



349 Monroe Detroit, MI

313.964.0007

Carry out available

Hours of Operation:

Mon-Fri

11am-2am

Sat-Sun

10am-2am

Weekend Brunch

10am-3pm

Open earlier on event days.

Appetizers

Killian's Irish Red Beer Cheese Soup
With garlic croutons.
\$ 4.00

Bacon Mac and Cheese
\$ 7.00

Spicy Balls & Hot Sausage
Sweet basil marinara, melted cheese,
peppers and bread.
\$ 7.00

BareAss Wings
Traditional boned.
Sauce them yourself!!
\$ 6.00 for 6, \$ 10.00 for 12,
\$ 16.00 for 20

Chicken Tenders
Half pound, all white meat with Blue cheese
and celery.
\$ 7.00

Chicken and Chorizo Quesadilla
Black bean salsa, cheddar cheese.
\$ 9.00

Rueben Egg Rolls
Corned beef, kraut and Swiss
with a side of
1000 Island.
\$ 6.00

Spinach Dip
with pita chips.
\$ 7.00

Mozzarella Cheese Sticks
Hand cut and breaded.
\$ 7.00

Soft Pretzels
with nacho cheese.
\$ 6.00

Onion rings
Horseradish dipping sauce.
\$ 5.00

House Favorites

Shepherd's Pie
Ground beef in a rich Guinness gravy topped
with potatoes.
\$ 8.00

Super Nacho
Spiced ground beef, nacho cheese, black bean
salsa, black olives and jalapenos with sides
of sour cream, salsa and guacamole.
\$ 11.00

Meat loaf
3 cheeses rolled in the loaf with mashed
potatoes, carrots and mushroom gravy.
\$ 9.00

Corned beef hash and eggs
Cheddar cheese smothered and served with
toast.
\$ 9.00

Bangers and Mash
House made Irish sausage, kraut with
mashed potatoes smothered in gravy.
\$ 9.00

Pulled Pork Sandwich
Hickory smoked pulled pork with fresh slaw
and cheddar on a brioche bun
\$ 9.00

Fish and Chips
1/2 pound of beer battered fish
served with coleslaw, tartar sauce and
lemon.
\$ 11.00

Taco Tuesdays
Chicken, Pork or Blackened Cod
Salsa fresca, lime sour cream,
and cheddar cheese.
\$ 7.00

(Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness)

Groups of six or more are subject to
18% Gratuity

Sandwiches and Such

The FAB (Frickin Awesome Burger)!!!

All natural ground beef, Colby Jack,
house mayo and hickory smoked bacon on a
brioche bun.
\$ 11.00

Shillelagh Burger

All natural ground beef, American cheese,
lettuce, tomato, pickle and onion
on a brioche bun.
\$ 9.00

Mushroom Bacon Swiss Burger

\$ 10.00

Italian Beef Hoagie

Shaved rib-eye grilled to perfection, spicy
gardeniere, provolone and Au Jus.
If you want it rare you better ask!!!
\$ 10.50

Corned Beef and swiss

It might sound funny but we corned it
ourselves,
staked high with swiss on grilled rye.
\$ 11.00

Corned Beef Reuben

With saurekraut, 1000 island dressing and
swiss on grilled rye.
\$ 11.00

Jager Schnitzel

Breaded pork cutlet with mushroom
gravy, mashed potatoes and carrots
\$ 10.00

Blackened Chicken Sandwich

Black bean salsa, Smoked Gouda and
chipotle mayo.
\$ 10.00

Pulled Chicken Salad

Roasted chicken , wine soaked cranberries,
wild rice, toasted chic peas, wonton crisps
and mustard walnut vinaigrette.
\$ 9.00

Steak Fajita Salad

Marinated steak, peppers, onions ,
cheddar chesse and lettuce with sides of
sour cream, guacamole and salsa
\$ 9.00

Chicken Caesar Salad

Romaine lettuce, crutons and
parmesan cheese.
\$ 7.00

Oven Roasted Turkey Club

Its a club so it has thick cut hickory smoked
bacon.
\$ 8.50

Turkey reuben

Fresh in house oven roasted turkey breast,
cole slaw, Swiss and 1000 Island on Rye.
\$ 9.50

Grilled 3 Cheese

Smoked Gouda, Swiss, Cheddar with
roasted red peppers and tomato on
multit-grain bread.
\$ 6.00

Swanky Franky

Beef hotdog wrapped in bacon with mayo,
lettuce, tomato and American Cheese.
\$ 4.25

Dearborn All Beef Natural Casing Hotdog

\$ 2.50

Basket of fries \$ 3.00

Soup of the day \$ 4.00

all sandwiches come with fries
add cheese to hotdog or fries
\$ 1.50

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Weekend Brunch

Saturdays and Sundays Only
10am-3pm

Eggs Benny
\$ 10.00

Monty Cristo

Smoked ham, turkey, provolone, raspberry preserves and real maple syrup.
\$ 9.00

Corned Beef Hash and Eggs

Cheddar cheese smothered and served with toast.
\$ 9.00

Cowboy Hash N Eggs

Crispy potatoes, steak, bacon, Tabasco crimini mushrooms, smoked gouda, whiskey sauce, sunny eggs.
\$ 11.00

Whiskey Apple Pancakes

We figured out a way to get whiskey in our breakfast twice.
\$ 7.00

Halal French Toast

Whipped butter and real maple syrup.
\$ 7.00

Pancakes

Whipped butter and real maple syrup.
\$ 7.00

Biscuits and gravy

Sausage gravy, fresh drop biscuits.
\$ 6.00

Green eggs and Heritage ham
Pesto sauce, ham, shallots scrambled with farm eggs and cheese.
\$ 7.00

Eggs your way with meat, browns and toast
\$ 6.00

Country Boy Omelet

Onions, peppers, tomatoes, potatoes and cheddar cheese. smothered in country grayy
\$ 7.00

Ribeye and eggs

Boz steak, eggs, browns and toast.
\$ 9.00

Sides

Browns \$ 4.00

Bacon \$ 4.00

Home made sausage patties \$ 4.00

Buttermilk Biscuit \$ 2.00

Toast \$ 2.00

Drinks

Coffee \$ 1.50

Orange Juice \$ 3.00

Apple Juice \$ 3.00

Milk \$ 3.00

\$ 3.00 Bloody Marys and Mimosas
with purchase of any brunch entree.

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