

## STARTERS

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### Finbar's Personal Nachos *VO, GFO*

"Finbar's Famous Nachos" for one. 13¾

*ADD GRILLED CHICKEN +4¼*

### Buffalo Bites *V*

Breaded oyster mushrooms served with buffalo hot-sauce and creamy, house-made ranch.

*SINGLE ORDER 8¾ | DOUBLE 15*

### Drunken Yorkies

Tender shaved ribeye, sauteed portobello mushrooms and red pepper in mini yorkshire puddings and Guinness gravy. Garnished with roast tomatoes and thyme. 9

### Stuffed Cremini Caps

Cremini mushroom caps stuffed with Oulton's double smoked bacon and goat cheese.

Roasted and topped with Asiago. 9

### Bagga Chips *V*

Thinly-sliced root vegetables, flash fried, best enjoyed with beer. 3¾

### Top-Notch Onion Rings *V*

Battered sweet onion rings served with Finbar's house-made whiskey aioli. 7¼

## SALADS

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### Baby Spinach Salad *VO, GF*

Fresh baby spinach tossed in house-made poppyseed dressing and topped with sliced red onion, goat cheese, grape tomato, boiled egg and double-smoked bacon. 13¾

*ADD GRILLED CHICKEN +4¼*

### Hibernian Chicken Caesar *GFO*

Chargrilled chicken breast, Finbar's own Caesar dressing, real bacon, croutons, Asiago cheese and lemon. 15½

### Grilled Maple Salmon Salad *GF*

Grilled salmon on mixed greens with red onion, candied almonds and goat cheese. Served with our house-made maple vinaigrette dressing. 16¾

### Tarragon Beet Salad *V*

Crispy Panko crusted goat cheese and hand-carved beet balls with arugula, pickled onions and vine-ripe heirloom tomatoes in a house-made tarragon vinaigrette. 14¾

## SHAREABLES

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### Spinach & Artichoke Dip *V, GFO*

Creamy and delicious, topped with melted asiago. Choose corn chips or flatbread points or both. 14¾

### Finbar's Famous Nachos *VO, GFO*

Winner of "Best Nachos in Halifax"  
Caramelized onions, portobello mushrooms, bacon, finger peppers and plenty of cheese. Served with salsa and sour cream. 17¾

*ADD GRILLED CHICKEN +4¼ OR GUACAMOLE SM +2 LG +4*

### Mussels & Fries *GFO*

Hand-cut fries and local mussels in your choice of:

*WHITE WINE, ROASTED GARLIC AND THYME OR*

*SPICED CREAM, CILANTRO, TOMATOES AND GREEN ONION*

Served with a toasted ciabatta bun. 14¼

### All That And A Bagga Chips

A thorough sampling of Finbar's appetizers.

Onion Rings, Stuffed Cremini Caps, Spinach & Artichoke Dip, Buffalo Bites, Drunken Yorkies and a Bagga Chips. 37¾

## SOUPS

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### Soup & Salad *VO, GFO*

Our Chef's Soup with:

Green, Maple or Caesar salad. 12¾

Baby Spinach, Tarragon Beet salad. 14¾

*TRADE-UP TO FRENCH ONION SOUP +3*

### French Onion Soup

Made-from-scratch french onion broth topped with garlic toasted croutons and four kinds of melted cheese. 9¾

### Traditional Beef Stew

Certified Angus Beef stewed with Guinness, potatoes and root vegetables. Served with house-made soda bread. 17

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## BEVERAGES

Fountain Pop, Iced Tea, Coffee, Teas, Hot Chocolate, Milk, Chocolate Milk, Aquafina, Perrier. 3  
Orange, Pineapple, Cranberry Juices. 3¼  
Propeller Ginger Beer, Root Beer. 3¾

# FAVOURITES



## **Pan-Fried Haddock** *GFO*

Finbar's long-time favourite! A generous portion of breaded haddock with rice pilaf and seasonal vegetables. 19½

## **Bangers & Mash** *GFO*

Two roasted pork sausages and champ potatoes with caramelized onion, thyme gravy and sauerkraut. 16

