

# APETISERS & SHARINGS

## BUFFALO WINGS 9<sup>50</sup> SMALL / 18<sup>00</sup> LARGE

Spicy wings, blue cheese dip and celery sticks.

3, 10, 11, 13

## SLOW COOKED BABY BACK PORK RIBS 12<sup>50</sup>

with molasses ginger glaze.

9, 10

## MEZZE PLATE 10<sup>50</sup>

Spiced baba ghanoush, red pepper puree, marinated olives and feta, sumac pickled onions and flatbread.

1, 7

## SPICED WHITE BEAN HUMMUS 12<sup>00</sup>

Roasted chickpeas, lemon tahini, sundried tomatoes and flatbread.

1, 11

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

Corn tortilla chips, cheddar cheese sauce, scallions, jalapenos, guacamole and sour cream.

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

7

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

11.04.22

**GALWAY BAY**  **BREWERY** EST 2009



# APETISERS & SHARINIS

## SOUPS

### CHUNKY CREAMY CHOWDER 8<sup>00</sup>

Served with brown soda bread.

1, 2, 4, 5, 9, 10, 11, 13

### TODAY'S SOUP 7<sup>00</sup>

Served with brown bread.

For allergens please ask your server.

1

## SALADS

### CLASSIC CAESAR SALAD 12<sup>50</sup>

Crisp baby gem lettuce, caesar dressing, shaved parmesan and croutons.

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

Add Chicken Breast ... 5<sup>00</sup> / Add Prawns ... 8<sup>00</sup>

1, 3, 4, 9, 11

### URBAN8 HOUSE SALAD 10<sup>50</sup>

Grains, chickpea, mixed beans, broccoli, sweet potatoes and beetroot.

Add Feta Cheese ... 3<sup>00</sup>

Add Chicken Breast ... 5<sup>00</sup> / Add Prawns ... 8<sup>00</sup>

1, 13

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4 Fish

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7 Milk  
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# MAIN EVENT

## SANDWICHES

12pm - 4pm / 7 days a week

### CLASSIC CHICKEN CLUB 13<sup>50</sup>

Grilled chicken breast, bacon, baby gem lettuce, beef tomato, mayo on sourdough bread.

1, 3

### URBAN8 VEGETARIAN SPECIAL 13<sup>00</sup>

Aubergene, courgette, bell pepper, hummus, basil pesto on ciabatta bread.

1, 8 pine nuts

### CHUNKY TOASTED HAM AND CHEESE 9<sup>50</sup>

Honey baked ham, cheddar and mozzarella cheese on sourdough bread.

1, 7

### BUTTERMILK FRIED CHICKEN WRAP 10<sup>00</sup>

Chicken marinated in buttermilk, chili mayo, baby gem lettuce and beef tomatoes.

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

1, 7

### STEAK SAMBO 14<sup>00</sup>

Grilled skirt steak, melted cheddar, rocket, chili mayonnaise, caramelised, onions on toasted ciabatta bread.

1, 7

All of the above served with mini soup. Exchange fries OR salad for soup ... 2<sup>00</sup>

#### DIETARY ADVICE

11.04.22

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2 Crustaceans	6 Soybeans	10 Mustard	& sulphites
3 Eggs	7 Milk	11 Sesame	13 Molluscs
4 Fish	8 Nuts	Seeds	14 Lupin

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## BURGERS & DOG

OUR BURGERS ARE COOKED TO ORDER  
AND SERVED WITH FRIES.  
ALL OUR BEEF IS OF IRISH ORIGIN.

### CHAR-GRILLED BURGER 16<sup>50</sup>

Baby gem lettuce, house pickles, mature cheddar, onion jam,  
and smoked garlic mayo. Served on a brioche bun.

Add Smoked Bacon OR Blue Cheese... 2<sup>00</sup>

1, 3, 9, 10, 11

### CHICKEN FILLET BURGER 16<sup>50</sup>

Chicken breast marinated in buttermilk, melted  
cheddar, buffalo sauce, baby gem lettuce and maple bacon.  
Served on a toasted brioche bun.

1, 3, 9, 10, 11

### URBAN8 DOG 13<sup>50</sup>

Bockwurst, crispy onion, smoked mayo, ketchup,  
and American mustard. Served on a soft brioche.

1, 3, 9, 10, 11

## VEGETARIAN

### MAC & CHEESE 12<sup>50</sup>

Sweet potato, cashew cheese,  
and herb crumble.

1, 8 cashews

### VEGETARIAN BURGER 15<sup>50</sup>

Brioche bun, veggie patty, secret sauce,  
pickles, cheese and crispy onion.

1, 3, 7

## FISH

### SALMON TERIYAKI SKEWERS 19<sup>75</sup>

Asian greens, fragrant coconut rice.

1, 4, 6, 11, 12

### PRAWN LINGUINE 20<sup>75</sup>

Rocket, pine nuts, lemon, chilli and heritage cherry tomatoes.

1, 2, 3, 8 pine nuts

## MEAT

### SMOKED CHICKEN STEW 18<sup>50</sup>

Smoked Chicken Breast, Garden  
vegetables in a herb infused broth.

