

# REAL GOOD SANDWICHES

12pm - 3pm / 7 days a week

## CLASSIC GRILLED CHICKEN CLUB 11<sup>00</sup>

Grilled Free Range Irish Chicken, streaky bacon, fried egg, baby gem lettuce, beef tomato, mayo on ciabatta.

*1 (wheat, barley) 3, 6, 7, 9, 10, 12, 14*

## GRILLED HALLOUMI VEGGIE 11<sup>00</sup>

Aubergine, courgette, bell pepper, hummus, basil pesto on ciabatta.

*1 (wheat, barley) 6, 7, 8, 9, 10, 12, 14 vegetarian*

## STRAIGHT UP TOASTED HAM & CHEESE 9<sup>50</sup>

Honey baked ham, cheddar & mozzarella cheese on slice pan bread.

*1 (wheat, barley) 6, 7, 9, 10, 12, 14*

## OUR FAMOUS BUTTERMILK FRIED CHICKEN WRAP 9<sup>50</sup>

Free Range Irish Chicken marinated in buttermilk & tarragon, with chilli mayo, baby gem lettuce and beef tomato.

*1 (wheat, barley) 6, 7, 9, 10, 12, 14*

Add Chips, Soup OR Salad to any sandwich ... 4<sup>00</sup>

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1 Gluten  
2 Crustaceans  
3 Eggs  
4 Fish

5 Peanuts  
6 Soybeans  
7 Milk  
8 Nuts



9 Celery  
10 Mustard  
11 Sesame  
Seeds

12 Sulphur dioxide  
& sulphites  
13 Molluscs  
14 Lupin

20.10.21

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**GALWAY BAY  BREWERY** EST 2009

# FOOD MENU 9pm - 10pm

## SOMETHING LIGHT

### HAIL, CAESAR 14<sup>00</sup>

Chicken, baby gem, anchovy dressing, parmesan and croutons.

1 (wheat, barley) 3, 4, 6, 7, 9, 10, 12

Add Smoked Bacon ... 2<sup>00</sup>

### WING NUTS 11<sup>00</sup> REG / 19<sup>50</sup> TONS

Of Foam & Fury DIPA hot sauce or homemade BBQ sauce with blue cheese dip and celery.

1 (wheat, barley) 3, 6, 7, 9, 10, 11, 12

### BUTTERMILK FRIED CHICKEN

11<sup>00</sup> REG / 19<sup>50</sup> TONS

Served with chilli mayo.

1 (wheat, barley) 3, 6, 7, 9, 10, 11, 12

### VEGAN CAULIFLOWER WING

10<sup>00</sup> REG / 18<sup>50</sup> TONS

Served with hot sauce or BBQ sauce.

1 (wheat, barley) 6, 9, 10, 11, 12

### NACHOS 14<sup>00</sup>

In-house cooked tortilla chips with our homemade cheese sauce, scallions, diced peppers, jalapenos, salsa, guacamole and sour cream.

1 (wheat) 6, 7, 9, 10, 12 vegetarian

Add Crisp Smoked Bacon ... 2<sup>00</sup>

Add Fried Chicken ... 3<sup>00</sup> / Add Chilli Beef ... 3<sup>00</sup>



1 Gluten  
2 Crustaceans  
3 Eggs  
4 Fish

5 Peanuts  
6 Soybeans  
7 Milk  
8 Nuts



9 Celery  
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& sulphites  
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2010.21

# MAIN EVENT

## BIG BEEF BURGER 16<sup>00</sup>

Homemade Irish beef patty served on brioche bun, pickle, baby gem, tomato, mayo and twice cooked chips.  
1 (wheat, barley) 3, 6, 7, 9, 10, 12

## BUFFALO CHICKEN BURGER 16<sup>00</sup>

Chicken thighs marinated in buttermilk, Southern fried coating, ruby slaw, buffalo sauce, baby gem, tomato, blue cheese mayo on toasted brioche bun and twice cooked chips.  
1 (wheat, barley) 3, 6, 7, 9, 10, 11, 12

