

The SHANACHIE drinks

ABSOLUT AÇAÍ CLUB

ABSOLUT Berri Açaí, Simple Syrup, Lemon Juice
& Club Soda

MANGO TANGO

ABSOLUT Mango, Malibu Island Melon, Orange Juice
& Triple Sec

PASSION RUBY

ABSOLUT Ruby Red, DeKuyper Strawberry Passion Pucker,
Pineapple Juice & Triple Sec

FUZZY SUNRISE

ABSOLUT Apeach, Pineapple Juice, Orange juice
& Grenadine

BIG GINGER

Jameson & Ginger Ale

ABSOLUT PEAR

ABSOLUT Pears, ABSOLUT Vodka, Pineapple Juice
& splash of Lime

ABSOLUT STRESS

ABSOLUT Vodka, Malibu Rum, Peach Schnapps,
Cranberry, Orange & Pineapple Juices

POMTINI

ABSOLUT, Pomegranate Liqueur & DeKuyper Triple Sec

ABSOLUT RASPBERRI

AMBITIOUS

ABSOLUT Raspberri, Cranberry Juice, Lime & Club Soda

SHANACHIE LEMONADE

ABSOLUT Citron, Triple Sec, Sour Mix, 7-Up & Cranberry

ABSOLUT BERRI COSMO

ABSOLUT Berri Açaí, Cranberry Juice, DeKuyper Triple Sec
& Lime Juice

FLYING HAWAIIAN

Malibu Island Melon, Banana Liqueur, Pineapple Juice & Sour Mix

The shanachie white wine

PINOT GRIGIO

RUFFINO 'LUMINA', VENEZIA, ITALY - 7.25 | 29

Refined notes of minerality are balanced with hints of pineapple & sage

SAUVIGNON BLANC

MONKEY BAY, MARLBOROUGH, NEW ZEALAND - Bottle 29

Tropical fruit-driven aromas of pineapple and gooseberry complemented by hints of pink grapefruit

WHITE BORDEAUX

MOUTON CADET, BORDEAUX, FRANCE - 6.5 | 25

Intense classic fruit and white blossom aromas, full & fresh on the palate

SAUVIGNON BLANC

KENWOOD, CALIFORNIA - 6.75 | 27

Bright acidity and subtle herbal spice combined with banana tones and varietally expressing citrus fruit aromas

FUME BLANC

HOGUE - Bottle 26

Aromas of grapefruit and guava, with notes of sage and grass, and a touch of lemon and vanilla

CHARDONNAY

CLOS DU BOIS - Bottle 32

Offers fruit-forward apple and melon aromas with hints of lemon zest and vanilla

CHARDONNAY

ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA - 6.5 | 26

Ripe apple, melon, citrus and tropical fruit aromas, rich tropical fruit flavors buttressed by toasty oak tones

CHARDONNAY

KENDALL JACKSON, CALIFORNIA - Half Bottle - 16

Bursts with tropical flavors such as mango, papaya and pineapple with citrus notes

RIESLING

ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA - 6 | 23

Exudes fresh honeysuckle, rose petal, citrus blossom and zesty lemon aromas with mouthfilling fruit flavors

sparkling

SPARKLING

CODORNIU CAVA ORIGINALE, D.O. SPAIN - 8.5 | 32

house wine

PINOT GRIGIO, CABERNET, MERLOT, CHARDONNAY

CORBET CANYON - 5.5

WHITE ZINFANDEL

WOODBIDGE BY ROBERT MONDAVI - 5.5

The SHANACHIE red wine

PINOT NOIR

HARLOW RIDGE, CALIFORNIA - 7.25 | 29
Good fruit flavors with cherry, rhubarb, plum and a hint of coffee
adds more complexity

PINOT NOIR

CLOS DU BOIS - Bottle 38
Layered aromas of vanilla, earth, baking spice, brown sugar,
red cherry & rhubarb

MERLOT

CASILLERO DEL DIABLO, CHILE - 6.5 | 26
Blackberry, strawberries and raspberries, together with chocolate,
vanilla and cassis notes

