

# STARTERS

## FRESH BLUEPOINT OYSTERS

Fresh Bluepoint, N.Y. oysters on the half shell.  
Half dozen •• 12 Dozen •• 21

## KINSALE CALAMARI

Graham cracker dusted and lightly fried with  
a honey tomato relish dipping sauce •• 9.95

## O'CONNOR'S POTATO SKINS

Twice-baked potatoes, mashed champ stuffing,  
topped off with bacon and melted cheddar cheese  
•• 8.95

## IRISH-STYLE CURRY CHIPS

A traditional comfort food for Irish soldiers serving in  
India during the 19th century, french fries topped with  
a traditional Madras curry sauce •• 5.95

## IRISH PUFF PASTRY

Apple and black pudding puff pastry  
topped with Guinness syrup •• 7.95

## FLATBREADS

### VEGETARIAN

Fresh-roasted red peppers, roasted shallots,  
baby spinach, cheddar, local goat cheese and a  
balsamic drizzle •• 10 Add chicken •• 12

### FLATBREAD OF THE WEEK

Ask your server for this week's choice

## SOUP

### SOUP OF THE DAY

Ask your server for today's selection  
Cup •• 3.5 Bowl •• 4.5

### ARTHUR'S BAKED ONION STOUT

Cup •• 4 Bowl •• 5

### DAMIEN'S AWARD-WINNING CLAM CHOWDER

Cup •• 4.5 Bowl •• 5.5  
[Available on Fridays only]

## SALADS

### CHICKEN CAESAR

Grilled organic chicken breast, tomatoes, croutons  
on romaine tossed in Caesar dressing •• 9.95

### STEAK AND BLEU CAESAR

Flat iron steak, croutons, tomatoes, crispy onion  
straws and crumbly bleu cheese on romaine tossed  
in Caesar dressing •• 12.95

### SALMON SALAD

Grilled BBQ salmon, mandarin oranges, egg, tomatoes,  
cucumber, bacon and walnuts with poppyseed dressing  
on a bed of baby spinach •• 12.95

### BALSAMIC CHICKEN SALAD

Honey balsamic marinated organic chicken over mixed  
greens with pecans, dried cranberries, local goat cheese,  
apple, tomatoes and brown bread croutons with an Irish  
cider honey apple vinaigrette •• 12.95

## QUESADILLA

Not exactly Irish, but here by popular demand. We think  
you'll like our Irish interpretation on your choice of Buffalo or  
BBQ style: grilled organic chicken, cheddar cheese, tomato,  
poblano peppers and bleu cheese •• 8.95

## BUFFALO WINGS

Choose from mild, medium, hot, feta & oregano, garlic  
parmesan, or tequila lime with celery and bleu cheese •• 9.50

## SMOKED SALMON

A traditional Irish favorite of oak-smoked North Atlantic  
salmon served with herbed cream cheese, capers,  
tomatoes, onions, hard-boiled eggs, accompanied by  
a honey mustard dressing & brown bread •• 11.95

## REUBEN FRITTERS

### "IRISH CANNONBALLS"

Homemade corned beef blended with Swiss and cream  
cheeses, sauerkraut, and served with a Guinness whole  
grain honey mustard dipping sauce  
For one •• 5.95 For sharing •• 9.95

## SANDWICHES

Served with choice of cup of Soup du Jour, Side Salad,  
French Fries, Fresh Fruit or Champ  
(Substitute a Cup of Baked Onion Stout or Side Caesar \$1)

### REUBEN

Lean corned beef, 1000 Island dressing, sauerkraut,  
melted Swiss cheese on marble rye •• 9.95

### DUB MCEVOY TURKEY

Sliced turkey with Gruyere cheese, broccolini and choice  
of cranberry or rosemary mayo on stretch bread •• 9.95

### ORGANIC BALSAMIC CHICKEN

Honey balsamic marinated chicken, lettuce,  
tomato and balsamic mayo on a wheat roll •• 9.95

### SHANAGARRY SMOKED CORNED BEEF

In-house smoked corned beef brisket, Guinness whole  
grain mustard, Dubliner cheddar, and rocket on  
toasted whole grain bread •• 9.95

### GUINNESS FLANK STEAK

Guinness marinated flank steak, Irish tomato relish, cheddar,  
mushrooms and spinach on stretch bread •• 12.95

