

Starters

Chips & Salsa   **\$12**
corn chips, house made salsa

Cheddar Beer Bacon Dip **\$15**
cheddar, cream cheese, bacon, beer,
house made corn chips

Kettle Chips **\$10**
house made kettle chips, seasoning salt
*Choice of Dip: \$.50 tomato aioli, ranch,
sour cream*

Onion Rings **\$14**
seasoning salt
*Choice of Dip: \$.50 tomato aioli, ranch,
sour cream*

Deep Fried Pickles **\$14**
(6) honey mustard dip

Warm Pretzel **\$10**
sea salt, honey mustard dip

Pan-Fried Toutons **\$12**
3 pan-fried toutons, molasses

French Fries **\$10**
house cut, shoestring or sweet potato


Chips Dressing Gravy **\$14**
house cut fries, newfoundland savoury dressing,
gravy

Classic Poutine **\$15**
house cut fries, cheese curds, gravy

Newfoundland Poutine **\$16**
house cut fries, savoury dressing,
cheese curds, gravy

Chicken Tenders **\$16**
(4) seasoned chicken tenders

*Choice of Dip: buffalo sauce, plum sauce,
sour cream*

Cod Bites  **\$16**
(5) salt & vinegar potato chip crusted cod bites
Choice of sauce: tartar, malt aioli, citrus aioli

Cod au Gratin **\$16**
baked tender morsels of cod, yellow
onions, bechamel sauce, aged cheddar


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

**Deep-Fried
Cheese Bites** **\$14**
(6) battered mozzarella, ranch dip

Ruben Fritters **\$14**
(5) corned beef, potato, mozzarella, sauerkraut,
cream cheese, garlic, panko, house sauce

Veggie Spring Rolls  **\$15**
(5) deep fried spring rolls, plum sauce

Caesar Salad **\$14**
romaine lettuce, caesar dressing, bacon,
croutons, parmesan cheese, lemon

Mixed Salad  **\$12**
seasonal lettuce, peppers, carrot curls,
dried cranberries, tomato, dressing
Add Grilled Chicken Breast \$9

**Newfoundland
Seafood Chowder** **\$15**
baby shrimp, cod, scallops, organic mussels,
cream, herbs

Welcome
to O'Reilly's Irish
Newfoundland Pub,
crowned **Canada's**
Favorite Bar

Live music nightly
showcasing the
finest in local Irish,
Newfoundland
musicians and bands.
Be sure to visit our
art wall in the Cove,
paying homage
to Newfoundland
musicians who have
graced our stage
(more to come).



**Live Music
Nightly**



**Visit our
online store!**

COOL TEE'S
COMFY HOODIES
CLASSY POLOS
TRUCKER HATS
& MORE!



Nachos & Quesadillas

Veggie Cheese Nachos \$18

house made corn chips, bell peppers, tomato, white onion, mushroom, black olives, hot banana peppers, cheese, salsa, sour cream

Buffalo Chicken Nachos \$19

buffalo seasoned chicken, house made corn chips, bell peppers, tomato, white onion, hot banana peppers, cheese, salsa, sour cream

Spicy Beef Nachos \$19

seasoned beef, house made corn chips, bell peppers, tomato, white onion, hot banana peppers, cheese, salsa, sour cream

Cheese Quesadilla \$14

grilled flour tortilla, shredded cheese, salsa

Veggie Quesadilla \$16

grilled flour tortilla, mushrooms, tomato, onion, peppers, cheese, salsa

Buffalo Chicken Quesadilla \$18

grilled flour tortilla, mushrooms, tomato, onion, peppers, buffalo chicken, cheese, salsa

Extra Sides: Salsa \$2 Sour Cream \$3

Handheld Entrées

Beef Burger \$18

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

Beer Bacon Cheddar Burger \$20

fresh ground all beef burger, beer, bacon, cheddar sauce, bun

O'Reilly's Deluxe Burger \$21

halliday's fresh ground all beef burger, american cheddar, creamy dressing, sautéed onions, lettuce, tomato, pickle, bun

Chicken Schnitzel Burger \$19

chicken schnitzel, coleslaw, house sauce, bun, deep-fried pickle spear

Chicken Club Wrap \$18

tortilla, chicken breast, cheese, bacon, tomato, lettuce, mayo

Crispy Cod Burger \$18

salt & vinegar crusted cod, shredded lettuce, malt aioli, bun

Plant Based Burger \$19

plant-based burger, lettuce, tomato, pickles, bun

Substitute: gluten free bun \$2 OR Lettuce bun n/c

Choice of Side: shoestring fries, home fries, sweet potato fries, caesar salad, house salad n/c

Add On's: Gravy \$3 Savoury Dressing \$2 Cheese curds \$3





**KITCHEN PARTIES
CORPORATE EVENTS
GROUP BOOKINGS
WEDDINGS**

Irish Newfoundland Pub Est. 1996





Your go-to venue for events, meetings, and catering.
To find out more email us at oreillyspub709@gmail.com





Are you looking to grab a quick meal before your flight?

Open Daily 3:30am
Breakfast ~ Lunch ~ Dinner
or Enjoy our Grab & Go Selections

Bar & Beverage Service
3:30am onwards

Opening March 2024



Irish Newfoundland Pub at YYT

St. John's International Airport, 2nd Floor through Security



presents

Tuesday Trivia

8PM-10PM



HOST
Leslie-Anne Corrigan

PRIZES!

LOTS OF FUN FOR EVERYONE!




