

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 a seasoned rub, 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

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. *21¾*

PERSONAL SIZE 16¾

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

BEVERAGES

Fountain Pop, Iced Tea, Coffee, Teas. *3¾*

Hot Chocolate, Milk, Chocolate Milk. *4¼*

Orange, Pineapple, Cranberry Juices. *4½*

Aquafina, Perrier, Propeller Ginger Beer, Root Beer. *4¾*

PLEASE VISIT US FOR BRUNCH

SERVED EVERY SATURDAY & SUNDAY 11AM – 2PM

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 OR FRENCH ONION +4

Seafood Chowder *GFO*

A traditional Maritime classic.
A creamy seafood medley of haddock, salmon and shrimp. Served with our house-made soda bread.

CUP 9¾ | BOWL 18¾

French Onion Soup

Made-from-scratch french onion broth topped with garlic toasted croutons and four kinds of melted cheese. *10¾*

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*

Panko-crusted goat cheese and beet balls with arugula, pickled onions and tomatoes in our 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*

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BURGERS



Northumberland Lamb Burger *GFO*

Nova Scotia lamb seasoned with rosemary and garlic, with arugula, goat cheese and red onion relish. 18¾

Jalapeño Popper Burger *GFO*

Ground chuck burger with melted mozza, crispy onions, pickled jalapeños, arugula and house-made sweet Sriracha aioli. 17¾

Bacon Mushroom Melt *GFO*

Ground chuck burger with Dubliner cheddar, portobello mushrooms, double-smoked bacon and mayo. 18¾

Finbar's Classic Cheeseburger *GFO*

Ground chuck burger with crisp lettuce, onion, tomato, mayo and melted cheddar cheese. 17

Pamela's Portobello Burger *V, GFO*

A vegetarian favourite. Marinated Portobello mushroom cap with melted cheese, onions, arugula, mayo and Finbar's Classic Rum Sauce. 15¾

SANDWICHES



Loaded Steak Sandwich

Sautéed shaved ribeye, portobello mushrooms and red pepper on open-face 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, and arugula. 16¾

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

Pulled Pork Sandwich

Saucy braised pork shoulder marinated in Cereal Killer Stout and Propeller Root Beer topped with Honey Apple Slaw. 16¾

FAVOURITES



Pan-Fried Haddock *GFO*

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

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. 17¾

Pub Style Butter Chicken *GFO*

Savoury butter chicken thighs with just a little heat on your choice of rice or fries. Served with cucumber raita and garlic flatbread points. 18¾

Upside Down Shepherd's Pie

Creamy scalloped potatoes layered with cheese, Guinness gravy, seasoned ground beef, onions, peas, celery, and crispy onions. Served with a green salad. 18½

Islander Fish Cakes *GFO*

Potato-crust haddock and salmon fish cakes with red onion relish and lemon dill aioli. Served with a green salad.

THREE FISH CAKES 17½ | TWO FISH CAKES 14½

Kilkenny Irish Cream Fish & Chips

Crispy, rich Kilkenny Irish Cream Ale battered haddock. THREE PIECE 20¾ | TWO PIECE 17¾ | ONE PIECE 14¾

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!



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 4¾

Sweet Potato Fries 7

Guinness Gravy, Guacamole or Salsa & Sour Cream *Sm 2 | Lg 3*

Garlic Toast 3¼

Soda Bread 1¼