## PLANT-BASED VEGGIE BURGER 16<sup>00</sup>

Falafel patty, roast aubergine, hummus, pickled red cabbage, served on toasted bun, baby gem, tomato, mint & coriander sauce and twice cooked chips.  
1 (wheat, barley) 6, 9, 10, 11, 12

## ELVIS BURGER 19<sup>50</sup>

Double beef patty, double crispy bacon, double cheese, onion marmalade, fried eggs, baby gem, tomato, mayo served on brioche bun and twice cooked chips.  
1 (wheat, barley) 3, 6, 7, 9, 10, 12

.....  
Double patty ... 3<sup>00</sup> / Extra burger toppings just ... 1<sup>00</sup>  
Crispy Bacon    Cheddar    Blue Cheese  
Fried Egg    Crispy Chorizo    Onion Marmalade  
.....

## IPA BATTERED FISH & CHIPS 17<sup>50</sup>

GALWAY BAY BREWERY FULL SAIL IPA batter, homemade tartar sauce, minty peas and twice cooked chips.  
1 (wheat, barley) 3, 4, 6, 9, 10, 12

## THAI RED CURRY 14<sup>50</sup>

Medium spiced curry fused in coconut milk, kaffir leaves, lemongrass, served with basmati rice.  
Add Chicken ... 3<sup>00</sup>  
6, 9, 10, 11, 12

## BIG BEEF HOAGIE 16<sup>00</sup>

Spiced deli roast beef, pickled red onions & bell pepper, cashel blue cheese and served with fries.  
1 (wheat, barley) 6, 7, 9, 10, 12

## BOLA CHILLI 16<sup>00</sup>

Spicy chilli of prime Irish mince beef, kidney beans, homemade salsa, guacamole, sour cream, rice, cheese  
1 (wheat, barley) 6, 7, 9, 10, 12

## SIDES

### TWICE COOKED CHIPS 5<sup>75</sup>

served with chilli mayo  
3, 6, 9, 12

### SWEET POTATO FRIES 6<sup>75</sup>

served with chilli mayo  
3, 6, 9, 12

### HALLOUMI FRIES 7<sup>75</sup>

served with aioli  
1 (wheat, barley) 3, 6, 7, 9, 10, 12

## SWEET

### CHOCOLATE BROWNIE 7<sup>00</sup>

served with ice cream  
1 (wheat, barley) 3, 7, 8

### BAILEYS & TOBLERONE TRAY BAKE 7<sup>50</sup>

served with strawberry ice cream  
1, 3, 6, 7, 8

## DIETARY ADVICE

1	Gluten	5	Peanuts	9	Celery	12	Sulphur dioxide & sulphites
2	Crustaceans	6	Soybeans	10	Mustard	13	Molluscs
3	Eggs	7	Milk	11	Sesame Seeds	14	Lupin
4	Fish	8	Nuts				

20.10.21

# COCKTAILS

BY

## Craft Cocktails

### TOMMY'S MARGARITA

Don Julio Blanco Tequila,  
Lime, Agave  
15% ABV

1150

### PORNSTAR MARTINI

Vodka, Vanilla,  
Passion Fruit  
14% ABV

1150

### RASPBERRY NEGRONI

Gin, Raspberry, Bitters,  
Vermouth  
19% ABV

1150

### WHISKEY SOUR

Bulleit Bourbon, Lemon,  
Orange, Bitters  
18% ABV

1150

### STRAWBERRY DAIQUIRI

Rum, Strawberry,  
Lime  
15% ABV

1150

### OLD FASHIONED

Bulleit Bourbon,  
Sugar, Bitters  
23% ABV

1150

### COSMO

Vodka, Orange, Cranberry,  
Rhubarb, Lime  
15% ABV

1150

### NOT A NEGRONI

Bitters, Botanicals, Lemon,  
Orange Blossom  
0% ABV

1150

Craft Cocktails are hand mixed and bottled in Dublin 7 using 100% natural ingredients, premium spirits and some serious bartender know-how.

