SNACK 'N SHARE

Enjoy shareable starters and snacks for the perfect start to your meal!

LOADED NACHOS

Nachos topped with pulled chicken, cheddar cheese sauce, melted mozzarella & cheddar cheese. Finished with pico de gallo and chives. Served with salsa and guacamole.

Vegetarian option: Pulled Oumph!

SHRIMP TACO TREAT FOR ONE!

Tortilla with crispy fried vannamei shrimp, jalapeño-pickled slaw, chili mayo and lime. Topped with chives.

OUESADILLAS

WITH CHICKEN

Tortilla with pulled chicken, pico de gallo and melted mozzarella & cheddar cheese. Served with guacamole and sour cream.

WITH OUMPH! (VEGAN)

Tortilla with Oumph!, pico de gallo and vegan cheese. Served with guacamole and salsa.

DIRTY FRIES

Crispy french fries topped with bacon, jalapeños, pico de gallo, finely chopped parsley and cheddar cheese sauce.

O'LEARYS PINSA

VERDE

Pinsa with grilled zucchini, grated mozzarella & cheddar, olives, cocktail tomatoes, baby leaves and pickled red onion. Topped with aioli and parmesan.

PEPPERONI 'N CHICKEN

Pinsa with tomato sauce, grated mozzarella & cheddar, pepperoni, pulled chicken and parmesan. Topped with a spicy honey dressing.





SIGNATURE CHICKEN WINGS

CLASSIC BUFFALO WINGS

Deep-fried chicken wings tossed in O'Learys Buffalo sauce.
Served with celery sticks and creamy blue cheese dip.
15 pcs | 10 pcs | 5 pcs

PARMESAN & GARLIC WINGS

Deep-fried chicken wings tossed in a creamy parmesan & garlic sauce.

Served with celery sticks and a parmesan & garlic dip.

15 pcs | 10 pcs | 5 pcs

RED HOT WINGS

Deep-fried chicken wings, served with a red hot sauce and ranch dip on the side.

15 pcs | 10 pcs | 5 pcs

GARLIC BREAD

Sourdough baguette gratinated with cheese and garlic butter. Served with creamy aioli.

Add: Pico de gallo

O'LEARYS COMBO PLATE

Two crispy cheese sticks, two spicy jalapeño poppers, two onion rings, nachos, pickles, carrot and celery sticks. Served with aioli and salsa.



PLEASE ASK OUR STAFF ABOUT ALLERGENS OR THE ORIGIN OF THE MEAT

BURGERS

Enjoy our juicy 152 g burgers served in a freshly toasted potato bun. All burgers and sandwiches come with crispy french fries and pickles.

CHILI 'N JALAPEÑO BURGER

Burger with deep-fried onions, jalapeños, chili mayo, pepper jack cheese, crisp lettuce and one jalapeño popper.

Great with: Black Bear Zinfandel

KOREAN FUSION BURGER

Burger with Korean BBQ glaze, sesame & chili-pickled cucumber, jalapeño-pickled slaw, cilantro and chili mayo. Served with a kick of sesame and chili on the fries.

Great with: Erdinger Hefe Weissbier

BOSTON BACON BBQ BURGER

Burger with hamburger dressing, bacon, deep-fried onions, crisp lettuce, O'Learys signature BBQ sauce and cheddar cheese.

Great with: Brooklyn Stonewall Inn IPA

CHEDDAR CHEESE BURGER

Burger with hamburger dressing, double cheddar cheese, crisp lettuce, pickles and caramelized onion.

Great with: Brooklyn Lager

BUFFALO FRIED CHICKEN BURGER

Crispy fried chicken with ranch dressing, pickles, crisp lettuce and red hot sauce.

Great with: 1664 Blanc





CRISPY VEGAN BURGER GREEN CHOICE

Crispy plant-based burger with Korean BBQ glaze, pico de gallo, vegan mayo, crisp lettuce and vegan cheese.

Great with: Carlsberg Hof

GRILLED CHICKEN SANDWICH

Grilled chicken fillet in a sourdough baguette with ranch dressing, guacamole, pico de gallo, parmesan and crisp lettuce. Served with a ranch dip on the side.

