

FINBAR'S

IRISH PUB

STARTERS

Buffalo Bites *V*

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

SINGLE ORDER 9¾ | DOUBLE 15

Calamari

Dusted in smoke-seasoned rub, fried with crispy onions, and drizzled with house-made sweet Sriracha aioli. Served with cucumber raita for dipping. *14¾*

Top-Notch Onion Rings *V*

Battered sweet onion rings served with Finbar's house-made whiskey aioli. *8½*

SHAREABLES

Bantry Bay Mussels *GFO*

They're back! Local mussels tossed in spiced cream with cilantro, tomatoes, green onion.

Served with a toasted ciabatta bun. *15¾*

OR HAVE THEM STEAMED WITH WHITE WINE

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. *20¾*

PERSONAL SIZE 15¾

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, Tarragon Beet. *14¾*

TRADE-UP TO CHOWDER +6

Chowder *GFO*

A traditional Maritime classic. A creamy seafood medley of haddock, shrimp, salmon, and mussels.

Served with our house-made soda bread.

CUP 9¾ | BOWL 18¾

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. *15¾*

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. *15¾*

Hibernian Chicken Caesar *GFO*

Chargrilled chicken breast, Finbar's own Caesar dressing, real bacon, croutons, Asiago cheese and lemon. *15¾*

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. *17¾*

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

FINBAR'S

IRISH PUB

FAVOURITES

Boxty of the Day *VO*

Traditional Irish potato crepe stuffed with different, unique fillings daily. Please ask your server for today's selection. Served with a green salad. *17½*

Spicy Coconut Chicken Curry *GFO*

Braised chicken thighs stewed with chickpeas and seasonal vegetables on jasmine rice. Served with cucumber raita and garlic flatbread points. *21½*

Summertime Ribs *GF*

Slow roasted Baby Back Ribs, braised with Finbar's Classic Rum Sauce. Served with fries and Honey Apple Slaw.

HALF RACK *17½* | FULL RACK *24 ½*

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. *18½*

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 *19¾* | TWO TACOS *15¾*

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 *17½* | TWO FISH CAKES *14½*

Pan-Fried Haddock *GFO*

Finbar's long-time favourite! A generous portion of breaded haddock with champ potatoes and seasonal vegetables. *19¾*

Kilkenny Irish Cream Fish & Chips

Crispy, rich Kilkenny Irish Cream Ale battered haddock.

THREE PIECE *20¾* | TWO PIECE *17¾* | ONE PIECE *14¾*

BURGERS

Northumberland Lamb Burger *GFO*

Nova Scotia lamb seasoned with rosemary and garlic, with arugula, goat cheese and red onion relish. *17¾*

Smoked Gouda & Ranch Burger *GFO*

All-beef burger topped with sauteed portobello mushrooms, smoked Gouda, arugula and Finbar's house-made Buttermilk Ranch dressing. *16¾*

Pamela's Portobello Burger *V, GFO*

A vegetarian favourite. Marinated Portobello mushroom cap with melted cheese, onions, greens, mayo and Finbar's Classic Rum Sauce. *14¾*

Finbar's Classic Cheeseburger *GFO*

All-beef, ground chuck burger topped with crisp lettuce, onion, vine-ripe tomato, mayo and melted cheese. *15¾*

SUBSTITUTIONS SIDE DISHES

Champ Potatoes, Fries, Rice,
or Greens *No Charge*

Sweet Potato Fries,
Poutine or Onion Rings *3¾*

Spinach Salad, Beet Salad *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*