THE BURREN

BRUNCH

Raw Bar

	6's	12's
Canadian Oysters	**17**	**29**
Irish Oysters	**21**	**38**
Mix	**19**	**34**

All served w/ lemon, fresh horseradish, cocktail sauce & shallot mignonette

Talk to your shucker about daily raw bar feature **MP**

BOOZIE BREKKIE

Mimosa	**12**
French 75	**12**
Caesar	**12**
Seasonal Bellini	**12**
Beermosa	**9**
Irish Coffee	**12**
Oyster Shooter	**12**

DRINKS

Coke, Diet Coke, Sprite, Ginger Ale
Iced Tea, Soda, Tonic, OJ, Grapefruit, Cranberry, Apple Juice or Milk. **3**

Ginger Beer or
San Pellegrino Sparkling water. **5**

San Pellegrino Blood Orange **4**

SMALLS

Homemade Bread **3**
Served w/ whipped butter.

Homemade Scones & Jam **8**
With homemade clotted cream.

Cheese Board Sm **17** | Lg **23**
House made preserves, candied nuts & crostini.

The Burren Salad **15**
Chopped kale with shredded Brussels sprouts, mint, sliced radish rounds, chickpeas, toasted almonds & parmesan in a lemon-thyme vinaigrette.
*Ask us to make it vegan for you.

Daily Chowder **10**
Bread for mopping.

Lucky Charms w/ Milk **6**
For the kid in all of us.

BREKKIE

Full Hozer **15**
Double smoked bacon, fried egg, potato boxty, homemade baked beans & sautéed mushrooms.

Full Irish **18**
Pork sausages, thick cut double smoked bacon, sautéed mushrooms, black & white pudding, roast tomato potato boxty, baked beans & a fried egg.

Half Irish **14**
For all the veggies out there. Sautéed mushrooms, roast tomato, potato boxty, homemade baked beans & fried egg served with heritage green salad.

BRUNCH

Homemade Beans on Toast **14**
just like your mammy used to make. Thick cut homemade country white toast with homemade baked beans in tomato sauce & a poached egg on top.

Lobster Hash **20**
Smashed baby red potatoes, caramelized onions, Atlantic lobster & Hollandaise with a poached egg.

Bread Pudding French Toast **16**
With chipotle maple syrup & clotted cream.

Boxty Benny **15**
Potato boxty topped with smoked salmon, horseradish-dill sour cream, red onion & capers topped with hollandaise.

DON'T LIKE EGGS?

"Untraditional" Fish & Chips **18**
Wild West Coast Irish salmon, Guinness batter & pickled asparagus tartar.

The Triple 'B' **19**
Bison burger topped with peppered bacon, frizzled onions & Dr. Pepper BBQ sauce with house cut fries.

Veggie Tourtiere **16**
Pie crust filled with Chef's own special mix of plant based 'meat' served w/salad. Same as the classic but ok for all you veggies out there.

Everything made in house w/ seasonal, locally sourced ingredients.

THE BURREN

From the Raw Bar

	6's	12's
Canadian Oysters	17	29
Irish Oysters	21	38
Mix	19	34

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APPS

Homemade Bread 3
Served w/ whipped butter.

Daily Chowder 10
Bread for mopping.

Sausage Rolls 10
With housemade preserves and greens.

Duck Wings 17
Confit Vietnamese style duck wings with red chillies, cilantro and sesame seeds.

SOCIALS

Cheese Board S 17 | L 23
House made preserves, candied nuts & crostini.

Cashel Blue Cheese Fondue 19
A sharp Irish Blue cheese mix w/ assortment of breads, roasted baby red potatoes & veggies.
Add chorizo 4

Deep Fried Pâté 15
Chicken & duck liver, house-made pickles, lightly toasted bread & grainy mustard.

Cod Cakes 16
Avocado, chipotle & roast garlic mayo w/greens.

