

## GREADÓG (Appetizers)

**FLYING CHICKEN** – Jumbo wings so juicy and fresh, they'll fly off your plate. With your choice of our Guinness BBQ sauce, our out-of-this-world Thai Chili Lime sauce or traditional Buffalo hot or medium sauce and paired with our special house bleu cheese dressing.

**TOSSED TENDERS** – Our breaded chicken tenders tossed in any of our homemade wing sauces, served with fresh cut fries and bleu cheese dressing.

**BEEF SLIDERS\*** – Two beef sliders made from our fresh ground beef, served with caramelized onions, our Guinness BBQ sauce and fresh cut fries.

**FISH SLIDERS** – Our crispy beer battered cod sits atop two mini brioche buns with lettuce and housemade tarter. Served with fries.

**BUFFALO CHICKEN FRIES** – We braise our chicken in peppers and onions, toss it in Buffalo sauce, and lay it on a bed of fresh-cut fries. Then we smother it in Monterey Jack, cheddar, and bleu cheeses; and, of course, some bacon. We dare you not to drool. **G**

**TABASCO DEEP-FRIED PICKLES** – Whether you're from Dublin, Ireland or Dublin, Georgia, you'll love these deep fried, fresh dill pickle chips served with our chipotle ranch dressing for dipping. **V**

**CHICKEN QUESADILLA** – Our delectable braised chicken is teamed with melted Jack and cheddar cheeses and red pepper cream sauce.

**SHORT RIB QUESADILLA** – Our slow braised CAB short rib, caramelized onions and melted cheese all stuffed into a grilled tortilla and garnished with our chipotle ranch dressing.

**ALE AND CHEDDAR DIP** – Aged cheddar and Irish ale are the key ingredients in this delicious dip. It's served with a generous helping of pretzel bread for the perfect pub grub. **V**

**SCOTCH EGGS** – Bangers blended with fresh herbs and lemon zest wrapped around boiled eggs, rolled in bread crumbs and lightly fried until golden brown. Served with a scotch infused mustard sauce for dipping.

**HOUSE-MADE CHIPS WITH RANCH DRESSING** – Fresh cut potato chips served with homemade ranch dressing. A quick and tasty way to sample an Irish staple. **G V**

**REUBEN EGG ROLLS** – Irish corned beef gets a whole new twist in this appetizer sensation available only at Olde Blind Dog. We take our famous slow cooked corned beef, sauerkraut, add in a bit of Dubliner Cheddar, wrap it up in an egg roll and fry it to perfection. Served with Thousand Island dressing.

**CHILI CHEESE FRIES** – Our delicious chili, fresh cut french fries, all smothered with melted cheese and topped with sour cream and chives. **G**

**ONION RINGS** – Fried, thick-cut red onions are served with chipotle ranch dressing or spicy ketchup. Choose your dip based on your mood: cool or sizzling. **V**

**CHIPS AND BLEU** – Fresh cut potato chips smothered with a creamy bleu cheese sauce and topped with fresh scallions. **V**

## SÁILEAD (Salads)

**DOG HOUSE SALAD** - The Dog rules the house with this mix of lettuces, dried cranberries, candied pecans, bacon, bleu cheese and Roma tomatoes with our maple balsamic vinaigrette. **G**

**COTTAGE SALAD** – Mixed greens, cheddar and jack cheeses, red onions, made today croutons, sliced tomatoes and your choice of dressing.

**SPINACH SALAD** – Fresh spinach, hard cooked eggs, Dubliner Irish cheddar, sliced tomatoes and crispy onions served with your choice of dressing.

\* With grilled, blackened or fried chicken.

\* With grilled or blackened salmon.

## ANRAITH (Soups)

**CELTIC CLAM CHOWDER** – We take fresh clams, combine them with our traditional cream-based chowder, flavor it with white wine and delicious bacon. So authentic, you'll think you're sitting in a pub on the coast of the Irish Sea.

**GUINNESS STOUT ONION SOUP** – Guinness makes everything better, so we've added a dash to our classic onion soup. We've braised caramelized onions in Guinness, then topped the soup with homemade croutons and melted Irish cheddar.

