

Monday  
**Chef's Specials**  
5–close

Tuesday  
**Shrimp Night**

Wednesday  
**Locals Piano Night**  
Happy Hour in the pub all night!

Thursday  
**Irish Night**  
Guinness & Oysters  
\$6 pint & .50 oysters  
(by the 1/2 dozen) 4–close  
Live Music 7–11pm

Friday & Saturday  
**Weekend Dinner Specials**  
**Live Music 8:00pm**  
Late Night Menu;  
kitchen is open until 11pm

Sunday  
**Brunch Buffet**  
9:45am–2pm

*Food specials are for dine in only*

*Featured Artwork on this menu provided by Ashley Gable  
and Rebecca Gappert. Graphic design by Betsy Kehne.*

**BRIAN  
BORU**

**happy hour**  
bar menu

**Monday thru Friday**  
**2:00pm – 7:00pm**

Happy Hour food specials are for dine in only.  
Deals this great can't stay here if you take them home!



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# Happy Hour Menu

**Monday – Friday**  
**2:00pm – 7:00pm**

Happy Hour Price / Regular Price

## Blue Cheese Chips

Fresh made potato chips salted and topped with Cashel blue cheese and balsamic reduction 4 / 4

## Boru Wings

8 Jumbo wings, dry rubbed and offered with our own style "Jameson Caskmates" BBQ, honey mead and herb or buffalo sauce 7 / 12

## Reuben Quesadilla

Shredded corned beef with our Reuben mustard dressing and sauerkraut sealed in a tortilla with Swiss cheese 7 / 12

## Irish Spring Rolls

Our famous corned beef mixed with mashed potato and sauerkraut, wrapped in a wonton and deep fried, served with a mustard teriyaki 5 / 9

## Goat Cheese Poppers

Beer battered and flash fried, sweet balsamic reduction 4 / 7

## Pot Roast Sliders

Shredded Pot Roast with Jameson Caskmates BBQ sauce, slaw, on a brioche bun 6 / 10

## Summer Tomato Caprese

Fresh tomatoes, fresh mozzarella, basil, balsamic drizzle 4 / 7

## Seared Ahi Tuna

Blackened Ahi tuna seared medium rare, drizzled with wasabi cream and sesame ginger sauces, sprinkled with black and white sesame seeds and served with seaweed salad 5 / 10

## Fish Tacos

Blackened Cod, flour tortillas, lettuce, tomato, chipotle aioli sauce, coleslaw 5 / 11

## Shipwreck Shrimp

Crispy fried shrimp, boom boom sauce, chopped green onions 8 / 12

## Oysters on the Half Shell

Ask your server which local variety we are serving today .99 cents each

## The Poutine

Baked potato wedges, flash fried, topped with an over easy egg, gravy, cheese, and scallions, served with a side of sour cream 5 / 8

# Happy Hour Cocktails \$5



## Irish Zombie Crush

**#1 Happy Hour Drink!**

Your choice of Vodka or Irish Whiskey shaken with a combination of fresh squeezed lemon, lime, orange and grapefruit juices and served over ice - or try the Classic Orange Crush 5 / 7.50

## Baltimore Blondie

Half Guinness Blonde, half cider 5 / 7.50

## Phoenix Rising

Harp, cider and a splash of black currant 5 / 7.50

## Severna Park Cosmo

Apple Vodka, triple sec, tart cranberry, shaken and served up 5 / 8.50

## Summer Crush

Ask your bartender for today's fresh offering! Vodka, triple sec, fruit juice 5 / 7.50

## Summer Sangria

House blend wine, peach liqueur, spices, seasonal fruit over ice 5 / 7.50

## Mint Julep

Bourbon, simple syrup, fresh mint, splash of soda 5 / 7.50

## Dublin Mule

Irish Whiskey, ginger beer, lime, in a tin mug 5 / 7.50

**All house brand spirits with mixers \$4**

**Domestic bottled beers \$3**

**House Wines \$4**

Ask your server or bartender about our featured local craft beers, additional selections of imported beers, wines and spirits including our extensive selection of imported Irish Whiskeys.