VEGGIE

Mushroom Barley Risotto 19
Mixed mushrooms with toasted barley, parmesan and deep fried basil.

Veggie Tourtiere 16
Pie crust filled with Chef's own special mix of plant based 'meat' served w/salad. Same as the classic but ok for all you veggies out there.

The Burren Salad 15
Chopped kale with shredded Brussels sprouts, mint, sliced radish rounds, chickpeas, toasted almonds & parmesan in a lemon-thyme vinaigrette.
*Ask us to make it vegan for you.

Large Plates

The Triple 'B' 19
Bison burger topped with peppered bacon, frizzled onions & Dr. Pepper BBQ sauce with house cut fries.

"Untraditional" Fish & Chips 18
Wild West Coast Irish salmon, Guinness batter & pickled asparagus tartar.

NZ Lamb Shank 20
Mash, red wine lamb gravy & watercress.

10oz Dry Aged Rib Eye 27
Roasted pearl onions & bordelaise sauce served with house cut fries or heritage green salad.

Skate Schnitzel 20
Warm potato salad w/ olives, arugula & a caper lemon butter sauce.

3 Way Potato Poutine 15
Mash, fries, cheese curds, beef gravy & hickory sticks.
Add bone marrow 4

KIDS

Chicken Fingers 11
Chef's fun fruit loop breaded white meat chicken fingers served with house cut fries or heritage green salad.

Spaghetti 11
Homemade meatballs in a tomato and basil sauce.

SIDES

Sautéed Brussel Sprouts 9
Brown butter praline, crispy sage.
Add Pancetta 2

Roast Beets 9
Oven roasted w/ lavender & vanilla, finished w/ honeycomb.

Fries/Mash 7
The staple of every Irish diet.
Add gravy 2.50

Heritage Greens 9
Mixed greens with cucumber, tomato, shaved carrot & house vinaigrette.

DESSERTS

Pecan Pie Pound Cake 10
Sweet & delicious! Smothered in caramel sauce & a cream cheese syrup, dusted w/ fleur de sel.

Special Dessert 10
Please ask your server.

Everything made in house w/ seasonal, locally sourced ingredients.

Sláinte!

DRAFT

Guinness 4.2%
Hop House 13 5%
Magners 4.5%
Pint (20oz) 8.25 | 1/2 pint (10oz) 5.10

House Lager 4%
Pint (20oz) 6.95

Wellington - Rotating	**7.75**
Left Field - Greenwood IPA 6.3%	**8.00**
Henderson's Best 5.5%	**7.75**
Lost Craft - Revive Ale 4.8%	**7.75**
Beau's - Kissmeyer 5.6%	**8.00**
Radical Road - Yuzu Pale Ale 5.0%	**7.75**
Muddy York - Dunkel 5.4%	**7.75**
Black Lab - Rotating	**8.00**

Sour/Cask - Constantly changing just ask.
Pint (20oz) 8.25 | 1/2 Pint (10oz) 5.10

APÉRITIF / DIGESTIF

Amaro Nonino - 35%	**10**
Amaro Montenegro - 23%	**10**
Jägermeister - 35%	**7**
Fernet-Branca - 39%	**8**
Aperol - 25%	**8**
Campari - 25%	**8**
Lillet Blanc - 17%	**7**
Pimms No. 1 - 35%	**8**
Disaronno - 28%	**8**
Drambuie - 40%	**9**
Cointreau - 40%	**8**
Baileys - 17%	**9**
Kahlúa - 20%	**8**
Graham's 20 yr old port - 20%	**13**

SCOTCH

Laphroaig 10 yr - 43%	**10**
Lagavulin 16 yr - 43%	**14**
J&B Blended - 40%	**7**
Bowmore 12 yr - 40%	**10**

TEQUILA

Don Julio Reposado - 40%	**12**
El Jimador - 40%	**7**

VODKA

Tito's Handmade - 40%	**9**
Ketel One Botanicals - 30% Grapefruit & Rose, Cucumber & Mint or Peach & Orange Blossom	**9**
Smirnoff - 40%	**7**

COCKTAILS

Weekly feature - just ask **13**

Black Cherry Bourbon Smash (2.5oz) **15**
Four roses, kirsch, lemon juice, salene, coke, burnt thyme.