# SPIRITS

## VODKA

	SINGLE
DINGLE	600
ABSOLUT	600
GREY GOOSE	900
STOLICHNAYA	700
CRYSTAL HEAD	1050

## GIN

DINGLE	600
BROCKMANS	950
BROOKLYN	1100
GUNPOWDER	775
HENDRICKS	775
JAW BOX	700
MICIL	700
NORDES	850
MONKEY 47	1150
GLENDALOUGH ROSE	600

## IRISH

TEELING SMALL BATCH	600
CONNEMARA PEATED	675
GREEN SPOT	900
JAMESON	575
KNAPPOGUE 12 YR	700
RED BREAST 12YR	1075
WRITERS TEARS	700
YELLOW SPOT	1175
JAMESON BLACK BARREL	900
POWERS JOHNS LANES	1175

## SCOTCH

	SINGLE
OBAN 14YR	1200
BOWMORE 12YR	850
ARDBEG 10YR	1050
LAPHROAIG 10YR	1000
MONKEY SHOULDER	750

## R,O,T,W

CROWN ROYAL	725
NIKKA BLENDED	800
WOODFORD RESERVE	675
EAGLE RARE	800
MACKMYRA	1000

## RUM

GOSLING BLACK	650
HAVANA ESPECIAL	660
KRACKEN SPICED	650

## TEQUILA

EL JIMADOR BLANCO	625
PATRON CAFE	700
OCHO 8YR	1300

# WINES

## WHITE

### MARQUE DE PLATA SAUVIGNON BLANC

Fruity, elegant and very tasty with apple and pineapple notes joined by fruity touches.

### ANDANTINO GRECANCIO PINOT GRIGOT

Fresh with light citrus and herbaceous aromas, presents a refreshing acidity and a light body.

### LODEZ CHARDONNAY

Rich and balanced, elegant and fine, with complex dry fruit aromas.

### ALTERNATURE SAUVIGNON BLANC

Organic tropical and fruity wine with lots of fresh acidity.

### PIEDRA DEL MAR ALBARINO 750ml

Predominant on the palate a pleasant acidity that carries a fresh liveliness, typical of a young Albariño.

### BUSY BEE CHENIN BLANC ROUSANNE

Fresh and fruity with hints of dried pears and apricots.

## ROSE

### SIERRA SALINAS ROSE

Fresh, fruity and balanced, smooth and with a long finish, notes of strawberries and fresh cream.

## RED

### MARQUE DE PLATA TEMPRANILLO / SYRAH

Fruity and intense, great fruit and berry jam aromas with a touch of cacao and chocolate.

### LODEZ MERLOT

Round and delicious, red fruit aromas with subtle notes of chocolate.

### VINA EGUIA - RIOJA

An elegant palate of ripe fruit framed by soft, polished tannins.

### AMARU MALBEC

Very well balanced, notes of fresh red fruit and medium oak. Long and elegant persistence.

### NATURALIS ORGANIC SHIRAZ (ORGANIC, VEGAN)

Brooding purple-red with magenta hues. Aromas of wild foraged berries, spice and plum precede a soft, full palate that finishes with richness and subtle oak undertones.

### SIR NINO TEMPRANILLO (ORGANIC)

Elegant and complex, with flavours of ripe fruits and spices, and long-lasting finish.

## SPARKLING

### FOSSILI PROSECCO FRIZZANTE 700ml

On the nose, the aromas are fresh and fruity with floral hints. It is soft and lively on the palate without being aggressive. An excellent apéritif.

