

BURGERS

Have your burger with bacon! +2

NORTHUMBERLAND STRAIT BURGER

Nova Scotia lamb burger seasoned with rosemary and roasted garlic then topped with arugula, melted goat cheese and tangy red onion relish 16% (GFO)

SMOKED CHEDDAR BURGER

Finbar's 6-ounce, all-beef burger topped with our own maple BBQ sauce, melted smoked cheddar, and crispy onions 15%

CURRY VEGGIE BURGER

House-made, fried chickpea and vegetable patty topped with goat cheese, spinach, tomato, red onion and spicy curry aioli 15% (V)

FINBAR'S CLASSIC CHEESEBURGER

Juicy all-beef, ground chuck burger topped with crisp lettuce, onion, vine-ripe tomato, mayo and four kinds of melted cheese 13% (GFO)

New! CHIMI CHEESEBURGER

A charbroiled beef patty tucked in a flash-fried flour tortilla stuffed with Dubliner cheddar, caramelized onion, bacon, roasted tomato, and drizzled with sweet and spicy sauce 16%

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 17%

THE REUBENESQUE

Bakery-fresh marble rye, sliced corned beef, sauerkraut, onions, melted Dubliner cheddar and Finbar's own whiskey aioli 15% (GFO)

THE DUBLIN CLUB

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 16% (GFO)

SMOKED SALMON BLT

Cold-smoked Atlantic salmon with baby greens, sliced red onion, cool cucumber, tomato, double-smoked bacon and fresh lemon dill mayo on oven-baked flatbread 17% (GFO)

New! CHICKEN AND HICKORY STICKS WRAP

Sliced, tender chicken breast with avocado, juicy red grapes, Romaine lettuce, house-made hickory sticks tossed in creamy buttermilk ranch dressing 13%

New! STRAIGHT-UP SHRIMP TACOS

Gulf shrimp with sliced avocado stuffed in a hard taco shell inside a soft taco shell and topped with pickled peppers, pickled onion, pico de gallo and drizzled with buttermilk ranch. 2 for 14%, 3 for 18%

Gluten-Free Buns +2

GF - Gluten-free / GFO - Gluten-free Option available V - Vegetarian

VO - Vegetarian Option available

APPETIZERS

FINBAR'S PERSONAL NACHOS

A smaller version of our "Famous Nachos". Served with salsa and sour cream on the side 13%
Add grilled chicken +4% or guacamole +2% (VO, GFO)

New! BUFFALO BITES

Breaded oyster mushrooms served with buffalo hot-sauce and creamy, house-made ranch 7% (V)

New! DRUNKEN YORKIES

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

New! BAGGA CHIPS

Thinly-sliced root veggies, flash fried, best enjoyed with beer 3% (V)

TOP-NOTCH ONION RINGS

Battered sweet onion rings served with Finbar's house-made whiskey aioli 7% (V)

SHAREABLES

SPINACH & ARTICHOKE DIP

Creamy and delicious, topped with melted asiago. Served with corn chips or flatbread garlic-toast or both 14% (V, GFO)

FINBAR'S FAMOUS NACHOS

Winner of "Best Nachos in Halifax" featuring caramelized onions, portobello mushrooms, bacon, red-hot chili peppers and plenty of cheese. Served with salsa and sour cream on the side 17%
Add grilled chicken+4% or guacamole +4% (VO, GFO)

BANTRY BAY MUSSELS

Local mussels served in spiced cream with fresh cilantro, tomatoes and green onion, and served with a toasted ciabatta bun 14% (GFO)

New! BEER AND BACON CHEESE DIP

A creamy blend of cheeses combined with Harp Irish Lager creates an addictive dip. Served with two giant pretzels 12%

New! ALL THAT AND A BAGGA CHIPS

Beer Cheese & Bacon Dip, Onion Rings, Buffalo Oyster Mushrooms, a Bagga Chips and our Mini Yorkies with enough sauce to take a dip in 37%

New! JUMBO SHRIMP COCKTAIL

With mildly-spicy jalapeño and lime spiked cocktail sauce 11%

FAVOURITES

SOUP

FRENCH ONION SOUP

Piping hot in a tiny pot, garlic toasted croutons swimming in made-from-scratch french onion broth topped with four kinds of melted cheese 9¾

CAPTAIN BILL'S TWO FISH CHOWDER

Rich and creamy house-made chowder with line-caught haddock and salmon, carrot, onion, celery and potato. Garnished with mussels. Served with soda bread and butter C 8¾ • B 13¾

SOUP & SALAD

(VO, GFO)

Our Chef's Choice Soup with your choice of salad 13¾, trade up to French Onion +3

SUBSTITUTIONS

Fries, champ potatoes, rice or greens - No Charge
Sweet Potato Fries or Poutine 3¾
Caesar, Maple or Spinach Salad 2¾
Chef's Choice Soup 2¾
French Onion Soup 3¾
Chowder 4¾
Bagga Chips 2¾
Onion Rings 2¾
Hasselback Potato 4¾

BEVERAGES

Pepsi, Diet Pepsi, 7UP,
Ginger Ale, Iced Tea 3
Coffee, Tea, Herbal Tea,
Hot Chocolate 3
Milk, Chocolate Milk 3¾
Orange, Pineapple,
Cranberry Juices 3¾
Propeller Ginger Beer, Root Beer 3¾
Bottled Water, Perrier 3

BOXTY OF THE DAY

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

PAN-FRIED HADDOCK

Finbar's long time favourite! A generous portion of breaded haddock with basmati rice pilaf and seasonal vegetables 19¾ (GFO)

KILKENNY IRISH CREAM FISH & CHIPS

Crispy, rich Kilkenny Irish Cream Ale battered white fish, three pieces 19¾, two pieces 16¾ or one piece 13¾

New! BRAISED BEEF SHORT RIBS

Boneless prime short rib, slowly stewed with grape tomatoes and mushrooms. Served with champ potatoes and waffle chips 23¾

New! SHRIMP CAPELLINI

Sauteed shrimp and arugula in our chef's chili ginger sauce tossed over angel hair pasta and served with garlic toasted ciabatta 16¾

New! RIGATONI POLLPETA

Rigatoni pasta tossed in house-made tomato sauce, and ricotta cheese with a hand-formed, giant lamb meatball. Served with a slice of garlic ciabatta 20¾

SALADS

BABY SPINACH SALAD

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 (VO, GF)

HIBERNIAN CHICKEN CAESAR

Chargrilled chicken breast on a Caesar salad featuring Finbar's own dressing with bacon, croutons, Asiago cheese and splash of lemon 15½ (GFO)

GRILLED MAPLE SALMON SALAD

Grilled, True North salmon over mixed greens with red onion, candied almonds and goat cheese. Served with our house-made maple vinaigrette dressing 16¾ (GF)

New! SEARED TUNA AND PEACH SOBA BOWL

Seared sushi grade tuna over soba noodles with plump peach slices, ripe avocado, heirloom tomatoes and drizzled with a red chili and ginger vinaigrette dressing 19¾

New! QUINOA ROCKET SALAD

Red and white quinoa with garden rocket (a.k.a. arugula), sweet potato, sliced citrus fruits, sweet candied almonds and tossed with our honey lime dressing 13¾ (VO, GF)

New! TARRAGON BEET SALAD

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

Finbar's is happy to accommodate special requests for specific dietary needs, please don't hesitate to ask.