

FINBAR'S

IRISH PUB

STARTERS & SHAREABLES



FINBAR'S FAMOUS NACHOS *GF, VO*

Three time winner of "Best Nachos in Halifax"
Caramelized onions, portobello mushrooms, bacon,
finger peppers and loads of our four cheese blend.
Served with salsa and sour cream.

Full Size 25 | Personal Size 17¾

Add blackened chicken +5½ | Add guacamole sm +2 lg +4

ONION RINGS *V*

With Finbar's house-made whiskey aioli. *9¾*

THE ORIGINAL POUTINE

Just fries, cheese curds and house-made gravy. *15*

SPINACH & ARTICHOKE DIP *V, GFO*

Creamy and rich, topped with melted Grana Padano.
Served with grilled pita bread or corn chips. *17½*

NACHO-CRUSTED CHICKEN BITES

With guacamole and tequila lime crema for dipping. *14*

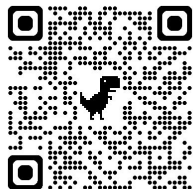
PRINCE EDWARD ISLAND MUSSELS *GFO*

Steamed in white wine, with bacon and Summer Savory
Cream Sauce. Served with garlic-toasted Ciabatta. *17¾*

FINBAR'S REWARDS



Earn points and redeem
for food, beers
gift cards and more.
No card, no password,
we do it all for you.



Scan the code to join or check-in or ask your
server to do it for you. We're happy to help!

SOUPS & SALADS



CLASSIC CAESAR *GFO*

Crisp romaine, apple wood bacon
garlic croutons, shaved Parmesan *16½*
Add blackened chicken bites +5½

SEAFOOD CHOWDER *GFO*

Creamy medley of haddock, salmon,
shrimp, mussels and bacon.
Served with house-made soda bread.

CUP 12¾ | BOWL 19¾

GRILLED MAPLE SALMON SALAD *GF*

Grilled salmon on mixed green with red onion,
candied almonds and goat cheese.
House-made maple vinaigrette. *21¾*

CHICKEN TACO SALAD *VO*

Nacho crusted chicken bites, guacamole, pico de gallo,
shredded romaine, black beans, pickled jalapeno,
fried tortilla, monterey jack, tequila lime crema. *19½*

HARVEST BEET SALAD *V, GF*

Beets, arugula, Granny Smith apples,
oranges, toasted walnuts, goat cheese
and honey balsamic dressing. *18*

FRENCH ONION SOUP

With four kinds of melted cheese.
Served with toasted garlic bread. *11¾*

SOUP & SALAD *VO, GFO*

Cup of Chef's Soup with green salad and soda bread *14¾*
Trade-up to Chowder +9 | French Onion +8
Just the Soup - Cup 7 | Bowl 10

**ENJOY BRUNCH AT FINBAR'S
EVERY SATURDAY AND SUNDAY**

11AM - 2PM

FINBAR'S IS HAPPY TO ACCOMMODATE SPECIAL REQUESTS FOR SPECIFIC DIETARY NEEDS, PLEASE DON'T HESITATE TO ASK.

GLUTEN-FREE BUNS +2 | GF - GLUTEN-FREE | GFO - GLUTEN-FREE OPTION AVAILABLE

V - VEGETARIAN | VO - VEGETARIAN OPTION AVAILABLE

FINBAR'S

IRISH PUB

BURGERS & SANDWICHES



SERVED WITH HAND-CUT FRENCH FRIES OR GREEN SALAD

THE DUBLIN CLUB *GFO*

Searched, tender chicken breast with Dubliner cheddar, double-smoked bacon, lettuce, tomato, onion and spicy mayo on ciabatta bread with a dill pickle 19%

BACON MUSHROOM MELT *GFO*

Ground chuck burger topped with Dubliner cheddar, portobello mushrooms, double-smoked bacon and mayo 21%

LOADED STEAK SANDWICH

Sauteed shaved ribeye, portobello mushrooms, red peppers and crispy onions. Served open-faced on toasted Ciabatta under melted mixed cheese. 22½

ANNAPOLIS VALLEY LAMB BURGER *GFO*

Tomato and tarragon chutney, goat cheese, arugula Served with hand-cut fries or a green leaf salad. 22¾

FINBAR'S CLASSIC CHEESEBURGER *GFO*

Ground chuck burger with crisp lettuce, onion, tomato, mayo and melted cheddar cheese 19%

BLACK BEAN VEGGIE BURGER *V*

House-made black bean burger, lettuce, tomato, onion, goat cheese and sweet onion mayo. 18%

CRISPY CHICKEN SANDWICH

Buttermilk-marinated chicken breast, cajun-spice, with Honey Apple Slaw, mayo, and arugula 19%



BEVERAGES

Fountain Pop, Iced Tea, Coffee, Teas. 4
Hot Chocolate, Milk, Chocolate Milk. 4¼
Orange, Pineapple, Cranberry Juices. 4½
Perrier, Propeller Ginger Beer, Root Beer. 4¾

Guinness Zero - 8

Non-Alc Bulwark Peach Cider - 7 | Heineken Zero - 6¼
Erdinger - 6¼ | Libra Pale Ale - 6¼ | Libra Hazy IPA - 6¼

FAVOURITES



PAN-FRIED HADDOCK *GFO*

Generous portion of breaded haddock with champ potatoes and seasonal vegetables Served with house-made tartar 22¾

KILKENNY FISH & CHIPS

Crispy beer-battered haddock Served with house-made tartar, mushy peas and charred lemon
TWO PIECE 22 | ONE PIECE 18%

COCONUT CHICKEN CURRY

With bamboo shoots, zucchini, red bell peppers, cilantro, cashew nuts, jasmine rice, naan bread. 21½

ISLANDER FISH CAKES

Breaded and fried with haddock and salmon. Served with house-made tartar sauce, chow chow, green salad 17½

FISH TACOS

Two breaded haddock tip tacos, with pickled onions, shredded cabbage, guacamole and tequila lime crema. Served with hand-cut fries or green salad. 19%



SIDE DISHES

Feature Soup - Cup 7 or Bowl 10 | Soda Bread 1½
Green or Caesar Salad 9 | Garlic Toast 3¼
Fries 4¾ | Poutine 11 | Sweet Potato Fries 8



DESSERTS

Sticky Toffee Pudding

Hot sponge cake, topped with warm toffee sauce 8

Dark Chocolate Brownie *GF*

With vanilla ice cream and toffee sauce 9

Finbark

Bite size treat of chocolate, caramel, pretzels 4¾

Today's Feature Treat

Please ask your server for today's selection