carrots, and celery. **Irish Honey Sauce, Jameson BBQ Sauce, Buffalo Sauce, Sweet Chili Sauce or Dry Rub** (Original, Habanero, or Jalapeño)

available sides 4

- Pub Chips
- Smashed Peas
- Creamed Cabbage
- Champ Potatoes
- Broccoli Slaw
- Maritime Linguini (add 2)
- Chef's Vegetables (add
- Sweet Potato Fries (add 2)



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

*Check out our NEW Seasonal
Cocktail Menu!*

*Thank you for supporting
local & family owned.*

salads

Add chicken 3 Add shrimp or salmon 5*

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.

Five Grain Strawberry Salad 13

Spinach tossed in raspberry vinaigrette. Topped with strawberries, red onion, bacon, five grain quinoa, and feta 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. Served with Stonefire Naan Bread.

Cup 5 • Crock 7

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.

Top Sirloin 6oz 14.50 • 9oz 18.50

A 21-day aged hand-cut sirloin lightly seasoned and topped with winey mushrooms and fried onion straws. Served with champ potatoes and chef's vegetable.

Black & Blue • Add 2

Parmesan Encrusted • Add 2

Four jumbo shrimp • Add 5

Rib-Eye 26

14oz aged rib-eye done to your liking and topped with herb butter and winey mushrooms. Served with champ potatoes and chef's vegetable.

Black & Blue • Add 2

Parmesan Encrusted • Add 2

Four jumbo shrimp • Add 5

Blackened Mahi Mahi 19.50

Blackened Mahi Mahi over a roasted red pepper risotto. Topped with mango and strawberry chimichurri and maritime sauce.

Pan-Seared Tuna 17

Marinated sesame encrusted tuna served with risotto cakes topped with sundried tomato cream over balsamic greens.

Tuna served rare unless otherwise specified.

Seafood Linguini 19.50

A mix of fresh seafood sautéed with fresh garlic, tomatoes, and scallions. Tossed in a maritime roasted red pepper sauce.

Chicken Piccata 18

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

Caper & Dill Salmon Risotto 19.50

Fresh baked salmon over a wild mushroom risotto and topped with a caper and dill butter sauce. Served with chef's vegetables.

Pecan Bronzed Salmon 19.50

Pecan encrusted fresh salmon drizzled with lemon honey, baked to perfection, and topped with maritime sauce. Served with a side of smashed peas and chef's vegetable.

* 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 12.50

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.

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 Stonefire Naan 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 Stonefire Naan 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 Stonefire Naan 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 with a side of pub chip and Brick House Sauce

Brown Sugar Brick House 12.50

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

Turkey Burger 11.50

6oz turkey burger topped with avocado, tomato relish, and garlic aioli.

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, Dublin sauce and one jumbo banger.

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.

kids menu-12 & under

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

sandwiches

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 and pub chips.

Guinness Cheese Steak 14.50

Hand-sliced prime rib on a grilled baguette topped with winey mushrooms, fried onion straws, and Guinness cheese sauce. Served with pub chips.

Chicken Bacon Ranch 13

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

Meatloaf Sandwich 12

Our signature house made meatloaf on lightly toasted grilled baguette topped with onion straws, Swiss cheese, and house-made gravy. Served with champ potatoes and gravy.

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. Served with pub chips.

Steak Tacos 14

Three flour tortillas filled with steak, spring greens, tomato relish, cheddar jack cheese, and topped with cilantro-lime sour cream. Served with pub chips.

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.

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