

Kieran's Late Night Menu

PUB GRUB

AVAILABLE:
Sun to Thurs
9pm to 11pm
Fri and Sat
10pm to 12am

CHICKEN SHOTS

Our signature appetizer, now with more flavors! Tender bite size chicken breast lightly breaded and tossed in your favorite sauce or spice 10.00

 **Honey Whiskey Glaze | Traditional Buffalo Sauce
Dill Pickle Rub | Curry Seasoning | Scorpion Spice**

Cauliflower Shots

Bite size pieces of cauliflower lightly breaded and tossed in your choice of the same sauces and spices as the Chicken Shots 9.00

Wee Burgers

Three burgers with Fini sharp cheddar and caramelized onions on toasted brioche buns 10.25

Add a burger 3.50 | Add bacon 1.00

Sausage and Mushroom Flatbread

Fresh made flatbread crust with a hearty tomato sauce topped with savory sausage, salumi, Maitake and Hon Shimeji mushrooms 11.00

Roasted Apple Flatbread

Local apples, Gorgonzola Dolce, cheddar cheese and balsamic reduction on soft, chewy crust 9.75

Add chicken 3.75 | Add bacon 1.00

Bacon Tots

House-made with potatoes, bacon, Parmesan, and truffle salt, served with 7 pepper sauce 9.25

Hummus Duo

House-made roasted garlic hummus & cauliflower hominy hummus served with kwik pickles, feta & crispy fried pita bread 9.75

Classic Reuben

House recipe slow roasted corned beef, sauerkraut, melted Swiss and 1000 island dressing on toasted caraway rye bread 12.00

Minnesota Burger

100% naturally aged Angus beef from Revier Cattle in Olivia, MN.

On a toasted egg bun with Caves of Faribault's Fini cheddar cheese, served medium well with lettuce, tomato, onion and pickles on the side 13.00

Add applewood-smoked bacon 1.00

2 Gingers™ Chicken Sandwich

Grilled chicken with pepper jack, applewood-smoked bacon, 2 Gingers™ steak sauce, lettuce, tomato and onion on an egg bun 11.50

Garden Burger

Black bean, wild rice and sweet potato pattied and roasted in olive oil. Served with lettuce, tomato, onion, pickle and smoked jalapeno aioli on a toasted multi-grain bun 11.50

Add cheddar 1.00

Kieran's Fish & Chips

Sustainably caught North Atlantic Cod fried light and crispy in house-made beer batter, served with fries and tartar sauce 14.75

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under-cooked. We cook all of our meats to a minimum internal temperature of 155° F.

Chicken & Cheddar Chopped Salad

Applewood-smoked bacon, romaine, egg, chicken breast, red onion, grape tomato, and sharp cheddar served with herb vinaigrette 8.25 | 12.50

Kieran's House Salad

Mixed greens and avocado tossed with herb buttermilk dressing and boiled eggs topped with potato crunchies 6.50 | 9.75

Caesar Salad

Romaine lettuce tossed with parmesan, garlic croutons, Boquerón fillets and our house-made Caesar dressing 5.75 | 9.00

Salad Additions

**Grilled Chicken 3.00 | Tofu 3.00 | Steak 7.50 | Salmon 4.00
Crispy Chicken 3.00 | Bacon 2.00 | Ham 3.00**

SWEET INDULGENCES

Banana Bread Pudding

Fresh whipped cream, candied pecans and caramel sauce 6.25

Irish Cream Cheese Cake Brûlée

Irish Cream made with 2 Gingers™ infused into our cheese cake with a crisp sugar crust with fresh berries 6.25

Add a shot of Irish Cream 3.00

(Sorry, not available for takeout)

Chocolate Cake

House-made with hot fudge, vanilla ice cream and sauce made with Tattersall Sour Cherry Liqueur 6.25

Hot Cookie Skillet

Fresh baked chocolate chip cookie topped with ice cream 5.25

Apple Crumble

Cinnamon apples, maple granola crumble & vanilla ice cream 6.25

(Sorry, not available for takeout)

Ice Cream Sundae

Two scoops of vanilla ice cream topped with fresh berries, chocolate & caramel sauce, topped with our fresh whipped cream 4.50

Kieran's

Weekend Brunch Buffet

Served with a complimentary house bloody or mimosa and includes eggs done two ways, creamy hash browns, roasted herb potatoes, sausage, bacon, French toast, fruit, yogurt, granola & assorted pastries 13.99