



THE WEE MENU

3PM-5PM
&
10PM-CLOSE

TOMMY'S BLACK IRISH WINGS

*SAVORY/SWEET GUINNESS & NEWCASTLE-GLAZED
ROASTED CHICKEN WINGS
(6) \$4.95 (10) \$6.95*

BLACK & TAN ONION RINGS

*GUINNESS-MARINATED ONION RINGS SERVED WITH NEWCASTLE
HONEY-BARBEQUE SAUCE
\$6.95*

CHEESE STICKS

*BEER-BATTERED JACK & BUFFALO BLUE CHEESE STICKS
SERVED WITH RANCH
\$6.95*

FRIES

*CRISPY BEER-BATTERED BOTTLECAP FRIES
\$3.25*

FISH & CHIPS

*CRISPY BEER-BATTERED COD WITH A LARGE SIDE OF BOTTLECAP FRIES
& MALT VINEGAR
\$8.25*

(912) COLD-BEER
(265-3233)



HOURS

MONDAY-SATURDAY
11AM-2AM

SUNDAY
12PM-12AM

BAR MENU
3PM-5PM &
10PM-CLOSE

APPETIZERS

IRISH PIGS IN A BLANKET

BEER-BATTERED MINIATURE IRISH BANGERS
SERVED WITH MUSTARD-LIME AIOLI
\$8.95

TOMMY'S BLACK IRISH WINGS

SAVORY/SWEET GUINNESS & NEWCASTLE-
GLAZED ROASTED CHICKEN WINGS
(6) \$4.95 (10) \$6.95

CHEESE STICKS

BEER-BATTERED JACK & BUFFALO BLUE
CHEESE STICKS SERVED WITH RANCH
\$6.95

PADDY SANCHEZ NACHOS

A DELIGHTFUL COMBINATION OF OLD MEXICO &
THE OLD SOD... CHIPS, CHILI, CHEESE, BLACK
BEAN PICO DE GALLO- ENOUGH FOR TWO
\$8.95

ADD SOUR CREAM OR JALAPENOS- 50 CENTS

DRUNK CHICKEN

CHICKEN TENDERLOIN STRIPS MARINATED
IN IRISH WHISKEY AND GRILLED ON A BED
OF ROMAINE, DRIZZLED WITH HONEY,
SERVED WITH A MUSTARD-LIME AIOLI
\$6.95

BLACK & TAN ONION RINGS

GUINNESS-MARINATED ONION RINGS
SERVED WITH NEWCASTLE HONEY-
BARBEQUE SAUCE
\$6.95

COUNTY CLAIRE SHRIMP & CRAB DIP

CREAMY WILD GEORGIA SHRIMP & BLUE
CRAB DIP TOPPED WITH MELTED CHEDDAR-
JACK, SERVED WITH MELBA TOAST
\$7.95

MON-FRI: \$4.95 LUNCH
SPECIAL
11AM-3PM

ADVISORY: THE CONSUMPTION OF RAW OR UNDERCOOKED FOOD SUCH AS MEAT, POULTRY, FISH, SHELLFISH OR EGGS, WHICH CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS.

SALADS

CAESAR

ROMAINE LETTUCE, CHERRY TOMATOES,
SHREDDED PARMESAN CHEESE WITH A CLASSIC
CAESAR DRESSING
(CHICKEN) \$7.25 (SHRIMP) \$8.25

SHAMROCK

HOMEMADE CHICKEN, TUNA & SHRIMP SALADS
ON A BED OF ROMAINE LETTUCE
\$8.95

WEE WEDGE

WEDGE OF CRISP ICEBERG, TOMATOES & RED
ONION
\$6.95

DRESSINGS

RANCH, BLUE CHEESE, 1,000 ISLAND, ITALIAN, HONEY MUSTARD, ROASTED GARLIC BALSAMIC VINAIGRETTE

SOUPS

ADD SOUP TO TODAY'S SPECIAL FOR \$1.50

POTATO SOUP

HOMEMADE RED-SKINNED POTATO SOUP
TOPPED WITH SHREDDED CHEDDAR-JACK
CHEESE, BACON AND CHIVES
\$4.95

CHILI CORMAC

BEEFY RED BEAN CHILI TOPPED WITH
SHREDDED CHEDDAR-JACK CHEESE &
SOUR CREAM
\$5.25

SOUP OF THE DAY

WHATEVER WE'RE IN THE MOOD FOR-
GIVE US YOUR SUGGESTIONS...