**CHILI** – Fresh ground beef, onions, peppers and spices heat up this homemade chili. Served piping hot with melted cheese, sour cream and scallions.

# Lunch

## LÓN (Lunch) Monday - Friday 11 am until 3 pm

### SOUP • SALAD • HALF SANDWICH

Cup of Soup and choice of Half Salad  
Any Half Sandwich and Cup of Soup or Half Salad

#### SOUP (CUP)

Celtic Clam Chowder  
Guinness Stout Onion Soup  
Homemade Chili **G**

#### SALADS

Dog House Salad **G**  
Cottage Salad  
Spinach Salad

#### SANDWICHES

Kildaire BLT\*  
Pub Club  
Reuben  
Chicken Salad Club

### LUNCH PORTIONS OF OUR HOUSE FAVORITES

Corned Beef and Cabbage  
Irish Stew  
Beef Sliders\* (2 each with fries)  
Braveheart's Fish and Chips

Bangers and Mash  
Fish Sliders (2 each with fries)  
Meatloaf

**ALSO... STOP IN FOR OUR SUNDAY BRUNCH - EVERY SUNDAY FROM 11 AM TO 3 PM**

## CEAPAIRÍ (Sandwiches)

**GALWAY STEAK SANDWICH\*** – What do you get when you cross seasoned steak, caramelized onions, roasted red peppers, sautéed mushrooms, Irish cheddar cheese and our house made steak sauce? The Galway Steak Sandwich, of course! We don't mind if you drop a bit on the floor – it's a favorite of the Olde Blind Dog himself.

**KILKENNY REUBEN** – Our corned beef is the real deal at Olde Blind Dog; accompanied by genuine Irish cheddar and sauerkraut. We pile it all atop our grilled, fresh, marble rye bread and finish it off with our made-from-scratch Thousand Island dressing.

**MEATLOAF SANDWICH** – Fresh ground beef and leg of lamb blended together with herbs, spices and our homemade Guinness BBQ sauce. Served on grilled sourdough with melted swiss cheese, caramelized onions and spicy ketchup.

## BUILD YOUR OWN

**BURGER\*** – Start with a tender, juicy patty of Certified Angus Beef.

**CHICKEN** – Grilled, marinated chicken breast.

**VEGGIE** – Locally made Skye veggie burger.

VEGGIES	SAUCES	CHEESE	FANCY VEGGIES	EXTRAS
Lettuce	Guinness BBQ	Cheddar	Caramelized Onions	Fried Egg
Tomato	Spicy Ketchup	Swiss	Crispy Onion Strings	Bacon
Onion	Mayo	Kerrygold Cheddar	Coleslaw	Rashers
Pickles		Pepper Jack	Roasted Red Peppers	Chili
		Cheese Dip	Fresh Jalapeños	
			Sautéed Mushrooms	

(Gluten free bun available)

**BUFFALO CHICKEN SANDWICH** – Your choice of grilled or spicy-fried chicken breast coated with our medium wing sauce, covered in melted pepper jack cheese, served on a toasted brioche bun with a side of our house made bleu cheese sauce for dipping.

**CHICKEN SALAD CLUB** – Made fresh in our kitchen daily, our Olde Blind Dog chicken salad is something special. We use only breast meat of chicken, candied pecans, grapes, fresh herbs and just enough mayo. Served on a croissant with crisp bacon, lettuce and tomato.

**DUBLIN FISH SANDWICH** – A fresh catch of cod in Olde Blind Dog's special beer batter (and we know a good beer), served with the chef's special tartar sauce.

**KILDARE BLT\*** – This is our take on the BLT, grilled Scottish salmon, crispy bacon, avocado, tomato, fresh marbled rye, and our chef's own tartar sauce.

**PUB CLUB SANDWICH** – Ham, turkey, bacon, Kerrygold cheddar cheese, lettuce and tomato, piled high and topped with cranberry aoli on a buttery croissant.