7, 9

### STEAK FRITES 22<sup>50</sup>

Chargrilled feather blade steak, herb-stuffed tomato  
and fries with garlic butter.

1, 7

### BEEF SHIN RAGOUT TAGLIATELLE 18<sup>00</sup>

Spinach pesto and parmesan shavings.

1, 3, 7, 8 pine nuts, 9

## SIDES

### FRIES & GARLIC MAYO 4<sup>50</sup>

3

### SWEET POTATO FRIES 4<sup>50</sup>

Served with chilli mayo.

3

### ONION RINGS 5<sup>00</sup>

Served with aioli.

1

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**GALWAY BAY**  **BREWERY** EST  
2009

# DESSERTS

## CHOCOLATE FONDANT 7<sup>50</sup>

Served with vanilla ice cream.

1, 7, 8, 9

## LEMON MERINGUE PIE 7<sup>00</sup>

1, 3, 7

## NUTTY CHOCOLATE TART 8<sup>00</sup>

Vegan

6, 8

## SELECTION OF ARTISAN ICE CREAM 7<sup>00</sup>

1, 7

## VANILLA MILKSHAKE 6<sup>50</sup>

Chocolate sprinkles, chocolate sauce  
and whipped cream.

1, 6, 7

## CHOCOLATE MILKSHAKE 6<sup>50</sup>

Candied pecan nuts, chocolate sauce  
and whipped cream.

1, 6, 7, 8 pecan

## BOURBON MILKSHAKE 9<sup>00</sup>

Bourbon, Bru Stout sugar syrup,  
vanilla ice cream, candied pecan nuts  
and whipped cream.

1, 7, 8 pecan

## BAILEYS MILKSHAKE 9<sup>00</sup>

Baileys, vanilla ice cream, chocolate  
sprinkles, chocolate sauce  
and whipped cream.

1, 6, 7

.....  
Freshly brewed tea and  
coffee available.  
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# COCKTAILS

BY

## Craft Cocktails

### TOMMY'S MARGARITA

Don Julio Blanco Tequila,  
Lime, Agave  
15% ABV

1150

### STRAWBERRY DAIQUIRI

Rum, Strawberry, Lime.  
15% ABV

1150

### PORNSTAR MARTINI

Vodka, Vanilla, Passion Fruit.  
14% ABV

1150

### WHISKEY SOUR

Bulleit Bourbon, Lemon,  
Orange, Bitters  
18% ABV

1150

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

# BEER

## CANS

<b>GALWAY BAY BREWERY / OF FOAM &amp; FURY</b> .....	600
WEST COAST DIPA / 33cl CAN / 8.5%	
<b>GALWAY BAY BREWERY / BURIED AT SEA</b> .....	550
MILK STOUT / 33cl CAN / 4.5%	
<b>GALWAYBAYBREWERY/WEIGHTS&amp;MEASURES</b> ....	550
SESSION IPA / 33cl CAN / 3%	
<b>TO ØL (Denmark) / TOOL IMPLOSION</b> .....	550
NON ALCOHOLIC PALE ALE / 33cl CAN / 0.3%	
<b>KINNEGAR (Donegal) / RUST BUCKET RYE</b> .....	675
44cl CAN / 5.1%	
<b>WHIPLASH (Dublin) / BODY RIDDLE</b> .....	575
AMERICAN PALE ALE / 33cl CAN / 4.5%	

## BOTTLES

<b>STONEWELL (Cork) / MED DRY CIDER</b> .....	575
33cl BTL / 5.5%	
<b>MAGIC ROCK (UK) / SAUCERY GF</b> .....	550
SESSION IPA / 33cl BTL / 4.1%	
<b>BUDVAR (Czech) / PALE LAGER</b> .....	550
LAGER / 33cl BTL / 5%	

## DRAFT

<b>GALWAY BAY BREWERY / FULL SAIL</b> .....	650
IPA / 5.8%	
<b>GALWAY BAY BREWERY / ALTHEA</b> .....	650
PALE ALE / 4.8%	
<b>GALWAY BAY BREWERY / SLOW LIVES</b> .....	650
HELLES LAGER / 5%	
<b>GALWAY BAY BREWERY / BAY ALE</b> .....	650
RED ALE / 4.4%	
<b>BRÚ BREWERY / STOUT</b> .....	650
DRY IRISH STOUT / 4.2%	
<b>BRÚ BREWERY / LAGER</b> .....	650
GLUTEN FREE LAGER / 4.2%	

# 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.

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> -

## ROSE

### SIERRA SALINAS ROSE

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

SPAIN 28<sup>00</sup> 700

## RED

### MARQUE DE PLATA TEMPRANILLO / SYRAH

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

SPAIN 26<sup>00</sup> 650

### LODEZ MERLOT

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

FRANCE 30<sup>00</sup> 750

### VINA EGUIA - RIOJA

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

SPAIN 32<sup>00</sup> 800

### AMARU MALBEC

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

ARGENTINA 34<sup>00</sup> 850

### 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.

AUSTRALIA 38<sup>00</sup> -

### SIR NINO TEMPRANILLO (ORGANIC)

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

SPAIN 43<sup>00</sup> -

## 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.

ITALY 32<sup>00</sup> 750