



Open Tuesday-Sunday at 11 a.m.
Closed Mondays

ORDER TO-GO

McGirks.com or at 607-648-9988

ORDER FOR DELIVERY

BingBite®, DoorDash®, GrubHub® or UberEats®

Appetizers

Buffalo Chicken Egg Rolls Shredded buffalo chicken, bleu cheese, cheddar & cream cheese. Served with buffalo mustard & bleu cheese coleslaw. [9.50]

Parade Day Egg Rolls Corned beef, cabbage and Swiss. Served with creole mustard and 1000 island coleslaw. [9.50]

Pretzel Bread Baked soft pretzel bites, served with beer cheese and McGirk's Irish Mustard. [8.50]

Grilled Pizza Cheese [8.00], Balsamic Tomato [8.50], Buffalo Chicken [11.00], Reuben [10.00]

Mozzarella Wedges Fried breaded mozzarella served with marinara. [8.00]

Chicken Wings Choose your sauce: Mild, Medium, Hot, Irish Whiskey BBQ, Honey Sriracha, Garlic Parmesan, McGirk's Buffalo Mustard, Pub Style, BYKO or Carolina Gold.
5 wings [9.00] 10 wings [17.00] 20 wings [35.00] Boneless wings [12.00]
Additional dipping sauce .50

Chicken Tenders Choose your dipping sauce: Buffalo, Carolina Gold, Irish Whiskey BBQ, Buffalo Bleu, BYKO, or Ranch. [11.00]
Additional dipping sauce .50

Salads

Candied Walnut Cranberry Salad Mixed salad greens, tomato, cucumber, broccoli, raisins, candied walnuts, bleu cheese crumbles with Bleu Cheese Balsamic Vinaigrette. [11.00] Add Chicken Spiedies or Tenders for 6.00.

Buffalo Bleu Salad Choice of chicken spiedies or tenders tossed in buffalo sauce, mixed salad greens, celery, red onion, cucumbers, tomatoes, bleu cheese crumbles. We recommend with Buffalo Bleu Cheese Dressing. [14.00]

Grilled Spiedie Salad Chicken spiedies, mixed salad greens, tomato, cucumber, bleu cheese crumbles, bacon, red onion. Served with your choice of dressing. [15.00]

House Salad Mixed salad greens, tomato, cucumber, red onion, black olives and garlic croutons. Served with your choice of dressing. [7.00]

DRESSING CHOICES: Bleu Cheese, Bleu Cheese Balsamic Vinaigrette, Buffalo Bleu Cheese, Italian (GF), Ranch (GF), 1000 Island (GF), Balsamic Vinaigrette (GF) Additional side dressings .50

(GF) = Gluten Free ALLERGY NOTE: GF items are subject to cross contamination with food items containing gluten through preparation or in the cooking process.

[Prices shown on this menu are subject to change without notice. Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.]

Sandwiches & Burgers

Irish Whiskey BBQ Burger Topped with our Irish Whiskey BBQ sauce, cheddar cheese, bacon, lettuce, tomato and onion rings. [12.50]
Vegetarian Black Bean Burger option available

Cheeseburger Topped with American cheese, lettuce, tomato, and onion. [9.00, add bacon for 1.50] *Vegetarian Black Bean Burger option available*

Grilled Reuben Our slow roasted corned beef or turkey topped with melted Swiss cheese, sauerkraut, 1000 Island dressing on toasted rye bread. [9.00]

Irish Whiskey BBQ Chicken Melt Chicken tenders tossed in our Irish Whiskey BBQ sauce, topped with melted cheddar and strips of bacon. Served on toasted white bread with Ranch for dipping. [9.00] *Try it Honey Sriracha style!*

Buffalo Chicken Chicken tenders tossed in wing sauce, topped with lettuce, tomato and served on a knot roll. Blue cheese on the side. [9.00]

Spiedie Sub McGirk's spiedie marinated chicken, grilled and served on a sub roll. [9.00, Buffalo style 10.00]

Kilkenny Corned Beef Slow roasted corned beef topped with Swiss cheese, coleslaw, and red onion on toasted rye bread. [9.00]

Steak or Chicken Philly Shaved steak or chicken breast, Cajun seasoned with sautéed onions, roasted red peppers, provolone and American cheese. [12.00]

Pub Club A 3-tier sandwich of thin sliced turkey with crisp lettuce, tomato, crispy bacon and a touch of mayonnaise, served on your choice of white or rye bread. [9.00]

Entrées

Beef Shepherd's Pie (GF) Ground beef, carrots, and peas in a tomato beef gravy topped w/ mashed potatoes & baked until golden brown. [12.00]

Chicken Pot Pie Braised chicken, potatoes, celery, carrot, and onion in a rich gravy, baked in a pie pastry until golden brown. [12.00]

McGirk's Beef Stew Slow braised beef, potatoes, celery, carrots, onion in a Guinness® beef gravy topped with mashed potatoes. [14.00]

Chicken Riggies Grilled chicken, onions, hot peppers, tomatoes and garlic over rigatoni; tossed in a classic vodka sauce. [14.00]

Mac 'n' Cheese Elbow macaroni in a Parmesan and cheddar cheese sauce. [10.00, with Bacon 11.00]

Sides & Soup

Side for any dish Pub or curly fries (GF), coleslaw (GF), onion rings, mashed potatoes (GF), sweet potato fries (GF), macaroni salad [2.50]

Fries Basket of...pub or curly fries (GF), sweet potato fries (GF) or onion rings [5.00] Add beer cheese and bacon {1.75}

Side Salad Mixed salad greens, tomato, cucumber, red onion, black olives and garlic croutons. Served with your choice of dressing. [4.00]

Twice Baked Potato Soup (GF) Creamy potato soup topped with cheddar cheese, bacon and scallions. [6.00]

French Onion Soup Classic onion soup topped with crostini and choice of Swiss, Provolone or Cheddar. [7.00]

Desserts Guinness Brownies [6.00]
Pinkie's Seasonal Dessert [6.00]

Cans & Bottles

Angry Orchard
Awestruck Hibiscus Ginger
Bold Rock Half & Half
Budweiser
Bud Light
Bud Light Lime
Coors Banquet
Coors Light
Corona
Corona Premier
Genessee
Heineken
Heienken o.o
Kaliber n/a
Labatt Blue
Labatt Blue Light
Magner's Cider
Miller Lite
Michelob Ultra
Murphy's Irish Stout
Sierra Nevada Pale Ale
Stella Artois
Southern Tier IPA
White Claw
Yuengling Light
Yuengling Hershey

Draft

Beer Tree
Blue Moon
Guinness
Labatt
Miller Lite
Sam Adams Seasonal
Sloop Juice Bomb
Smithwicks
Souther Tier Seasonal
Yuengling
Wrench IPA

Wine

HOUSE: SUTTER HOME
Cabernet, Merlot, Chardonnay,
Moscato, Pinot Grigio, White
Zinfandel, Sauvignon Blanc

KENDALL JACKSON
Chardonnay

KIM CRAWFORD
Sauvignon Blanc

DR. KONSTANTIN
Reisling

VOGA
Moscato
Pinot Grigio

J. LOHR
Cabernet
Merlot

MEIOMI
Pinot Noir

DECOY
Cabernet

7 MOONS
Dark Red Blend

Sauvignon

All items subject to availability.
Must be 21 years or older
to order and consume.
Please drink responsibly.