

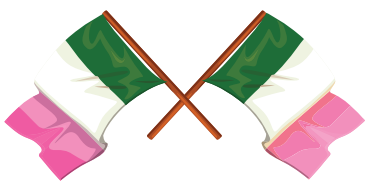


MENU

A combination of Newfoundland hospitality and local cuisine

PUB GRUB

Chips & Salsa (V, GF) corn chips, house-made salsa	\$12	Classic Poutine house-cut fries, cheese curds, gravy	\$15
Cheddar Beer Bacon Dip cheddar, cream cheese, bacon, beer, house-made corn chips	\$15	Chicken Tenders (4) seasoned chicken tenders, choice of dip (buffalo sauce, plum sauce, sour cream)	\$16
Kettle Chips house-made kettle chips, seasoning salt Add Dip \$.50 (tomato aioli, ranch, sour cream)	\$10	Seasoned Wings 6 wings \$14 12 wings \$25 24 wings \$48 Dry spice with choice of sauce: mild, honey garlic, sweet with heat chili sauce, buffalo sauce	
Onion Rings seasoning salt Add Dip \$.50 (tomato aioli, ranch, sour cream)	\$14	Deep-Fried Cheese Bites (6) battered mozzarella, ranch dip	\$14
Deep-Fried Pickles (6) honey mustard dip	\$13	Veggie Spring Rolls (V) (5) deep fried spring rolls, plum sauce	\$14
Warm Pretzel sea salt, honey mustard dip	\$10	Caesar Salad romaine lettuce, caesar dressing, bacon, croutons, parmesan cheese, lemon	\$13
French Fries regular cut, shoestring, sweet potato	\$10	House Salad seasonal lettuce, peppers, carrot curls, dried cranberries, tomato, dressing Add Grilled Chicken Breast \$9	\$12
Chips Dressing Gravy house-cut fries, newfoundland savoury dressing, gravy	\$14		



NEWFOUNDLAND APPETIZERS

Pan-Fried Toutons 3 pan-fried toutons, molasses	\$12	Pan-Fried Cod Tongues pork "scrunchions", tartar sauce	\$19
 Toutons are leftover fried bread dough traditionally served with a drizzle of molasses. It is enjoyed by Newfoundlanders today. The nostalgic treat is still a regular meal, especially for breakfast at camping cookouts.		Salt Fish Cake two salt codfish, potato, savoury, onion cakes, mustard relish	\$17
Newfoundland Poutine house-cut fries, savoury dressing, cheese curds, gravy	\$16	Cod au Gratin baked tender morsels of cod, yellow onions, bechamel sauce, aged cheddar	\$16
Seal Poutine house-cut fries, pulled braised seal flipper, cheese curds, seal gravy	\$20	Cod Bites (GF) (5) salt & vinegar potato chip crusted cod bites Sauce - tartar, malt aioli, citrus aioli	\$16
		Newfoundland Seafood Chowder baby shrimp, cod, scallops, organic mussels, cream, herbs	\$14

The Delightful Flavors of Sunday Jiggs Dinner and Fish & Brewis

Newfoundland, has a rich culinary tradition that has been shaped by its geography, history, and culture. From hearty stews and casseroles to fresh seafood dishes, Newfoundland's cuisine is a reflection of the province's rugged landscape, seafaring heritage, and tight-knit community.

Two dishes that stand out in Newfoundland's cuisine are Jiggs Dinner and Fish and Brewis. Both are classic dishes that have been enjoyed by generations of Newfoundlanders and are still popular today.

Jiggs Dinner, also known as boiled dinner, is a traditional Sunday meal that typically consists of salt beef, cabbage, carrots, turnips, potatoes, and peas pudding. The dish is named after the comic strip character Jiggs, who was a lover of boiled dinners. The meal is usually prepared by boiling the salt beef and vegetables together in a large pot for several hours, resulting in a flavorful and hearty meal that is perfect for a cold winter's day. The peas pudding, a savory pudding made from split yellow peas, is often served alongside Jiggs Dinner as a traditional accompaniment.

Fish and Brewis, another classic Newfoundland dish, is a simple but delicious combination of salt cod and hardtack biscuits. The dish dates back to the 17th century, when salt cod was a staple food for Newfoundlanders due to the abundance of cod in the province's waters. To make Fish and Brewis, the salt cod is soaked in water to

remove the salt and then boiled until tender. The hardtack biscuits, also known as ship's biscuits, are soaked in water until soft and then mixed with the flaked salt cod. The dish is often served with scrunchions, which are small pieces of fried pork fat, and a side of molasses.

