



STRANDHILL PUBLIC

Salads

ADD GRILLED OR FRIED CHICKEN
SALMON OR SKIRT STEAK

Smoked Ricotta & Tomato

Red wine-braised figs, basil-pistachio pesto, grilled toast points

Strandhill Cobb Salad

Iceberg lettuce, avocado, tomato, blue cheese crumbles, crispy bacon, vidalia onion vinaigrette

Pecan Blue

Little gem greens, red onion, candied pecans, red pear, blue cheese vinaigrette

Caesar Salad Full/Half

ciabatta croutons, shaved parmesan

Sides

Roasted Curry Cauliflower

Mashed Potatoes

Hand-Cut Fries

Mixed Green Salad

Coleslaw

Housemade Soda Bread

Served with Kerrygold Butter

Appetizers

Soup of the Day

Six-Minute Irish Egg

Wrapped in house seasoned ground pork, panko-fried, pickled red peppers and spicy hollandaise

Boxy

Irish potato cake, clarified butter, onion. Choice of Irish black & white pudding or smoked salmon

Wings

Choice of buffalo, whiskey bbq, honey-sriracha. 6pcs, 12pcs, or 24pcs

Drunken Mussels

Garlic, white wine, chili paste, curry aioli, grilled toast points

Cheese Board

Irish Cheddar, Doe Run St. Malachi, Fourme d'Ambert, sweet rosemary nuts, seedless red grapes, apple pear chutney, braised figs, crostini

Fish Cakes

Pan-seared cod cakes, homemade tartar sauce, chili mayo, lemon

From the Kitchen

If you have any allergies, please let your server know. We'll be happy to accommodate dietary restrictions the best we can.

Sandwiches

CHOICE OF FRIES OR SALAD

LUNCH SPECIAL \$2 OFF ALL SANDWICHES
MONDAY - FRIDAY 11AM - 3PM

Irish Whiskey Burger

Creekstone Farm beef patty, smoked bacon, caramelized onions, Dubliner cheddar cheese, Irish whiskey bbq sauce on toasted tavern roll

Corned Beef

Braised red cabbage, fontina cheese, horseradish aioli on marble rye bread

Chicken Sambo

Marinated chicken breast, curry-mango chutney, cucumber, apple, pickled red onion, chili mayo on toasted baguette

Classic Burger

Creekstone Farm beef patty, beefsteak tomato, lettuce, kosher pickles on toasted tavern roll

Buffalo Chicken Sandwich

Panko fried chicken, tossed in buffalo sauce, creamy blue cheese dressing, lettuce, tomato on toasted tavern roll

Beyond Burger

Plant-based patty that looks, cooks and satisfies like beef — dressed with chili mayo, pickled red onion, and baby lettuce on a toasted kaiser bun

***Optional toppings for Classic and Beyond burgers:** Avocado, Bacon, Caramelized Onions, Cheese (cheddar, Swiss, blue, pepper jack, fontina) 1.50/ea

Mains

Fish & Chips

Served with herbaceous coleslaw, house tartar sauce and grilled lemon

Shepherd's Pie

Savory lamb pie topped with creamy mashed potatoes, crispy fried shallots & chives

All-Day Irish Breakfast

Bangers, rashers, black & white pudding served with roasted tomato, mushrooms, baked beans, two eggs, and Irish soda bread

Pan-Seared Salmon

Asparagus, black pepper mornay sauce, blistered baby heirloom tomatoes, chilli oil

Irish Beef Stew

Slow-cooked, tender beef & vegetables in hearty-savory broth, toasted country bread

Bangers & Mash

Irish sausage, creamy mashed potatoes, onion gravy

Skirt Steak & Hand-Cut Fries

Served with candied carrots and herb butter

Whippersnappers

CHOICE OF FRIES, CUCUMBER SALAD OR ROASTED CAULIFLOWER

Cheeseburger **PB&J**

Chicken Tenders **Grilled Cheese**

Executive Chef, Susan Burdian

Brunch

ONE COMPLIMENTARY BREAKFAST COCKTAIL WITH EACH MAIN COURSE

Traditional Irish Breakfast

Bangers, rashers, black & white pudding, served with roasted tomato, sautéed mushrooms, baked beans, two eggs and homemade soda bread