Great with: Brooklyn Lager

PERFECT MATCH!

That extra kick to boost your burger 2 ONION RINGS & 1 AIOLI DIP

BURGER BUDDIES

DIP SAUCES

BEARNAISE | CHEESE SAUCE CHILI MAYO | AIOLI | RANCH PARMESAN & GARLIC BLUE CHEESE

SIDES:

ONION RINGS
JALAPEÑO POPPERS
CHEESE STICKS

SWITCH IT UP

UPGRADE BURGER:

ADD BACON ADD EXTRA CHEDDAR

UPGRADE FRIES:

SWEET POTATO FRIES TRUFFLE FRIES

Truffle-seasoned fries topped with parmesan and parsley. Served with aioli on the side.

French fries can also be switched for a FRESH HOUSE SALAD.

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MAINS

Discover our main courses - classics inspired by Boston. There's something for every taste!

O'LEARYS BBQ RIBS

Juicy baby back ribs glazed with O'Learys signature BBQ sauce, topped with pickled jalapeños, chives and a touch of cilantro. Served with french fries, fried onion rings and coleslaw.

Great with: Brooklyn Stonewall Inn IPA

O'LEARYS STICKY GLAZED SALMON

Grilled salmon fillet with O'Learys whiskey glaze, sautéed vegetables and grilled lemon. Served with sweet potato fries and extra whiskey glaze on the side.

Great with: Black Bear Chardonnay

SURF 'N TURF

Grilled sirloin steak and garlic-sautéed vannamei shrimp. Served with oven-roasted cherry tomatoes, pan fried haricots verts, béarnaise sauce and french fries.

Upgrade fries to potato gratin Great with: Black Bear Zinfandel

CLASSIC STEAK

SIRLOIN | TENDERLOIN

Grilled sirloin or tenderloin steak served with oven-baked cherry tomatoes, thyme-roasted onion, french fries together with béarnaise and red wine sauce.

Upgrade fries to potato gratin

Great with: Xavier Côtes du Rhône EKO

CLASSIC PEPPER STEAK

Classic pepper steak on beef tenderloin, topped with deep-fried onions and parsley. Served with creamy peppercorn sauce, oven-baked cherry tomatoes and potato gratin.

Great with: Xavier Côtes du Rhône EKO



CLASSIC CAESAR SALAD

50 FRESH!

GRILLED CHICKEN

| CRISPY CHICKEN

Classic Caesar salad with grilled or crispy deep-fried chicken, bacon, crunchy croutons, romaine lettuce and parmesan. Topped with pickled red onion and served with cheesy garlic bread.

Great with: Kein Name Riesling

STEAK 'N BLUE CHEESE SALAD

Salad with grilled sirloin, haricots verts, cherry tomatoes, baby leaves, cabbage and carrots. Topped with crumbled blue cheese, pickled red onion, parsley and deep-fried onions. Served with a blue cheese dip.

100g STEAK | 200g STEAK |

Great with: Black Bear Zinfandel

SIZZLING FAJITAS

CHICKEN | VANNAMEI SHRIMP

STEAK | OUMPH!

Your choice of fajita-seasoned protein with sautéed peppers and onions. Served with tortilla, grated mozzarella & cheddar, lime, salsa, sour cream and guacamole.

Great with: 1664 Blanc

FISH 'N CHIPS

Crispy deep-fried cod topped with deep-fried parsley. Served with tartar sauce, grilled lemon, jalapeño-pickled slaw and french fries.

Great with: Brooklyn Lager

NOTHING F!SHY 'N CHIPS (VEG)

Crispy fried plant-based fillets topped with deep-fried parsley. Served with tartar sauce, grilled lemon, jalapeño-pickled slaw and french fries.

Available as vegan! Great with: Brooklyn Lager

PASTA ALFREDO

CHICKEN | VANNAMEI SHRIMP

STEAK | OUMPH!

Pasta with cream, parmesan, your choice of blackened protein and pico de gallo. Served with cheesy garlic bread.

Great with: Va Bene Sangiovese EKO

PLEASE ASK OUR STAFF ABOUT ALLERGENS OR THE ORIGIN OF THE MEAT!