## ENTRÉES (Entrées)

**MEATLOAF** – Fresh ground beef and leg of lamb blended together with herbs, spices and our homemade Guinness BBQ sauce. Served with the vegetable of the day, mashed potatoes and gravy.

**BLACKENED CHICKEN PASTA** – Penne pasta tossed with our homemade red pepper cream sauce and topped with blackened chicken.

**PAN ROASTED SALMON\*** – Farm raised salmon, pan roasted and served with brown rice and sautéed vegetables. **G H**

**PERFECT POT ROAST** – We got up way early this morning to slow braise the beef for tenderness. It's served with mashed potatoes, carrots, crispy onions and red wine reduction.

## CLASAICEACH (The Irish Classics)

**BANGERS AND MASH** – It's Irish Food 101 at its best – Irish bangers, homemade mashed potatoes and green peas, served up with Olde Blind Dog's favorite brown gravy and fried onions.

**SHEPHERD'S PIE** – Not your great-great-great grandmother's Old World recipe. Minced lamb, carrots, onions, green peas and colcannon combine to make this the best Shepherd's Pie you never had but always wanted.

**IRISH STEW** – The perfect staple Irish pub meal. Lamb, potatoes and vegetables in a rich broth, served with fresh homemade soda bread for dunking.

**CORNED BEEF AND CABBAGE** – We steam our own corned beef every day then serve it with beer braised cabbage, potatoes and carrots. You may need a passport after you eat this. **G**

**BRAVEHEART'S FISH AND CHIPS** – Lightly-battered fresh cod, freshly-cut chips, coleslaw and that famous, homemade tartar sauce. Olde Blind Dog promises it's enough sustenance to make you a mighty warrior.

**TRADITIONAL IRISH BREAKFAST** – A hearty breakfast is good at any time of day. Fill up on three eggs any style, rashers, bangers, roasted tomatoes, roasted mushrooms, beans and soda bread.  
Add some black and white puddings.

## DRAUGHT BEERS

### IMPERIAL PINTS (20oz)

Bass  
Magners Cider  
Guinness  
Smithwick's  
Harp  
Stella Artois

### SPECIALTY PINTS (20oz)

Black & Whit (Guinness and Wheat Beer)  
Black & Gold (Guinness and Stella Artois)  
Black & Tan (Guinness and Bass)  
Black Smith (Guinness and Smithwick's)  
Black Velvet (Guinness and Cider)  
Diesel (Cider, Harp and Miwadi Black Currant)  
Guinness & Black (Guinness and Miwadi Black Currant)  
Guinness Shandy (Guinness and Miwadi Lime)  
Half & Half (Guinness and Harp)  
Imperial Black Velvet (Guinness and Champagne)  
Snakebite (Harp and Cider)  
Shandy (Harp and Miwadi Lime)

## BOTTLES / CANS

<b>BUD LIGHT</b>	Light Lager	St. Louis, MO
<b>BUD</b>	Lager	St. Louis, MO
<b>COORS LIGHT</b>	Light Lager	Golden, CO
<b>CORONA</b>	Lager	Mexico City, MEX
<b>CORONA LIGHT</b>	Light Lager	Mexico City, MEX
<b>HEINEKEN</b>	Lager	Holland, AMS
<b>KALIBER</b>	Non Alcoholic	Dublin, IRE
<b>MICH ULTRA</b>	Light Lager	St. Louis, MO
<b>MILLER LITE</b>	Light Lager	Milwaukee, WI
<b>YUENGLING</b>	Amber Lager	Pottsville, PA

## CIDERS

<b>ATLANTA HARD CIDER</b>	Sparkling	Atlanta, GA	
<b>BOLD ROCK CIDER</b>	Seasonal	Western, NC	
<b>CRISPIN "THE SAINT"</b>	Unfiltered	Colfax, CA	(22oz)

## WHITE WINES

### BENVOLIO - Pinot Grigio, Italy

Dry, crisp and full-bodied with refreshing acidity and a clean finish.

### LA CREMA - Pinot Gris, Monterey, California

The balanced, broad palate is layered with flavors of ripe apricot, lemon drop and cantaloupe.