RESERVATIONS
YELLOWBELLYBREWERY.COM
OR SCAN QR CODE



288 Water Street, St. John's, NL

Steamed Cultured Newfoundland Organic Mussels





Au Naturel  steamed au naturel	\$18
Irish bacon, sautéed leeks, diced potato, cream	\$22
Jiggs Dinner  pot liquor, salt meat, diced root vegetables, diced potato	\$22
Oh La La white wine, bouquet garni, roast garlic, mirepoix, dijon, heavy cream	\$22
Red Curry  onion, garlic, red peppers, red curry, fish sauce, coconut milk, lime, cilantro	\$22

Entrées


Irish Stew slow braised pork, lamb, onions, carrot, potato, rosemary	\$28
Chicken with Savoury Dressing stuffed breast of chicken with savoury dressing, gravy, mashed potato, carrots & turnip	\$32
Pan-Fried Cod Fillet pork "scrunchions" mashed potato, local root veggies, tartar sauce, lemon	\$26

Fish & Chips

Beer Battered Fish & Chips yellowbelly pale ale battered cod, fries	1 piece \$12 2 pieces \$20
Panko Crusted Fish & Chips panko crusted cod, fries	1 piece \$12 2 pieces \$20
Salt & Vinegar Fish & Chips  salt & vinegar chip crusted cod, fries	1 piece \$13 2 pieces \$21

Dip: tartar sauce , citrus aioli or malt aioli \$.50
Choice of Side: shoestring fries, home fries, sweet potato fries, caesar salad, house salad n/c
Add On's: Gravy \$3 Savoury dressing \$2 Cheese curds \$3

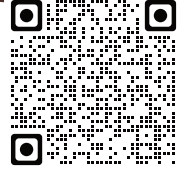
Desserts

Mini Mason Jar Cheesecake berry topping, whipped cream	\$9
Carrot Cake cream cheese icing	\$11
Raisin Bread Pudding caramel sauce, cream	\$11
Chocolate Lava Cake 	\$12

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of our four locations!



**St. John's
Longest-Running
Open Mic every
Tuesday**

Sign up at bar!



Experience the timeless charm of The Old Courthouse in Historic Harbour Grace. Enjoy a delightful dining experience, from casual brunch to delicious dinners. Our doors are open for you at The Old Courthouse, where history meets hospitality.

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Fergus O'Byrne Live!

Fergus O'Byrne, one of the founding members of Ryan's Fancy along with Dermot O'Reilly were the very first artists to play the O'Reilly's stage. 27 years later we are so thrilled to still have Fergus entertain us weekly with his songs & stories!



Join this musical icon
Friday's 4:30pm-7:45pm
& Sunday's 6:00pm-9:00pm



Drink Menu

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 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 Beer	bottle \$6.74 pint \$8.48
Rickards Red	pint \$8.48
Miller Lite	pint \$8.48
Belgian Moon	pint \$8.48
Heineken	pint \$10.00
Murphy's Stout	pint \$10.00

Ciders

Ciderberg (<i>YellowBelly Cider</i>)	pint \$9.35
Strongbow	\$10.00

Seltzers & Coolers

Vizzy (<i>Ask for flavours</i>)	\$10.22
Lambs Sociables (<i>Ask for flavours</i>)	

Non-Alcohol Beer

Heineken 0	\$7.17
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Wine

RED

Jacobs Creek Shiraz	5oz \$12 bottle \$48
Folonari Valpolicella	5oz \$12 bottle \$50
Cupcake Cabernet Sauvignon	5oz \$13 bottle \$55
Bread & Butter Pinot Noir	5oz \$14 bottle \$63

WHITE

Stoneleigh Sauvignon Blanc	5oz \$13 bottle \$55
Jacobs Creek Pinot Grigio Dots	5oz \$12 bottle \$48
Cupcake Chardonnay	5oz \$12 bottle \$50
Bread & Butter Sauvignon Blanc	5oz \$14 bottle \$63

SPARKLING/ROSE

Jacobs Creek Chardonnay Pinot Noir	gl \$12 bottle \$50
LaMarca	gl \$14 bottle \$60

Non-Alcoholic Beverages

Glass of Tap Water	n/c
Bottled Water	\$4.57
Soft Drinks	\$4.57
<i>(Pepsi, Diet Pepsi, Ginger Ale, Diet Ginger Ale, 7-up, Diet 7-up)</i>	

Highballs

Polar Ice Vodka	\$7.17
Gordon's Gin	
Ballantine's Scotch Whisky	
Wiser's Canadian Rye Whisky	
Lambs Rum (<i>Amber, White & Navy</i>)	

Cocktails

Lushy Leprechaun (<i>House Cocktail</i>)	\$7.17
Jamesons, Blue Curaçao, orange juice	
Caesar	\$10.43
Polar Ice Vodka, Clamato Juice, Worcestershire sauce, Tabasco, celery salt, pepper, lemon	
Porn Star	\$10.43
Raspberry Sour Puss, Blue Curacao, 7-up	
Old Fashioned	\$10.43
Jack Daniel's, sugar, bitters, orange	
Cosmo Cocktail	\$10.43
Polar Ice Vodka, lime juice, cranberry juice, soda	
Swedish Berry	\$10.43
Crème de Banane, Raspberry Sour Puss, 7-up	

Sangria

Red Sangria Red Wine, Triple Sec, orange juice, cranberry juice, lime, lemon, soda	\$13.26
White Sangria White Wine, Peach Schapps, orange juice, white cranberry juice, lime, lemon, soda	

Mocktails

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

Specialty Coffee

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



O'Reilly's Screech-In All Day, Everyday

Join the "Royal Order of Screechers" for a full Newfoundland experience! Master local speech, cuisine, and traditions, complete the steps, and earn an exclusive Royal Order of Newfoundlanders Certificate. Ask your server or bartender for details.



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.

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.

YellowBelly Brewery unveils a rotating selection of seasonal beers throughout the year, available on tap or in cans. Inquire with your server for more information.

Available here on tap

Ask your server for a good pairing for your meal