While Jiggs Dinner and Fish and Brewis may not be the most sophisticated dishes in the world, they are a testament to Newfoundland's culinary heritage and the resourcefulness of its people. Both dishes make use of simple ingredients that were readily available to Newfoundlanders in the past, and they have been passed down through the generations as a way of preserving the province's culinary traditions.

In recent years, there has been a renewed interest in Newfoundland's cuisine, with chefs and foodies alike rediscovering the unique flavors and techniques that make this cuisine so special. From seafood chowder to toutons (a type of fried bread dough), Newfoundland's cuisine has something for everyone, and it's well worth exploring for anyone with an interest in regional cuisine.

Jiggs Dinner and Fish and Brewis are two classic dishes that are emblematic of Newfoundland's culinary heritage. They are simple but delicious meals that have been enjoyed by Newfoundlanders for generations and continue to be popular today. Whether you're a local or a visitor, these dishes are a must-try if you want to experience the true flavors of Newfoundland's cuisine.

Live Entertainment Schedule

Jigg's Dinner & Show

Sunday's June 18 - Sept 17
Noon - 3:00pm

\$45 plus service fee

Tickets include
Jigg's Dinner with roast chicken breast with savoury dressing

Live entertainment featuring Kitchinparti

Purchase tickets at oreillyspub.com

Group Events & Catering

Scan the QR for more information

O'Reilly's Irish NL Pub
13 George Street

YellowBelly Brewery & Pubic House
288 Water Street

The Old Courthouse
Harbour Grace, NL

SIP THE CHILL OF AGES

made from pure iceberg water



STEAMED CULTURED NEWFOUNDLAND ORGANIC MUSSELS

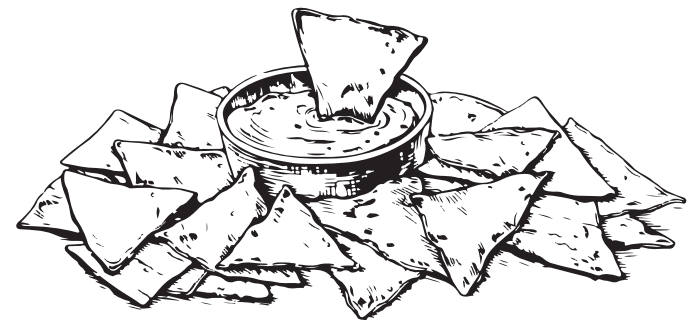


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| Au Naturel (GF)
steamed au naturel | \$17 | Oh La La
white wine, bouquet garni, roast garlic, mirepoix, dijon, heavy cream | \$22 |
| Irish
bacon, sautéed leeks, diced potato, cream | \$20 | Red Curry (GF)
onion, garlic, red peppers, red curry, fish sauce, coconut milk, lime, cilantro | \$22 |
| Jiggs Dinner (GF)
pot liquor, salt meat, diced root vegetables, diced potato | \$20 | Greek (GF)
shallots, garlic, fennel, tomato, white wine, ouzo, heavy cream, crumbled feta, basil | \$22 |
| Beer Bacon Sausage
german sausage, bacon, sautéed onions, red ale | \$20 | | |

ENTRÉES

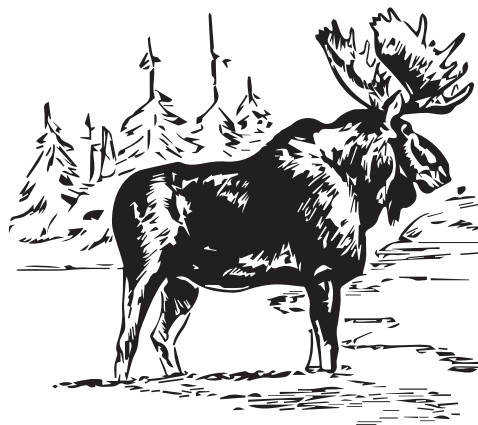
GOT TO GET ME MOOSE B'Y

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|--|-------------|
| Spicy Moose Quesadilla
grilled flour tortilla, seasoned ground moose, tomato, onion, peppers, cheese, salsa | \$19 |
| Wild Moose Nachos (GF)
wild newfoundland moose, house-made corn chips, caramelized onions, salsa, hot banana peppers, cheese, sour cream
<i>Extra Sides: Salsa \$2 Sour Cream \$3</i> | \$22 |
| Newfoundland Moose Burger
seasoned ground moose, montreal steak seasoning, bacon, caramelized onions, ketchup, mayo, lettuce, tomato, sliced pickle, pretzel bun | \$22 |
| Moose Shepherd's Pie
seasoned ground moose, peas, carrots, onions, topped with mashed potato, baked | \$29 |
| Moose Stout Stew (GF)
wild newfoundland moose, bacon, onion, carrots, celery, st john's stout, beef stock, mashed potato | \$30 |



