



## Appetizers

- Ploughmans Platter**.....13  
Imported cheeses and Banger sausages with baguette crostinis, cherry peppers, gherkins, cabernet onions and whole-grain mustard.
- Buffalo Wings**.....10  
A pound of fried chicken wings tossed in your choice of traditional red hot sauce, BBQ sauce or spicy Guinness honey sauce.
- Potato Skins**..... 8  
Crispy potato boats topped with our mixed cheese blend, corned beef, bacon and green onions. Served with sour cream.
- Chicken Tenders** .....10  
Hand-breaded chicken tenders, golden fried and served with fries and honey-lime mustard for dipping.
- Spinach and Artichoke Dip** ..... 9  
A cream blend of spinach, artichoke hearts, melted Parmesan and provolone cheese. Served with warm pita and Parmesan and sea salt flatbread.
- Hummus Three Ways**..... 8  
Basil pesto hummus, roasted red pepper hummus and black pepper hummus served with warm pita bread.
- Shrimp Wontons**..... 8  
Creamy wonton filling and shrimp wrapped up and fried to a golden brown. Served with spicy Thai chili sauce.
- Bleu Cheese Pub Chips**..... 7  
Crispy house-fried potato chips topped with a bacon bleu cheese sauce, chopped bacon, bleu cheese crumbles and green onions.
- Pretzel Sticks**..... 8  
3 brick-oven baked pretzel sticks served with whole-grain mustard.
- Garlic Pub Frites**..... 6  
Larger portion of our frites tossed in garlic and spices. Served with white truffle mayonnaise.

## Traditions

- Corned Beef & Cabbage**..... 14  
House cooked tender corned beef, sliced thick then topped with English mustard cream sauce. Served with Colcannon mashed potatoes and seasonal vegetables.
- Shepherd's Pie** ..... 10  
Lean ground beef slowly stewed with red wine, carrots, onions and green peas, topped with Colcannon mashed potatoes and our mixed cheese blend.
- Dublin Style Fish & Chips**..... 13  
Lightly floured, beer-battered and fried to a golden brown. Served over fries with coleslaw.
- Bangers & Mash**..... 11  
Irish pork sausages, Colcannon mashed potatoes and creamy peas au gratin. Covered in a savory onion gravy.
- Irish Stew**..... 12  
Tender chunks of beef tenderloin, pan-seared and slow-cooked with potatoes, carrots, onions and celery. Topped with puff pastry.
- Guinness Steak Boxty<sup>1\*</sup>** ..... 15  
Marinated beef tenderloin, grilled and wrapped in a traditional boxty with sautéed mushrooms and cabernet onions. Topped with warm bacon bleu cheese sauce and served with Colcannon mashed potatoes and seasonal vegetables.
- Grilled Salmon Boxty<sup>1\*</sup>** ..... 14  
Grilled Atlantic salmon with sautéed spinach and cabernet onions folded in a house-made boxty and topped with a lemon-dill sauce. Served with Colcannon mashed potatoes and seasonal vegetables.

## Soups/Salads

- Spicy Chicken Salad** ..... 11/8 small  
Grilled chicken, peanuts, cilantro, crushed red peppers, mixed greens and tortilla strips tossed with honey-lime mustard and peanut dressing.
- Fried Chicken Salad** ..... 11/8 small  
Crispy chicken tenders served on a bed of mixed greens with fresh vegetables, red onions, mozzarella and provolone cheese and a hard-boiled egg with your choice of dressing.
- House Salad** ..... 8/4 small  
Romaine lettuce with roasted red peppers, artichokes, cucumbers, tomatoes and croutons with your choice of dressing.  
Add chicken \$3/salmon or grilled tenderloin \$6 each.
- Caesar Salad**..... 8/4 small  
Crisp romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese.  
Add chicken \$3/salmon or grilled tenderloin \$6 each.
- Soup of the Day** ..... cup 3/bowl 5  
Our chef's favorite creations prepared for you fresh daily.
- The Wedge** ..... 7  
A wedge of crisp iceberg lettuce topped with chopped bacon, Maytag bleu cheese, Fuji apples, scallions, golden raisins, tomatoes and roasted garlic ranch dressing.  
Add chicken \$3/salmon or grilled tenderloin \$6 each.

### Salad Dressings

Roasted Garlic Ranch | Caesar | 1,000 Island | Bleu Cheese  
Light Italian | Balsamic Vinaigrette | Honey-Lime Mustard\*

## Entrées

Add a cup of soup, house or Caesar salad to any entrée for \$2

- Six-Cheese Macaroni & Cheese**.....10  
Pasta shells tossed in our rich six-cheese sauce topped with crispy bacon and garlic bread crumbs. Add chicken \$3.  
Available as a side...\$3
- Grilled Salmon\*** ..... 17  
8 ounce pan-seared fresh Atlantic salmon served over Colcannon mashed potatoes and sautéed asparagus.
- Pasta Puttanesca**..... 12  
Angel hair pasta and our house-made marinara sauce with red onions, kalamata olives, white wine and capers. Add chicken \$3.
- Pan-Roasted Chicken**..... 16  
Pan-seared and roasted airline chicken accompanied with crispy Yukon potatoes, roasted garlic, arbol chili peppers and caper berries with a buttery chicken jus.
- Whiskey-Glazed Pork Chops**..... 17  
Two 6 ounce pork chops seasoned and grilled to perfection, brushed with a sweet Irish whiskey glaze. Served with Colcannon mashed potatoes and chef's seasonal vegetable.

