Appetizers

Boat of Wings
Unrivaled jumbo rotisserie-baked-then-fried wings and drums in your choice of our signature bomb, barbecue, or buffalo sauces. 15.99.

Pots of Gold
Crispy, twice-baked golden potato skin “pots” topped with cheddar cheese, green onion, and bacon. Served with sour cream on the side. 9.99.

Deluxe Pots of Gold
Pots topped with slow-cooked corned beef, sauerkraut, and Swiss. Served with Thousand Island dressing on the side. 11.99.

Irish Nachos
Seasoned pub chips topped with melted Cheddar & Colby cheeses, lettuce, tomato, onion, and sour cream, with salsa on the side. 9.99. Add seasoned beef 2.50.

Irish Pizza
Herbed flatbread topped with a blend of Hvaratti, Feta, and Parmesan cheeses, diced corned beef, and red and green onion. Served with our horseradish pizza sauce on the side. 10.49.

Pub Chip Plate
A plate of our famous pub chips, fried to a golden brown, served with a side of our mustardy Shamrock sauce on the side for dipping. 5.99.

Chicken Goujons
Strips of fried and breaded whole-meat chicken breast, served with our mouth-watering Shamrock sauce on the side. 8.99.

Fried Pickles
Crisp dill pickle slices beer-battered and fried, served with our tangy bomb sauce on the side. 7.99.

Mussels in Garlic Cream Sauce

Prawns & Cocktail Sauce
Six jumbo shelled and cooked prawns served with our nippy cocktail sauce. 10.99.

Goat Cheese Fritters
Four rich fritters deep-fried to a golden brown, served on a bed of field greens with a light drizzle of raspberry vinaigrette. 8.99.

Irish Soda Bread Plate
There are as many soda bread recipes as there are Irish surnames. Our plate includes five slices of fresh, sweet, crumbly bread made from the O’Bryan family recipe. Served with butter. 5.99.

Smoked Salmon
Delicate oak-smoked salmon, served with zesty capers, diced red onion, diced red and green bell peppers, and toast points. 12.99.
**Salads**

**Celtic Caesar**
Fresh romaine lettuce tossed with Parmesan and red onion in a Caesar dressing, then topped with rye croutons. $9.49.

**Black and Blue Salad**
Crisp romaine lettuce tossed in Parmesan peppercorn dressing, then topped with diced tomatoes, blue cheese crumbles, Parmesan cheese, red onions, and grilled steak to order. $14.99.

**Chef Salad**
Iceberg and romaine lettuce loaded with carrots, red onion, black olives, tomatoes, shredded cheese, and ham, turkey, bacon, & egg. $13.99.

**Dublin Salad**
Fresh field greens topped with dried cranberries, crunchy sunflower seeds, diced red onion, and feta cheese crumbles. We suggest the raspberry vinaigrette. $10.99.

**Garden Salad**
Crunchy iceberg lettuce topped with carrots, green bell peppers, black olives, red onion, and shredded cheese. $10.99.

**Dressing Choices:** Ranch, Parmesan Peppercorn, French, Raspberry Vinaigrette, Poppyseed, Caesar, Honey Mustard, 1000 Island, Low-fat Ranch, Low-fat Italian, Blue Cheese or Oil & Vinegar.

*Note:* All full salads include a slice of soda bread. Request no bread for a gluten-free meal (exception: croutons on Caesar).

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**Soups & Sides**

- Homemade Cole Slaw $3.49
- Veggie of the Day $4.49
- House Side Salad $4.49
- Champ (Mashed Potatoes) $3.49
- Side of Pub Chips $3.99

- Corn Chowder
- Soup of the Day
  - Cup $4.49
  - Bowl $6.49

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May you have food and raiment, a soft pillow for your head. May you be forty years in heaven before the devil knows you’re dead. - Irish Toast
Hamburger®
Hearty half-pound Angus burger topped to order, served on freshly-baked Brioche. 10.99.

BLT
Grilled white artisanal toast with bacon, lettuce, tomato, and mayonnaise. 9.99.

Breaded Tenderloin
A nod to our more recent heritage. Enormous breaded Indiana pork tenderloin, served with lettuce, tomato, onion, & pickle, on a fresh, soft brioche bun. 9.99.

Molly Malloy
Deli-sliced roasted turkey, coleslaw, Swiss cheese, and Thousand Island dressing sandwiched between Panini-grilled rye. 10.99.

Beyond Burger
The world’s 1st plant-based burger that looks & cooks like beef. Served on a fresh brioche bun with lettuce, tomato, onion, pickle, and a side of pub chips. 12.99

Reuben
Zesty hand-pulled corned beef, sauerkraut, and Swiss cheese, with Thousand Island Dressing on Panini-grilled rye. 10.99.

Classic Toasted
Maggie’s Favorite. A classic ham & cheese, Irish style. Panini-grilled white artisanal toast with ham, cheese, tomato, and red onion. 10.99.