COUNTRY	BOTTLE RSP	GLASS RSP
SPAIN	26 <sup>00</sup>	650
ITALY	28 <sup>00</sup>	700
FRANCE	30 <sup>00</sup>	750
FRANCE	33 <sup>00</sup>	825
SPAIN	39 <sup>00</sup>	-
SOUTH AFRICA	30 <sup>00</sup>	-
SPAIN	28 <sup>00</sup>	700
SPAIN	26 <sup>00</sup>	650
FRANCE	30 <sup>00</sup>	750
SPAIN	32 <sup>00</sup>	800
ARGENTINA	34 <sup>00</sup>	850
AUSTRALIA	38 <sup>00</sup>	-
SPAIN	43 <sup>00</sup>	-
ITALY	32 <sup>00</sup>	750

# BEER

## IRISH - CANS

<b>WHITE HAG</b> (Sligo) / <b>PUCA BERRY</b> .....	500
DRY HOPPED LEMON SOUR / 33cl / 3.5%	
<b>KINNEGAR</b> (Donegal) / <b>BIG BUNNY</b> .....	575
EAST COAST STYLE IPA / 44cl / 6%	
<b>RASCAL'S</b> (Dublin) / <b>YANKEE</b> .....	500
BELGIAN WHITE IPA / 33cl / 5%	
<b>TROUBLE BREWING</b> (Kildare) / <b>AMBUSH</b> .....	675
JUICY PALE ALE / 44cl / 5%	
<b>BRU</b> (Meath) / <b>BLURRY FLURRY</b> .....	650
BLUEBERRY BERLINER WEISSE / 44cl / 3.8%	
<b>BRU</b> (Meath) / <b>HOP BOMB</b> .....	650
SINGLE HOP IPA / 44cl / 5.5%	
<b>DOT BREW</b> (Dublin) / <b>SO FAR SO GOOD</b> .....	700
NEW ENGLAND IPA / 44cl / 3.5%	
<b>O BROTHER BREWING</b> (Wicklow) .....	700
<b>THE NIGHTCRAWLER</b>	
MILK STOUT / 44cl / 4.5%	
<b>WHIPLASH</b> (Dublin) / <b>BODY RIDDLE</b> .....	500
AMERICAN PALE ALE / 33cl / 4.5%	

## IRISH - BOTTLES

<b>BRU</b> (Meath) .....	650
BRU GLUTEN FREE LAGER / 44cl / 4.2%	
<b>DUNGARVIN</b> (Waterford) / <b>HELVICK GOLD</b> .....	650
IRISH BLONDE ALE / 50cl / 4.9%	
<b>CRAGGIES</b> (Carlow) / <b>BALLYHOOK FLYER</b> .....	775
MEDIUM DRY CIDER / 50cl / 5.8%	

## REST OF WORLD - CANS

<b>TO ØL</b> (Denmark) / <b>HOUSE OF PALE</b> .....	700
PALE ALE / 44cl / 5.5%	
<b>MIKKELLER</b> (Denmark) / <b>EVERGREEN</b> .....	500
HAZY SESSION IPA / 33cl / 3.5%	
<b>SKA BREWING</b> (USA) .....	500
<b>BLOOD ORANGE HARD SELTZER</b>	
35.5cl / 5%	
<b>SIERRA NEVADA</b> (USA) / <b>PALE ALE</b> .....	500
CLASSIC AMERICAN PALE ALE / 33cl -5.6%	
<b>FOUNDERS</b> (USA) / <b>ALL DAY IPA</b> .....	500
SESSION IPA / 33cl / 4.7%	

## REST OF THE WORLD - BOTTLE

<b>ORVAL</b> (Belgium) .....	650
TRAPPIST BRETT ALE / 33cl / 6.2%	
<b>LINDEMANS KRIEK</b> (Belgium) .....	775
LAMBIC CHERRY / 33cl / 3.5%	
<b>LA CHOUFFE</b> (Belgium) .....	775
BLIND BEER / 33cl / 8%	
<b>FRUH KOLSH</b> (Germany) .....	600
GOLDEN ALE / 50cl / 4.8%	
<b>WEIHENSTEPHANER</b> (Germany) .....	600
HEFE WEISS / 50cl / 5.4%	
<b>FRUH</b> (Germany) .....	450
N/A GOLDEN ALE / 50cl / 0.5%	
<b>SHEPPY'S</b> (England) .....	800
CLOUDY CIDER / 50cl / 4.5%	