### VEGETARIAN TOASTIE

Portabella mushroom, spinach, roasted red peppers, pesto,  
mozzarella and Irish cheddar on sourdough •• 9.50

### HOMEMADE LAMB BURGER

Made fresh in-house and topped with mushrooms, Irish  
Cashel bleu, crispy onion straws on a wheat roll. Choice  
of Irish relish or Guinness mustard •• 13.95

### HOYNES PUB BURGER

Served with your choice of cheese, lettuce,  
tomato and pickle •• 9.50

### TRIPLE "B" BURGER

Tangy bleu cheese, BBQ sauce, bacon and  
crispy onion straws •• 10.95

### DAMIEN'S SMOKED PORK

Sliced in-house smoked pork, spicy Irish serious slaw,  
Irish cheddar and BBQ on whole wheat roll •• 9.95



fn Denotes items featured on Diners, Drive-Ins & Dives on the FOOD NETWORK

Please be aware when ordering that Kitty Hoynes cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. We also have a gluten free menu available.

IRISH GROCERIES TO TAKE HOME  
PLEASE ASK YOUR SERVER FOR OUR LIST OF ITEMS

## TRADITIONAL IRISH DISHES

### CURED BACK BACON AND CABBAGE

Ireland's national dish, carefully cured for Kitty Hoynes by Tommy Moloney's Irish Foods. This lean loin of back bacon is served with fresh chopped cabbage, smashed carrots and parsnips, buttery mashed champ and a horseradish parsley cream sauce •• 12.95

### SHEPHERD'S PIE

Made from scratch every day in our kitchen, this old favorite is made from ground beef sirloin blended with fresh herbs, summer peas, onions and carrots topped with mashed champ •• 9.95

### HOYNES FISH AND CHIPS

Beer-battered haddock, tangy homemade cole slaw, tartar sauce and fries. Simple and fantastic!  
1 Piece •• 9.95    2 Pieces •• 11.95

### TRADITIONAL ALL-DAY IRISH BREAKFAST

The full on Irish breakfast with Tommy Moloney's Irish bacon rashers, Irish breakfast sausages, black and white pork puddings, two fried eggs, Irish soda bread, grilled tomato and house potatoes •• 12.95

*[Irish sausages, rashers and puddings available for sale to take home. While supplies last. Please ask your server]*

### BAKED HADDOCK

Haddock fillet coated in lemon-infused Parmesan bread crumbs and served with mashed champ and fresh vegetables •• 12.50

### BANGERS AND MASH

Take your choice of **either** traditional Irish pork breakfast sausages **or** traditional Irish pork whiskey sausages, (both made especially for Kitty Hoynes by Tommy Moloney's), served on a creamy mashed champ masked with a rich onion gravy •• 9.95

### IRISH MEATLOAF

Made fresh every day with ground beef and lamb stuffed with Irish white pudding and Irish cheddar, cabbage, cream sauce, champ and vegetables •• 13.95

## FROM THE POT

A new dish every day to tempt your tastebuds.  
Please ask your server for today's scratch-made creation.

## HOUSE SPECIALTIES

[ AVAILABLE FROM 5:00 P.M. DAILY ]

### GUINNESS DUBLIN FILET

Guinness marinated grilled 8 oz. filet wrapped in Irish rasher with red onion marmalade, steak fries and sautéed vegetables •• 23.95

### KILLARNEY SALMON

Pan-seared fresh tarragon crusted salmon with Irish tomato relish, rice and quinoa blend, sautéed vegetables •• 19.95

### MOUNT JULIET PASTA

Chicken meatball and Pheasant sausage, mushrooms, red peppers, broccolini, rigatoni pasta in a light whole grain mustard cream sauce •• 17.95

### THOMASTOWN CRACKLING CHICKEN

Organic, pan-seared, bone-on chicken breast topped with sautéed escarole, sundried tomatoes and shiitake mushrooms over champ mashed potatoes •• 17.95


### CULLOHILL ACORN SQUASH

Baked acorn squash filled with sundried tomatoes, spinach, poblano peppers, mushrooms, shallots, Irish cheese and white truffle risotto •• 14.95

### GLUTEN FREE MENU AVAILABLE

Our kitchen team, led by Head Chef, Damien Brownlow, prepares your food every day from scratch, using the freshest ingredients available and, where possible, ingredients that are locally sourced.

We use only Coleman Natural Antibiotic Free Chicken

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