## **The Expat Chicken Curry** *GFO*

Boneless chicken thighs with mixed vegetables and chickpeas braised in coconut milk, spices and citrus. Served with rice, grilled flatbread and sour cream. 17

## **Kilkenny Irish Cream Fish & Chips**

Crispy, rich Kilkenny Irish Cream Ale battered haddock. **THREE PIECE** 19¼ | **TWO PIECE** 16¼ | **ONE PIECE** 13¼

## **Boxty of the Day** *VO*

Enjoy a traditional Irish potato crepe stuffed with different, unique fillings daily. Please ask your server for today's selection. Served with a green salad. 16½

## SANDWICHES



### **Loaded Steak Sandwich**

Sautéed shaved ribeye, portobello mushrooms and red pepper on garlic toasted ciabatta topped with melted cheese and crispy onions.

Served with a side of Guinness gravy. 17¼

### **Straight-Up Shrimp Tacos** *VO*

Gulf shrimp and avocado in a hard taco shell in a cheese-lined soft taco shell and topped with pickled peppers, jalapenos, onion, pico de gallo and drizzled with buttermilk ranch. No side dish!

**THREE TACOS** 18¾ | **TWO TACOS** 14¾

MAKE THEM VEGETARIAN WITH BUFFALO BITES!

### **The Reubenesque** *GFO*

Bakery-fresh marble rye, sliced corned beef, sauerkraut, onions, melted Dubliner cheddar and Finbar's own whiskey aioli. 15¾

### **The Dublin Club** *GFO*

Seared, tender chicken breast with Dubliner cheddar, double-smoked bacon, lettuce, tomato, onion and a smudge of spicy mayo. Served on ciabatta bread with a dill pickle on the side. 16¾



PLEASE VISIT US FOR BRUNCH

SERVED EVERY SATURDAY & SUNDAY 11AM – 2PM

## **Cajun Chicken Linguine** *VO*

Blackened chicken breast, roasted garlic, grape tomatoes and red onions sautéed with Cajun cream and linguini.

Served with garlic toast and pico de gallo. 19

## **Islander Fish Cakes** *GFO*

Potato-crust haddock and salmon fish cakes with red onion jam and lemon dill aioli. Served with a green salad.

**THREE FISH CAKES** 16½ | **TWO FISH CAKES** 13½

## **Upside Down Shepherd's Pie**

Creamy scalloped potatoes layered with cheese Guinness gravy, seasoned ground beef, onions, peas, carrots, celery, and crispy onions.

Served with a green salad. 16½

## BURGERS



### **Northumberland Lamb Burger** *GFO*

Nova Scotia lamb seasoned with rosemary and garlic, with arugula, goat cheese and red onion relish. 16¾

### **Smoked Cheddar Burger**

All-beef burger topped with our own maple BBQ sauce, melted smoked cheddar, and crispy onions. 15¾

### **Curry Vegetable Burger** *V*

House-made, fried chickpea patty with goat cheese, spinach, tomato, red onion and spicy curry aioli. 15¾

### **Finbar's Classic Cheeseburger** *GFO*

All-beef, ground chuck burger topped with crisp lettuce, onion, vine-ripe tomato, mayo and melted cheese. 15¼

### **Blackened Haddock Burger** *GFO*

Blackened haddock with shredded romaine, tomato, pickled red onion and dill mayo on a potato bun. 16¼



## SUBSTITUTIONS    SIDE DISHES

Root chips, champ potatoes, rice, fries, or greens *No Charge*

Sweet Potato Fries,

Poutine or Onion Rings 3¼

Spinach or Tarragon Beet Salad, French Onion 3¾

Caesar or Maple Salad,

Chef's Choice Soup 2¾

Chef's Soup Cup 6 | Bowl 9

Green or Caesar Salad 7

Fries & Greens 4¾

Fries 3¾

Sweet Potato Fries 7

Guinness Gravy, Guacamole or Salsa & Sour Cream *Sm 2 | Lg 4*

Garlic Toast 3¼

Soda Bread 1¼