### WHITEHAVEN - Sauvignon Blanc, New Zealand

Pale yellow-green, with star bright clarity, this Sauvignon Blanc offers fragrant aromas of gooseberry, blackcurrant leaf, boxwood, greengage plums, and a hint of tropical fruit.

### CANYON ROAD - Chardonnay, California

Medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice.

### LIGHT HORSE - Chardonnay, California

Vivid straw yellow in color, this expressive Chardonnay features wafting aromas of lime, pear, peach, apricot, pineapple and golden apple.

### KENDALL JACKSON - Chardonnay, California

Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes that delicately intertwine with aromas of vanilla and honey to create depth and balance throughout.

All our whiskies are available as a taste (.5 oz pour),  
so you can build your own flight - or a full pour.

## IRISH WHISKEY

<p><b>BLACKBUSH</b> <b>BUSHMILLS</b> <b>BUSHMILLS 10 YR</b> <b>BUSHMILLS 16 YR</b> <b>BUSHMILLS 21 YR</b> <b>CLONTARF</b> <b>DONEGAL</b> <b>EGANS</b> <b>GLENDALOUGH</b> <b>JAMESON</b> <b>JAMESON 18 YR</b> <b>JAMESON BLACK</b> <b>JAMESON CASK</b> <b>KILLBEGGAN</b></p>	<p><b>KNAPPOGUE</b> <b>KNAPPOGUE 16 YR</b> <b>MIDLETON</b> <b>PADDY</b> <b>POWERS</b> <b>THE IRISHMAN</b> <b>THE IRISHMAN SINGLE MALT</b> <b>RED BUSH</b> <b>REDBREAST</b> <b>REDBREAST 21</b> <b>TEELING</b> <b>TULLAMORE DEW</b> <b>TULLAMORE DEW 12YR</b> <b>TYRCONNEL SINGLE MALT</b></p>
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## AMERICAN WHISKEY

<p><b>ANGELS ENVY RYE</b> <b>HUDSON RYE</b> <b>KNOB CREEK RYE</b> <b>PARKERS HERITAGE</b> <b>PARKERS 11 YR</b></p>	<p><b>STRANAHAN'S</b> <b>VIGIL KANE</b> <b>WHISTLE PIG</b> <b>WIDOW JANE RYE</b></p>
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## BOURBON

<p><b>ANGEL'S ENVY</b> <b>ANGEL'S ENVY CASK</b> <b>BAKER'S</b> <b>BASIL HAYDEN'S</b> <b>BELLA MEADE</b> <b>BERKSHIRE MOUNTAIN</b> <b>BERNHEIM</b> <b>BLANTON'S</b> <b>BOOKER'S</b> <b>BRECKENRIDGE</b> <b>BUFFALO TRACE</b> <b>BULLEIT</b> <b>BULLEIT 10 YR</b> <b>CROWN ROYAL</b> <b>EAGLE RARE</b></p>	<p><b>ELIJAH CRAIG SMALL BATCH</b> <b>HUDSON</b> <b>KNOB CREEK</b> <b>KNOB CREEK SINGLE</b> <b>MAKERS MARK</b> <b>MAKER'S MARK CASK</b> <b>MICHLERS</b> <b>NOAH MILL</b> <b>RIDGEMONT 1792</b> <b>ROWAN CREEK</b> <b>WIDOW JANE</b> <b>WILD TURKEY 101</b> <b>WILLET</b> <b>WOODFORD RESERVE</b></p>
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## RED WINES

### CANYON ROAD - Merlot, California

This wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

### SADDLEBRED CELLARS - Terre Sicilane, Pinot Noir, Sicily

Aromas of rich cherry and strawberry with delicate floral notes.

### LA CREMA - Pinot Noir, Monterey, California

On the palate, pomegranate and blackberry take center stage, highlighted by notes of anise and mocha.

### JAMISON RANCH VINEYARDS - Malbec, California

Garnet in color, this Malbec exudes aromas of spice and plum. Your palate is enticed with notes of black cherry and fig that lead to soft tannins providing a velvety texture and a smooth yet rounded finish.