NACHOS & QUESADILLAS

- | | |
|--|-------------|
| Veggie Cheese Nachos (GF)
house-made corn chips, bell peppers, tomato, white onion, mushroom, black olives, hot banana peppers, cheese, salsa, sour cream | \$18 |
| Buffalo Chicken Nachos (GF)
buffalo seasoned chicken, house-made corn chips, bell peppers, tomato, white onion, hot banana peppers, cheese, salsa, sour cream | \$19 |
| Spicy Beef Nachos (GF)
seasoned beef, house-made corn chips, bell peppers, tomato, white onion, hot banana peppers, cheese, salsa, sour cream | \$19 |
| Cheese Quesadilla
grilled flour tortilla, shredded cheese, salsa | \$14 |
| Veggie Quesadilla
grilled flour tortilla, mushrooms, tomato, onion, peppers, cheese, salsa | \$16 |
| Buffalo Chicken Quesadilla
grilled flour tortilla, mushrooms, tomato, onion, peppers, buffalo chicken, cheese, salsa
<i>Extra Sides: Salsa \$2 Sour Cream \$3</i> | \$18 |



The provincial government estimates that about 120,000 currently wander this province, the most concentrated population in the world. The most prominent deer family, a full-grown moose, weighs between 600 and 1,200 pounds.



Get Frugal!

Whether you're in the mood for a full meal, a few snacks with friends or a casual 1-Litre Steins, we have just the place!

Located in the heart of St. John's with a patio on historic Water Street - we're close to the action but keep a relaxed and friendly atmosphere. Serving tasty German-inspired food with a Newfoundland twist and locally-brewed YellowBelly beers, Frugal Steins delivers the best of all worlds while still being generous on the pocketbook.

Frugal Steins: Where the scales for economy tip in your favour!

318 Water Street St. John's, NL • www.frugalsteins.com



Scan for menu



FEATURED ENTRÉES

Traditional Jiggs Dinner \$24
potato, carrots, turnip, parsnip, cabbage, peas pudding, salt beef, gravy
Add chicken breast with savoury dressing \$12

Irish Stew \$28
slow braised pork, lamb, onions, carrot, potato, rosemary

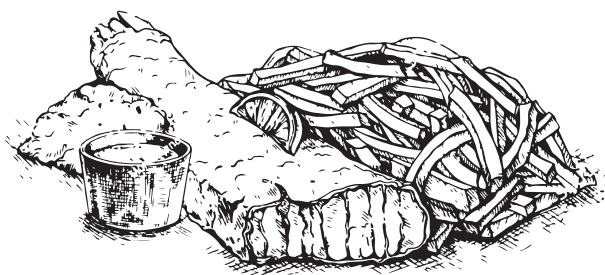
Baked Ham \$27
mashed potato, root vegetable hash, sliced ham, irish whiskey sauce

Roast Chicken Breast \$32
stuffed breast of chicken with savoury dressing, mashed potato, root vegetables, gravy

Wild Newfoundland Rabbit Pie \$30
braised rabbit, diced root vegetables, potato, onions, bacon, thicken broth, puff pastry crust

Baked Beans & Toutons \$25
slow braised beans with molasses, ketchup, bacon, & onion served with 2 toutons, a local favourite

Pan-Fried Cod \$26
pork "scrunchions" mashed potato, local root veggies, lemon, tartar sauce
Substitute Cod Tongues n/c



FISH & CHIPS

Beer Battered Fish & Chips
1 piece \$12
2 piece \$20
yellowbelly pale ale battered cod, fries

Panko Crusted Fish & Chips
1 piece \$12
2 piece \$20
panko crusted cod, fries

Salt & Vinegar Fish & Chips (GF)
1 piece \$12
2 piece \$20
salt & vinegar chip crusted cod, fries

