

THE BURREN

APPETIZERS

Poutine Spring Rolls: served with a side of gravy for dipping...\$9

Nachos: served with sour cream and chunky salsa...\$16
add guacamole...\$4 add jalapenos...\$2 add pulled pork...\$5

Fries: served with curried ketchup...\$6

Poutine: cheese curds and gravy...\$10

ENTRÉES: ...all entrees come with the choice of fries or sub a salad for \$1.50

Burren Smash Burger: cheddar cheese, caramelized onion, lettuce, tomato, scallion aioli...\$15

Fish & Chips: beer battered haddock, served with tartar sauce...\$15

Wings: buffalo, med, BBQ, honey garlic, lemon pepper, salt & pepper or Cajun; served with blue cheese ...\$17

BBQ Pulled pork Sandwich: slaw, lettuce, tomato, and pickled onion...\$14

Buttermilk Fried Chicken Sandwich: slaw, lettuce, tomato, and pickled onion, with spicy mayo...\$16

The Big Burrito: refried beans, salsa fresca, black beans, corn, rice served with salsa fresca, guacamole & sour cream...\$14 ****can be made vegan, just ask!*

Salad of the Day: please ask your server...\$7

Add buttermilk chicken...\$6

****Substitute a salad for \$1.50****

THE BURREN

WEEKEND BRUNCH

Sat & Sun 12-4

The Burren Skillet: baked hash browns, eggs, cherry tomato, onion, bacon & cheese; served with toasted sourdough \$16

Wild Mushroom Toast: roasted garlic white bean puree, sautéed mushrooms, shallots & spinach on toasted sourdough; served with a side salad... \$15

Add: poached egg... \$2

Avo Smash: fresh avocado, sea salt, roast cherry tomato; served with a side salad... \$15

Add: poached egg... \$2

Shakshuka: eggs baked in a savory tomato sauce topped w/ fresh herbs; served with toasted sourdough... \$16

Breakfast Poutine: home fries, curds, scallions, bacon & gravy... \$10

Farmer's Breakfast: 2 eggs any style, bacon, home fries, fruit compote & toasted sourdough... \$12

Cinnamon French Toast: topped with fresh fruit; served with a side of maple syrup \$10

Rise n' Shine Bowl: yogurt, fruit compote, granola... \$9

Quiche of the day: served with home fries & fruit compote... \$12

Add:

Bacon - 2pc \$3 ...Sourdough \$3 ...Roast Cherry Tomato \$3 ...Avocado \$4 ...Mushrooms \$4... Egg \$2

Fruit \$3 ...home fries \$4

Substitute a salad for \$1.50

Kids Menu \$6

1pc Cinnamon French Toast: topped with fresh fruit; served with a side of maple syrup

Scrambled Eggs: served with toast

Fruit & Yogurt cup

DRAFT

Guinness 4.2%
Hop House 13 5%
Magners 4.5%
Pint (20oz) 8.80 | 1/2 pint (10oz) 5.50
House Lager 4%
Pint (20oz) 7.75
Wellington - **Rotating 8.25**
Left Field - Greenwood IPA 6.3% **8.50**
Henderson's Best 5.5% **8.25**
Lost Craft - Revive Ale 4.8% **8.25**
Beau's - Lug Tread 5.6% **8.50**
Radical Road - Yuzu Pale Ale 5.0%
8.25
Muddy York -Mexican Lager-4% **8.25**
Black Lab - Rotating **8.50**
Sour/Cask - Constantly changing just ask!
Pint (20oz) 8.80 |1/2 Pint (10oz) 5.50

COCKTAILS

Pink Paddy (1oz) 14
Tequila, pink grapefruit, ginger beer, lime juice, simple syrup.
Clonmel Mule (1.5oz) 15
Bulleit bourbon, Magners, ginger beer, lime juice, simple syrup.
Waking Ned Devine (2oz) 14
Gin, Cointreau, Lillet Blanc lemon juice, Absinthe rinse.
Cucumber Conundrum (1.5oz) 13
Kettle One Cucumber & Mint Vodka, Sweet Vermouth & soda with cucumber juice & garnish of Cucumber rind.
Sage Advice (1oz) 14
Four Roses Bourbon, Sage Simple