Fish Sandwich
Choose between a fried or pan-seared fish filet on a soft brioche bun with lettuce, tomato, onion, and pickle. 11.99.

Chicken Sandwich
Seasoned grilled chicken breast served on a soft brioche bun, topped to order. 9.99.

Veggie Sandwich
Sautéed green and red bell peppers, zucchini, squash, mushrooms and onions with Feta cheese and raspberry vinaigrette dressing. Served on white artisanal toast. 9.99.

Full Irish Breakfast - All Day, Every Day*
Two eggs cooked to order, savory grilled banger sausage, crispy bacon, pan-roasted tomato slices, and our famous pub chips, served with white or rye toast, or soda bread. 10.99.

“Sláinte!” (pronounced 'slawn-cha'). Meaning “Health!”
A common toast in Ireland, the equivalent to “cheers.”
Tim’s “Hello” Connemara Chicken
Tender grilled chicken breast smothered in our exclusive Connemara cream sauce, made with bacon, cream, onions, mushrooms, and Irish Mist. Served with sides of our mashed potatoes & vegetable of the day and a slice of soda bread. Substitute our signature bomb sauce. 15.99.

Coach Bobby’s Corned Beef and Cabbage
An Irish-American classic. A generous portion of our slow-cooked, hand-pulled, melt-in-your-mouth corned beef, served with a side of steamed cabbage and champ mashed potatoes. 13.99. (half-order 8.49)

Irishman-of-the-year Bert’s Irish Whiskey Pepper Steak* A ten-ounce center-cut sirloin steak, grilled to order. Served with our Irish Whiskey Peppercorn Sauce on the side, our famous champ, and vegetable of the day. (Please note that our well-done steaks are cooked completely through. We are not responsible for well-done steaks.) Substitute our signature bomb sauce for the Irish Whiskey Peppercorn Sauce. 21.99.

Willie’s Bangers and Mash
Real Irish pork banger sausages served with mashed potatoes topped with brown gravy and a side of steamed vegetables. 15.99.

Baby Jer’s Guinness Stew
A hearty portion of our homemade beef stew, featuring slow-simmered pot roast, potatoes, carrots, onions, mushrooms, and a hint of Guinness Stout in the broth, topped with mashed potatoes. 10.99. (half-order 7.49).

Brother Jim’s Shepherd’s Pie
A hearty mixture of tender ground beef, carrots, and peas simmered in gravy and topped with our delicious champ and a sprinkling of melted cheddar cheese. 10.99. (half-order 7.49)

Tiger Mike’s Fish and Chips
A Nine Irish Brother’s favorite. Two hefty haddock fillets battered in lager and served with a bountiful portion of our delicious pub chips. Full order also includes a side of Cole slaw. 17.99. (half-order 10.99)

Stormin’ Norman’s Atlantic Salmon* Eight-ounce pan-seared salmon fillet seasoned with blackened seasoning with sides of our famous champ and vegetable of the day, with a slice of soda bread. 19.99. Add our signature bomb sauce for a sweet & savory flavor. Add .99.

Irish John’s Prime Rib* (Friday & Saturday, 5 - 10 PM.) Ask your server about our tender, succulent prime rib, served with veggies and mashed. 25.99.

“Faol saol agat, gob fliuch, agus bás in Éirinn.”
(Long life to you, a wet mouth, and death in Ireland.) - Irish Toast
The original O’Bryan clan sailed from Cork in 1851 bound for New York. Fleeing the famine, they braved North Atlantic storms, corduroy roads, the Erie Canal and the uncertainties of Indiana farming to bring you Nine Irish Brothers Traditional Irish Pub.

That first generation had two surviving children, but the fifth generation, that of Sylvester and Julia, had 14. And what a brood they turned out to be: lawyers, military men, real sisters (as in nuns), nurses, mechanics, coaches, businessmen, scientists, farmers, builders, and true community volunteers. In the words of sister Judy, “Mom and Dad taught us to laugh, love, share, pray and live.”

Founder Jerry O’Bryan is the youngest of nine boys (Berton, Jim, Michael, Norman, Bobby, Tim, John, and Willie) and five girls (Julie, Colleen, Patricia, Muriel, and Karen). Jerry pays tribute to his brothers with the pub’s name, and honors his sisters with an inscription above the main bar: & Five Irish Sisters.

Family is the heart and soul of Nine Irish Brothers: Family members helped build each establishment and manage the day-to-day operations. It won’t be long before you too feel like part of the O’Bryan family.

Pictured: The O’Bryan Family. From Left: Jerry, Johnny, Karen, Bobby, Willie, Tim, Norman, Michael, Judy, Muriel, Colleen, Patty, Berton, Julia, and Sylvester (not pictured: Jim, who was in the service at the time).

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**Desserts**

- Irish Cream Cheesecake 7.99
- Shamrock Pie 6.46
- Featured Dessert 7.99
- Traditional Bread Pudding 5.99
- Creme Brulé Bread Pudding 6.49