

## BRUNCH MENU

**Finn's Frittata** Ask Server For Details, Home Fries, Choice of Toast

**Two Eggs Any Style** Bacon, Home Fries, Choice of Toast **\$9**

**Omelet** Cheddar, Pepper Jack, Swiss, or Mozzarella. **\$9 Additions \$1 Each** Bacon, Sausage, Ham, Shredded Pork, Onions, Spinach, Tomatoes, Mushrooms, Bell Peppers, Avocado

**Steak N' Eggs** 2 Eggs Any Style, Home Fries, Pico De Gallo Salsa, Choice of Toast **\$17**

**Corned Beef Hash & Eggs** Potato, Peppers, Onions, Poached Eggs, Sourdough Toast **\$14**

**Huevos Rancheros** Corn Tortillas, Two Eggs Over Easy, Black Beans, Jalapeño, Tomato Sauce, Mixed Cheese, Avocado & Pico De Gallo **\$14**

**California Benedict** Tomato, Avocado, Two Poached Eggs, served on an English Muffin, Hollandaise, Home Fries **\$13**

**Finnegan's Benedict** Canadian Bacon, Two Poached Eggs, served on an English Muffin, Hollandaise, Home Fries **\$14**

**Stack of Pancakes** 3 Buttermilk Pancakes, Choice of Bacon or Sausage Patty **\$9**

Add Chocolate Chips or Fresh Berries **\$1 each**

**Weekend Warrior Breakfast** Two Eggs Any Style, Stack of Pancakes, Mixed Fruit, Sausage Patty or Bacon and Home Fries **\$17**

### Sides

Fresh Fruit **\$4**

**\$3**

Toast **\$3**

**\$5**

English Muffin, Wheat, Sourdough, Rye

Home Fries **\$3**

Applewood Bacon (3)

Sausage Patties (2)

Avocado **\$1**

### Shared Plates

**Irish Potato Poppers** Jalapeño, Cheddar, Ranch **sm \$6 / lrg \$8**

**Irish Nachos** Waffle Fries, Pulled Pork, Bacon, Cheese, Salsa & Sour Cream **-sm \$13 / lrg \$16**

**Bruschetta Roma** Tomato, Basil, Garlic, Goat Cheese, Balsamic Glaze **\$9**

**Wings Original Buffalo, Fiery Smoke House, Spicy Thai Ginger \$13**

### Soup & Salad

**Soup of the Day** - Cup or Bowl **\$6 / \$8**

**Arugula & Beet** *Goat Cheese, Fennel, Red Onion, Tomato, Citrus Vinaigrette* **\$13**  
**The Cobb** *Chicken, Bacon, Carrots, Tomato, Egg, Red Onion, Avocado, Bleu Cheese Dressing* **\$17**  
**Finnegan's Caesar** *Chopped Hearts of Romaine, Sourdough Croutons, Caesar Dressing* **\$11**  
**Field O' Greens** *Tomato, Red Onion, Carrot, Candied Pecans, Bleu Cheese* **\$10**  
**Add to Any Salad** *Grilled Chicken \$6 Steak \$8 Shrimp \$9 Salmon \$10*

## From The Grill

*Served with choice of Salad, Fries or Coleslaw*

**The Reuben** *Marbled Rye, Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island* **\$13**  
**Chicken Breast** *Avocado, Tomato, Red Onion, Lettuce, Swiss Cheese, Lemon Aioli, Ciabatta* **\$13**  
**The Burger** *Half-Pound Burger, with Lettuce, Tomato, Red Onion & Pickle* **\$12**  
**B.L.T. With Fried Egg** *Crispy Bacon, Lettuce, Tomato, Ciabatta* **\$12**  
**Breakfast Burger** *Bacon, Fried Egg, Pepper Jack, Avocado, Chipotle Aioli, Home Fries* **\$15**  
**The Goff Burger** *Avocado, Bacon, Pepper Jack Cheese, Chipotle Mayo, Poppers* **\$16**  
**Big Bleu Burger** *Crumbled Bleu Cheese, Bacon, Sautéed Spinach & Mushrooms* **\$15**  
**Veggie Burger** *Arugula Pesto, Pickled Red Cabbage Slaw, Avocado* **\$12**

## DRAFT

ROTATING HANDLES: ASK YOUR SERVER FOR TODAY'S SELECTIONS *PRICES VARY BASED ON BRAND AND A.B.V*

	16 OZ/23 OZ	16
OZ/23 OZ		
HARP, IRISH LAGER (5%)	\$6/\$8	STELLA ARTOIS (5.2%)
\$6/\$8		
BLUE MOON (5.4%)	\$6/\$8	SMITHWICK'S, IRISH RED ALE (4.5%)
\$6/\$8		
LAGUNITAS, IPA (6.2%)	\$6/\$8	LAGUNITAS, LIL SUMPIN' (7.5%)
\$7/\$9		
INDIAN VALLEY IPA (6.7%)	\$7/\$9	GUINNESS IRISH DRY STOUT (4.2%)
\$8/\$10		

## BEER FLIGHTS

BUILD YOUR OWN, select 4, 4 oz drafts **\$9**  
 THE ROTATORS, 4 oz of each rotating handle **\$11**  
 IRISH FLIGHT, 4oz Guinness, Harp, Smithwick's W/ a shot O' Jameson **\$15**

## BOTTLES

OMMISSION LAGER (GLUTEN FREE) \$6

CLAUSTHALER NON-ALCOHOLIC \$5

BUDWESIER \$4

COORS LIGHT \$4

MAGNERS IRISH CIDER \$5  
\$8

ANCHOR STEAM \$5

BASS, ENGLISH ALE \$5

BUD LIGHT \$4

CORONA \$5

GOLDEN STATE, DRY CIDER (16 OZ)

## WINES

### SPARKLING

BRUT, CRISTALINO, Spain, toasty nose, citrus, green apple, mineral flavors \$8/  
\$34

PROSECCO, LA MARCA, Italy, honeysuckle, apple, white peach \$9/  
\$40

BLANC DE NOIRS, GLORIA FERRER, Sonoma, strawberry, black cherry, vanilla  
\$13/\$54

### WHITE

CHARDONNAY, MONTEVINA, California, tropical fruits, light pear, vanilla  
\$8/\$34

CHARDONNAY, SAINTSBURY, Napa, citrus, pear, clove, long finish  
\$12/\$50

PINOT GRIS, J. VINEYARDS, California, pineapple, lemongrass, peach, jasmine  
\$10/\$42

SAUVIGNON BLANC, JOEL GOTT, Napa, pineapple, ripe stone fruit, citrus  
\$9/\$40

ROSÉ, ANGELS & COWBOYS, Sonoma, pomegranate, wildflower, tart cherry  
\$11/\$46

### RED

CABERNET, MONTEVINA, California, wild currant, plum, allspice, dark chocolate

\$8/\$34

CABERNET, LOUIS. M. MARTINI, St. Helena, berries, plum, licorice, mocha  
\$13/\$54

MERLOT, ALEXANDER VALLEY VINEYARDS, Sonoma, cherry, cassis, blackberry, plum  
\$10/\$42

RED BLEND, LOCATIONS BY DAVE PHINNEY, California , plum, rose petals, pepper  
\$12/\$50

PETITE SIRAH, SHANNON RIDGE, Lake County, berries, cedar, pepper  
\$10/\$42

PINOT NOIR, BUENA VISTA, Sonoma, raspberry, black cherry, mocha, cardamom  
\$11/\$46

ZINFANDEL, 'OLD VINES' RAVENSWOOD, Mendo, cherry, cassis, toasty oak  
\$10/\$42