

# the field

IRISH PUB & EATERY

3281 GRIFFIN ROAD, DANIA BEACH, FLORIDA

## DRINK SPECIALS

**LOCAL CRAFT BEER JUST \$5 ALL DAY EVERYDAY**

FROM 3 SONS BREWING, DANIA BEACH

LITE CRISPY BOIS AMERICAN LAGER + OCEAN PARK PILSNER + FIELD BANYAN RED ALE

### TITO'S ESPRESSO MARTINI

TITO'S VODKA, MR BLACKS COFFEE LIQUEUR, ESPRESSO, DEMERARA. 14

- Add cream or Five Farms Irish Cream to lighten it up -

### CRAFT IRISH WHISKEYS

GLENDALOUGH DOUBLE BARREL 5 | THE FIGHTING 69TH 5 | LOST IRISH 6

## Appetizers

### WEDGE SALAD

Iceberg wedge, housemade blue cheese dressing, gorgonzola, Applewood bacon, tomato, scallions. 14

**FIRECRACKER SHRIMP** - Crispy fried shrimp, sweet & spicy sauce. 13

### TURNER NEW ZEALAND LAMB CHOPS

100% Grass-fed, free-range, flame-grilled New Zealand Lamb (4), fresh mint pesto. 22

## Featured Dishes

### PISTACHIO CRUSTED TROUT

Pistachio Parmesan crusted Rainbow Trout, citrus hollandaise sauce.

White rice and vegetables. 24

### RIBEYE STEAK

14oz Flame-grilled Ribeye, roasted garlic thyme butter. Mashed potatoes, green beans, carrots. 45

## — THE CELTIC ROCK EXPERIENCE —

**12OZ NEW YORK STRIP | 14OZ RIBEYE | 8OZ FILET MIGNON**

Experience cooking our premium Certified Black Angus Braveheart steaks on a 700 degree lava rock right on your table! With Gaelic sauce, Barrywall butter, fresh chimichurri. 45

- FEATURED DISHES & CELTIC ROCK SERVED WITH COMPLIMENTARY COUNTRY BREAD & HONEY BUTTER. -

## Dessert

**CARROT CAKE** - whipped cream. 11

**SLÁINTE!**

# On Tap

**NEW ROGUE CHOCOLATE STOUT (NITRO)**  
**LOCAL 3 SONS LITE CRISPY BOIS AMERICAN LAGER**  
**LOCAL 3 SONS OCEAN PARK PILSNER**  
**LOCAL THE FIELD'S BANYAN RED ALE**  
**LOCAL TARPON RIVER HONEY LOVE**  
**LOCAL GULFSTREAM GRAPHIC IPA**  
**CIGAR CITY JAI ALAI IPA**  
**GUINNESS, HARP, SMITHWICKS**  
**BLUE MOON, STELLA ARTOIS**  
**FUNKY BUDDHA FLORIDIAN HEFE**

## Bottles & Cans

**GOOSE ISLAND BOURBON COUNTY STOUT**  
2018 Barrel aged stout. 14% ABV with intense, notes of espresso, dark chocolate, anisette, vanilla & oak 16oz BTL: \$25  
3 Sons Strawberry Bling Gose  
Ommegang Dream Patch Sour (fruited sour),  
Collective Arts - Jam Up The Mash (hoppy sour),  
Corona, Corona Light, Heineken,  
Heineken Light, Yeungling, Boddingtons,  
Angry Orchard Cider, Budweiser, Bud Light,  
Miller Lite, Michelob Ultra, Whiteclaw Black Cherry,  
Duvel, Orval Trappist Ale,  
Guinness Nitro Cold Brew Coffee,  
Guinness 0.0 NA, Heineken Zero.