Choice of Side: shoestring fries, home fries, sweet potato fries, caesar salad, house salad n/c
Add Dip: tartar sauce (gf), citrus aioli or malt aioli \$.50
Add ons: savoury dressing \$2, gravy \$3, cheese curds \$3



HANDHELD ENTRÉES

Fast-Fry Burger \$15
3oz fresh ground beef patty, tomato, sliced pickle, bun

Beef Burger \$18
7oz ground beef burger, lettuce, tomato, sliced pickle, brioche bun
Add cheese, bacon or sautéed onions \$2.50 ea

Beer Bacon Cheddar Burger \$20
fresh ground beef burger, beer, bacon and cheddar sauce, brioche bun

O'Reilly's Deluxe Burger \$21
halliday's fresh ground beef burger, american cheddar, creamy dressing, sautéed onions, lettuce, tomato, pickle, brioche bun

Irish Pub Burger \$22
ground beef burger infused with onion, garlic, dijon, stout, topped with Irish cheddar, back bacon, stout sautéed mushrooms, whiskey aioli, potato bun, chunky chips

Chicken Club Wrap \$18
tortilla, chicken breast, cheese, bacon, tomato, lettuce, mayo

Crispy Cod Burger \$18
salt & vinegar crusted cod, shredded lettuce, malt aioli, brioche bun

Plant-Based Burger \$19
plant-based burger, lettuce, tomato, pickles, brioche bun

Choice of Side: shoestring fries, home fries, sweet potato fries, caesar salad, house salad n/c
Sub gluten-free bun \$2 or lettuce bun n/c
Add ons: savoury dressing \$2, gravy \$3, cheese curds \$3

DESSERT

Mini Mason Jar Cheesecake \$9
Bakeapple or mixed berry

Carrot Cake \$11
cream cheese icing

Raisin Bread Pudding \$11
caramel sauce, cream

Chocolate Lava Cake (GF) \$11

Date Squares (2) \$6

Coconut Snowballs (2) \$6

Newfoundland & Labrador Food Trivia

What is a traditional Newfoundland dish made with salt cod, potatoes, onions, and pork fatback?

What is the name of the traditional Newfoundland dessert made with blueberries, sugar, and a pastry topping?

What is the name of the Newfoundland dish made with boiled root vegetables, salt beef, and often served with pease pudding?

What is a traditional boiled pudding containing butter, flour, sugar, molasses and raisins?

What is the name of the Newfoundland soup made with salt beef, mixed vegetables, and dumplings?

What is the name of the traditional Newfoundland dish made with moose meat, carrots, turnip, and potatoes?

What is the name of the Newfoundland dish made with a mixture of baked beans and pork fatback?

What is the name of the traditional Newfoundland bread made with flour, water, and salt?

What is the name of the Newfoundland dish made with boiled salt beef and boiled cabbage?

What is the name of the traditional Newfoundland dessert made with molasses and butter?

What do Newfoundlanders call small pieces of pork rind or pork fatback fried until rendered and crispy?

Fish & Brewis • Blueberry Grunt • Jiggs Dinner
Figgy Duff • Pea Soup • Moose Stew
Baked Beans • Hardtack • Corned Beef & Cabbage
Molasses Cookies • Scrunchions



Newfoundland & Labrador's cuisine origin story

Newfoundland cuisine is influenced by the province's history and geography. With its location on the coast, seafood plays a significant role in the local cuisine, while the use of salt and preserved meats reflects the area's history of fishing and subsistence living. Additionally, the province's cultural diversity, with influences from English, Irish, French, and Indigenous peoples, has also shaped Newfoundland cuisine into a unique and diverse blend of flavors and dishes.

Constructed in 1725, YellowBelly Brewery and Public House is one of the oldest structures in North America and is where the "Great Fire of 1892" was finally extinguished.

Here you'll find the magnificently crafted brews of our province's original gastropub, established in 2008. View our chefs preparing dishes in our "open concept" kitchen. Browse our menu featuring fresh ingredients in our street foods, gourmet burgers, and flavour-filled wood-fired pizzas. Try one of our signature entrées like the famous YellowBelly Fish and Chips or the flavoursome St. John's Stout Braised Short Rib and after your meal, place yourself on the doorstep of the legendary George Street nightlife.

Ask about our group tours and see how this outstanding masonry facility has been meticulously refurbished.

