

SIDES

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

Mac & Cheese

Our beer cheddar cream sauce with gobetti pasta 5.25

Greens Salad

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

Caesar Salad

Romaine, Parmesan, garlic croutons, Caesar dressing 5.75 | 9.00

Asparagus

Grilled with black truffle salt and lemon 5.00

Fregola & Summer Vegetable Salad

Fregola pasta, roasted summer vegetables, preserved lemon 3.50

Lentil & Kale

Baby kale, lentils, onion, carrot, celery & sweet puya peppers 3.50

Mashed Potatoes

Mashed fresh daily with milk and butter 4.00

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



PRAIRIE
— ORGANIC —
SPIRITS

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.

www.kierans.com

612.339.4499

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. 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 🔥

Pair with Summit's Saga IPA

Cauliflower Shots

Lemon, parsley and Shatta Lebanese sauce 10.00

Smoked Sausage Bites

Black pepper and sage sausages wrapped with applewood-smoked bacon drizzled with 7 pepper maple glaze 10.00

Baked Artichoke Dip

Artichoke hearts, sundried tomatoes & smoked gouda 10.50

Pub Pretzels

Coarse sea salt, olive oil, house-made beer cheese sauce and spicy mustard 9.75

Add a pretzel 2.75

Pot Roast Sliders

Caramelized onions and horseradish cream sauce 10.50

Add a sandwich 3.50 | Add cheddar 1.00

Stuffed Mushrooms

Feta & parmesan cheeses, spinach, oregano, garlic and onion 10.25

Wee Burgers

Fini sharp cheddar, smoked tomato jam on toasted brioche buns 10.25

Add a burger 3.50 | Add bacon 1.00

Sausage and Mushroom Flatbread

Hearty tomato sauce, savory sausage, Fontina cheese, salumi, and mushrooms 11.00

Fresh Peach Flatbread

Gorgonzola Dolce, white cheddar and balsamic reduction 9.75

Add chicken 3.50 | Add bacon 2.00

Bacon Tots

House-made, bacon, Parmesan, truffle salt, 7 pepper sauce 9.25

"Irish Flag" Hummus Board

Edamame, white bean & carrot hummus, Dukka, grilled Naan and crudité 10.25

Corned Beef Poutine

Thick cut fries, 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@carairishpubs.com

SOUP & SALAD



Cara Chopped Salad

Chicken breast, thick bacon, romaine, scarlet kale, grilled red onion, grape tomato and cheese curds tossed in dijon vinaigrette. Topped with a drizzle of creamy shallot dressing and a fried soft boiled egg 9.00 | 14.00

Berries & Chèvre

Spinach, scarlet kale, red cabbage, assorted berries, maple granola, banana bread croutons, crumbled goat cheese, white balsamic poppy seed dressing 7.50 | 11.00

Great Grains

Quinoa, peppers, basil, capers, broccoli, sweet potatoes, spinach and avocado, lime vinaigrette 7.50 | 11.00



Pair with Summit's Summer Ale

Kieran's House Salad

Mixed greens, avocado, herb buttermilk, boiled eggs, potato crunchies 6.50 | 9.75

Roasted Beets Salad

Arugula, Halloumi cheese, beets, smoked almonds, watermelon radishes 6.75 | 10.00

Salad Additions

Grilled Chicken 3.50 | Tofu 3.00 | Steak 7.50 | Salmon 4.00
Crispy Chicken 3.50 | Bacon 2.00 | Fried Soft Boiled Egg 2.00

Baked Tomato & Cheddar

Creamy tomato basil soup, crouton & melted white 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

Slow roasted corned beef, sauerkraut, melted Swiss, 1000 island, caraway rye bread 13.50



Pair with Summit's Keller Pils

Minnesota Burger

Locally raised Angus beef, locally made Caves of Faribault's Fini cheddar lettuce, tomato, onion and pickles on the side 13.50

Add applewood-smoked bacon 2.00

Chicken Sandwich

2 Gingers™ glaze, Pepper Jack cheese, bacon, tomato, lettuce, onion 13.50

Veggie Burger

Quinoa, vegetable, wild rice, garbanzo, & black bean "Lucy" stuffed with (but available without) Havarti. Cucumber, onion, tomato & avocado salad 13.00

Turkey Burger

Hand mixed turkey burger with mango and bell pepper, topped with lettuce, tomato, onion and avocado aioli 13.00

Bacon Avocado Sandwich

Candied pepper bacon, sliced avocado, red wine-dressed spinach, tomatoes & basil mayonnaise 10.50

Add Chicken 3.50

PUB CLASSICS



Kieran's Fish & Chips

Summit EPA battered North Atlantic Cod, tartar sauce 15.00



Pair with Summit's Extra Pale Ale

Pub Pot Roast

Slow roasted, braised carrots, mushrooms, cipollini onions, mashed potatoes 17.00

Corned Beef & Cabbage

Slow roasted, parsley sauce, braised cabbage, carrots, potatoes 15.75

Steak & Chips

Chargrilled 6oz prime center cut tenderloin, heirloom tomato butter and steak fries 24.50

CHEF'S SPECIALTIES

Amish Chicken Breast

Eggplant, Apricot, Snow Peas, Lemon Relish and rice 13.50

Pan Seared Norwegian Salmon

Fregola & vegetable salad, preserved lemon, Chevre, Italian sausage 20.00

House Curry

Roasted cauliflower, baby bok choy, broccoli, red pepper, onions, black lentils, yellow curry, steamed basmati rice, cucumber raita. Your choice of chicken or tofu 15.50

SWEET INDULGENCES

Banana Bread Pudding

Fresh whipped cream, candied pistachios & 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 (Sorry, not available for takeout)

Honey Fig & Phyllo

House made treat with fig filing and phyllo. Tattersall Sour Cherry, pistachio, candied bacon & honey gastrique 6.25

Chocolatey Chocolate Cookie Skillet

Fresh baked chocolate cookie with chocolate chips topped with hot fudge & vanilla 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, fresh berries, chocolate & caramel sauce, fresh whipped cream 4.50