

SNACKS & SIDES

Whiskey Caramel Popcorn

Chef Aaron's special caramel popcorn.
Goosey house made caramel with a hint of spice 3.00

Crispy Chickpeas

Fried chickpeas with a savory seasoning 3.00

Potato Crisps

Lattice cut potato chips. Tossed in sea salt and malt vinegar 3.00 | 5.50

Plate of Chips

Crispy potato fries with sea salt 3.50 | 6.25

Sweet Potato Fries

Tossed with sea salt 4.00 | 7.50

Fried Pita Crisps

Crispy pita tossed in our house dill pickle rub 4.50

Candied Bacon

Our thick cut candied bacon served up as a snack. Mmm...bacon 5.00

Cheese Toastie

Cheddar, Swiss and Parmesan on a butter toasted hoagie.
Cheesy goodness 5.00

Kwik Pickles

A selection of our house made pickles from assorted vegetables 3.50

Greens Salad

Pickled radish and cucumber with
mixed greens in our house vinaigrette 3.75

Asparagus

Grilled with black truffle salt and lemon 5.00

Bacon Brussels Sprouts

Hard seared Brussels sprouts with candied bacon and parmesan 5.50

Fruit & Root Vegetable Hash

Roasted pears, strawberry, sweet potato, rutabaga,
parsnip, carrots & onions 5.00

Mashed Potatoes

Mashed fresh daily with milk and butter 4.00

Gnocchi & Beer Cheddar

Potato pasta tossed in our house beer cheddar cream baked under white
cheddar & bread crumbs 7.00

DIPPING SAUCES – Beer Cheddar | House Ranch

7 Pepper Sauce | Spicy Mustard | Curry Sauce .50 each

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 undercooked.

HAPPY HOUR SPECIALS

EVERY DAY UNTIL 6PM

(49 hours of happy a week)

\$2.00 OFF Draft Beer, Signature Cocktails,
House Liquors & House Wine

\$2.00 OFF All Sharing Plates

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

www.kierans.com

612.339.4499

www.carairishpubs.com



HOURS

OPEN FOR BUSINESS

Sunday – Tuesday | 11^{AM} – 10^{PM}*

Wednesday – Thursday | 11^{AM} – 12^{AM}

Friday – Saturday | 11^{AM} – 2^{AM}

Sporting Events at Noon or 1^{PM} | Open at 10^{AM}

*12^{AM} closing time on Event Nights

HAPPY HOUR

7 Days a Week | 11^{AM} – 6^{PM}

WEEKEND BRUNCH

Saturdays & Sundays

LATE NIGHT MENU

Sunday – Tuesday | 9^{PM} – 10^{PM}

Wednesday – Thursday | 9^{PM} – 11^{PM}

Friday & Saturday | 9^{PM} – 12^{AM}

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'no lite te Bastardes
CARDORUNDUM'



The Original Irish Experience in Downtown Minneapolis Since 1994

Whether you're looking for live music, a quiet corner to sip
a dram of whiskey or a fireplace to keep your Irish coffee
warm, our friendly staff will make you feel right at home.

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Allergies or restrictions? Please tell your server or bartender.

SHARING PLATES

ALL SHARING PLATES ARE 2.00 OFF DURING HAPPY HOUR 🍷

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** 🔥🔥

Smoked Sausage Bites

Black pepper and sage sausages wrapped with applewood-smoked bacon drizzled with maple glaze 10.00

Baked Artichoke Dip

Creamy dip with artichoke, garlic and red peppers. Ciabatta and flatbread on the side 10.50

Pub Pretzels

Soft pretzels baked with coarse sea salt and olive oil with house-made beer cheese sauce and spicy mustard 9.75
Add a pretzel 2.75

Pot Roast Sliders

Three pot roast sandwiches, caramelized onions and horseradish cream sauce 10.50
Add a sandwich 3.50 | Add cheddar 1.00

Stuffed Mushrooms

Roasted mushrooms stuffed with a mix of cheeses, wild rice, mashed potato and onion, drizzled with infused truffle oil 10.25

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, Fontina cheese, salumi, and 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 & sweet corn hummus served with kwik pickles, Feta & crispy fried pita bread 9.75

Corned Beef Poutine

Thick cut fries with shredded corned beef, bacon, white cheddar and au poivre gravy 9.00

RENT A PUB

BIRTHDAYS, BACHELORS, WEDDINGS & WAKES

Host your next event at Kieran's! Two private rooms, no room rental fees, reasonable pricing, and personalized service.

