

# O'SHEA'S

1958

*it's all good*



## BAR SNACKS

### SMOKED BRISKET NACHOS

smoked brisket, spicy queso, lettuce, pico de gallo, avocado cream + tortilla chips 15.9

### GUINNESS BEER CHEESE

locally sourced Klaus pretzel loaf, Guinness beer cheese, house made mustard 10.9

### MONTE'S BONELESS BITES

crispy chicken tenderloin bites + two sauces 9.9

### WINGS

smoked, house made dry rub; choice of two sauces 10.9

### CHEESEBALLS

crispy pepper jack cheeseballs + sweet & spicy sauce 9.9

### CRISPY PICKLES

served with ghost pepper bbq ranch 8.9

### TRUFFLE FRIES

with bacon, parmesan, truffle oil + garlic truffle aioli 9.9

### TACOS

fish taco: crispy cod, jicama slaw, jalapeño tartar sauce 5.5

brisket taco: smoked brisket, spicy queso, lettuce, pico + avocado cream 5.5

## SOUPS/SALADS

### COBB SALAD

mixed greens, grilled chicken, avocado, bleu cheese crumbles, bacon, tomatoes, onion, egg, banana peppers, black olives, croutons + bleu cheese dressing 12.9

### BAXTER AVENUE CHOPPED SALAD

crispy chicken, baby kale, carrots, red onion, red cabbage, candied walnuts + dried prunes; tossed in warm bacon and honey mustard dressing + bleu cheese crumbles 12.9

### O'SHEA'S 1958 CHILI

topped with diced onions, cheddar cheese + sour cream (noodles available upon request) 6.9 bowl/4.9 cup

### LOADED POTATO SOUP

topped with cheddar and bacon 6.9 bowl/4.9 cup



add a grilled cheese to any soup or salad +7.5

### DRESSINGS:

ranch, blue cheese, honey mustard, balsamic vinaigrette, o'shea's sauce (1,000 island), warm bacon honey mustard, champagne vinaigrette

## SIDE ITEMS

- FRIES 4.5
- TATER TOTS 4.5
- BRUSSELS SPROUTS WITH BACON 5.5
- COLE SLAW 4.5
- SIDE HOUSE SALAD 5.5
- TRUFFLE FRIES 5.5

## SAUCES: +50¢

ranch, blue cheese, honey mustard, garlic truffle aioli, bbq, tartar, beer mustard, sweet & spicy, buffalo, habanero buffalo, chipotle ranch, ghost bbq, ghost pepper bbq ranch, creamy pepper sauce, horseradish sauce

## FEATURES

### FISH & CHIPS

fresh cod, fries, slaw + tartar; o'shea's style (crispy) or european style (beer battered) 16.9 large/12.9 regular

### CHICKEN TENDER BASKET

crispy, hand cut tenderloins with fries; served with your choice of sauce(s) 15.9 large/12.9 regular

### CHICKEN QUESADILLA

grilled chicken marinated in bourbon smoked paprika + monterey & cheddar; served with sour cream, guacamole + pico de gallo 12.9

### SMOKED BRISKET QUESADILLA

smoked brisket, monterey & cheddar + caramelized onions; served with sour cream, guacamole, pico de gallo and horseradish sauce 12.9

## BURGERS

\*\* served a la carte \*\*

we grind our angus burgers in house!

### THE DUFFY

lettuce, tomato, onion, pickle, o'shea's sauce + potato bun 8.9 | add cheese +1 (cheddar, american, swiss, pepper jack, or beer cheese)

### THE PATRICK

sharp cheddar, bacon, crispy onion straws, bbq sauce, lettuce, tomato + potato bun 11.9

### THE PADDY MELT

swiss & cheddar, caramelized onions, kraut, creamy pepper sauce, sourdough 10.9

### THE BEYOND BURGER

100% plant based vegan burger with bbq sauce, lettuce, tomato + caramelized onions 13.9

gluten free bun +1

## MELTS

\*\* served a la carte \*\*

### GUACAMOLE CHICKEN CLUB

marinated in bourbon smoked paprika, pepperjack, bacon, guacamole, chipotle ranch, lettuce, onion + potato bun 11.9

### SPICY GHOST OF BAXTER

crispy chicken, cheddar, lettuce, tomato, onion, ghost pepper bbq ranch + potato bun 11.9

### REUBEN

house brined corned beef, kraut, swiss, o'shea's sauce + marble rye 11.9

### TURKEY AVOCADO CLUB

honey smoked turkey, cheddar, avocado, bacon, tomato, lettuce, cranberry & onion aioli + sourdough 11.9

### SMOKED BRISKET MELT

smoked brisket, caramelized onions, havarti, horseradish sauce + sourdough; served with au jus 12.9

PLEASE PLACE YOUR ORDER AT THE BAR!