MERLOT

BLACKSTONE, CALIFORNIA - Bottle 28
Aromas of violets and bright raspberries with assorted flavors of plum,
cherry and bold blackberry

MALBEC

DISENO, MENDOZA - Bottle 32
Bouquet of lilac and cherry blossoms unfolds to a hint of tobacco
and explosive flavors of earthy blueberries

CABERNET SAUVIGNON

COLUMBIA CREST, WASHINGTON - 6.5 | 26
Aromas and flavors of slight blueberry and cherry throughout the palate

CABERNET SAUVIGNON

HESS SELECT, CALIFORNIA - Bottle 34
Deep blackberry, coffee and spice, rich and vibrant with supple tannins

SHIRAZ

JACOB'S CREEK, AUSTRALIA - 6.5 | 25
Deep black plum and berry aromas, complemented by soft, ripe
tannins and savory flavors

SYRAH

BLACKSTONE, CALIFORNIA - Bottle 29
Aromas of ripe raspberries, plum and blackberries are harmoniously
balanced with notes of smoky, toasty oak

ZINFANDEL

RAVENSWOOD, CALIFORNIA - Bottle 30
Notes of warm spice and layers of fruit are perfectly balanced with
good acidity and soft, supple tannins

The SHANACHIE premium whiskey

IRISH

BUSHMILLS | BUSHMILLS MALT 21
RED BREAST 12 | BLACK BUSH | JAMESON | JAMESON 12
JAMESON MASTER SELECTION 18 | POWERS (THREE SWALLOWS)
TULLAMORE DEW | TULLAMORE DEW 12 | MICHAEL COLLINS

SCOTCH

DALWHINNIE 15 | THE BALVENIE | THE GLENLIVET | GLENMORANGIE 10
THE MACALLAN 12 | OBAN 14 | GLENFIDDICH | LAPHROAIG 10
GLENFARCLAS | BOWMORE 17 | HIGHLAND PARK 12 | THE DALMORE 12

BOURBON

MAKER'S MARK | JIM BEAM | KNOB CREEK

bottled beer

DOMESTIC

YUENGLING LAGER | COORS LIGHT | MILLER LITE | BUDWEISER
BUD LIGHT LIME | TWISTED TEA | ROGUE DEAD GUY ALE | MAGIC HAT #9
MICHELOB ULTRA | VICTORY HOPDEVIL | DOGFISH HEAD 60 MIN IPA
GREEN FLASH WEST COAST IPA

IMPORTED

AMSTEL LIGHT | BODDINGTON'S PUB ALE | CORONA | HEINEKEN
HEINEKEN LIGHT | KALIBER (Non-Alcoholic)
NEWCASTLE BROWN ALE | BELHAVEN SCOTTISH ALE
LINDEMAN'S LAMBIC - Pomme, Frambroise & Peche
CHIMAY ALE - Rouge (Premier), Bleue (Grand Reserve) & Blanche (Cinq Cent)
FRANZISKANER HEFE WEISS | PALM BELGIAN AMBER
SAM SMITH NUT BROWN ALE

draft beer

DOMESTIC

YUENGLING LAGER | COORS LIGHT | BUD LIGHT | SHOCKTOP
SAM ADAMS (Seasonal) | RED HOOK LONGHAMMER IPA

IMPORTED

GUINNESS | HARP LAGER | MURPHY'S IRISH STOUT | MAGNERS CIDER
STELLA ARTOIS | SMITHWICK'S IRISH ALE | HOEGAARDEN
ABBAY DE LEFFE (Blond)

