

The Blarney Stone Irish Tavern

Soup, Stew, Salads

SOUP OF THE DAY: Always vegetarian, often vegan, and always delicious. Served with our housebaked toasted sourdough bread 8.95
Gluten Free Bread 3

Pair with: A pint of Triple J Lager exclusively brewed by Freddy's BrewPub

SMOKED PORK AND BARLEY SOUP:

Made with locally sourced pork from Rock Creek. Served with toasted sourdough on the side, 9.95 Gluten Free Bread 3

Pair with: A 1664 Kronenbourg Blanc

IRISH LAMB STEW: Slow cooked leg of lamb, potatoes, fresh root veggies, fennel, herbs, hearty gravy and a splash of Irish Ale! 15.95
Served with housemade toasted sourdough. Gluten Free Bread 3

Pair with: A pint of Kilkenny

BLARNEY PADDY BOWL: Allegedly Buddah was a buddy of St Paddy wasn't he? Braised barley, curried plant based protein, smashed avo, roast pumpkin, crispy kale, pepita kernels, sesame seeds, pea shoots, meditation dressing 17.95 Add Chicken, Smoked Salmon, or Sous Vide Eggs 6 **Pair with:** A New Grist Gluten Free Pilsner

CAESAR SALAD: Romaine, housemade croutons, parmesan, bacon. Our delicious dressing is vegan so you can easily make this a plant based favourite too! \$14.95 Or Add Chicken, Smoked Salmon, or Sous Vide Eggs 6 **Pair with:** A Pint of Somersby Cider

Between Breads

CHICKEN DIP SANDWICH: Roasted pulled chicken in a garlic butter baguette, crispy onion, horseradish chantilly, chicken gravy 17.95 **Pair with:** A Pint of Okanagan Spring 1516 Lager

IRISH ALE BURGER: Two ground beef patties infused with Guinness, caramelized onion, Irish cheddar, lettuce, tomato & Blarney secret sauce, served on potato scallion bun, stabbed with onion ring & fresh pickle 19.95 Extra patty 4 Add fried egg 2 GF bun 3
Pair it with: A Pint of Guinness....of course!

VEGAN BURGER: Curried tofu & veggie patty, roast pumpkin, spiced blueberry chutney, coleslaw, heirloom tomato, vegan cheese served on a vegan potato scallion bun. 17.95 GF Bun 3 **Pair with:** A Steamworks Pale Ale

Bar Bites & Appies

BUCKET OF FRIES: Crispy golden fries & yellow curry sauce
OR for more potato & a healthier option, switch to hand cut, triple cooked **BLARNEY FRIES** for thick cut chunky fries 8.25

FULLY LOADED FRIES: Irish cheddar sauce, bacon, green onions, Guinness drizzle loaded on to crispy fries 10.95
(Substitute Chunky Blarney Fries)

CHICKEN SKEWERS: Mild curry marinated skewers, pea shoot & sesame salad, naan bites 11.95

MINI YORKIES (MEAT OR VEGGIE): Housemade Yorkshires, pulled pork, coleslaw, roasted corn puree **OR** Garlic mash, Irish cheddar, corn puree, caramel onion 11.95

SAUSAGE ROLL: Guinness sausage, caramelized onion, pea puree, wrapped in puff pastry, served with Guinness mayo. 9.95

VEGGIE ROLL Curried tofu, pea puree, wrapped in puff pastry, Vegan mayo 10.25

BLUE & BRISKET DIP: Pulled brisket, baked with smoked blue cheese, spiced blueberry chutney, crostini for dipping 15.95

STOUT ONION RINGS: Basket of beer battered onion rings, stout glaze, HP mayo 9.95

PICKLE FRIES A basket of crumbed pickles, lightly fried and served with lemon caper mayo 9.95

Guinness & Good Times since 2013

Mains

BEER BATTERED FISH N' CHIPS:

Seasoned crispy Atlantic cod in our light Irish beer & poppyseed batter. Served with smashed peas, lemon caper mayo & fries 18.95

Pair with: A can of Guinness Hop House Lager

WHISKEY BRAISED RIBS: Irish style slow braised St Louis pork ribs served with fries, winter slaw & blueberry Jameson BBQ sauce, with cornbread. Half Rack: 19.45 Full Rack: 24.95

Pair with: A bottle of Wee Angry Scotch Ale

CURRIED CHICKEN SKEWERS: Five mild curry marinated chicken skewers, pea shoot & sesame salad, coconut barley (like Irish rice!), whipped feta & naan bread 18.95

Pair with: Our rotating IPA Tap (only \$6 on Wednesdays!)

Pigs

SHEPHERD'S PIE: Braised minced lamb in rich herb gravy with fresh veggies, topped with creamy garlic mashed potato & grilled Irish cheddar cheese. 18.95 **Pair with:** A Pint of Crannog Wild Gael Potato Ale

VEGGIE SHEPHERDS PIE Curried tofu mince, onion, carrot, celery, peas, topped with acorn squash puree and whipped feta 18.95
Pair with: A Pint of Triple J Lager exclusively brewed by Freddy's BrewPub

FISH POT PIE: Smoked flaky salmon, onion, corn, carrot, celery, potato, fennel seeds, dill topped with buttery puff pastry. Served with garlic mash & charred lemon 18.95 **Pair with:** A glass of Quails Gate Chardonnay or a Carlsberg Lager

STEAK & GUINNESS PIE: (Baked from scratch so can take up to 20 minutes but is so worth waiting for!) Juicy chunks of marinated steak, onion, carrot, celery, peas, lots of Guinness. Served with mash and onion gravy, in a moist puff pastry shell. 18.95
Pair it with: A Black & Tan - Half Lager, Half Guinness

Something shareable for the side....

GARLIC MASH: Creamy Yukon Gold potatoes, roasted garlic 4.95

COLCANNON: Irish mash, with garlic, cabbage, onion & kale 5.50

ROASTED SQUASH: With whipped feta & pepita kernels 5.95

CREAMED CORN BRULÉE: White wine, onion & garlic 5.25

WHISKEY BBQ BEANS: Slow roasted, Jameson BBQ sauce 5.25

WINTER SLAW: Cabbage, carrot, cranberries, vegan dressing 4.95

CAESAR SALAD: Romaine, croutons, bacon, parmesan 4.95

Desserts worth saving room for!

\$10

BANOFFEE PIE TRIFLE & WHIPPED CREAM:

Never heard of it? Biscuit crumb base, soft caramel middle, fresh bananas, topped with whipped cream, shaved chocolate.

STICKY DATE PUDDING:

With Butterscotch Schnapps sauce, vanilla bean ice-cream & almond praline

CHOCO-LATTE TARTE:

Rich & decadent with Bernard Callebaut chocolate & Caffe Umbria coffee, served with berry compote. (Plus it's Gluten Free & Vegan too!)

Enjoy the Irish "Craic" & add a shot of Baileys or Jameson Whiskey with any dessert for only \$4

A service charge of 18% is added for groups of 6 or more guests.

Split Plate requests 2

Substitute Onion Rings for Fries 2

Substitute Salad for Fries 2

Ask for our dairy free, gluten free or plant-based menus.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Please alert your server if you have any special dietary requirements or allergies.