

STARTERS

Finbar's Personal Nachos *VO, GFO*

"Finbar's Famous Nachos" for one. 13%

ADD GRILLED CHICKEN +4¼

Buffalo Bites *(V)*

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

SINGLE ORDER 8% | 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

Bacon Jalapeno Cheese Bread *(VO)*

Broiled ciabatta with loads of pickled jalapenos, real bacon, four kinds of cheese. 8

Bagga Chips *(V)*

Thinly-sliced root vegetables, flash fried, best enjoyed with beer. 3%

Top-Notch Onion Rings *(V)*

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

SHAREABLES

Spinach & Artichoke Dip *V, GFO*

Creamy and delicious, topped with melted asiago. Choose corn chips or flatbread points or both. 14%

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. 17%

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

Mussels & Fries *GFO*

Hand-cut fries and local mussels in spiced cream with fresh 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, Bacon Jalapeno Cheese Bread, Spinach & Artichoke Dip, Buffalo Bites, Drunken Yorkies and a Bagga Chips. 37%

SOUPS

French Onion Soup

Made-from-scratch french onion broth topped with garlic toasted croutons and four kinds of melted cheese. 9%

Captain Bill's Two Fish Chowder

Creamy house-made chowder with line-caught haddock and salmon, mussels, carrot, onion, celery and potato. Served with soda bread and butter. CUP 8% | BOWL 13%

Soup & Salad *VO, GFO*

Our Chef's Soup with:

Green, Maple or Caesar salad. 12%

Baby Spinach, Tarragon Beet salad. 14%

TRADE-UP TO CHOWDER OR FRENCH ONION SOUP +3

SALADS

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. 13%

ADD GRILLED CHICKEN OR SMOKED SALMON +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, True North salmon on mixed greens with red onion, candied almonds and goat cheese. Served with our house-made maple vinaigrette dressing. 16%

Seared Tuna & Peach Soba Bowl

Seared sushi grade tuna over soba noodles with peach slices, arugula, avocado, heirloom tomatoes and drizzled with red chili and ginger vinaigrette dressing. 19%

Tarragon Beet Salad *VO, GFO*

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. 14%

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. 3%



Braised Beef Short Ribs

Boneless prime short rib, slowly stewed with grape tomatoes and mushrooms. Served with champ potatoes, seasonal vegetables and waffle chips. 23¼

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

Pan-Fried Haddock GFO

Finbar's long-time favourite! A generous portion of breaded haddock with rice pilaf and seasonal vegetables. 19¼

Kilkenny Irish Cream Fish & Chips

Crispy, rich Kilkenny Irish Cream Ale battered white fish, THREE PIECE 19¼ | TWO PIECE 16¼ | ONE PIECE 13¼

Chicken Tarragon Pappardelle VO

Grilled chicken breast, spinach, red onion in a tarragon cream sauce, finished with asiago and served with garlic toasted ciabatta. 17
MAKE IT VEGETARIAN WITH BUFFALO BITES!

Upside Down Shepherd's Pie

Creamy scalloped potatoes layered with Guinness gravy, seasoned ground beef, onions, peas, carrots, celery, and melted cheese. Served with a green salad. 16½

Islander Fish Cakes GF

Potato-crusting 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

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.

THREE TACOS 18¼ | TWO TACOS 14¼

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. 15¼

Smoked Salmon BLT GFO

Cold-smoked Atlantic salmon with baby greens, sliced red onion, cool cucumber, tomato, bacon and fresh lemon dill mayo on flatbread. 17¼

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. 16¼



PLEASE VISIT US FOR BRUNCH

SERVED EVERY SATURDAY & SUNDAY 11AM - 2PM

BURGERS



Northumberland Strait Burger GFO

Nova Scotia lamb seasoned with rosemary and roasted garlic, with arugula, goat cheese and red onion relish. 16¼

Smoked Cheddar Burger

Finbar's all-beef burger topped with our own maple BBQ sauce, melted smoked cheddar, and crispy onions. 15¼

Curry Vegetable Burger V

House-made, fried chickpea patty topped with goat cheese, spinach, tomato, red onion and spicy curry aioli. 15¼

Finbar's Classic Cheeseburger GFO

All-beef, ground chuck burger topped with crisp lettuce, onion, vine-ripe tomato, mayo and melted cheese. 13¼

Chimi Burger

Charbroiled beef patty tucked in a flash-fried flour tortilla stuffed with Dubliner cheddar, caramelized onion, bacon, roasted tomato, and sweet and spicy sauce. 16¼



SUBSTITUTIONS

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

Sweet Potato Fries or Onion Rings 3¼

Caesar or Maple Salad, Chef's Choice Soup 2¼

Spinach or Tarragon Beet Salad, Chowder or French Onion 3¼

SIDE DISHES

Chef's Soup Cup 6 | Bowl 9
Green or Caesar Salad 7

Fries & Greens 4¼
Fries 3¼

Sweet Potato Fries 7
Soda Bread, Garlic Toast 3¼

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