

SOUPS

FARMHOUSE CHICKEN VEGETABLE

CUP: \$2.95 BOWL: \$4.95

DAILY SOUP OF THE DAY

CUP: \$2.95 BOWL: \$4.95

KICKIN CHILE

CUP: \$2.95 BOWL: \$4.95

SALADS

GOAT CHEESE SALAD~: \$9.95

Fresh goat cheese rolled in breadcrumbs & flash fried, served with crisp apple slices, field greens, and balsamic vinaigrette.

DUBLIN CEASAR~: \$6.95

Crisp romaine lettuce, homemade brown bread croutons, and Dubliner cheese in our house made Caesar dressing.

FEARON'S SALAD~: \$8.95

Mesclun field greens, plum tomatoes, cucumber, red onion, toasted pine nuts, black olives, feta cheese, with lemon oil dressing.

KEANE'S COBB SALAD~: \$9.95

Chopped romaine lettuce, topped with strips of farmers style chicken, smoked bacon, Cashel blue cheese, boiled egg, avocado, served with a homemade ranch dressing

SANDWICHES

All sandwiches and burgers are served with fries. Substitute soup or salad for \$1.50. All burgers come with a choice of any two toppings: Blue Cheese, American, Mozzarella, Bacon, Mushroom, Avocado, Grilled Onions, Irish Cheddar, Dubliner Cheese, Grilled Tomatoes. Additional toppings 75¢

TEMPLE SIGNATURE BURGER~: \$9.95

Char grilled half pound of Angus beef topped off with cashel blue cheese and crispy golden brown straw onions, served on a pretzel roll

CLASSIC BURGER~: \$8.95

Char grilled half pounder served to your liking with any two toppings of your choice, with lettuce, tomato and onion, served on a sesame seed bun

IRISHMAN'S CHICKEN SANDWICH~: \$8.95

All natural chicken breast marinated in Jameson Irish Whiskey glaze, grilled with a red onion marmalade on a sourdough roll

ITALIAN IRISH BEEF~: \$8.95

Thinly sliced sirloin cooked in it's own juice with gardenia peppers, and topped off with melted Irish cheddar

SPINACH & ARTICHOKE DIP~: \$7.95

Spinach and artichoke in a creamy Parmesan cheese served with fresh tortilla chips

BELGIAN ALE MUSSELS~: \$7.95

Fresh Prince Edward Island mussels, steamed in Belgian Ale with garlic and Irish butter, sautéed shallots, and tomatoes served with fresh crusty bread

CHICKEN WINGS~: \$7.95

All natural chicken wings cooked to perfection with your choice of buffalo, BBQ, or chili lime sauce

CRAB CAKES~: \$9.95

Homemade with all claw meat crab cakes, golden fried, served with a caper lime mayo

CALAMARI~: \$8.95

Dusted in our seasoned flour, fried golden brown and served with an Irish whiskey cocktail sauce

QUESADILLA~: \$7.95

Warm flour tortillas filled with Irish cheddar and your choice of chicken, steak, or shrimp; served with sour cream and pico de gallo

CLASSIC IRISH CURRY CHIPS~: \$4.95

Fried golden brown chips (fries), served with an Irish style curry sauce

FISH TACOS (3)~: \$8.95

Your choice of cod or shrimp wrapped in a warm flour tortilla, shredded lettuce, Colby jack cheese with a side of sour cream and salsa

IRISH SPECIALTIES

FISH AND CHIPS~: \$10.95

Fresh Atlantic Cod dipped in a Smithwick Ale batter, fried golden brown and served with chips and peas

CHICKEN CURRY~: \$9.95

Naturally raised chicken simmered with yellow onions and bell peppers in our homemade Irish curry sauce served over white rice (or do 1/2 rice 1/2 chips)

GUINNESS BEEF STEW~: \$11.95

A timeless Irish classic made from scratch with fresh Angus tenderloin, fingerling potatoes, and fresh vegetables simmered in our homemade Guinness gravy

SHEPARDS PIE~: \$10.95

Seasoned ground sirloin beef and fresh vegetables in a homemade gravy, topped with mashed potatoes and Irish cheddar and baked until golden brown

CROKE PARK PORK CHOP~: \$12.95

10oz grilled pork chop topped with applesauce, and served with creamy mashed potatoes and vegetables of the day

STEAK AND CHIPS~: \$14.95

10oz Strip steak char grilled to perfection, topped off with mushrooms and garlic herb butter, served with mash potatoes and veggie of the day

BANGERS AND MASH~: \$9.95

Grilled Irish sausages served with mashed potatoes, baked beans and gravy....Old School Irish!

STEAK AND CHIPS~: \$14.95

10oz Strip steak char grilled to perfection, topped off with mushrooms and a garlic herb butter, served with chips (fries). Can substitute fries for mash potatoes

ALL DAY IRISH BREAKFAST~: 1/2 \$7.95 Full \$10.95

Irish bacon, imported Irish sausages, black & white pudding, baked beans, 2 eggs cooked to order, with fried potatoes and toast

SLIDERS

MINI CORN BEEF (3)~: \$7.95

Topped with Swiss cheese served on a dark rye with a creamy horse radish sauce

MINI BURGERS (3)~: \$7.95

Prime sirloin beef grilled to perfection topped off with Irish Cheddar

MINI BEEF TENDERLOINS (3)~: \$9.95

Beef tenderloin cooked to perfection topped off with red onion marmalade

MINI CRAB CAKES (3)~: \$8.95

Freshly made crab cakes pan seared and topped off with a lemon chipotle mayo

KIDS MENU

Fries can be substituted for fruit.

