

APETISERS & SHARINGS

BUFFALO WINGS 9⁵⁰ SMALL / 18⁰⁰ LARGE

Spicy wings, blue cheese dip and celery sticks.

3, 7, 11

SLOW COOKED BABY BACK PORK RIBS 12⁵⁰

with molasses ginger glaze.

7, 9, 10

MEZZE PLATE 10⁵⁰

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

1 (wheat), 7, 11, 12

SPICED WHITE BEAN HUMMUS 12⁰⁰

Roasted chickpeas, lemon tahini, sundried tomatoes and flatbread.

1 (wheat), 11

NACHOS 14⁰⁰

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

Add Smoked Bacon ... 2⁰⁰

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 & SHARPINS

SOUPS

CHUNKY CREAMY CHOWDER 8⁰⁰

Served with brown soda bread.
1 (wheat), 2, 4, 7, 8 (trace), 9, 10, 11, 13

TODAY'S SOUP 7⁰⁰

Served with brown bread.
For allergens please ask your server.
1 (wheat), 8 (trace)

SALADS

CLASSIC CAESAR SALAD 12⁵⁰

Crisp baby gem lettuce, caesar dressing, shaved parmesan and croutons.
Add Smoked Bacon ... 2⁰⁰
Add Chicken Breast ... 5⁰⁰ / Add Prawns ... 8⁰⁰
1 (wheat), 3, 4, 7, 10

URBAN8 HOUSE SALAD 10⁵⁰

Grains, chickpea, mixed beans, broccoli, sweet potatoes and beetroot.
Add Feta Cheese ... 3⁰⁰
Add Chicken Breast ... 5⁰⁰ / Add Prawns ... 8⁰⁰
1 (wheat), 12

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
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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 16⁵⁰

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

Add Smoked Bacon OR Blue Cheese... 2⁰⁰

1 (wheat), 3, 7, 10, 12

CHICKEN FILLET BURGER 16⁵⁰

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

1 (wheat), 3, 7

URBAN8 DOG 13⁵⁰

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

1 (wheat), 3, 9, 10, 11

VEGETARIAN

MAC & CHEESE 12⁵⁰

Sweet potato, cashew cheese,
and herb crumble.

1 (wheat), 8 (cashew, almond)

VEGETARIAN BURGER 15⁵⁰

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

1 (wheat), 6

FISH

SALMON TERIYAKI SKEWERS 19⁷⁵

Asian greens, fragrant coconut rice.

1 (wheat), 4, 6, 10, 11, 12

PRAWN LINGUINE 20⁷⁵

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

1 (wheat), 2, 8 (pine nuts)

MEAT

SMOKED CHICKEN STEW 18⁵⁰

Smoked chicken breast, garden
vegetables in a herb infused broth.

7, 9

STEAK FRITES 22⁵⁰

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

1 (wheat), 3, 7

BEEF SHIN RAGOUT TAGLIATELLE 18⁰⁰

Spinach pesto and parmesan shavings.

1 (wheat), 3, 7, 8 (pine nuts), 9

SIDES

FRIES & GARLIC MAYO 4⁵⁰

3

SWEET POTATO FRIES 4⁵⁰

Served with chilli mayo.

3

ONION RINGS 5⁰⁰

Served with aioli.

1 (wheat), 3, 10

DIETARY ADVICE

11.04.22

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

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DESSERTS

CHOCOLATE FONDANT 7⁵⁰

Served with vanilla ice cream.

1 (wheat), 3, 7

LEMON MERINGUE PIE 7⁰⁰

1 (wheat), 3, 7

NUTTY CHOCOLATE TART 8⁰⁰

Vegan

6, 8 (cashew, hazelnut, walnut, almond, pecan, pistachio)

SELECTION OF ARTISAN ICE CREAM 7⁰⁰

1 (wheat), 6, 7

VANILLA MILKSHAKE 6⁵⁰

Chocolate sprinkles, chocolate sauce
and whipped cream.

1 (wheat), 6, 7

CHOCOLATE MILKSHAKE 6⁵⁰

Candied pecan nuts, chocolate sauce
and whipped cream.

1 (wheat), 6, 7, 8 (pecan)

BOURBON MILKSHAKE 9⁰⁰

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

1 (wheat), 7, 8 (pecan)

BAILEYS MILKSHAKE 9⁰⁰

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

1 (wheat), 6, 7

.....
Freshly brewed tea and
coffee available.
.....

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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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

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

BOTTLES

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

DRAFT

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

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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 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