AFTER DINNER

We've saved the best for last! Treat yourself to our delicious desserts and lovely drinks!

DESSERTS

PECAN CHEESECAKE

Creamy vanilla cheesecake topped with pecans, caramel sauce and raspberry sauce.

CLASSIC SUNDAE

Three scoops of ice cream topped with whipped cream, chocolate sauce, raspberry sauce and crushed nuts.

BROWNIE

Brownie served with chocolate ice cream, crushed nuts, whipped cream and chocolate squee

CHOCOLATE CHIP SKILLET COOKIE

Freshly baked chocolate chip cookie served with vanilla ice cream, chocolate sauce, raspberry sauce and a sprinkle of flaky salt.



DRINKS

IRISH COFFEE

Tullamore D.E.W. Whiskey, brown sugar, coffee and whipped cream.

ESPRESSO MARTINI

Koskenkorva Climate Action vodka, Bols coffee and espresso.

BOSTON COFFEE

Bailey's, Frangelico, coffee and whipped cream.

CHOCO CRUSH

Minttu Choco, hot chocolate and whipped cream.

CHECK OUT THE DRINKS MENU FOR MORE COCKTAIL OPTIONS!

MII KSHAKFS

STRAWBERRY

Classic strawberry-flavored milkshake topped with whipped cream.

CHOCOLATI

Classic chocolate-flavored milkshake topped with whipped cream.

AVEC

BAILEYS

BRAASTAD VS

BRUGAL 1888

BACARDI 8 AÑOS

MONKEY SHOULDER

MACALLAN DB CASK

MAKER'S MARK

BOULARD GRAND SOLAGE

CALVADOS

COFFEE

COFFEE

TEA

CAFFÈ LATTE

CAPPUCCINO

ESPRESSO

PLEASE ASK OUR STAFF ABOUT ALLERGENS!

BEVERAGES

SPARKLING WINE

CHAMPAGNE MOËT & CHANDON BRUT (FRA) LOS MONTEROS CAVA BRUT (SPA)

WHITE WINE

BLACK BEAR CHARDONNAY (USA) VA BENE TREBBIANO EKO (ITA) KEIN NAME RIESLING (GER)

ROSÉ WINE

LAROCHE ROSÉ (FRA)
TENUTE FIOREBELLI ROSÉ EKO (ITA)

RED WINE

BLACK BEAR ZINFANDEL (USA)
VA BENE SANGIOVESE EKO (ITA)
FAUSTINO VII RIOJA (SPA)
BASSO VALPOLICELLA RIPASSO (ITA)
XAVIER CÔTES DU RHÔNE EKO (FRA)

CIDERS

GALIPETTE CIDRE EKO

BREEZER (ASK FOR FLAVORS)

SOMERSBY CIDER (ASK FOR FLAVORS)

SOMERSBY PEAR CIDER (ON TAP) 50cl | 99

BEER ON TAP

BROOKLYN LAGER

1664 BLANC

STAROPRAMEN

CARISBERG EXPORT

BROOKLYN STONEWALL INN IPA

GUINNESS DRAUGHT

VISITOR'S TAP (Ask your bartender)

CARLSBERG HOF

Ask your bartender for more options

BEER ON BOTTLE

ERIKSBERG LAGER

ERIKSBERG KARAKTÄR BÄRNSTENSLAGER

MILLER GENUINE DRAFT

ESTRELLA GALICIA GLUTEN

FREE

CARLSBERG HOF

ERDINGER HEFE WEISSBIER

LAGUNITAS IPA

NEW CARNEGIE BREWERY & OTHER SPECIALS (ASK YOUR BARTENDER)

NON ALCOHOLIC

BEER

1664 BLANC (0,0%)

BROOKLYN SPECIAL EFFECTS (0,5%)

CARLSBERG EKO (0,5%)

CIDER

SOMERSBY CIDER (0,0%) (ASK FOR FLAVORS)

WINE

VINTENSE (Chardonnay/ Merlot)

VINTENSE (Sparkling)

SODA

RAMLÖSA

PEPSI, PEPSI MAX, ZINGO, 7UP ZERO

RED BULL (ORIGINAL/ SUGARFREE/PINK EDT.)









