

First choose your protein:

HAND  
FORMED  
½ LB  
BURGER  
7.00

GRILLED OR  
FRIED  
CHICKEN  
6.00

HOMEMADE  
VEGGIE  
BURGER  
7.00

Then choose your toppings:

CHEESE: **American (+.50), Mozzarella (+.50),  
Swiss (+.50), Gorgonzola (+1.00),  
Sharp Cheddar (+.50)**

VEGGIES (FREE): **Lettuce, Tomato, Raw Onion**

VEGGIES + SUCH (+.50): **Sautéed Onions,  
Sautéed Mushrooms, Grilled Onions,  
Jalapeños, Frizzled Onions, Pickles, Sauerkraut,  
Coleslaw, Red/Green Pepper Slices,**

MORE TOPPINGS: **Avocado (+1.00), Bacon (+1.50),  
House Cut Fries (+1.00), Cajun Fries (+1.00), Sweet  
Potato Fries (+1.00), Fried Pickles (+1.00), Fried  
Jalapeño Bottle Caps (+1.00), Fried Tomato (+.75),**

UNUSUAL TOPPINGS: **Fried Egg (+1.50),  
Pulled Pork (+2.00), Mac n' Cheese (+2.00),**

DRESSINGS (+.25): **BBQ, Horseradish Sauce,  
Chili Infused Ranch, Mayonnaise, Chipotle  
Mayonnaise, Honey Mustard, Spicy Mustard,  
Sour Cream, Bleu Cheese Dressing, Buffalo  
Sauce, Marinara Sauce, Garlic Aioli**

SIDES: **House Cut Fries (+1.00) Cajun Fries  
(+1.00), Summer Slaw (+1.00), Mac n' Cheese  
(+3.00), Sweet Potato Fries (+1.50),  
Steamed Vegetables (+1.00)**

Try our Signature burger  
THE MCGRATH BURGER  
**melted gorgonzola, grilled red onion, fried  
tomato, bacon & horseradish sauce 10.50**

# McGrath's Tavern

*casual dining*

## *Weekly Specials*

(In-house only after 6pm)

Monday - Slider Night  
Tuesday – Beer & Burger Night  
Wednesday – Wing Night  
Thursday Night – Prime Rib Night

## *Happy Hour*

ALL WEEK LONG  
4-7PM

## *We Cater!*

Check out our website for our buffet  
options

[WWW.MCGRATHSTAVERN.COM](http://WWW.MCGRATHSTAVERN.COM)



845 • 855 • 0800

## STARTERS, SOUPS, AND SALADS

**CHICKEN TENDERS** FRIED GOLDEN BROWN IN OUR HOMEMADE BATTER **10**

**WINGS** YOUR CHOICE OF BUFFALO, BBQ, ROYALE, OR THAI CHILI **10**

**FRIED PICKLES** HOUSE BATTERED PICKLE CHIPS, CHILI INFUSED RANCH FOR DIPPING **7**

**SLIDERS** SMOKED GOUDA, APPLES, BACON JAM, FRIZZLED ONION **10**

**THAI CHILI CALAMARI** JUST THE RIGHT AMOUNT OF SWEET AND SPICY **13**

**SPINACH ARTICHOKE DIP** SERVED WITH PITA BREAD FOR DIPPING **9**

**FRIED MOZZARELLA** MADE IN HOUSE, SERVED WITH MARINARA **7**

**SHRIMP COCKTAIL** FRESH JUMBO SHRIMP SERVED WITH HOUSE MADE COCKTAIL SAUCE & LEMON WEDGE **12**

**BEER CLAMS** SMITHWICK'S BEER, BACON, GARLIC BROTH WITH A DOZEN LITTLE NECK CLAMS **12**

**SMOKED NACHOS** SMOKED GOUDA & CHEDDAR CHEESE SAUCE, ONIONS, TOMATOES, JALAPEÑOS, CHOPPED BRISKET **12.5**

**PORK WINGS** FOUR MINI PORK SHANKS TOSSED IN OUR ROYALE SAUCE, SERVED WITH BUTTERMILK RANCH DIPPING SAUCE **10**

**MINI SAUSAGE & PEPPER HOAGIES** SAUSAGE AND PEPPERS ON THREE BABY HOT DOG ROLLS **8**

**CROCK O' ONION SOUP** LAYERED WITH CROUTONS & CHEESE **6**

**COWBOY CAVIAR** CORN, KIDNEY BEANS, GREEN & RED PEPPERS, RED ONION, TOMATOES, CILANTRO TOSSED OVER A BED OF LETTUCE **9.5**

