

# FINBAR'S

IRISH PUB

## 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. 5¾

**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

**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

## 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

## 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

PLEASE VISIT US FOR BRUNCH

SERVED EVERY SATURDAY & SUNDAY 11AM – 2PM

# FINBAR'S

IRISH PUB

## 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 19¾ | TWO PIECE 16¾ | ONE PIECE 13¾*

### 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*

### Crispy Chicken Sandwich

Buttermilk-marinated chicken breast fried crispy in our house-spice breading, with Honey Apple Slaw, mayo, tomato and arugula. *16¾*

### 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 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-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*

### 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 SIDE DISHES

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

Sweet Potato Fries, Poutine or Onion Rings *3¾*

Spinach 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 3*

Garlic Toast *3¼*

Soda Bread *1¼*