SANDWICHES

ALL SANDWICHES ARE AVAILABLE AS WRAPS & ARE SERVED WITH CHOICE OF ONE SIDE

LIMERICK REUBEN

TENDER, SLICED CORNED BEEF AND SWISS
WITH TANGY SAUERKRAUT TOPPED WITH
THOUSAND ISLAND DRESSING ON TOASTED
MARBLED RYE
\$6.95

TERMON TURKEY MELT

HICKORY SMOKED TURKEY AND PINEAPPLE
SLICES WITH SWISS AND CHIVE CREAM
CHEESES ON TOASTED SOURDOUGH
\$6.95

DUBLIN BURGER

1/2 POUND OF CERTIFIED ANGUS BEEF® WITH
YOUR CHOICE OF PROVOLONE, SWISS OR
AMERICAN CHEESE ON A TOASTED SESAME
SEED BUN WITH CRISP LETTUCE, TOMATO AND
ONION.
\$8.25

ADD BACON, OR MUSHROOMS- 50 CENTS EACH

PHILLY CHEESE STEAK

THIN-SLICED ROAST BEEF AND MELTED
PROVOLONE WITH GRILLED ONIONS AND
MUSHROOMS ON A TOASTED HOAGIE
\$7.95

KILDARE CLUB

SMOKED HAM AND TURKEY WITH SWISS &
AMERICAN CHEESES, BACON, LETTUCE,
TOMATO, ONION ON TOASTED SOURDOUGH,
WHEAT OR RYE
\$7.95

FINNEGAN'S FISH SANDWICH

BEER-BATTERED TENDER FRIED COD WITH
CRISP ROMAINE, TOMATO & TARTAR SAUCE,
SERVED ON A TOASTED HOAGIE
\$8.25

ENTREES

FISH & CHIPS/FISH & GRITS

CRISPY BEER-BATTERED COD WITH A LARGE SIDE OF BOTTLECAP FRIES OR CREAMY CHEDDAR CHEESE GRITS
\$8.25

IRISH SPAGHETTI

EXTRA-MEATY PORTION OF SPAGHETTI WITH SEASONED BEEF, IRISH SAUSAGE, MUSHROOMS & FRESH TOMATO SAUCE
\$9.95

BANGERS & MASH

TRADITIONAL IRISH SAUSAGE OVER HEARTY MASHED POTATOES WITH GUINNESS-CARAMELIZED ONIONS
\$9.25

BLACK & BLUE PASTA

BLACKENED CHICKEN OVER ROTINI PASTA IN A CREAMY MUSHROOM, BLACK BEAN & BLUE CHEESE SAUCE
\$8.95

FILET

6 OR 8 OZ. CERTIFIED ANGUS BEEF® FILET MIGNON TOPPED WITH BLUE CHEESE & SCALLION BUTTER, SERVED WITH A TWICE-BAKED POTATO AND CHOICE OF ONE SIDE
MARKET

CHICKEN & WILD MUSHROOM PIE

CHICKEN TENDERLOIN & WILD MUSHROOMS, SLOW-COOKED IN A SAVORY CREAM GRAVY
\$9.95

SHEPHERD'S PIE

CERTIFIED ANGUS BEEF® & BACON, STEWED WITH ONIONS, PEAS & CARROTS, TOPPED WITH MASHED POTATOES & CHEDDAR-JACK CHEESE
\$10.50

STEAK & GUINNESS PIE

CERTIFIED ANGUS BEEF® SLOW-COOKED WITH PEAS & CARROTS AND RED POTATOES IN A RICH GUINNESS GRAVY
\$10.95

RIBEYE

15 OZ. HAND-CUT CERTIFIED ANGUS BEEF® RIBEYE BROILED TO PERFECTION, TOPPED WITH BLUE CHEESE & SCALLION BUTTER, SERVED WITH A TWICE-BAKED POTATO AND CHOICE OF ONE SIDE.
MARKET

CORNED BEEF & CABBAGE

TENDER CORNED BEEF, POTATOES & CABBAGE, SIMMERED IN A FLAVORFUL POT LIQUOR
\$10.25

SIDES

FRIES \$3.25

CRISPY BEER-BATTERED BOTTLECAP FRIES

CHAMP \$3.25

HOMEMADE RED-SKINNED MASHED POTATOES WITH GREEN ONION

O'RINGS \$3.25

BLACK & TAN-BATTERED ONION RINGS

CHEDDAR CHEESE GRITS \$2.25

CREAMY GRITS WITH MELTED SHARP CHEDDAR CHEESE

POTATO SALAD \$2.95

HOMEMADE SOUR CREAM & RED-SKINNED POTATO SALAD

KILARNEY SLAW \$2.50

TANGY & SWEET SHREDDED PURPLE CABBAGE SLAW

WEE HOUSE SALAD \$2.95

ROMAINE LETTUCE, CHERRY TOMATOES, RED ONION, SHREDDED CHEDDAR-JACK CHEESE

DESSERTS

BAILEY'S IRISH MOUSSE CAKE

\$5.95

MONKEY LOVE DESSERT OF THE DAY

VARIES

CARAMEL-VANILLA BREAD PUDDING

\$3.95