SHANACHIE ROTATING TAPS

Please Ask Your Server

The SHANACHIE

starters

soups

POTATO LEEK – 5, SHRIMP BISQUE – 6, DU JOUR - 5

CELTIC CHEESE BOARD

Farmhouse Cheeses, Berries, Crackers & Fruit Puree - 12

MUSSELS KINSALE

PEI Mussels – Red or White, Shiitakes, Tarragon, Leeks - 8.5

BACON WRAPPED SCALLOPS

Seared & Wrapped with Bacon, Horseradish Cream - 10

SMOKED SALMON PLATE

Irish Salmon with Traditional Garnish & Dill Crème Fraiche - 9

BROWN CRAB, SPINACH & IRISH CHEESE DIP

Topped with Porter Cheddar & Sided with Celery, Carrots & Black Bread - 10

IRISH POTATO BOXTY DU JOUR - 8

WINGS

The Best You've Ever Tasted – Barbeque, Hot, Sweet Chili, Curry, or Old Bay - 7.5

ONION RING TOWER

Tempura Batter, Cajun Remoulade - 5

BAKED BRIE

Roasted Garlic, Toasted Baguette, Cranberry Chutney, Fresh Fruit - 9.5

HUMMUS

Roasted Red Peppers, Warmed Wheat Pita, Kalamata Olives - 6

salads

SPINACH AND ARUGULA SALAD

Roasted Beets, Orange Segments, Goat Cheese, Cider Vinaigrette - 7 | 12

TIPPERARY SALAD

Field Greens, Shiitakes, Apples, Strawberries, Walnuts, Blue Cheese, Raspberry Balsamic Vinaigrette - 7 | 12

COBB SALAD

Bacon, Tomato, Egg, Ham, Turkey, Cheddar, Parmesan Peppercorn - 7.5 | 12.5

SEAFOOD CAESAR

Lump Crab, Poached Shrimp, Tomato, Garlic Croute - 9.5 | 16

GERRY'S SCALLOP SALAD

Pan Seared Scallops, Red Onion, Tomato, Bacon, Cider Vinaigrette - 8 | 14

ADD CHICKEN TO ANY SALAD: \$4, SHRIMP: \$5, SALMON \$6

The SHANACHIE

main course

(ADD A SHANACHIE HOUSE SALAD OR TRADITIONAL CAESAR SALAD FOR \$5)

ULSTER FRY (IRISH BREAKFAST)

Two Eggs, Black & White Pudding, Roasted Tomato, Bangers, Rashers, Beans, & Brown Bread - 13

SHEPHERD'S PIE

Ground Beef with Carrots, Onions & Peas In Brown Sauce with Mashed Potatoes - 14

BANGERS AND MASH

Irish Sausages, Mashed Potatoes, Brown Gravy, Baked Beans - 13

IRISH BEEF STEW

Traditional Hand Cut Beef with Carrots, Potatoes & Onions in Gravy with Brown Bread - 14

FISH & CHIPS

Ale Battered & Flash Fried With Homemade Irish Chips & Remoulade - 12

DUBLIN SEAFOOD CODDLE

Irish Sausage, Bay Prawns, Mussels & Scallops With Bacon, Potatoes, Peas & Onions in a Savory Broth - 18

STEAK AND CHIPS

New York Strip, Chips, Broccoli, Red Wine Reduction - 19

JUMBO SCALLOPS & SHRIMP

Griddled and Served over Boxyty, Asparagus, Beurre Blanc - 19

ATLANTIC SALMON

Pan Seared with a Mango & Pineapple Salsa, Rice Pilaf, Vegetable Medley - 17

CRAB CAKE

Champ, Asparagus, Beurre Blanc - 19

CHICKEN TULLAMORE

Tullamore Dew Irish Whiskey Sauce, Champ, Green Beans - 16

TILAPIA

Broiled in White Wine, Tomato Ragout, Rice, Asparagus - 16

BLACK & TAN ROASTED CHICKEN

Marinated in Ale & Stout, Rosemary Red Bliss Potatoes, Vegetable Medley - 16

PORK TENDERLOIN

Bacon Wrapped, Colcannon, Green Beans, Apple Brandy Jus - 18

SHANACHIE STIR FRY

Fresh Vegetables, Rice, Teriyaki Glaze - 12

LAND & SEA

8 oz. Filet Mignon & Seared Crab cake, Red Wine Reduction, Champ, Asparagus - 24
Filet Mignon only - 20