Eggs Benny

Breakfast biscuit, Irish rasher, poached eggs, hollandaise

Eggs Royale

Breakfast biscuit, pan-seared salmon, poached eggs, hollandaise

Stuffed French Toast

Peach compote, cream cheese, maple syrup

Buttermilk Pancakes

Apple-pear chutney, Kerrygold Irish butter, maple syrup

Corned Beef Croque Monsieur

Our delicious corned beef sandwich dressed with béchamel

Add a fried egg to make it Madame

Baked Granola w/Caramelized Pear

Toasted oats, coconut, almonds, pecans, dried fruit, whipped cream, vanilla pear syrup

Boxty

Irish potato cake, sour cream, onion, clarified butter, choice of Irish black & white pudding or smoked salmon

Frittata

CHOICE OF:

Pesto, bacon, heirloom tomato

Wild mushroom, goat cheese & chive

Bangers, caramelized onion & kale

Served with house greens, lemon-dijon vinaigrette

Steak & Eggs

served with potato hash, collard greens, chili relish

Chicken & Biscuits

Breakfast biscuit, buttermilk-fried chicken, sausage gravy, collard greens

Shrimp & Grits

Pan-seared garlic shrimp, cheese grits, fire roasted tomato relish

Pork Belly Hash

Served with fried egg, green onion & chili relish

Breakfast Cocktails

Housemade Bloody Mary

Mimosa

Salty Dog

Irish '79

Sides

Black & White Pudding

Fried Egg

Boxty

Irish Bangers

Breakfast Biscuit

Potato Hash

Collard Greens

Cheese Grits

Cocktails

Customs

Fitzgerald's Cousin

Gunpowder Irish Gin / blood orange puree / lemon / rhubarb bitters

High Nelly

Paddy Irish whiskey / Braulio / apple brandy / lemon

No Bell On Your Bike

Plantation 3 Stars rum / orgeat / pineapple / lime

Penny Farthing

Tequila / orange liqueur / lime / mezcal / Firewater bitters

Shergar

Tullamore Dew Caribbean Cask / cacao / banana syrup / lime

Irish '79

Boru Irish Vodka / Luxardo / lime / prosecco

Classics

Manhattan

Bourbon or rye / sweet vermouth / bitters

Old Fashioned

Bourbon / sugar / bitters

Corpse Revivor #2

Gin / Cocchi Americano / Cointreau / lemon / absinth rinse

Sidecar

Cognac / orange liqueur / lemon / sugar

Aviation

Gin / Maraschino / Creme de Violette / Lemon

Harvey Wallbanger

Vodka / fresh squeezed orange juice / Galliano

Beer & Wine

HAPPY HOUR MONDAY - FRIDAY 11AM - 7PM
\$2 OFF ALL WINE & DRAUGHT BEER

Draught Beers

Blue Moon

Belgian style Wheat beer Denver,
Colorado ABV 5.4%

Brehon Blonde

Blonde Ale, Co. Monaghan, Ireland ABV
4.3%

Brehon Ulster Black

Oatmeal Stout, Co. Monaghan, Ireland
ABV 5.0%

Bud Light

American Light Lager, Missouri, ABV
4.2%

Goose Island IPA

India Pale Ale, Chicago, ABV 5.9%

Guinness

Irish Dry Stout, Dublin, Ireland, ABV
4.2%

Magners Irish Cider

Apple Cider, Tipperary, Ireland ABV 4.5%

Motorworks Pulp Friction

Grapefruit IPA, Sarasota, ABV 6.3%

Motorworks Rollcage Red Ale

Sarasota, ABV 6.5%

Radeberger

Pilsner, Germany, ABV 4.8%

Schofferhofer

Radler, Germany, ABV 2.5%

Stella Artois

Lager, Belgium, ABV 5.2%

Rotational Craft

Please ask your server

Bottles & Cans

Jdubs Passion Wheat

Sarasota, ABV 4.2%

Cigar City Guayabera

Pale Ale, Tampa, ABV 5.5%

Bell's Two Hearted

India Pale Ale, Michigan, ABV 7.0%

Lagunitas Little Sumpin' Hazy

India Pale Ale, Michigan, ABV 7.0%

Chimay White

India Pale Ale, Chicago, ABV 5.9%

Chimay Blue

Dark Ale, Belgium, ABV 9.0%

Dogfish Head SeaQuench Ale

