# FOOD MENU ORDER AT THE BAR OR BY QR



Cheesy Garlic Bread (1A,7,∨) €12 Garlic butter & fior di latte

Margherita (1A,6,7,10,V) €13.50 House tomato sauce, fior di latte, pecorino romano cheese & fresh basil

Cabaiste & Bagún (1A,7,10,11,12) €16 White base, roasted rosemary potato, slow cooked Irish ham hock, sauteed savoy cabbage, goats cheese & fior di latte topped with chives, crispy kale & hot honey mustard drizzle

Buffalo Chicken (1A,7,12) €16

House tomato sauce, fior di latte, tender Irish chicken, pecorino, blue cheese & buffalo drizzle, fresh basil

**Notorious F.I.G** (1A,7,8,∨) **€17** White base, fior di latte, black figs, candied walnut, fennel, goats cheese, rocket & honey

Meaty (1A,6,7,10,12) €17 House tomato sauce, fior di latte, pepperoni, ham, pancetta & Italian

#### The Italiano (1A,6,7,8,9,10) **€16**

House tomato sauce, fior di latte, parma ham, red cherry tomato, buffalo mozzarella, basil pesto & rocket

Diavola (1A,6,7,8,9,10) €15.50

House tomato sauce, fior di latte, N'Duja, pepperoni, buffalo mozzarella, fresh red chillies & crispy basil

Steak & Chips (1A,7,9,10,12) €17

House tomato sauce, fior di latte, slow cooked SBC Black Marble Stout beef cheek, rosemary potato, heirloom tomato & chimichurri

The Wild Chicken (1A,7,8,12) €16

House tomato sauce, Irish chicken breast, wild Irish mushrooms, heirloom tomato, wild garlic pesto

**BBQ Pulled Pork** (1A,9,10,11,12) **€16** 

BBQ base, slow cooked SBC Maltings Red Ale Irish pork shouder, jalapeños, red onion bacon jam & chives

Pepperoni (1A,6,7,10) €14.50

House tomato sauce, fior di latte, pecorino romano cheese & spicy pepperoni

Vegan Cheese Free Gluten Free Base +€3.50

### **SALADS & BITES**

Chicken Caesar Salad (1A,3,7,10) €13 Buttermilk chicken goujons, baby gem, crispy bacon, garlic croutons, parmesan shavings, house Caesar dressing

**Burrata Salad** (7,8,12,V) **€13** 

Heirloom tomato, creamy burrata, candied walnuts, fennel E.V.O.O'& balsamic glaze

**SBC Chicken Goujons** (1A,3,7,10,11,12) **€10** 

Tender chicken goujons in our own crumb tossed in buffalo sauce with a house Caesar drizzle & blue cheese dip

Chicken Wings (3,7,\*) €10

Deep fried mids & primes with blue cheese dip. **Choose** a coating from below

Cauliflower Wings (3,7,\*^) €10

SBC's Golden Ale beer battered florets served with a blue cheese dip. **Choose** a coating from below

Wing Coatings Choice: Buffalo hot sauce (7,11,12,V) Smokey BBQ (10,11,12,VE)

Hot Honey (11,12,V)

Double Dazzler (1A,3,7) €16

Double smash cheese burger with crispy bacon & ketchup in a brioche bun & house

**Big Bessie** (1A,3,7,11,12) **€18** 

7oz beef patty, red onion & bacon jam, crispy pancetta, smoked applewood cheddar cheese, lettuce, tomato, chipotle mayo in a black sesame & chipotle bun topped with an SBC Malting's Red Ale battered scallion with house fries

Buddha Burger (1A,1012,VE) €17

Vegan burger patty, vegan sriracha mayo, lettuce, tomato & jalapeños in a vegan brioche style bun with house fries

SBC Chicken Burger (1A,3,7,11,12) €18 Marinated breast of chicken coated in house crumb with lettuce, tomato, crispy pancetta & Caesar dressing in a black sesame & chipotle bun with house fries

Upgrade house fries for:

Side Salad +Free Cajun Fries +€1
Dirty Fries +€4.50

#### **SIDES**

House Fries (\*) €4 Cajun Spice Fries (\*) €4.50 Side Salad €4.50 Dirty Fries €8.50

Ever changing loaded fries. Please check the specials board for current toppings & allergens

Garlic Mayo (3,7) **€2** Blue Cheese (3,7) €2 Buffalo Sauce (7) €2 Sriracha Mayo (10,12,ve) €2 Chipotle Mayo (3,7) €2 **Caesar Dressing** (3,7,10,12) **€2** Wild Garlic Pesto (7,8,12) **€2** Chimichurri (12) €2 **Basil Pesto** (7,8,12) **€2** 

#### ADD TOPPINGS

Rocket, red onion & bacon jam, wild mushrooms, red onion, red cherry tomatoes, basil pesto, wild garlic pesto, sweetcorn, jalapeños, pineapple All €1.50 each

Ham hock, pepperoni, N'Duja, parma ham, goats cheese, buffalo mozzarella, chicken, beef cheek, italian sausage, pancetta All €2 each

#### **DESSERTS**

Chocolate Brownie GF (3,7,8) €7 Cheesecake of the day (1A,7,8) €7 **Tiramisu** (1A,7,12) **€7** 

# PROUDLY SUPPORTING

We believe great beer & food should leave a last impression, not a lasting footprint, which is why we buy as much as possible from local producers including; Grogan & Brown, Country Style & Riversfield Farm. All of our beef originates from Ireland



ALLERGENS 1A-WHEAT | 1B-BARLEY | 1C-RYE | 2-CRUSTACEANS | 3-EGG | 4-FISH | 5-PEANUTS | 6-SOYBEANS | 7- MILK | 8-NUTS | 9-CELERY | 10-MUSTARD | 11-SESAME | 12-SULPHITES | 13-LUPIN 14-MOLLUSCS | V-VEGETARIAN | VE-VEGAN | PARMESAN CONTAINS RENNET \*SHARED FRYER | ^PAIRED WITH BBQ SAUCE & WITHOUT BLUE CHEESE DUE TO THE USE OF FLOUR IN OUR KITCHEN, GLUTEN CROSS CONTAMINATION IS UNAVOIDABLE & THEREFORE UNSUITABLE FOR COELIACS.