Ask for the manager on duty or call **Whitney Gale** at 612.252.1639 or email events@kierans.com

SOUP & SALAD

Chicken & Cheddar Chopped

Applewood-smoked bacon, romaine, egg, chicken breast, red onion, grape tomato, and sharp cheddar served with herb vinaigrette 8.75 | 13.50

Berries & Brie

Mixed greens, assorted berries, raisins, maple granola, Brie cheese and poppy seed dressing 7.25 | 10.75

Great Grains

Quinoa, peppers, basil, capers, broccoli, sweet potatoes, spinach and avocado tossed with lime vinaigrette 7.25 | 10.75

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 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**

Baked Tomato & Cheddar

Creamy tomato basil soup, crouton & melted sharp cheddar
Cup 3.75 | Bowl 5.75

Today's Soup

Chef's seasonal selection
Cup 3.75 | Bowl 5.75

SANDWICHES

🍷 CHOICE OF MIXED GREENS, FRIES, MASHED POTATOES & GRAVY, SALT & VINEGAR CRISPS, OR CUP OF SOUP.
SUBSTITUTE SWEET POTATO FRIES OR CAESAR SALAD FOR \$1

Classic Reuben

House recipe slow roasted corned beef, sauerkraut, melted Swiss and 1000 island dressing on toasted caraway rye bread 13.00

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 13.50
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 12.50

Walleye Sandwich

Potato flake crusted walleye with house tartar sauce, pickled onions and cabbage slaw on a hoagie bun 15.00

Garden Burger

Black bean, wild rice and sweet potato pattied and roasted in olive oil. Served with lettuce, tomato, onion, pickle and smoked jalapeño aioli on a toasted multi-grain bun 12.50
Add cheddar 1.00

Smoked Turkey Rachel

Sliced smoked turkey, sauerkraut, melted Swiss and 1000 island dressing on toasted caraway rye bread 13.00

Turkey Burger

Hand mixed turkey burger with mushroom and sweet potato, topped with tomato, lettuce and basil aioli on egg bun 13.00

Cara Pub Club Sandwich

Candied pepper bacon & smoked turkey with red wine-dressed spinach, tomatoes & mayonnaise on a Ciabatta roll 13.00

PUB CLASSICS



Kieran's Fish & Chips

Sustainably caught North Atlantic Cod fried light and crispy in house-made beer batter, served with fries and tartar sauce 15.00

Pub Pot Roast

Slow roasted tender beef, braised carrots, mushrooms and cipollini onions served with mashed potatoes, topped with au jus 17.00

Chicken Pub Pie

Roasted chicken in a light tarragon cream sauce with leeks, carrots and sweet peas, under puff pastry crust 14.50

Steak & Mushroom Pie

Braised beef, mushrooms & vegetables in a rich gravy under a mashed potato crust, served with a wee green salad 15.00

Corned Beef & Cabbage

We slow-roast our corned beef for ten hours. Served with parsley sauce, braised cabbage, carrots and potatoes 15.75

CHEF'S SPECIALTIES

Gnocchi & Beer Cheddar

Potato pasta, sweet peas and roasted peppers tossed in our house beer cheddar cream 12.00
Add protein: Sausage | Ham | Chicken 3.00

Pan Seared Salmon

Pan seared salmon served with a strawberry, pear and root vegetable hash, topped with potato crunchies and balsamic reduction 17.75

House Curry

Sweet peas, mushrooms, peppers, bok choy, yellow curry, steamed basmati rice with a side of cucumber raita. Your choice of chicken or tofu 15.50

Pub Steak

Chef's Choice!
Ask your server what we are serving today!
MARKET PRICE

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

Strawberry Rhubarb Crumble

Fresh strawberries and rhubarb with 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