## Cocktails

**BLACK PEPPER LIME GIN & TONIC**  
Glendalough Botanical Gin, Fevertree  
Mediterranean tonic, fresh lime, black peppercorns. 9

**PRICKLY PEAR MARGARITA**  
Altos Silver tequila, prickly pear nectar,  
Grandeza orange liqueur, agave syrup,  
fresh lime juice, sugar & salt rim 13

**THE WICKLOW WOLFHOUND**  
Glendalough Rose Gin, fresh grapefruit, watermelon,  
pear and lemon juices, extra dry DOCG Prosecco,  
rosemary ginger syrup. 9.5

**TITO'S ESPRESSO MARTINI**  
Tito's vodka, Mr Blacks coffee liqueur,  
espresso, demerara. 14  
- Add cream or Five Farms Irish Cream to lighten it up -

**CARAMEL APPLE SHOT**  
Proper Twelve Irish Apple Whiskey, Shanky's Whip  
Irish caramel and Bailey's Irish cream liqueur. 6

# Wines

**THE PRISONER UNSHACKLED  
BRUT SPARKLING**  
*California 38*

**BARONE FINI PINOT GRIGIO**  
*Valdadige DOC, Italy 8 | 32*

**OYSTER BAY SAUVIGNON BLANC**  
*Marlborough, NZ 8.5 | 32*

**SEAGLASS RIESLING**  
*Central Coast, California 7 | 25*

**LA CREMA CHARDONNAY**  
*Monterey, California 10 | 35*

**HAMPTON WATER ROSÉ**  
*South of France 10 | 35*

**MEIOMI PINOT NOIR**  
*California 12 | 42*

**CLOS DE LOS SIETE MALBEC**  
Malbec, Merlot, Syrah, Cabernet Sauvignon,  
Petit Verdot, Cabernet Franc.  
*Mendoza, Argentina 12 | 42*

**CHATEAU STE MICHELLE CABERNET**  
*Indian Wells, California 13 | 45*

**JUSTIN CABERNET SAUVIGNON**  
*Paso Robles, California 27 (half bottle)*

**MURPHY GOODE MERLOT**  
*California 8 | 28*

**BERINGER MAIN & VINE CALIFORNIA**  
Pinot Grigio, Chardonnay,  
Merlot or Cabernet Sauvignon,  
White Zinfandel 6.5

**BLACKBERRY SPRITZ**  
Tito's vodka, fresh blackberries, blackberry puree,  
lime juice, simple syrup and soda water. 11

**PINEAPPLE MARTINI**  
Whiteclaw pineapple vodka, triple sec, pineapple juice,  
sweet and sour. 11

**THE ULTIMATE OLD FASHIONED**  
Four Roses Bourbon, simple syrup, Angostura bitters,  
orange bitters, orange, Luxardo cherry. 15

**IRISH OAK-FASHIONED**  
Glendalough single pot still Irish oak aged whiskey,  
Guinness stout orange oleo-saccarrum,  
Luxardo cherry. 16

**BELFAST COFFEE**  
Glendalough Irish Poitín, cold brew coffee, demerara  
syrup, cream, fresh grated nutmeg. 9

**LOST IRISH COFFEE**  
Lost Irish Whiskey, Colombian coffee,  
demerara syrup, fresh cream. 9  
LOST IRISH WHISKEY COMBINES GRAIN, MALT & POT STILL  
WHISKIES FINISHED IN CASKS FROM 6 CONTINENTS.

# the field

IRISH PUB & EATERY

## Soups

### SOUP OF THE DAY

Ask your server for details. 5 | 8

### IRISH POTATO SOUP

Cream of potato, cheddar cheese, bacon, green onions. 6 | 9

## Starters

### COUNTRY BREAD

with honey butter 4.5

### SMALL HOUSE SALAD

Mixed greens, tomatoes, carrots, red onion, croutons. 5

#### — DRESSINGS —

*Balsamic Vinaigrette, Herb Ranch, Blue Cheese Honey Mustard, Thousand Island or Oil & Vinegar.*