# DRINK MENI ORDER AT THE BAR OR BY QR



### SULLIVAN'S BREWING CO |

Maltings Red Ale (1B)	€5.80
Black Marble Stout (1A&B)	€5.80
Irish Golden Ale (1B)	€5.80
Pale Ale (1B)	€5.80
Na Boii Pilsner (1B)	€6.00
Tasting Tray (1A&B)	€9.00
Half a pint of each Red, Stout &	Gold

#### Rotational Beers on specials boards

## **BOTTLES**

9 White Deer 500ml (GF)	€7.50
Ale, Lager, Stout or IPA (All 1B)	
Corona (330ml) (1B)	€6.50
Coors Light (330ml) (1A&B)	€6.50
Stonewell Cider (500ml) (12)	€7.50
LOW & NO	

<b>Paulaner 0.0% (500ml)</b> (1A&B)	€6
Fierce Mild Pale <0.5% (330ml) (1B)	€6
Estrella Galicia 0.0% (330ml) (1B) €	5.5
Stonewell Cider 0.0% (330ml) (12) €	5.5

# **WINE & SPARKLING**

Familia Valdelana	€7.80/€30
Rioja Tempranillo, Spain (12)	
Le Versant	€7.50/€29
Pinot Noir, France, VE (12)	
Ensedune	€7.50/€29
Malbec, France, VE (12)	
Olcaviana	€7/€27
Cabernet Sauvignon, Spain, \	VE & Org (12)

€29
€29
<b>E27</b>

#### Rose

Le Versant €7	7.50/€29
Grenache Rosé, France, VE (12)	
Sparkling	
Sachetto Snipe	€9
Prosecco Frizzante, Italy (12)	

€32

Ventunesimo Millesimato
Prosecco Frizzante, Italy (12)

### **COCKTAILS**

**Whiskey Sour** 

bitters
∣rish Strudel €12.50
Mad March Hare Poitin, cinnamon,
lemon, apple juice, whites
Pornstar Martini (12) €12.50
Istil Vanilla, passoa, passionfruit puree,
lime topped with prosecco
Zombie €12.50
Goslings Black Seal Rum, Bacardi Carta
Blanca, lime, pineapple, grenadine
Sloe Gin Fizz €12.50
Ballykeefe Sloe Gin, lemon, sugar
& soda

Irishman The Harvest, lemon, sugar,

& SOUU	
Aperol Spritz (12)	€11
Aperol, prosecco & soda	
Lady Spritz (12)	€12.50
Ballykeefe Lady Desart Gin	Aparol

#### NON ALCOHOLIC COCKTAILS

soda & prosecco

El Passo Martini	€7
Passionfruit puree, lime, sugar &	soda
Cranberry Spritz	€5
Cranberry, raspberry & soda	

## **MINERALS**

Coca Cola / Zero / Diet	€3.50
Sprite	€3.50
Fanta Lemon / Orange	€3.50
Juices	€3.75
Apple, Orange, Cranberry	
Still / Sparkling Water	€3.50
Poachers Irish Tonics	€3.50
Classic, Wild, Light, Soda, Ginger	Ale
or Pink Grapefruit	
Bundaberg Ginger Beer	€5.00

## HOT DRINKS

Pot of Tea	€3.10
Herbal Tea	€3.10
Double Espresso	€3.00
Americano .	€3.00
Latte (7)	€3.30
Cappuccino (7)	€3.30
Flat White (7)	€3.10

### WHISKEY

€12.50

Ballykeefe Single Pot	€8.70
Ballykeefe Single Malt	€8.50
Irishman The Harvest	€6.50
Irishman Single Malt	€6.80
Writers Tears Copper Pot	€6.80
Writers Tears Red Head	€8.50
Writers Tears Double Oak	€7.50
Teelings Small Batch	€7.50
Teelings Single Grain	€8
Teelings Single Malt	€9
Bushmills Original	€6.50
Bushmills Black Bush	€6.50
<b>Bushmills 10yo Single Malt</b>	€8
Jack Daniels	€6.50

Check the bar for an up to date list

## GIN & THINGS

Ballykeefe Extra Dry	€6.50
Ballykeefe Lady Desart	€6.50
Ballykeefe Sloe Gin	€6.50
Blackwater Strawberry Gin	€7.00
Dingle	€7.20
Gunpowder	€7.50
Istil İrishVodka	€6.50
Bacardi Carta Blanca	€6.50
Bacardi Spiced Rum	€6.50
Patron Silver	€7.20
Goslings Black Seal Rum	€6.50
Malibu	€6
Hennessey	€6.50
<b>Baileys (71ml)</b> (7)	€7.20

### INFO & STUFF

For rotational beer taps, please see the specials boards on the tables.

100% of tips go to directly to the team & are managed by themselves

Our full house policy can be found at the front door & on our website.

Check us out on Instagram, Facebook, Google & Tripadvisor!

Sound.



celebrate birthdays, day 2's, retirements, bon vogages, corporates & more. As a live sport and music venue there's plently of options to keep your guests entertain alongside group friendly menus. Speak to a member of staff today or email infoesullivanstaproom.com