**COLLEEN'S COBB SALAD** AVOCADO, TOMATOES, HARDBOILED EGGS, BACON, AND GORGONZOLA CHEESE **9.5**

**BOWTIE BLT SALAD** BOWTIE PASTA, BACON, TOMATO AND LETTUCE TOSSED IN RANCH DRESSING **8.5**

### KID'S HALF PINT MENU

ALWAYS \$7

**GRILLED CHEESE** WITH BACON & TOMATO

**FISH & CHIPS** HOUSE BATTERED COD WITH FRIES.

**MAC & CHEESE** SMOKED GOUDA & CHEDDAR SAUCE WITH BACON

**MINI BURGERS** CHEESE OR NO CHEESE – YOUR CHOICE!

**CHICKEN TENDERS & FRIES**

## PUB GRUB

**MAC & CHEESE** SMOKED GOUDA & CHEDDAR SAUCE WITH BACON **8**

**FISH & CHIPS** GUINNESS STOUT BATTERED WITH OUR HOUSE CUT FRIES **14**

**REUBEN** SLICED CORNED BEEF, SWISS, SAUERKRAUT AND RUSSIAN DRESSING SERVED ON TOASTED MARBLE RYE **12**

**PUB CHICKEN** TWO CHICKEN BREAST FILLETS TOSSED IN OUR HOMEMADE BATTER WITH PUB GRAVY AND MASHED POTATOES **14**

**BALBOA** THIN SLICED ROAST BEEF & MELTED SWISS SERVED ON A GARLIC HOAGIE ROLL WITH AU JUS FOR DIPPING **9**

**SHEPARD'S PIE** LAMB STEW STYLE WITH VEGGIES, AND A MASHED POTATO CRUST **14**

**CHICKEN BLT WRAP** GRILLED CHICKEN, TOMATOES, LETTUCE, BACON, AND RANCH DRESSING **9**

**PULLED PORK WRAP** SUMMER SLAW, WHITE BBQ SAUCE, SLOW ROASTED PULLED PORK **9**

**FRANK'S BIG BRISKET SANDIE** SMOKE SAUCE, SAUTÉED ONIONS, SMOKED MOZZARELLA & CAROLINA VINAIGRETTE FOR DIPPING/DRENCHING **8**

**SHRIMP PO' BOY** JUMBO SHRIMP, LETTUCE, AND HOMEMADE REMOULADE SERVED ON A HOAGIE ROLL **12.5**

**VEGGIE WRAP** PICKLED EGGPLANT, SAUTÉED ONIONS, ROASTED RED PEPPERS, SMOKED MOZZARELLA, LETTUCE, TOMATO, OIL & VINEGAR **8**

## MAIN FARE

**DRUNKEN CHICKEN** PAN SEARED CHICKEN, RICH LEMON BUTTER & WHITE WINE SAUCE OVER SEASONED RICE **18**

**CHUCK WAGON** 1/3 PORTION RIBS, GRILLED SHRIMP & WHITE BBQ WINGS, SERVED WITH A SIDE OF SUMMER COLESLAW **18**

**SALMON TARRAGON** FRESH ATLANTIC SALMON FILET TOPPED WITH A COOL TARRAGON CHIVE SAUCE, SERVED OVER RICE **20**

**TEQUILA LIME SHRIMP** SHRIMP, PEPPERS, ONIONS & TOMATOES, SAUTÉED IN A LIGHT TEQUILA LIME SAUCE OVER LINGUINE. **21**

**TAVERN STYLE SHORT RIBS** SHORT RIBS ON THE BONE, BEER BRAISED WITH VEGGIES, SERVED OVER DIRTY MASHED POTATOES **17**

**GORGONZOLA CHICKEN** SAUTÉED CHICKEN BREAST IN A RED WINE & GORGONZOLA REDUCTION, SERVED OVER MASHED **18**

**WHISKEY SIRLOIN** 8OZ SIRLOIN STEAK, IRISH WHISKEY & PEPPERCORN CREAM, SERVED WITH A SIDE OF ROASTED POTATOES & VEGGIES **19**

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE.

