

Happy, happy, all together,
happy, happy one and all.



877 Grant Ave, Novato, CA 94945
(415) 899-1516



Serving great food and drink daily.

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Small Plates

Irish Poppers potato, jalapeños, cheddar cheese, buttermilk ranch dip	\$5/7
Finn's Bruschetta crostinis, roma tomatoes, basil, garlic, goat cheese & balsamic syrup	\$8.95
Ahi Tuna "Poke" ahi tuna, ginger, sesame, wasabi & crispy wontons	\$12.95
Crispy Calamari fennel & lemon cocktail sauce, tartar sauce	\$12
Chicken Wings fiery smokehouse, spicy thai ginger or original buffalo, bleu cheese	\$12
Reuben Rolls crispy eggrolls, corned beef, sauerkraut & creamy russian dressing	\$6.95
"Irish" Nachos waffle fries, pulled pork, bacon, shredded cheese, salsa fresca, sour cream	\$10.95
Soup O' Day	Cup \$4/Bowl \$6

Salads

Field O' Greens avocado, sweet 100 tomatoes, crumbled blue cheese, candied pecans	\$9.75
Finnegan's Caesar hearts of romaine, parmesan & garlic croutons	\$9.75
Arugula beets, chèvre, fennel, red onion, cherry tomato, citrus vinaigrette	\$9.95
The Wedge smoky bacon, sweet 100 tomatoes, red onion, creamy bleu cheese	\$9.95
Manny's Taco salad romaine, black beans, cheddar & jack, crispy tortillas, chili vinaigrette	\$10.50
Asian Chicken napa cabbage, romaine, crispy noodles, cashews, lemon vinaigrette	\$13.50
The Cobb chicken, apple wood bacon, sweet 100's, avocado, egg, creamy blue cheese	\$14.50
Add grilled chicken \$5.50 Add grilled flank steak \$6.50 Add grilled prawns \$9.50	

Pub Favorites

Fish & Chips beer battered alaskan cod, french fries, apple-cider coleslaw, creamy tartar	\$14.50
Casey's Shepherd's pie our homemade lamb stew, mashed potato crust & mixed greens	\$15.50
Reuben marbled rye, corned beef, sauerkraut, swiss cheese & 1000 island, french fries	\$12.75
Corned Beef & Cabbage* corned beef, braised cabbage & carrots, potatoes, creamy horseradish	\$17.00
Dublin Pot Roast* slow roasted beef, guinness pan gravy, mashed potatoes, seasonal vegetables	\$18.50



House Specialties

"Margherita" flatbread roma tomatoes, basil, mozzarella, house made pizza sauce	\$9.50
"Houlahan" flatbread herb-roasted chicken, mushrooms, caramelized onions, basil pesto	\$11.95
"Caulfield" flatbread pepperoni, bacon, whiskey-fennel sausage, house made pizza sauce	\$11.95
Chicken Breast "Dore" lemon caper sauce, mashed potatoes, seasonal vegetables	\$16.50
Crispy ½ Chicken* brussel sprouts-applewood bacon potato hash	\$20.95
Herb Chicken & Mushroom Fusilli Rigati mushrooms, caramelized onions, brandy-cream	\$16.50
Corned Beef & Hash with 2 poached eggs	\$12.00

From the Grill

Chicken Breast Sandwich avocado, tomato, swiss, lemon aioli, ciabatta roll	\$11.00
'The Burger' ½ lb. burger Bordenave's bun, fully garnished, french fries	\$11.00
Big Bleu crumbled bleu cheese, applewood bacon, mushrooms, french fries	\$13.50
The Bomb pepper jack, avocado, applewood bacon, chipotle mayo, irish poppers	\$16.50
Barbequed Baby Back Ribs* cheesy mashed potatoes, apple cider coleslaw	\$18.50
Grilled Flank Steak* chimichurri, garlic roasted potatoes with steamed veggies	\$15.50
New York Steak Au Povire* brandy cream au povire, mashed potatoes, seasonal vegetables	\$24.95
Fresh Catch* of the day ask your server for our daily selection	AQ

Sides

Mashed Potatoes	\$5.25	Seasonal Vegetables	\$5.95
Farmhouse Mac-n-Cheese	\$8.50	Uncle Jimmys Onion Rings	\$6.75

* Only available after 5pm.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness

Sparkling-Whites	gl/bt
Cristalino, Brut NV <i>Toasty nose, citrus, green apple & mineral flavors</i>	7/28
Gloria Ferrer, Brut NV <i>Pear & floral notes backed by toasted almond</i>	9/38
Pinot Grigio, Stellina Di Notte, Italy '14 <i>Lush tropical fruit & citrus flavors well balanced</i>	8/32
Sauvignon Blanc, Joel Gott, Napa '14 <i>Pineapple, ripe stone fruit & citrus</i>	8/32
Sauvignon Blanc, Ferrari-Carano, Sonoma '14 <i>Yellow peach, pear, quince, lemon, mango & fruit</i>	9/36
Chardonnay, Montevina, California '14 <i>Tropical fruits & ripe pear layered with vanilla</i>	7/28
Chardonnay, Jacella, Carneros '13 <i>Stone fruit, melon & red apple, creamy soft finish</i>	9/36

Red	
Pinot Noir, Chalone, Monterey '13 <i>Ripe black cherries, raspberries & spice, silky finish</i>	8/32
Pinot Noir, Meiomi, Sonoma-Monterey-Santa Barbara '14 <i>Bright strawberry & jammy fruit</i>	12/48
Merlot, Montevina, California '13 <i>Dark plums & spice, velvety-smooth finish</i>	7/28
Zinfandel, Ravenswood Old Vines, Mendo.'14 <i>Vibrant cherry & cassis layered with toasty oak</i>	8/32
Zinfandel, Napa Cellars, Napa '12 <i>Bright red currant, raspberry & baking spices, rich finish</i>	10/40
Petit Syrah, The Crusher, Clarksburg '12 <i>Dark fruit flavors, spice notes & floral aromatics</i>	9/36
Cabernet Sauvignon, Josh, Sonoma '12 <i>Juicy plum & blackberries layered with smoky oak</i>	9/36
Cabernet Sauvignon, Hess, Shirtail Ranches '13 <i>Cherry, raspberries & blackberries, vanilla & cedar</i>	12/52

Draught Beer

Lagers - Pils	16 oz	23 oz
Coors Light (4.74%) <i>Noble hops, full bodied & crisp finish</i>	5	7
Harp, Irish Lager (5%) <i>Golden color, well balanced between hops & malts</i>	6	8
Stella Artois (5.2%) <i>Dry-sweet taste, slightly bitter-hoppy finish</i>	6	8
Wheats - Whites		
Widmer, Hefeweizen (4.9%) <i>Golden, light favors of lemon citrus & herbal hops</i>	6	8
Blue Moon, Belgium White, Wheat (5.4%) <i>Cloudy yellow, orange peel & clove</i>	6	8
Ales - Red Ales		
Smithwick's, Irish Red Ale "Smidicks" (4.5%) <i>Copper-red color, mild citrus hops</i>	6	8
Lagunitas, Sumpin' Sumpin' ale (7.5%) <i>Pale-Gold, citrus & pine perfectly balanced</i>	7	9
Indian Pale Ales		
Lagunitas, IPA (6.2%) <i>Golden-copper, good hop-quenching bitter bomb</i>	6	8
Racer 5, IPA (7.5%) <i>Hazy orange, tropical fruits, super smooth creamy finish</i>	6	8
Stouts - Specialties		
Anchor Steam (4.9%) <i>Amber, toasty bitter hops, a San Francisco tradition</i>	6	8
Guinness Irish Dry Stout (4.2%) <i>Big chocolate & roasted coffee, creamy finish 20oz.</i>	7	9
The Rotator Handle <i>ask your server</i>	6	8

Bottles & Cider

Clausthaler NA <i>Clear gold, weedy malt & bitter dry hops, smooth finish</i>	5
Bud Light (4.2%) & Coors Light (4.2%)	4
Pilsner Uruquell (4.3%) <i>Golden color, hoppy aroma, crisp & fairly dry</i>	5
Corona (4.6%) <i>Yellow color, crisp and refreshing</i>	5
Budwieser (5.0%) <i>Golden yellow, crisp refreshing finish</i>	4
Bass (5.5%) <i>Light brown, slightly hoppy & roasted malts, balanced</i>	5
Sierra Nevada, Pale Ale (5.7%) <i>Gold-amber, citrusy & floral, mild bitterness</i>	5
Magners Irish Cider (4.5%) <i>Earthy apple flavors & slight bitterness</i>	5

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FINNEGAN'S  MARIN

www.finnegansmarin.com