

REAL GOOD SANDWICHES

12pm - 3pm / 7 days a week

CLASSIC GRILLED CHICKEN CLUB 11⁰⁰

Grilled chicken, streaky bacon, fried egg, baby gem lettuce, beef tomato, sweet chili mayo and tiger bread.

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

GRILLED HALLOUMI VEGGIE 11⁰⁰

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 9⁵⁰

Honey baked ham, cheddar & mozzarella cheese on bloomer bread.

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

OUR FAMOUS BUTTERMILK FRIED CHICKEN WRAP 9⁵⁰

Buttermilk fried chicken with chilli mayo, rocket leaves, beef tomato, red onions, bacon and cheese.

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

Add Chips, Soup OR Salad to any sandwich ... 4⁰⁰

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

05.05.22

GALWAY BAY  BREWERY EST 2009

FOOD MENU 9pm - 10pm

SOMETHING LIGHT

TODAY'S SOUP 5⁷⁵

served with homemade
Irish stout bread and butter.

Please ask your server for allergens

RANCH SALAD 13⁵⁰

Grilled chicken, cucumber, radish, sweetcorn,
boiled egg, smoked streaky bacon, Cashel blue cheese,
avocado, cherry tomato, baby gem lettuce
and creamy ranch dressing

3, 7, 9, 10

WING NUTS 11⁰⁰ SMALL / 19⁵⁰ LARGE

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

13⁰⁰ SMALL / 19⁵⁰ LARGE

served with chilli mayo and twice cooked chips.

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

VEGAN CAULIFLOWER WING

10⁰⁰ SMALL / 18⁵⁰ LARGE

served with sriracha and vegan mayo.

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



1 Gluten
2 Crustaceans
3 Eggs
4 Fish

5 Peanuts
6 Soybeans
7 Milk
8 Nuts



9 Celery
10 Mustard
11 Sesame
Seeds

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MAIN EVENT

BIG BEEF BURGER 17⁰⁰

Homemade Irish beef patty served on brioche bun, pickled cucumber, baby gem, tomato, mayo and twice cooked chips.

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

BUFFALO CHICKEN BURGER 17⁰⁰

Chicken breast 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

QUINOA VEGGIE BURGER 17⁰⁰

Quinoa, roast sweet potato and chickpea patty served on toasted bun, baby rocket leaves, sliced tomatoes and red onion, spiced vegan mayo and twice cooked chips.

1 (wheat, barley) 7, 11

ELVIS BURGER 20⁰⁰

Double beef patty, double crispy bacon, double cheese, crispy onions, fried eggs, baby gem, tomato, mayo served on brioche bun and twice cooked chips.

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

IPA BATTERED FISH & CHIPS 17⁵⁰

GALWAY BAY BREWERY FULL SAIL IPA batter, homemade tartar sauce, mushy peas and twice cooked chips.

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

THAI RED CURRY 14⁵⁰

Medium spiced curry fused in coconut milk, kaffir leaves, lemongrass, served with basmati rice.

Add Chicken ... 3⁰⁰

6, 9, 10, 11, 12

CHICKEN & CHORIZO PASTA 14⁰⁰

Rigatoni pasta served with roast red pepper and chorizo cream sauce, red pesto and garlic bread.

1 (wheat), 3, 7, 12

LOADED ROOSTER FRIES 13⁰⁰

Twice cooked chips loaded with buttermilk chicken, smoked streaky bacon, taco sauce, garlic mayonnaise, Monterey Jack & Cheddar cheese.

1 (wheat, barley) 3, 6, 7

SIDES

TWICE COOKED CHIPS 5⁷⁵

served with chilli mayo

3, 6, 9, 12

SWEET POTATO FRIES 6⁷⁵

served with chilli mayo

3, 6, 9, 12

HALLOUMI FRIES 7⁷⁵

served with sticky orange sauce.

1 (wheat, barley), 7, V

SWEET

BURIED AT SEA CHOCOLATE STOUT CAKE 7⁵⁰

served with fresh berries, chocolate sauce and "Glenown" French vanilla ice cream.

1 (wheat, barley) 3, 7, 12, Vegetarian

NUTTY CARAMEL & CHOCOLATE KNICKERBOCKER GLORY 7⁵⁰

served with salted carmel ice cream and whipped cream.

1 (wheat) ,3, 7, 8 (peanut, almond, hazelnut)

WARM BELGIAN WAFFLE 7⁵⁰

served with "Glenown" vanilla ice cream, fresh berries and butterscotch sauce.

1 (wheat) 3, 6, 7

SELECTION OF "GLENOWN" ICE CREAM 7⁵⁰

served with fresh berries and butterscotch sauce.

3, 7

DIETARY ADVICE

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

THE GASWORKS MAIN EVENT

TRAD SEAFOOD CHOWDER 12⁰⁰

Creamy fish velouté, chunky fish, lemon,
homemade stout bread.

1 (Wheat, Barley, Rye) 2, 3, 4, 7, 8, 9, 10, 11, 12, 13

SMOKEY BBQ BABY BACK RIBS 22⁰⁰

BBQ ribs marinated in house spices and coffee.
Served with BBQ sauce, ruby slaw, crispy onions
and twice cooked chips.

1 (wheat, barley) 3, 6, 7, 9

SIGNATURE BEEF & STOUT PIE 16⁵⁰

Slowly cooked chunky beef with Buried at Sea Stout with carrots,
onions and served with creamy mash.

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

10oz IRISH STRIPLOIN STEAK 28⁰⁰

Portobello mushroom, crispy onions, twice cooked chips.
"Teeling" whiskey sauce or garlic butter.

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

PAN FRIED FILLET OF SALMON 22⁰⁰

served with creamy dill risotto, carrot puree,
butter glazed broccoli tenders and sauce vierge.

4, 7, 12, Gluten Free

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

05.05.22

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 GRECANCO 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 ⁰⁰	650
ITALY	28 ⁰⁰	700
FRANCE	30 ⁰⁰	750
FRANCE	33 ⁰⁰	825
SPAIN	39 ⁰⁰	-
SOUTH AFRICA	30 ⁰⁰	-
SPAIN	28 ⁰⁰	700
SPAIN	26 ⁰⁰	650
FRANCE	30 ⁰⁰	750
SPAIN	32 ⁰⁰	800
ARGENTINA	34 ⁰⁰	850
AUSTRALIA	38 ⁰⁰	-
SPAIN	43 ⁰⁰	-
ITALY	32 ⁰⁰	750

BEER

IRISH - CANS

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

IRISH - BOTTLES

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

REST OF WORLD - CANS

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

REST OF THE WORLD - BOTTLE

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