



212.391.1516

www.obriensnyc.com

Traditional Fare

- *Irish Breakfast \$14.00
with Myers of Keswick Sausage
- Bangers & Mash \$15.00
with Myers of Keswick Bangers
- Shepherd's Pie \$17.00
- Chicken Pot Pie \$17.00
- Corned Beef & Cabbage \$18.00
- Fish 'n' Chips \$18.00
- Guinness Beef Stew \$18.00

Small Plates

- Chicken Fingers \$10.95
honey mustard
- Chicken Wings \$10.95
buffalo, honey buffalo, Jack Daniel's BBQ
- Curry Seasoned Deviled Eggs \$10.95
- Sausage Rolls \$12.95
hot mustard & brown dipping sauces
- Meatballs \$12.95
tomato sauce, feta cheese
- Buffalo Chicken Mac & Cheese \$13.95

Soups & Salads

- Soup of the Day \$7.00
- French Onion & Guinness Soup \$8.00
- O'Brien's Garden Salad \$7.50
red onion, cherry tomato, cucumber & balsamic dressing
- Chef Salad \$16.00
ham, turkey, boiled egg, tomato, American, Swiss, cheddar
- Cobb Salad \$16.00
chicken, bacon, red onion, tomato, avocado, egg, bleu cheese
- Caesar Salad \$12.00
croutons, asiago cheese & Caesar dressing
add Chicken \$4, steak \$5, shrimp \$6
- *Spinach & Goat Cheese Salad \$15.00
Irish bacon, cherry tomato, red onion, avocado, cucumber,
soft poached egg, goat cheese
- Santa Fe Salad \$15.00
baby shrimp, tomato, red onion, pico de gallo, avocado,
tortilla chips, chipotle ranch dressing

Burgers, Sandwiches & Wraps

- *Hamburger \$13.00
add cheese, bacon, mushroom for \$1 each
- *O'Brien's Burger \$13.95
Limerick cheddar and Irish Bacon
- Cajun-Spiced Chicken Sandwich \$14.95
arugula, tomato, gruyère, chipotle mayo
- Beef Brisket Sandwich \$16.00
with O'Brien's gravy
- Corned Beef on Rye \$15.00
or Make it a Reuben \$16.00
- Portobello Mushroom Ciabatta \$14.00
onions, peppers, spinach
- California Turkey Sandwich \$15.00
avocado, tomato, cheddar, chipotle mayo, rosemary focacia
- Buffalo Chicken Wrap \$14.00
- Sweet Chili Chicken Wrap \$14.00
- Blackened Salmon Sandwich \$16.00
spinach, tomato, sriracha avocado spread

Entrees

- Mushroom Mac & Cheese \$17.00
shiitake & portabella mushrooms
add chicken \$2.00 steak \$4.00
- Southern Fried Chicken & Chips \$17.95
coleslaw
- Chicken Curry \$18.00
steamed basmati rice
- Beef Brisket \$19.95
served with mashed potatoes & gravy
- BBQ Baby Back Ribs \$19.95
Boston baked beans, coleslaw & house fries
- *Maple-Glazed Baked Salmon Fillet \$21.95
roasted red bliss potatoes, steamed vegetables

Flatbreads

- Classic Margherita \$13.00
Mozzarella Cheese, Roasted Tomatoes, Parmesan
Cheese, Chopped Fresh Basil
- Pepperoni \$14.00
Roasted Tomatoes, Jalapeños, Jack Cheese
- Arugula \$14.00
Goat Cheese, Sundried Tomatoes, Parmesan Cheese,
Chopped Arugula, balsamic reduction

Sides \$5

- French Fries
- Baked Potato
- Mixed Vegetables
- Fried Pickles
- Mashed Potatoes
- Onion Rings
- Sautéed Spinach

Visit us on Members of REWARDS NETWORK

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
Substitutions and add-ons are subject to an additional charge 18% gratuity for parties of six or more
Balcony & private room available for parties • 212.391.1516 - www.obriensnyc.com



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Dessert, Tea & Coffee

Selection of Ice Cream vanilla or chocolate	\$7.50
New York Cheesecake	\$8.50
Irish Apple Pie w/Fresh Whipped Cream ... a la mode \$1.00	\$8.50
Chocolate Molten Cake	\$8.50
Tea, Herbal Tea or Coffee	\$3.95
Espresso	\$4.75
Hot Chocolate	\$5.00
Cappuccino	\$6.50

Draft Beer

Budweiser	7
Bud Light	7
O'Brien's Ale	7
Bass Ale	8
Sam Seasonal	8
Sam Adam's Lager	8
Fat Tire	8
Goose Island IPA	8
Laguntas IPA	8
Guinness	8
Bluepoint	8
Stella Artois	8
Shocktop Belgian Wheat	8
Smithwicks	8
Flying Dog	8
Stella Cidre	8

Bottled Beers

Budweiser	6
Bud Light	6
Miller Lite	6
Coors Light	6
Michelob Ultra	6
Corona	7
Heineken	7
Magners Irish Cider	7

Cans

Rolling Rock	5
PBR	5
Modello	5
Narragansett	5
Downeast Cider.....	7

Cocktail List

Elderflower Gin & Tonic
St-Germain's Liqueur & Henrick's Gin

O'Brien's Ginger Spice
Michter's Bourbon, Cointreau,
Gosling's Ginger Beer

Peachy O'Brien's
Peach Vodka, Peach Purée,
Orange Juice, Splash of Shocktop

Sparkling O'Brien
Champagne Cocktail
Prosecco with a Splash of
St. St-Germain's Liqueur

Spicy Margarita
Jalapeño Infused Tequila,
Cointreau, Fresh Lime
Served Up or On the Rocks

Bottled Craft Beers

Ommegang Rare Vas	9
Allagash White	9
Leffe Blonde	9

Gluten Free Beers

Omission	7
Red Bridge	7

Wine List

La Noble Chardonnay.....	7~27
J. Lohr Chardonnay	10~31
Vendange White Zinfandel	7~27
Murphy Goode Sauvignon Blanc ...	8~31
Benvolio Pinot Grigio	8~31
Von Simmern Riesling	8~31
Drew Barrymore Rosé	12~31
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Portillo Cabernet	8~31
Portillo Merlot	8~31
Murphy Goode Pinot Noir	9~35
Murphy Goode Cabernet	9~35
Potillo Malbec	9~35
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Bocelli Prosecco Split	8
Wycliff Champagne	30
Bocelli Prosecco	32