<sup>1</sup> A boxty is a traditional stuffed Irish potato pancake. It is derived from the Irish word Bacstai – the cooking of potatoes on the hob, over an open fire.



## Sandwiches

Served with a choice of fries, pub chips, coleslaw or cottage cheese. Sub a cup of soup, house or Caesar salad for \$2.

**Grilled Salmon Club\*** ..... 14  
Grilled Atlantic salmon served on herb focaccia with lemon caper aioli, bacon, lettuce, tomato and red onions.

**The Reuben\*** ..... 12  
Thinly sliced corned beef brisket on toasted marble rye bread with Swiss, sauerkraut and 1,000 Island dressing.

**Pork Tenderloin** ..... 10  
Hand-breaded and fried golden brown. Served on a toasted bun with lettuce, tomato, red onion and a side of creamy horseradish sauce. Add cheese \$.75

**Buffalo Chicken Sandwich**.....10  
Hand-breaded all white meat chicken tossed in our wing sauce and topped with melted Swiss. Served on a grilled brioche bun with lettuce, tomato, red onions and a side of bleu cheese dressing.

**SLIDERS** .....11  
All sliders are in packs of four on freshly baked mini buns and accompanied by fries or pub chips.

**Traditional\***  
Premium Angus beef topped with aged cheddar cheese and served with ketchup, mustard and pickles.

**Pig & Hen\***  
Juicy fried chicken sliders topped with smoked streaky bacon, cheddar cheese, tomato and pickle. Served with chipotle buttermilk ranch dressing.

**Celtic Sliders**  
Tender corned beef sliders served with caraway-braised cabbage and Swiss cheese. Topped with English mustard cream sauce.

## Signature Gourmet Burgers

All 1/2 lb. signature burgers are 100% Black Angus beef, chopped chuck and short rib blend served on a freshly-baked brioche bun with crisp lettuce, tomato, onion and dill pickle. Served with your choice of French fries, pub chips, fresh fruit, cottage cheese or coleslaw unless otherwise noted. Sub house or Caesar salad for \$2 | Add cheese for \$.75

**O'Dowd's Classic Pub Burger\*** ..... 11.50  
The all-American classic grilled the way you like it.

**Black & Bleu Burger\*** ..... 12.50  
Blackened, topped with bacon and bleu cheese crumbles.

**Whiskey Burger\*** ..... 12.50  
Topped with hickory smoked bacon, Irish whiskey glaze and Tillamook cheddar.

**The Big Cheese\*** ..... 13  
Our classic Pub burger topped with melted fontina, smoked gouda and herbed goat cheese

**Double Bacon-Deux\*** .....12.50  
2 quarter pound Angus beef patties, cooked on our griddle and layered with bacon, mayonnaise and American cheese.

## Flatbreads

**Classic**.....11  
Homemade Italian sausage, pepperoni and sweet onions.

**Thai**.....11  
Peanut sauce, BBQ sauce, chicken, cilantro, crushed red peppers, peanuts and sweet onions.

**BBQ Chicken**.....11  
BBQ sauce, grilled chicken, red peppers, red onions and cilantro topped with three cheeses.

**Greek**.....11  
Basil pesto, olive oil, fresh spinach, Kalamata olives, roasted red peppers, mozzarella, feta and Parmesan cheese.

## Desserts

**Bread & Butter Pudding** ..... 5  
Golden raisins and cinnamon in a house-baked custard bread pudding. Topped with whiskey butter sauce and whipped cream.

**Cheesecake**..... 5  
Chef's choice.

**Creme Brulee** ..... 6  
Vanilla custard served with fresh fruit.

**Chocolate Torte**..... 5  
Flourless chocolate torte drizzled with a strawberry puree and topped with whipped cream.

## Sides Items

**Entree Sides**..... 3  
Crispy Yukon Potatoes | Asparagus | Colcannon Mashed Potatoes | Seasonal Vegetables | Sautéed Spinach | Fruit

**Sandwich Sides**..... 2  
Fries | Pub Chips | Coleslaw | Cottage Cheese

**Small Salads**..... 4  
Caesar Salad | House Salad

## Beverages

Pepsi Soft Drinks | Parisi Iced Tea | Hot Tea | Parisi Coffee  
Red Bull Energy Drink | Red Bull Sugar-free

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We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.

\*Some foods may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

No checks accepted.