### CANYON ROAD - Cabernet Sauvignon, California

Medium-bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish.

### BOUCHON - Cabernet Sauvignon, California

Richly flavored with black currant and mint aromas. Velvety and soft yet intense on the pallet, with lingering berry flavors.

## SCOTCH

### LOWLANDS (Lightest, least smoky floral influenced flavor)

<p><b>GLENKINCHIE</b> <b>CAMPBELTOWN</b> (Medium peat, salt and vanilla)</p>	<p><b>AUCENTOSHAN</b></p>
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<p><b>SPRINGBANK 12YR</b></p>	<p><b>SPRINGBANK 15YR</b></p>
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### HIGHLANDS (Medium peat and body)

<p><b>BALVENIE 12 YR</b> <b>BALVENIE 14 YR</b> <b>BALVENIE 15 YR</b> <b>BALVENIE 17 YR</b> <b>CLYNELISH</b> <b>DALMORE</b> <b>DALWHINNIE 15 YR</b> <b>GLENMORANGIE</b></p>	<p><b>GLENMORANGIE 18YR</b> <b>GLENMORANGIE LASANTA</b> <b>GLENMORANGIE NECTAR DOR</b> <b>GLENMORANGIE SIGNET</b> <b>GLENMORANGIE QUINTA RUBAN</b> <b>OBAN 14 YR</b> <b>OBAN 18 YR</b> <b>OBAN DISTILLERS EDITION</b></p>
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### SPEYSIDE (Medium peat and high complexity)

<p><b>ABERLOUR 12 YR</b> <b>ABERLOUR 16 YR</b> <b>A'BUNADH</b> <b>BENROMACH</b> <b>CARDHU</b> <b>CRAGGANMORE 12 YR</b> <b>GLENFIDDICH</b> <b>GLENFIDDICH 14</b> <b>GLENFIDDICH 15</b> <b>GLENLIVET 12 YR</b> <b>GLENLIVET 15 YR</b> <b>GLENLIVET 18 YR</b></p>	<p><b>GLENLIVET 21 YR</b> <b>GLENLIVET 25 YR</b> <b>GLENLIVET NADURA 16YR</b> <b>GLENLIVET PEATED</b> <b>HIGHLAND PARK 12</b> <b>HIGHLAND PARK 15</b> <b>HIGHLAND PARK 18</b> <b>MACALLAN 12 YR</b> <b>MACALLAN 15 YR</b> <b>MACALLAN 18 YR</b> <b>MACALLAN DOUBLE CASK</b></p>
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### ISLANDS (Heavy peat, iodine and high complexity)

<p><b>ARDBEG 10 (ISLAY)</b> <b>BALMORE (ISLAY)</b> <b>BRUICHLADDICH (ISLAY)</b> <b>ISLE OF JURA (JURA)</b> <b>LAGAVULIN (ISLAY)</b></p>	<p><b>LAPHROAIG (ISLAY)</b> <b>LAPHROAIG SELECT (ISLAY)</b> <b>TALISKER (SKYE)</b> <b>TALISKER STORM (SKYE)</b></p>
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### JAPAN

<p><b>YAMAZAKI</b></p>	<p><b>INDIA</b> <b>AMRUT</b></p>
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### BLENDS

<p><b>DEWERS</b> <b>JW BLACK</b> <b>JW DOUBLE BLACK</b> <b>JW GOLD</b></p>	<p><b>JW RED</b> <b>MONKEY SHOULDER</b> <b>SHEEP DIP</b></p>
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# Brunch

Every Sunday 11 am until 3 pm

**PECAN FRENCH TOAST**  
**TRADITIONAL IRISH BREAKFAST**  
**CHICKEN & WAFFLES**

**SPICY CHICKEN BISCUITS**  
**BISCUITS & BANGER GRAVY**  
**CORNEBEEF HASH**

**THE SEALEGS BOXTY**  
**THE SOUTHERN'S CHOICE BOXTY**