**Starters**

**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*

**Chips & Dip**  V  
Hand-cut Potato & Root Chips with Honey Dill Dip.  5%

**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.  14¾  
ADD GRILLED CHICKEN +4¼ OR GUACAMOLE SM +2 LG +4

**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.  18¾  
ADD GRILLED CHICKEN +4¼ OR GUACAMOLE SM +2 LG +4

**Soups**

**Soup & Salad**  VO, GFO  
Our Chef’s Soup with:  
Green, Maple or Caesar salad.  12¾  
Baby Spinach.  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

**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.  13¾  
ADD GRILLED CHICKEN +4¼

**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

**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

**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.  3¼

**Please visit us for Brunch**  
Served every Saturday & 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
Favourites

Pan-Fried Haddock  GFO
Finbar’s long-time favourite! A generous portion of breaded haddock with champ potatoes and seasonal vegetables.  19¾

California Cut Steak  GF
Grilled 7oz striploin from Oulton’s Farm, marinated in dijon, Balsamic vinegar and thyme. Topped with portobello mushrooms sauteed in red wine and Balsamic vinegar. Served with champ potatoes and vegetables.  25¾

Kilkenny Irish Cream Fish & Chips
Crispy, rich Kilkenny Irish Cream Ale battered haddock. Three Piece 19¼ | Two Piece 16¼ | One Piece 13¼

Boxy 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

Crispy Chicken Sandwich
Buttermilk-marinated chicken breast fried crispy in our house-spice breading, with Honey Apple Slaw, mayo, tomato and arugula.  16¼

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 14¼

Make them vegetarian with Buffalo Bites!

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

Islander Fish Cakes  GFO
Potato-crusted 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

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

Burgers

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

Smoked Gouda & Ranch Burger  GFO
All-beef burger topped with sauteed portobello mushrooms, smoked Gouda, arugula and Finbar’s house-made Buttermilk Ranch dressing.  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

Substitutions

Root chips, champ potatoes, fries, or greens  No Charge
Sweet Potato Fries, Poutine or Onion Rings  3¼
Spinach Salad, French Onion  3¼
Caesar or Maple Salad, Chef’s Choice Soup  2¼

Side Dishes

Chef’s Soup Cup 6 | Bowl 9
Green or Caesar Salad  7
Fries & Greens  4¼
Fries  3¼
Sweet Potato Fries  7
Guinness Gravy, Guacamole or Salsa & Sour Cream Sm 2 | Lg 3
Garlic Toast  3¼
Soda Bread  1¼