

🍀 Starters, Soups and Salads 🍀

Jumbo Wings - Fresh wings spun in your choice of house made sauces: Jameson BBQ, honey mustard, Irish Buffalo, or red head hot. \$10.95

Sweet Potato Waffle Fries - Served with Irish curry dipping sauce. \$6.95

Irish Nachos - Thick cut potatoes topped with bacon, fresh jalapeños, Jack cheese, cheddar cheese and sour cream. \$9.95

Irish Ale Cheese Soup - Our signature soup is made with potatoes, blonde lager and white cheddar cheese. Cup \$4.95 • Bowl \$6.95

Pub Salad

Our house salad. \$5.95 Add chicken. \$4.95 Add salmon filet. \$6.95

Your choice of house made dressings: blue cheese, ranch, honey-beer mustard, Russian, or balsamic

🍀 **Sandwiches** 🍀 All sandwiches served with your choice of Irish champ (mashed potatoes), pub chips or coleslaw. Substitute sweet potato waffle fries for \$1.00, or cup of soup or pub salad for 2.95 extra

Shamrock's Angus Burger* - Fresh Angus chuck served with lettuce, tomato, onion & pickle spear. \$10.95 Add cheese \$1.00

Buffalo Burger* - Fresh Colorado buffalo served with lettuce, tomato, onion and pickle spear. \$13.95 Add cheese. \$1.00

Irish Farm Burger* - Fresh angus chuck topped with cheddar cheese, bacon, fried egg and skinny onion rings \$14.95

Peanut Butter Bacon Burger*

Angus burger with creamy peanut butter, black pepper bacon, cheddar cheese and fresh sliced tomato \$12.95

🍀 Shamrock Specialties 🍀

Jameson Meat Loaf

Made with ground Colorado beef & pork, Jameson BBQ sauce, served with Irish champ and sautéed vegetable medley. \$12.95

Fish & Chips

Ale battered with pub chips, coleslaw and house made tartar. 2 piece \$11.95, 3 piece \$13.95

Corned Beef

Our signature brisket is slow roasted for ten hours, sliced country style and served with ale braised carrots, cabbage, Irish champ and Dijon-horseradish sauce. \$13.95

Vegetarian Boxty

Stuffed with artichoke hearts, roasted peppers and spinach, topped with basil pesto. \$12.95

🍀 Desserts 🍀

White and Dark Chocolate Bread Pudding with Irish Cream Sauce \$7.95

Root Beer Ice Cream Float \$4.95

Sriracha Chicharrons - Served with ale cheese dipping sauce. Don't forget to order a pint of PAPA! \$5.95

Shamrock's Famous Scotch Eggs

Hard-boiled eggs wrapped in a mild sausage, breaded and fried crisp. Served with a creamy beer mustard aioli. \$9.95

Cheesy Brewers Pretzels - Two jumbo, spicy cheese stuffed pretzels with cheesy ale dipping sauce. \$10.95

Shamrock's Grilled Chicken Salad* - Baby spinach, bacon, candied pecans, blue cheese, hard boiled eggs, and cranberries. \$11.95

Almond Crusted Scottish Salmon Salad*

Served on spinach and fresh field greens with cranberries and carrots, tossed with balsamic dressing. \$14.95

Irish Club - Corned beef, turkey, bacon, sauerkraut and Swiss cheese piled high on toasted rye with tomatoes, mayonnaise and Russian dressing. \$13.95

Reuben - Our signature slow roasted brisket with sauerkraut, Swiss cheese and Russian dressing served on toasted rye. \$12.95

Jameson BBQ Chicken Breast* - Red Bird Farms® chicken breast and served with fried onions, roasted chilies, bacon and provolone on toasted challah bun. \$11.95

Pueblo Green Chile Beyond Burger®

Vegetarian Beyond Burger with Pueblo green chiles and Monterey jack cheese \$13.95

Green Chili Mac

Pueblo green chilies, bacon and cavatappi pasta tossed in our very own Irish Alfredo sauce. \$12.95 add Red Bird Farms® chicken breast. \$3.95

Basil-Pesto Crusted Scottish Salmon*

Served over sautéed artichoke hearts, spinach and roasted red peppers with Irish champ. \$18.95

Irish Pot Roast - Porter ale braised and served with a brown ale gravy, Irish champ and fresh vegetables. \$13.95

Irish Beef Boxty

Stuffed with our Irish pot roast in a porter ale sauce and topped with Gorgonzola cream. \$12.95

Caramel Cheese Cake with hot maple apples and candied pecans \$6.95

Chocolate Porter Ice Cream Float (Must be 21 to order) \$6.95

*These items may be served raw or under cooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.