THE WICKLOW PUB

SALADS

CAESAR SALAD 18
Romaine, fried capers, garlic croutons and parmesan
add bacon 4/ chicken 8/ wild prawns 10

RARE ALBACORE TUNA SALAD 25
Rare seared sesame crusted tuna, organic greens, carrots, bell pepper, red onion, crusted peanuts, lemongrass lime drizzle, Thai peanut dressing

WICKLOW SALAD 18
Organic mixed greens, cucumber, goat cheese, sundried cranberries, toasted almonds
add bacon 4 / chicken 8/ wild salmon 10 / wild prawns 10 / avocado 5

STARTERS AND SHARES

DAILY SOUP 10
add toast 2.50

EDAMAME 10

YAM FRIES 10

ONION RINGS 10

CHIPS AND SALSA 10

CHEESE BOARD 22
Blue cheese, brie, smoked cheddar, olives, crackers, baguette, olive oil, chutney
add charcuterie 10

CLASSIC POUTINE 16
Fries, cheese curds, gravy
add egg 3/ bacon 4/ pulled pork 7

CHICKEN WINGS 20
Salt & pepper, jalapeno hot, whiskey BBQ, honey garlic, buffalo hot, or dry cajun. Served with celery & carrots, and ranch or blue cheese dip.

SESAME CRUSTED ALBACORE TUNA 19
Rare seared sesame crusted albacore tuna, wasabi aioli, balsamic, cucumber salsa, served on wontons or cucumber slices

WICKLOW ALBACORE TUNA 19
Fresh are seared sesame crusted albacore tuna, served with green onion, sesame seeds and soy sauce

SPICY AGEDASHI STYLE TOFU 10
Crispy tofu, served with spicy sesame soy, ponzu

WICKLOW HUMMUS 16
Served with pita bread, garlic chickpea hummus, black olives, paprika oil, balsamic and veggies

TACOS 17
Two flour tacos, cabbage, chipotle mayo, pico de gallo, a choice of one:
crispy cod/ pulled chicken/ pulled pork/ blackened chickpeas/ seared albacore tuna 4/ wild prawns 4

BUTTERMILK CHICKEN TENDERS 19
Two buttermilk tenders and fries, served with chipotle mayo, curry honey mustard, or thai chilli

HANDHELDS

SERVED WITH FRIES OR HOUSE SALAD
SOUP, YAM FRIES, CAESAR SALAD 3
ONION RINGS, POUTINE 5
GLUTEN FREE BUN, WRAP, LETTUCE WRAP 2

BEEF BURGER 22
Beef patty, caramelized onion aioli, whiskey BBQ, cheese, lettuce, tomato, red onion, pickles
add egg 3/ onion ring 2/ bacon 4

GRILLED CHICKEN BURGER 22
Grilled chicken breast, caramelized onion aioli, whiskey BBQ, cheese, lettuce, tomato, red onion, pickles
add egg 3/ bacon 4

BUFFALO CHICKEN CAESAR WRAP 23
Crispy chicken, buffalo sauce, romaine, crispy capers, parmesan, caesar dressing

WILD SALMON BURGER 25
Wild sockeye salmon, romaine, tomato, red onion, tartar sauce

VEGGIE BURGER 21
Lentil & rice patty, cheese, salsa, pickled onions, chipotle mayo

CLASSIC BEEF DIP 23
Roast beef, cheese, caramelized onion aioli, horseradish aioli, served with au jus

MAINS

FISH & CHIPS 21
Beer battered cod, served with coleslaw, tartar sauce and fries
add extra cod 7

YORKSHIRE PUDDING BOWL 24
Roast beef, garlic mashed potatoes, gravy, horseradish aioli

BAKED MAC & CHEESE 20
Cheddar, monterey jack, parmesan, cherry tomatoes, baked panko, garlic bread
add bacon 4/ pulled pork 7
sub gluten free pasta 2

PESTO LINGUINE 19
Pesto cream sauce, cherry tomatoes, parmesan, capers
add chicken 6/ wild salmon 10/ wild prawns 10/ garlic toast 2
sub gluten free pasta 2

IRISH STEW 21
Beef, carrot, mushroom potato stew, served with garlic mashed potatoes
add garlic toast 2

SPICE BAG 20
Crispy chicken, fries, onion, and red pepper tossed in five spice, served with curry sauce

THE WICKLOW PUB

DOMESTIC DRAUGHT 14oz

MOOSEHEAD LAGER 8
RED TRUCK LAGER 8.25
1516 LAGER 8.25
PARKSIDE PILSNER 8.50
PHILLIPS BLUE BUCK 8.25
PARKSIDE PALE ALE 8.75
DRIFTWOOD FAT TUG 9.50
YELLOW DOG HI-5 HAZY IPA 9.25
33 ACRES FLUFFY CLOUD IPA 9.25
STEAMWORKS HAZY PALE 8.75
SLACKWATER AMBER ALE 8.75

IMPORTED DRAUGHT 20oz

GUINNESS 11
SMITHWICKS RED ALE 10
KILKENNY CREAM ALE 10.75

CIDER 20oz

MAGNERS 10.75

BOTTLES AND CANS 341ml/355ml

KOKANEE 8
COORS LIGHT 8
CORONA 8.5
HEINEKEN 8.5
LONETREE 8
WHITECLAW 8

NON ALCOHOLICS 341ml/440ml

NON ALC CORONA 7
NON ALC GUINNESS 8
NON ALC PERONI 7

MOCKTAILS

APPLE GINGER COOLER 10
Apple juice, ginger beer, lychee syrup
LAVENDER LEMONADE 10
Lemon juice, lavender syrup, soda water
SUMMER LOVERS 10
Passion fruit syrup, orange juice, soda water

COCKTAILS

LAVENDER GIN MARTINI 17
1 ½oz Empress Gin, ½oz Vermouth, simple syrup, and lavender bitters
RISE AND SHINE 16
1 ½oz Tequila, ¾oz Campari, guava juice, lime juice, Tajin
EMPRESS 75 17
1oz Empress Gin, 4oz Prosecco, lemon juice
ELDERFLOWER EMPRESS SOUR 17
1 ½oz Empress Rose Gin, ½oz St Germain, lemon juice, simple syrup, egg whites
DARK N' STORMY 16
2oz Goslings Rum, ginger beer, lime juice, bitters
AMARETTO SOUR 17
1 ½oz Disaronno, ½oz Bourbon, lemon juice, simple syrup, egg whites
CARAJILLO 17
1 ½oz Licor 43, ½oz Tequila, cold brew, simple syrup

Ask about our seasonal and featured options

WINE

	6oz/ 9oz/ 750ml
HOUSE WHITE	9/ 13.50/ 36
house rotator	
LINDEMAN'S BIN 85	9/ 13.50/ 36
Pinot Grigio, Aus	
MATUA	13/ 19.50/ 52
Sauvignon Blanc, NZ	
LOUIS LATOUR BOURGOGNE	- / - / 65
Chardonnay, France	
HOUSE RED	9/ 13.50/ 36
house rotator	
LAS HERMANAS ORGANIC	10/ 15/ 40
Monastrell, Spain	
LA MASCOTA	11/ 16.50/ 44
Cabernet, Argentina	
TINHORN CREEK	- / - / 52
Pinot Noir, BC	
FEATURE ROSÉ	10/ 15/ 44
MIRAVAL ROSÉ	- / - /59
Provence, France	
FEATURE BUBBLY	13 / - /50
PIPER-HEIDSIECK	- / - / 125

TAXES NOT INCLUDED
PARTIES OF 6 OR MORE WILL HAVE
20 PERCENT GRAT ADDED.