BURGER AND FRIES~: \$5.95

GRILLED CHEESE AND FRIES~: \$5.95

MAC N' CHEESE~: \$5.95

PB&J SANDWICH ~: \$3.95

DESSERTS

CHOCOLATE BROWNIE & ICE CREAM~: \$5.95

Warm chocolate fudge brownie with vanilla ice cream

VANILLA CHEESE CAKE~: \$5.995

Vanilla cheesecake with whipped cream and a raspberry sauce

SIDES

Mash Potatoes~: \$3.95

Irish Baked Beans~: \$2.95

Fries~: \$3.95

Veggies~: \$3.95

Rice~: \$2.95

Fruit Cup~: \$2.95

Side Salad~: \$3.95

Seasonal Veggies~: \$3.95

Curry Sauce~: \$1.95

Bottled Beer

IMPORTED

Heineken (Holland)
 Heineken Lite (Holland)
 Newcastle (England)
 Amstel Lite (Holland)
 Woodpecker Cider (England)
 Corona (Mexico)
 Chimany Red (Belgium)
 Belgium Noctornum (Belgium)
 Boddingtons (England)
 Lindemanns Framboise (Belgium)
 Maudite (Canada)
 La Fin Du Monde (Canada)
 Trois Pistoles (Canada)
 Ephemere (Canada)
 Sam Smiths Nut Brown (England)
 Stiegl Pils (Austria)
 Estrella (Barcelona)
 Whittekerke White (Belgium)
 Lefe Blonde (Belgium)
 St. Bernadus Triple (Belgium)
 Spatan Munchen Dunkel (German)

DOMESTIC

Miller Light
 MGD
 Miller High Life
 Budweiser
 Bud Light
 Coors Light
 Buckler (Non – Alcoholic)

DRAFT BEER

Guinness
 Murphys Irish Stout
 Blue Moon
 Magners
 Coors Light
 Great Lakes Dortmund
 Smithwicks
 Stella Artois
 Bells Oberon
 Harp
 Franziskaner Hefe Weiss

Whiskey Flights

IRISH ROVER~: \$10

A full bodied Irish blend and two single malts, one aged in both sherry and Bourbon wood, while the second is matured in both sherry and Bourbon casks, then vatted into a Port cask for 9 months

Black Bush
 Bushmills 10 Year
 Bushmills 16 Year

THE HIGHLAND FLING~: \$10

A famed blended malt with hints of pepper, accompanied by two of the single malts. One an oaky highland malt and one a smokey malt

Johnnie Walker Green 15YR
 Cragganmore 12YR
 Talisker 10 YR

THE DARK KNIGHT~: \$8

A tasting of three intense blended whiskies from three different countries – Canada, Ireland & Scotland

Crown Royal Black
 Black Bush
 Johnnie Walker Black

THE CLASSICS~: \$8

Jameson
World's best selling Irish Whiskey, delicately flavored with a long finish
 Powers
Ireland's favorite Whiskey, rich yet smooth
 Tullamore Dew
A fabled name in Irish Whiskey, soft and elegant

THE CONNOISSEUR~: \$9

Clontarf Black Label
Produced to honor the Irish Victory over the Vikings at the Battle of Clontarf
 Knappogue Castle
A rare, vintage dated Irish Single Malt
 Red Breast
One of the world's finest spirits. Named after the Irish cardinals' vestments

THE VERY FINEST~: \$12

Midleton Very Rare 2008
Ireland's finest Whiskey. Each bottle is hand signed by their Master Distiller
 Jameson Gold Reserve
Aged for a time in new oak casks for an extra rich flavor
 Jameson 18 Year
Aged in Sherry casks for a rich, complex favor

Martinis

Classic

Beefeater Gin with a Splash of Vermouth with olives

Filthy

Absolute Vodka with extra Olive juice with olives

Paddy Mint

Stoli Vodka, Chocolate Godiva, Creme de Menthe, chocolate swirl

Cosmo

Absolute Citron, cranberry juice and a splash of lime with a twist

Margarita Tini

Patron Silver, Cointreau, sour, splash of lime juice

Temple Cocktails

Premium Margarita

Don Julio Blanco, Cointreau, fresh lime juice, splash of OJ

Bloody Mary

Absolute Peppar, our special Temple Mix, a celery-salted rim

Temple Bar Sangria

Red wine, brandy and a fruit mix

Tequila Sunrise

Don Julio Anejo, OJ, splash of grenadine

Mai Tai

Dark and Light Rum, Creme De Almond, Triple Sec, sour mix and pineapple juice

Wines

White

Bonterra Sauvignon Blanc (California)
 \$7.50(gl) \$30(btl)
 Salmon Creek Pinot Grigio (California)
 \$6.50(gl) \$26(btl)
 Canyon Road Chardonnay (California)
 \$7.00(gl) \$28(btl)

Red

Mirassou Pinot Noir (California)
 \$7.50(gl) \$30(btl)
 Canyon Road Cabernet (California)
 \$7.00(gl) \$28(btl)
 Canyon Road Merlot (California)
 \$7.00(gl) \$28(btl)