### SMALL CAESAR SALAD

Romaine, creamy Caesar dressing, Parmesan, croutons. 6

### IRISH SAUSAGE ROLLS

Irish pork sausage, puff pastry, honey mustard. 13

### FRIED BRIE

Battered brie cheese, raspberry coulis, raspberries, artisan crackers. 14

### SPINACH & ARTICHOKE DIP (GF)

Cream cheese, spinach, artichokes, corn tortillas. 13

### GIANT PRETZEL

Salted Bavarian soft-baked pretzel, beer cheese, Dijon mustard. 13

### MCCABE'S WINGS

Mild, medium, hot or Guinness BBQ. Blue cheese, celery, carrot sticks. 16

### CHICKEN TENDERS

Breaded tenderloins. Guinness BBQ or honey mustard. 12

### SMOKED FISH DIP

Smoked mahi mahi/wahoo, carrots, celery, sesame flatbreads, jalapeno, lemon. 16

### POTATO SKINS

Cheddar, bacon, scallions, sour cream. 12

## Favorites

### SHEPHERD'S PIE

Ground sirloin, peas, carrots, onions, gravy, mashed potatoes. 20 (add grated cheddar +2)

### IMPOSSIBLE™ SHEPHERD'S PIE (V) (GF)

Plant-based vegan 'meat', peas, carrots, onions, mushrooms, corn, gravy, mashed potatoes. 22

### FISH & CHIPS

US Alaskan Cod, steak fries, coleslaw, tartar sauce, lemon. 22.5

### GUINNESS BEEF & MUSHROOM PIE

Roast beef, Guinness demi-glace, mushrooms, carrots, onions, shortcrust pastry. Mashed potatoes, sweet baby peas, gravy. 21.5

### CORNED BEEF & CABBAGE (GF)

Corned beef, cabbage, carrots, red potatoes, herb cream sauce, wholegrain Dijon mustard. 22

### BANGERS & MASH

Irish sausage, mashed potatoes, crispy onion straws, gravy. 17.5

### CLASSIC MEATLOAF

Ground beef meatloaf, gravy, crispy onion straws, mashed potatoes, vegetables. 21

### IRISH CABBAGE ROLLS

Ground sirloin stuffing, cabbage leaves, tomato sauce, Parmesan, mashed potatoes, vegetables. 18

### CHICKEN POT PIE

Chicken breast, mushrooms, carrots, celery, onion, peas, cream sauce, shortcrust pastry, vegetables. 17

#### — ADD A SALAD TO START —

Field of Greens +5 | Classic Caesar Salad +6

**SATURDAY & SUNDAY 11:30AM-2PM**

### THE FULL IRISH BREAKFAST

Irish bacon, Irish sausage, black & white pudding, two eggs, grilled tomato, rustic potatoes, toast.

Includes: tea, coffee or OJ. 15.5

— add baked beans +1.5 —

### BOTTOMLESS BUBBLES OR BLOODY MARYS

JUST \$15 DURING BREAKFAST

**(V) = VEGAN FRIENDLY DISH**

**(GF) = GLUTEN FREE DISH**

# Salads

## **BABY SPINACH SALAD (GF)**

Baby spinach, blackberries, Greek feta cheese, avocado, onion, toasted almonds, blackberry balsamic vinaigrette. 15

## **FIELD HOUSE SALAD**

Mixed greens, onion, tomato, carrots, artichoke hearts, hearts of palm, cheddar, croutons. 14

## **CLASSIC CAESAR\***

Romaine hearts, croutons, Parmesan cheese, Caesar dressing. 13

### **ADD GRILLED OR BLACKENED**

**CHICKEN +8 | MAHI MAHI +10 | SALMON +10**

### **— DRESSINGS —**

*Balsamic Vinaigrette, Herb Ranch, Blue Cheese Honey Mustard, Thousand Island or Oil & Vinegar.*

# Burgers

8OZ OF PREMIUM BLACK ANGUS BRISKET & CHUCK.  
WITH LETTUCE, TOMATO, ONION AND PICKLE.