YellowBelly Brewery & Public House
288 Water Street, St. John's, NL • yellowbellybrewery.com • Reservations: 709.757.3780



DRINK MENU



NEWFOUNDLAND CIDERBERG ICEBERG CIDER

CiderBerg Apple Cider is made with pristine water from ancient ice sheets as they release icebergs that float down our way on the Avalon Peninsula in Newfoundland. Crisp and clean, it is present off-dry. There are no added sugars, acids or flavourings, and it is lovely on its own or complementing shellfish, poultry, and pork dishes.

Wexford Wheat is our lightest beer. The significant portion of wheat lends a green apple/sour plum to the middle of the palate. Highly carbonated, light and refreshing, short finish, leaves you wanting more. Goes well with most food!



A novel take on a classic style, YYT East Coast Cream Ale utilizes significant corn and wheat in addition to two row malt. Unusually and heavily dry-hopped with Mosaic hops, it's a hop-forward beer (fruity/grapefruit) but not bitter. Easy to approach.

YellowBelly Pale Ale is a session beer, and boasts a full-bodied malt base counter balanced by a significant bitterness provided by the hops. Medium length finish, with hints of grapefruit, pineapple, caramel and honey.



Come From Away is an Islander Pale Ale that is brewed in partnership with the Happy Hour Guys in New York, and was homage to the Broadway show, Come From Away! The beer was brewed with Vermont ale yeast and heavily hopped with cascade, amarillo, and cashmere hops. It is a juicy beer with lots of citrus and stone fruit aromas.

Fighting Irish Red Ale is our most complex beer, with its big and malty flavour it has a very long finish. Lightly carbonated and heavy in body. The roast barley contributes complex flavours like burnt toast, strawberry jam, coffee, chocolate, and leather.



St. John's Stout is a traditional Irish Stout is very dark, heavy and complex with an extremely long finish. In addition to the high rate of hopping in the kettle there is also bitterness from the roast barley. It has a dense, creamy head and is full of complex, burnt, "roasty" flavours. Notes of burnt toast, licorice and chocolate, but also cedar, berry, pear, walnut and citrus.

Available here on tap
Ask your server for a good pairing for your meal

BEER

YellowBelly Brewery

Wexford Wheat	pint \$8.26
YYT East Coast Cream Ale	pint \$8.26
YellowBelly Pale Ale	pint \$8.26
Come From Away	pint \$8.26
Fighting Irish Red Ale	pint \$8.26
St. John's Stout	pint \$8.26

Other Tap Beers

Coors Light	bottle \$6.74	pint \$8.48
Canadian	bottle \$6.74	pint \$8.48
Black Horse	bottle \$6.74	pint \$8.48
India	bottle \$6.74	pint \$8.48
Rickards Red		pint \$8.48
Miller Lite		pint \$8.48
Belgian Moon Pint		pint \$8.48
Heineken	pint \$10.00	
Murphy's Stout Pint	pint \$10.00	

Ciders

Ciderberg (YellowBelly, on tap)	pint \$9.35
Strongbow (can)	pint \$10.00

Seltzers & Coolers

Vizzy (Ask for flavours)	\$10.22
Smirnoff Ice	
Lambs Sociables (Ask for flavours)	

Non-Alcohol Beer

Heineken 0	\$7.17
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Non-Alcoholic Beverages

Glass of Tap Water	n/c
Bottled Water	\$4.57
Soft Drinks	\$4.57

(Pepsi, Diet Pepsi, Ginger Ale, Diet Ginger Ale, 7-up, Diet 7-up)

BAR

Highballs

Polar Ice Vodka	Gordon's Gin	\$7.17
Wiser's Canadian Rye Whisky	Lambs (Amber, White & Navy)	
Ballantine's Scotch Whisky	Jameson Irish Whisky	

Cocktails

HOUSE COCKTAIL Lushy Leprechaun	\$7.17
Jamesons, Blue Curaçao, orange juice	
Caesar Polar Ice Vodka, Clamato Juice,	\$10.22
Worcestershire sauce, Tabasco, celery salt, pepper, lemon	
Porn Star Raspberry Sour Puss, Blue Curacao, 7-up	\$10.22
Old Fashioned Jack Daniel's, sugar, bitters, orange	\$10.22
Cosmo Cocktail Polar Ice Vodka, lime juice,	\$10.22
cranberry juice, soda	
Swedish Berry Crème de Banane, Raspberry	\$10.22
Sour Puss, 7-up	
Red Sangria Red Wine, Triple Sec, orange juice,	\$13.26
cranberry juice, lime, lemon, soda	
White Sangria White Wine, Peach Schapps,	\$13.26
orange juice, white cranberry juice, lime, lemon, soda	