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**

HOUSE WINES

Red

Cave Spring - Pinot noir - 12%
McManis - Petit Syrah - 13.5%
Velenosi Montepulciano - 13.5%
Solid Ground - Cab. Sauvignon - 13%
Laya Grenache - 14%
Zardini - Valpolicella Ripasso - 13.5%

White

Solid Ground - Chardonnay - 13.5%
Passi di Luce - Pinot Grigio - 12.5%
Loveblock - Sauvignon Blanc - 12.5%
Lungarotti - Trebiano - 12%
2027 Cellars - Rose - 12.5%
Villa Sandi - Prosecco - 11%

Champagne

Veuve Clicquot

<i>Gls</i>	<i>/</i>	<i>1/2 Ltr</i>	<i>/</i>	<i>Btl</i>
14		39		52
15		41		53
13		38		51
14		39		52
13		36		53
15		41		53
14		38		51
14		38		51
15		41		53
13		33		49
15		41		53
12		////		47
////		85		125

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**

LIQUOR

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

RUM

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

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**

BOURBON

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

Brunch Cocktails

CREAMY BOOZY ICED COFFEE

Frangelico, Coffee, Cream, Chocolate Syrup,
and Whipped Cream.

\$14.00

CUBAN PEACH

J Wray White Rum, Peach Schnapps, Lime Juice,
and Simple Syrup with a Mint Sprig.

\$14.00

STRAWBERRY LIMONCELLO SPRITZER

Limoncello, Prosecco, and Strawberry Slices
with Lemon Zest.

\$14.00

BURREN CAESAR

Skyy Vodka, El Jimador Tequila
or Boodles Gin.

Make it a Double for extra \$5.00

Add ons:

Oyster \$3.00

Oyster Luge Shot \$8.00

Starting at \$13.00



Burren Cocktails

MAUI MOSCOW MULE.....14.00

Whitney Pink Vodka, Skyy Vodka, Blue Curacao, Lime Juice, Ginger Beer, and a Pineapple Skewer.

BLACKBERRY FRENCH
75.....14.00

Boodles Gin, Prosecco, Blackberry Syrup, Lemon Juice, Lemon Rind.

PINEAPPLE COCONUT
MOJITO.....14.00

Malibu Coconut Rum, Mint, Lime Wedges, Pineapple, Lime Juice, Simple Syrup, and Soda.

CHERRY BOURBON
SOUR.....15.00

Bulleit Bourbon, Kirsch Cherry Liqueur, Cherries, Lemon Juice, Coke, and Thyme in a smoked glass.

PERSIAN OLD
FASHION.....15.00

Seagrams V.O, Saffron Syrup, and Lemon Bitters with a Caramelized Candied Orange Wheel.

BURR EN

MOCKTAIL MENU



CLASSICS

V. CAESAR \$5.00

Clamato, Tobasco, Worcestershire, Brine and Horseradish

V. MOJITO \$5.00

Mint, Limes, Lime Juice, Simple Syrup, and Soda

V. TEQUILA SUNRISE \$5.00

Orange Juice, Grenadine, and Sprite

BURREN MOCKTAILS

BLACKBERRY MULE \$5.50

Blackberry Syrup, Lime Juice, and Gingerbeer.
Garnished with a Blackberry Skewer

STRAWBERRY SPRITZER \$4.50

Sliced Strawberries, Strawberry Juice, Lemon Juice,
and Soda

**MINT BLOOD ORANGE
SOUR** \$6.00

Mint, Lime Juice, Simple Syrup, and Blood Orange
Soda

OTHER

POP

Coke, Diet Coke, Sprite, Ginger Ale, Gingerbeer, Ice
Tea, Blood Orange, Soda, Tonic, San Pellegrino

JUICE

Cranberry, Orange, Apple, Grapefruit, Pineapple,
Clamato, Lime and Lemon

NON ALCOHOLIC BEER

Grolsh Non Alcoholic