The SHANACHIE

sandwiches

ALL SANDWICHES ARE SERVED WITH OUR WORLD FAMOUS IRISH CRISPS

IRISH SAUSAGE

Caramelized Peppers & Onions with Aioli on Sourdough Roll - 9

CHICKEN

Brioche Roll with Lettuce, Tomato, Red Onion, Irish Bacon & Wexford Cheddar - 8

VEGETABLES

Seasoned & Grilled on a Brioche Roll With Cashel Blue Cheese & Herbed Mayo - 7.5

BROWN CRAB CAKE

Fried with Red Leaf Lettuce, Tomato & Remoulade on Brioche - 10

PULLED CHICKEN

Hickory BBQ, Caramelized Onions, Smoked Gouda, Napa Cole Slaw - 8.5

100% ANGUS BEEF BURGER

VOTED MONTGOMERY COUNTY'S BEST!

On a Sourdough Roll with Lettuce, Tomato & Red Onion - 9

ADDITIONAL TOPPINGS - .75

American, Cheddar, Swiss, Goat or Blue Cheese, Mushrooms, Fried Onions, Roasted Red Peppers, American Bacon, Irish Bacon

sides - \$3.00

CHIPS – Why, On This Side of The Pond, Are They Called French Fries?

CRISPS & DIP - Homemade Crisps and Onion Ranch Dip

CHAMP – Mashed Potatoes, Green Onions & Chives

COLCANNON – Mashed Potatoes, Cabbage & Chives

ROASTED RED BLISS POTATOES | CHEDDAR MASHED POTATOES | LOADED MASHED POTATOES

NAPA CABBAGE SLAW | MUSHROOMS & ONIONS | VEGETABLE MEDLEY

GREEN BEANS | ASPARAGUS | RICE

\$6.95 young person's menu

THE SHORT STORY FOR AGES 12 & UNDER

IRISH STEW | MACARONI & CHEESE | FISH & CHIPS

PENNE WITH BUTTER & CHEESE | CHEESEBURGER | PENNE WITH MARINARA

SHEPHERD'S PIE | CHICKEN FINGERS | PB&J

YOUNG PERSONS MENU INCLUDES, ENTRÉE, DRINK, AND ICE CREAM

The SHANACHIE

desserts

CRÈME BRULEE

A Rich Vanilla Egg Custard with a Caramelized Sugar Glaze - 6

TRIPLE STOUT BREAD PUDDING

Home Made Stout and Custard Infused Bread Pudding - 6

APPLE TART

An Old Fashioned Granny Smith Apple Crumb Pie with a Hint of Cinnamon - 6

CHOCOLATE FUDGE CAKE

Layers of Dark Chocolate Cake, Topped with Chocolate Fudge Icing - 6

CHEESECAKE

New York Style - 6

CHOCOLATE LAVA CAKE

Chocolate Cake with Warm, Melted Chocolate Center - 6

IRISH COFFEE

Jameson Irish Whiskey, Fresh Whipped Cream & a Pinch of Brown Sugar - 7

soft drinks

CLUB ORANGE OR CLUB LEMON - 2.50

PEPSI, SPRITE, BIRCH BEER, DIET PEPSI, GINGER ALE, ICED TEA - 1.95
REFILLS - 1.00

COFFEE OR TEA - 1.95
FIRST REFILL FREE. ADDITIONAL REFILLS - 1.00

parties at the shanachie

**WHETHER IT'S A REHEARSAL DINNER, BRIDAL SHOWER, BIRTHDAY, RETIREMENT, OR GRADUATION PARTY,
YOU AND YOUR GUESTS WILL BE GLAD YOU HAD IT AT THE SHANACHIE.**

Let us show you the true meaning of "Cead Mile Failte!" (A Hundred Thousand Welcomes!) We'll be delighted to design a menu for your group whether it's 10 or 110.

* Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

* Gratuity of 18% may be added to parties of 6 or more