

# SNACK 'N SHARE

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

## LOADED NACHOS

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

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.

## QUESADILLAS

### 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 aioli.

## O'LEARYS PINSA

### VEGGIE

Pinsa with artichoke wedges, grated mozzarella & cheddar, olives, cocktail tomatoes, lettuce and pickled red onion. Topped with aioli and parmesan.

### PEPPERONI 'N CHICKEN

Pinsa with tomato sauce, pepperoni, pulled chicken, parmesan, grated mozzarella & cheddar cheese. 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 red hot sauce and ranch dip.

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, half of a cheese quesadilla, pickles, carrot and celery sticks. Served with aioli and guacamole.

←  
CAN'T DECIDE?  
GO ALL IN!

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, jalapeño, 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



Double Boston Bacon BBQ Burger



Korean Fusion Burger

## 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

## BURGER BUDDIES

### DIP SAUCES

BÉARNAISE | RANCH | AIOLI  
BLUE CHEESE | CHILI MAYO  
PARMESAN & GARLIC

### SIDES:

ONION RINGS  
JALAPEÑO POPPERS  
CHEESE STICKS  
CORN ON THE COB  
Grilled corn on the cob  
topped with grated parmesan.

## SWITCH IT UP

### UPGRADE BURGER:

ADD BACON

### 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 to 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 jalapeño, chives and a touch of cilantro. Served with french fries, fried onion rings and coleslaw.

Great with: Brooklyn Stonewall Inn IPA

## 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

## O'LEARYS STICKY GLAZED SALMON

Grilled salmon fillet with O'Learys whiskey glaze, sautéed vegetables and grilled lemon. Served with sweet potato fries and 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, grilled corn on the cob, béarnaise sauce, and a baked potato topped with sour cream and chives.

Great with: Black Bear Zinfandel

## CLASSIC STEAK

SIRLOIN | TENDERLOIN

Grilled sirloin or tenderloin steak served with oven-baked cherry tomatoes, grilled pimiento de padrón, french fries, together with béarnaise and red wine sauce.

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

### UPGRADE YOUR FRIES

POTATO GRATIN + 29 | BAKED POTATO + 29

Side can also be switched to FRESH HOUSE SALAD.

## CLASSIC CAESAR SALAD

GRILLED CHICKEN | CRISPY CHICKEN

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

Passande dryck: Kein Name Riesling

**SO FRESH!**

## O'LEARYS SHRIMP SALAD

Salad with garlic-sautéed vannamei shrimp, sesame & chili-pickled cucumber, baby leaves, mango, mint, pickled red onion and nachos. Topped with finely chopped chives and served with a creamy mango & lime dressing.

Vegetarian option: Pulled Oumph!

Great with: Tenute Fiorebelli Trebbiano EKO

## 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

## PASTA ALFREDO

CHICKEN | VANNAMEI SHRIMP  
STEAK | OUMPH!

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

Great with: Tenute Fiorebelli Sangiovese EKO



O'Learys BBQ Ribs

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# 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 sauce.

### CHOCOLATE CHIP SKILLET COOKIE

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



## DRINKS

### IRISH COFFEE

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

### ESPRESSO MARTINI

Koskenkorva Climate Action vodka, Bols coffee, espresso.

**CHECK OUT THE DRINKS MENU  
FOR MORE COCKTAIL OPTIONS!**

## MILKSHAKES

### STRAWBERRY

Classic strawberry-flavored milkshake topped with whipped cream.

### CHOCOLATE

Classic chocolate-flavoured milkshake topped with whipped cream.

## AVEC

BAILEYS  
BRAASTAD VS  
BRUGAL 1888  
BACARDI 8 AÑOS  
FAMOUS GROUSE  
MACALLAN DB CASK  
MAKER'S MARK  
BOULARD GRAND SOLAGE  
CALVADOS

## COFFEE

LAVAZZA COFFEE  
TEA  
CAFFÉ LATTE  
CAPPUCCINO  
ESPRESSO

PLEASE ASK OUR STAFF ABOUT ALLERGENS!

**AFTER DINNER**

# BEVERAGES

## SPARKLING WINE

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

## WHITE WINE

BLACK BEAR CHARDONNAY (USA)  
TENUTE FIOREBELLI TREBBIANO EKO (ITA)  
KEIN NAME RIESLING (GER)

## ROSÉ WINE

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

## RED WINE

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

## CIDERS

GALIPETTE CIDRE EKO  
SOMERSBY PEAR CIDER (ON TAP)  
SOMERSBY CIDER (ASK FOR FLAVOURS)  
BREEZER (ASK FOR FLAVOURS)

## BEER ON TAP

BROOKLYN LAGER  
1664 BLANC  
STAROPRAMEN  
CARLSBERG EXPORT  
BROOKLYN STONEWALL INN IPA  
GUINNESS DRAUGHT  
PLAYA DE BROOKLYN LIME LAGER  
CARLSBERG HOF  
Ask your bartender for more options

←  
**VISITOR'S TAP**

## 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.)



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