## **THE CARRICK BURGER\***

Flame-grilled to your liking. 15

*(Cheddar, Swiss, Jack or American cheese +2, Dubliner +3)*

## **THE IRISH-AMERICAN BURGER\***

Dubliner Irish cheddar, Irish bacon. 18.5

## **THE FIELD BURGER\***

Mushrooms, onions, Monterey jack, Guinness BBQ. 17

## **THE B.A.J.A. BURGER\***

Bacon, avocado, jalapenos, American cheese. 17.5

*(Lettuce, Tomato, Onion and Pickle on request)*

## **THE IMPOSSIBLE™ BURGER (v)**

Plant-based, vegan chipotle mayo. 15

# Sandwiches

## **IRISH DIP\***

Roast beef, hoagie, crispy onion straws, au jus. 16  
*(cheese +2 | mushrooms +1 | onions +1)*

## **THE FIELD PUB SANDWICH**

Grilled or blackened chicken, lettuce, tomato, onion, pickle, chipotle mayo, ciabatta. 16

## **REUBEN WRAP**

Corned beef, Swiss, thousand island, sauerkraut, flour tortilla. 16 (on rye bread +1)

## **GARDEN VEGGIE BURGER (v)**

Veggie patty, lettuce, tomato, onion, pickle, kaiser roll, vegan chipotle mayo. 15

## **MAHI MAHI**

Grilled or blackened mahi mahi, lettuce, tomato, onion, pickle, kaiser roll, tartar. 18

## **THE KILKENNY SANDWICH**

Turkey, Swiss cheese, Irish bacon, lettuce, tomato, mayo, toasted farmhouse wheat bread. 15.5

**— BURGERS & SANDWICHES COME WITH —**

*Steak Fries or Colelaw | Veggies +5 | Salad +1 | Onion Rings +2.5*

# Specialties

## **DRUNKEN CHICKEN**

Chicken breast, whiskey mushroom cream, mashed potatoes, vegetables. 22

## **POT ROAST**

Roast beef, Guinness mushroom demi-glace, mashed potatoes, vegetables. 26

## **GAELIC STEAK\***

12oz New York strip, whiskey mushroom cream, mashed potatoes, vegetables. 42

## **BARRYWALL STEAK\* (GF)**

12oz New York strip, seasoned black pepper, Worcestershire butter, mashed potatoes, vegetables. 42

WE EXCLUSIVELY SERVE PREMIUM BLACK ANGUS BEEF. OUR WELL-MARBLED, USDA CHOICE CUTS COME FROM ANIMALS WITH SUPERIOR BLACK ANGUS GENETICS, AGED A MINIMUM OF 28 DAYS.

## **MAHI MAHI FRANÇAISE**

Mahi mahi, white wine, lemon, rice, vegetables. 25

## **PORTADOWN PORK CHOP\***

Blackened or grilled Duroc pork, demi-glace, apple sauce, mashed potatoes, vegetables. 26

## **MAPLE DIJON SALMON (GF)**

Maple Dijon roasted Salmon, rice, vegetables. 26

### **— DISHES ABOVE COME WITH —**

*Country Bread with Honey Butter.*

*SIDES: Green Beans & Carrots, Baby Peas, Mashed, Steak Fries, Rustic Potatoes, Rice.*

*from 5pm: Baked Potato +1, Loaded Baked Potato +3*

### **— ADD A SALAD TO START —**

Field of Greens +5 | Classic Caesar Salad +6

# Desserts

**FAMOUS BREAD PUDDING 10**

**CRÈME BRÛLÉE 10**

**SALTED CARAMEL CHEESECAKE 9**

**DECADENT CHOCOLATE CAKE 10**

**VANILLA BEAN OR CINNAMON ICE CREAM 8.5**

**— SCAN QR CODE FOR —**

## Drinks & Specials



Giftcards Available From  
**THEFIELDFL.COM**