Gose, Delaware, ABV 4.9%

White Claw Hard Cider

Hard seltzer, Chicago, ABV 5.0%

Corona

Cerveza, Mexico, ABV 4.6%

Bud Light

American Light Lager, Missouri, ABV
4.2%

Michelob Ultra

Pale Lager, Missouri, ABV 4.2%

Wine

WHITE

Matua Sauvignon Blanc

BV Coastal Chardonnay

RED

Coastal Estates Cabernet

1000 Stories

Bourbon Barrel -Aged Zinfandel



STRANDHILL PUBLIC

Uisce Beatha - Whiskey - Water of Life

Neat Pours: 1.5 oz

Irish

We are currently in the midst of an Irish whiskey renaissance. We have hand selected our favourites ranging from fine blends, single pot still, single malt and peated expressions.

Sláinte!

Bushmills Black

Bushmills Original

Bushmills Red

Bushmills 16yr

Connemara Peated

Dingle #3

Green Spot

Greenore 8yr Single Grain

Irishman 12yr Single Malt

Jameson

Jameson 18 yr

Jameson Black Barrel

Jameson Caskmates IPA

Jameson Caskmates Stout

Jameson Cooper's Croze

Jameson Blenders Dog

Jameson Distillers Safe

Knappogue 12 yr

Knappogue 14 yr

Michael Collins

Middleton Very Rare 2018

Paddy's

Powers

Powers John's Lane

Redbreast 12 yr

Red Spot

Slane

The Sexton

Teeling

Teeling Single Malt

Tullamore Dew

Tullamore 12 yr

Tullamore 14 yr

Tullamore Trilogy

Tullamore Caribbean Cask

Tullamore Cider Cask

West Cork Bourbon Cask

West Cork Black Reserve

West Cork Bog Oak

West Cork Peated

Writers' Tears Copper Pot

Writers' Tears Double Oak

Writers' Tears Cognac Cask

Yellow Spot

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Neat Pours: 1.5 oz

Bourbon

Bourbon contains a minimum of 51% corn and is aged in charred, new oak barrels for a minimum of 2 years

Angel's Envy

Basil Hayden's

Blanton's

Booker's

Buffalo Trace

Bulleit

E.H Taylor Small Batch

Four Roses Yellow Label

George Dickel #8

George Dickel #12

Henry McKenna 10 yr Bonded

Jack Daniels

Jim Beam

Maker Mark

Medley Brothers

Michter's

Russell's Reserve 10 yr

Woodford Reserve

Rye

Rye whiskey contains a minimum of 51% rye grain and aged in charred, new oak barrels for at least 2 years

Bulleit

High West Double

Jim Beam Rye

Michters

Old Overholt

Pikesville

Rittenhouse

Russell's Reserve 6yr

George Dickel Rye

Scotch

Scotch whisky must be aged in oak barrels for a minimum of 3 years. An age statement reflects the youngest whisky in that blend.

Balvenie 12 yr Doublewood

Balvenie 14yr Caribbean Cask

Dewars

Glenfiddich 12yr

Glenfiddich 14yr

Glenlivet 12yr

Glenmorangie 12yr

Johnny Walker Black

Lagavulin 16yr

Laphraoig

Macallan 12yr

Monkey Shoulder

Oban



STRANDHILL PUBLIC

Desserts

ALL OUR DESSERTS ARE MADE
FRESH DAILY IN-HOUSE

Five Farms Cheesecake

Classic ricotta cheesecake with Five Farms Irish Cream Liqueur, topped with Five Farms caramel and Filthy Cherries

Mixed Berry Fool

Mixed berries layered with whipped cream and shortbread crumble, served with two shortbread cookies

Banoffee Pie

Shortbread crust filled with caramel, banana mousse, and toasted meringue



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STRANDHILL PUBLIC

Coffee & Tea

WE PROUDLY BREW JOFFREY'S SPECIALTY
ROAST FOR ALL OUR COFFEE BEVERAGES

Traditional Irish Coffee

Five Farms Irish Cream Coffee

Regular Cuppa Joe

Barry's Irish Tea



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