

# FINBAR'S

IRISH PUB

## STARTERS

### & SHAREABLES

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#### Prince Edward Island Mussels *GFO*

Steamed in white wine, with  
Summer Savory Cream Sauce.  
Served with garlic-toasted Ciabatta. 16%

#### Potato Skins

Eight crispy, deep-fried potato skin wedges,  
baked with cheddar, bacon and green onion.  
Served with sour cream. 11%

#### Cornish Beef Pasties

Ribeye and rosemary roasted root vegetables,  
wrapped in all butter flaky pie crust.  
Served with gravy. 13%

#### Cremini Mushrooms *V*

Parsley-crust, stuffed with goat cheese,  
drizzled with Balsamic reduction. 11%

#### Onion Rings *V*

Breaded sweet onion rings served with  
Finbar's house-made whiskey aioli. 9

#### Spinach & Artichoke Dip *V, GFO*

Creamy and rich, topped with melted asiago.  
Served with grilled pita bread or corn chips. 15%

#### 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.

FULL SIZE 21% | PERSONAL SIZE 16%

ADD GRILLED CHICKEN +4¼

ADD GUACAMOLE SM +2 LG +4

## SOUPS

### & SALADS

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#### Seafood Chowder *GFO*

Creamy seafood medley of haddock,  
salmon, shrimp, mussels and bacon.  
Served with house-made soda bread.  
CUP 9% | BOWL 18%

#### French Onion Soup

Topped with garlic toast and  
four kinds of melted cheese. 10%

#### Soup of the Day *VO, GFO*

Served with Green Leaf Salad and soda bread. 13%

#### Roasted Beet & Goat Cheese Salad *V, GF*

Arugula, red onions, walnuts and  
honey balsamic dressing. 15%

#### Classic Chicken Caesar *GFO*

Chargrilled chicken breast, apple wood bacon,  
garlic croutons, Asiago cheese. 17%

#### Grilled Maple Salmon Salad *GF*

Grilled salmon on mixed greens with  
red onion, candied almonds and goat cheese.  
Tossed in house-made maple vinaigrette dressing. 19%

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## BEVERAGES

Fountain Pop, Iced Tea, Coffee, Teas. 3%

Hot Chocolate, Milk, Chocolate Milk. 4¼

Orange, Pineapple, Cranberry Juices. 4½

Perrier, Propeller Ginger Beer, Root Beer. 4¾

Non-Alcoholic Beer - Heineken Zero, Libra, Erdinger 4%

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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

## BURGERS & SANDWICHES

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SERVED WITH HAND-CUT FRENCH FRIES  
OR GREEN LEAF SALAD

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### The Dublin Club *GFO*

Seared, tender chicken breast with  
Dubliner cheddar, double-smoked bacon,  
lettuce, tomato, onion and spicy mayo.  
Served on ciabatta bread with a dill pickle. *17¾*

### Finbar's Classic Cheeseburger *GFO*

Ground chuck burger with crisp lettuce, onion,  
tomato, mayo and melted cheddar cheese. *17¾*

### Annapolis Valley Lamb Burger *GFO*

Seasoned with rosemary and garlic.  
Arugula, goat cheese and red onion relish. *19¾*

### Bacon Mushroom Melt *GFO*

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

### Crispy Chicken Sandwich

Buttermilk-marinated chicken breast, cajun-spice,  
with Honey Apple Slaw, mayo, and arugula. *17¾*

### Loaded Steak Sandwich

Sauteed shaved ribeye, portobello mushrooms  
and red peppers on toasted Ciabatta  
Under melted Provolone. *18¾*

### Black Bean Veggie Burger *V*

House-made black bean burger,  
Lettuce, tomato, onion, goat cheese  
and sweet onion mayo. *15¾*

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PLEASE VISIT US FOR BRUNCH

SERVED EVERY SATURDAY & SUNDAY 11AM – 2PM

## PUB FOOD FAVOURITES

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### Pan-Fried Haddock *GFO*

Generous portion of breaded haddock with  
champ potatoes and seasonal vegetables. *20¾*

### Bangers & Mash

House-made pork sausage, mashed potato,  
braised red cabbage and onion gravy. *18¾*

### Shepherd's Pie

Lamb, beef, green peas, and carrots  
baked under mashed potato and cheddar cheese.  
Served with a green leaf salad. *18¾*

### 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 leaf salad. *18¾*

### Islander Fish Cakes *GFO*

Potato-crusting with haddock and salmon.  
Served with house-made tartar sauce  
and a green leaf salad. *17½*

### Kilkenny Irish Cream Fish & Chips

Crispy beer-battered haddock.  
Served with house-made tartar.  
TWO PIECE *19¾* | ONE PIECE *15¾*

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## SIDE DISHES

Soup of the Day - Cup *6* | Bowl *9*

Green Leaf or Caesar Salad *7*

Fries *4¾*

Sweet Potato Fries *8*

Garlic Toast *3¼*

Soda Bread *1½*

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