Mocktails

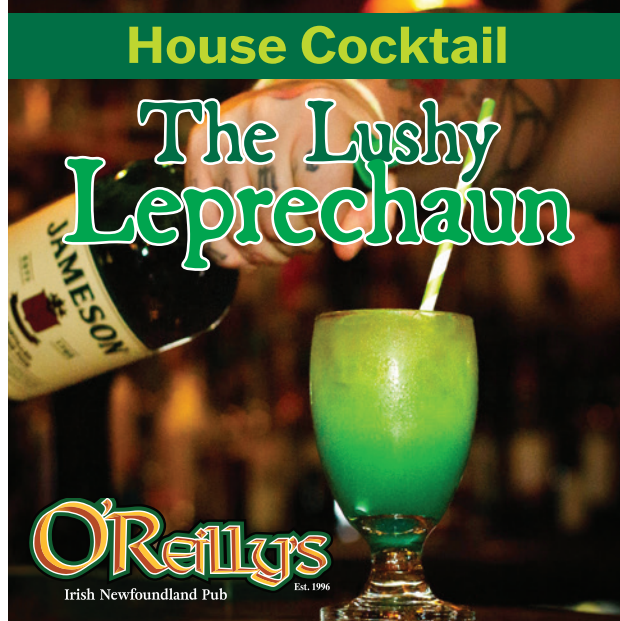
Shirley Temple 7-up, bar mix, grenadine,	\$7.17
soda water, maraschino cherry	
Virgin White Russian coffee syrup, milk	\$7.17
Atomic Cat orange juice, tonic water, lemon	\$7.17
Virgin Sangria Non-alcohol red wine, orange juice,	\$7.17
orange, lemon, lime, simple syrup, soda	
Virgin Caesar Clamato Juice, Worcestershire sauce,	\$7.17
Tabasco, celery salt, pepper, lemon	
Not Irish Coffee sugar rim, coffee, coffee syrup,	\$7.17
whipped cream	

Wine

Red		
Jacobs Creek Shiraz	5oz \$11	bottle \$45
Folonari Valpolicella	5oz \$13	bottle \$50
Cupcake Cabernet Sauvignon	5oz \$12	bottle \$48
Bread & Butter Pinot Noir	5oz \$14	bottle \$60
White		
Stoneleigh Sauvignon Blanc	5oz \$13	bottle \$50
Jacobs Creek Pinot Grigio Dots	5oz \$11	bottle \$45
Cupcake Chardonnay	5oz \$12	bottle \$48
Bread & Butter Sauvignon Blanc	5oz \$14	bottle \$60
Sparkling / Rose		
Jacobs Creek Pinot Noir Sparkling	5oz \$11	bottle \$45
Bread & Butter Rose	5oz \$14	bottle \$60

Specialty Coffee

Irish Coffee Sugar rim, hot coffee,	\$7.39
Jameson Whiskey, whipped cream, Irish Mist	
Spanish Coffee Sugar rim, hot coffee, Kahlua,	\$7.39
Lambs Rum, whipped cream	
Newfie Coffee Peppermint knob, sugar rim,	\$7.39
hot coffee, Screech Rum, whipped cream	
Baileys Coffee Hot coffee, Bailey's Irish Cream,	\$7.39
whipped cream, Irish Mist	



O'Reilly's Screech-In

All Day, Everyday

Become a proud member of the prestigious "Royal Order of Screechers" and immerse yourself in the honorary Newfoundlander experience! As a CFA (Come From Away), you'll embark on a thrilling journey of embracing the Newfoundland way of life. Master the art of speaking, eating, and drinking like a true Newfoundlander, and don't forget the legendary moment of kissing the mighty codfish. Complete these extraordinary steps and receive our exclusive Royal Order of Newfoundlanders Certificate. **Curious to know more? Inquire with your friendly server or bartender for additional details.**



Are you trying to catch a meal before your flight but don't want to crunch your time?

No problem! YellowBelly located in the departures terminal at the St. John's International Airport just past passenger screening offers a wide selection of tasty, healthy and delicious options that are made fresh daily and ready to fly - just like you are!



Located past passenger screening in the departures terminal