Waking Ned Devine (2oz) **14**
Gin, Cointreau, Lillet Blanc, lemon juice, Absinthe rinse.

Stout Gingerbread Flip (2oz) **14**
Kraken rum, Guinness, ginger syrup, chocolate bitters, cinnamon & nutmeg.

Pink Paddy (1oz) **13**
Tequila, pink grapefruit, ginger beer, lime juice, simple syrup.

Clonmel Mule (1.5oz) **15**
Bulleit bourbon, Magners, ginger beer, lime juice, simple syrup.

Leslieville Flip (2.5oz) **15**
Cointreau, Tanqueray, Left Field IPA, grapefruit juice, orange bitters, salene & egg white.

Proper Irish Coffee (1oz) **13**
Jameson Irish Whiskey.
Made the right way!

LIQUOR

Rail (1oz) **7**
Vodka, gin, white & spiced rum, tequila, scotch, Rye.

WHISKEY

Jameson - 40%	**8**
Roe & Co - 45%	**10**
Writers Tears - 40%	**10**
Proper Twelve - 40%	**10**
Green Spot - 43%	**13**
Teeling Single Malt - 46%	**14**
Jameson Caskmates - 42%	**10**
Powers Gold Label - 43.2%	**9**
West Cork Rum Cask - 43%	**13**
Black Bush - 40%	**9**
Bushmills - 40%	**8**
The Temple Bar - 40%	**10**
Red Breast 12 yr - 40%	**12**

RUM

El Dorado 12 yr - 40%	**10**
Captain Morgan Spiced - 35%	**7**
Captain Morgan White - 40%	**7**

HOUSE WINES

Red	**Gls**	**1/2 Btl**	**Btl**
Cave Spring - Pinot noir - 12%	**14**	**39**	**52**
McManis - Petit Syrah - 13.5%	**15**	**41**	**53**
Velenosi Montepulciano - 13.5%	**13**	**38**	**51**
Solid Ground - Cabernet Sauvignon - 13%	**14**	**39**	**52**
Laya Grenache 14%	**13**	**36**	**56**
Zardini - Valpolicella Ripasso - 13.5%	**15**	**41**	**53**

White	**Gls**	**1/2 Btl**	**Btl**
Solid Ground - Chardonnay - 13.5%	**14**	**38**	**51**
Passi di Luce - Pinot Grigio - 12.5%	**14**	**38**	**51**
Loveblock - Sauvignon Blanc - 12.5%	**15**	**41**	**53**
Lungarotti - Trebiano 12%	**13**	**33**	**47**
2027 Cellars - Rose - 12.5%	**15**	**41**	**53**
Villa Sandi - Prosecco - 11%	**12**		**43**

Champagne
Veuve Clicquot
Bottle 125 | 1/2 Bottle 85

BOURBON

Four Roses - 40%	**8**
Blanton's - 46%	**12**
Basil Hayden's - 40%	**9**
Bulleit - 45%	**8**
Maker's Mark - 45%	**9**

GIN

Reid's Distillery - 42.2%	**11**
Tanqueray - 40%	**7**
Galway Gin Co - 43.3%	**10**
Hendrick's - 43%	**10**
Gunpowder Irish Gin - 43%	**10**

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale Iced Tea, Soda, Tonic, OJ, Grapefruit, Cranberry, Apple Juice or Milk. **3**

Ginger Beer or San Pellegrino Sparkling water. **5**

San Pellegrino Blood Orange **4**

We're always on the lookout for new & exciting Uisce Beatha. Ask us what we have in our secret stash.