

LUNCH MENU

All Day Breakfast

Finn's Scramble Ask Server For Details, Home Fries, Choice of Toast **\$12**

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

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

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

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**

Calamari Fennel, Lemon, Cocktail, Banana Pepper Remoulade **\$9**

Reuben Rolls Corned Beef & Sauerkraut Eggroll, 1000 Island **\$8**

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

Ahi Poke Citrus Ginger Ponzu, Crispy Wontons, Wasabi Creme **\$15**

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**

The Wedge Crumbled Bacon, Roma Tomato, Red Onion, Bleu Cheese Dressing **\$11**

Manny's Taco Salad Romaine, Iceberg, Black Beans, Tomato, Avocado, Tortilla Strips, Blackened Chicken, Jack & Cheddar Cheese, Guajillo Chili Vinaigrette **\$15**

Finn's Matrix Salad, Cucumber, Cherry Tomato, Red Onion, Peppers, Purple Cabbage, Carrot, Radish, Snap Peas, Cilantro Lime Dressing, Toasted Pepita's, Cotija 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

****Respectfully No Modifications to our Paninis and allow up to 10 minutes**

Caprese Panini- Basil Pesto, Fresh Mozzarella, Tomato, Balsamic Glaze **\$11**

Cubano Panini- Pulled Pork, Honey Mustard, Dill Pickle, Bacon, Ham, Swiss Cheese **\$12**
The Reuben Marbled Rye, Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island **\$13**
BLT Ciabatta Roll, Bacon, Lettuce & Tomato **\$11**
Chicken Breast Avocado, Tomato, Red Onion, Lettuce, Swiss Cheese, Lemon Aioli, Ciabatta **\$13**

Finnegan's Burgers

All Served with Fries

The Burger Half-Pound Burger, with Lettuce, Tomato, Red Onion & Pickle **\$12**
The "Goff" Burger Avocado, Bacon, Pepper Jack Cheese, Chipotle Mayo, Poppers **\$16**
Veggie Burger Arugula Pesto, Pickled Red Cabbage Slaw, Avocado **\$12**

Lunch Entrée's

Lunch Combo Choice of two, Cup of Soup, House Salad or ½ Panini **\$10**
Grilled Chicken Arugula, Tomato, Fresh Mozzarella, Basil Pesto & Balsamic Reduction **\$15**
Shepherd's Pie Lamb Stew, Mashed Potato Crust, House Green Salad **\$18**
Fish & Chips Stella Beer-Battered Alaskan Cod, House-Made Tartar Sauce, Fries, Coleslaw **\$11**
Seasonal Vegetable Stir-Fry **\$15** Add on Chicken, Beef or Shrimp **\$18**

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

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