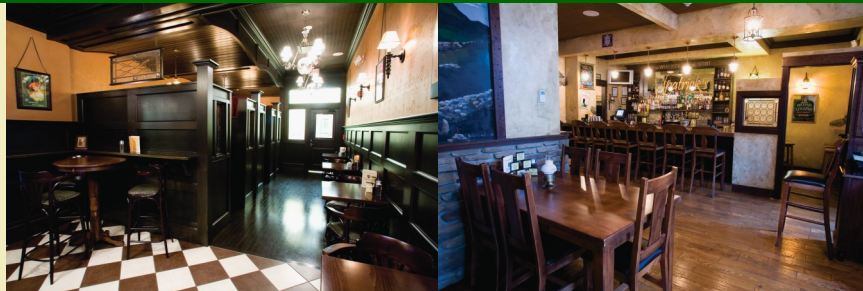




Kilpatrick's

P U B L I C K • H O U S E TM
E S T . 2 0 0 5

Downtown on the corner of Seneca & Tioga Streets
607-216-4343 ~ www.kilpatrickspub.com



Kilpatrick's Public House is a traditional, upscale Irish pub featuring authentic Irish-inspired and American cuisine.

Located in Ithaca, NY, we consider ourselves to be a "place for everyone" catering not just to a steady bar crowd, but also to families and business travelers who are visiting the area. We do this by offering two distinct dining areas: The first area is a refined Irish-Victorian setting featuring dark mahogany woods, a granite bar top, checkered tile floors, ornate light fixtures and large private booths with television screens in each booth. The second area is a rural cottage setting which has a hand painted mural of the Irish countryside, a copper bar top, stone wall, and a stone fireplace that reaches to the ceiling. So whether guests are traveling through on business or stopping in with their family or friends, Kilpatrick's offers a dining and pub experience for all of them.

Appetizers

Patty's Wings

The best beer marinated jumbo wings in town!!!
Choice of sauces include garlic asiago,
sweet red chili, cajun, sweet honey BBQ,
mild, medium, hot, or inferno sauce (gloves provided)
\$10.97

Blazing BBQ Pork Pressini

Slow roasted, shredded and sauced pork and pepper jack cheese
topped with caramelized onions and peppers grilled
quesadilla style. Served with our apple slaw
\$8.97

Kilpatrick's Sampler

An appetizer for two including black & tan onion rings,
Kilsliders, Irish fries and mini quesadillas served with
our homemade Guinness whole grain mustard dipping sauce
\$10.97

Guinness Steamed Clams

Tender clams sautéed in Guinness, fine herbs, and butter
\$10.97

O'Hoolahan's Chicken Tenders

Tempura dipped chicken tenders served with our homemade
Guinness stout whole grain mustard dipping sauce or
our Smithwick's honey BBQ sauce. Also available: mild,
medium, hot, or inferno sauce (gloves provided)
\$9.97

Crab Cake Stuffed Portobello

Marinated and grilled portobello mushroom cap
stuffed with our crab cake and served on grilled bread with
smoked gouda and a balsamic reduction
\$10.97

Irish Fries

A hot haystack of beer-battered fries
smothered in smoked bacon, green onions and
pepper jack cheese
\$6.97

Brew City Onion Rings

Served with Guinness stout whole grain mustard dipping sauce
\$3.97

Baked Brie Platter

A warm brie block wrapped in puff pastry and baked 'till golden. Topped with our homemade blend of caramelized tart apples,
cranberries, candied pecans and caramel sauce. Comes with a
selection of crackers and toasted crostinis
\$11.95

Soups & Salads

Brendan's Spinach Salad

Caramelized red onion, candied pecans, cranberries, and herbed goat cheese with your choice of dressing
\$8.97

Kilpatrick's Sirloin Stew

Tender beef marinated in Jameson whisky and
Guinness stewed with carrots, celery,
onions and a broth that's to die for
\$3.97/\$5.97

O'Hara's 5 Onion Soup

Piping hot crock of slowly cooked leeks, shallots, pearl,
green and Spanish onions. Served with rustic croutons
and bubbling provolone cheese
\$5.97

Baked Tomato Mozzarella Soup

Creamy tomato bisque with fresh Italian herbs layered with melted mozzarella cheese
and rustic croutons
\$5.97/\$7.97

The Publick House Salad

Mixed greens with grape tomatoes,
pepper jack cheese, cucumbers, carrots and
rustic croutons. Add your choice of dressing
\$6.97

Celtic Caesar

Crisp romaine tossed in our Caesar dressing
served with grated asiago cheese and rustic croutons
served in a tortilla shell—\$8.97
Add grilled chicken (\$2.97), steak (\$3.97),
or cajun seared jumbo shrimp (\$5.97) to any salad

Dublin's Pierogy Salad

Cheddar and potato pierogy tossed with roasted red peppers, pepper smoked bacon, spring mix, and roasted red onions.
Finished with our Caesar dressing
\$9.97

Sandwiches & Burgers
Kilwraps Served 11:30-4:00 Mon - Sat

All sandwiches come with a choice of beer battered french fries, sweet potato fries, side house salad, apple slaw, Irish chips or black & tan onion rings (add \$1.97 for onion rings)

Build Your Own Burger

½ lb. grilled angus burger with your choice of lettuce, tomato, red onion, herb mayo, pepper smoked bacon, sautéed mushrooms, and sharp aged cheddar, Swiss, provolone, Münster or American cheese. Veggie burger or portobello cap available upon request
\$7.97

Hooligan Burger

Our ½ lb. grilled angus burger topped with marinated portobello cap smoked gouda, roasted red peppers, lettuce, tomato, onion, and herb mayo. A must try burger!
\$8.97

Flannigan's Garbage Burger

Our ½ lb. blackened angus burger topped with a black & tan onion ring, melted Münster, lettuce, tomato and our Smithwick's honey BBQ sauce
\$8.97

Public House BLT

Pepper smoked bacon, lettuce, tomato, and herb mayo on your choice of hearty bread
\$6.97

O'Brien's Flank and Brie

Marinated thinly sliced flank steak topped with caramelized red onions, melted brie, mixed greens, and roasted red pepper coulis
\$10.97

Roasted Vegetable Sandwich

A stack of roasted eggplant, zucchini, yellow squash and caramelized onion. Finished with melted Swiss cheese, spring mix and roasted red pepper coulis
\$7.97

The Golden Claddagh

Tender slow-cooked pulled pork smothered in our very own Smithwick's honey BBQ sauce served on a grilled Kaiser roll. Straight up or Carolina style
\$8.97

Yuengling Battered Haddock Sandwich

Fried to a golden brown and served with lettuce, tomato, malt vinegar, and homemade tarter sauce
\$8.97

The Boxty Burger

Our ½ lb. grilled angus burger layered with an Irish boxty (potato pancake). Topped with lettuce, tomato and caramelized red onions then finished with our homemade Guinness stout whole grain mustard dipping sauce
\$9.97

The 1914 Reuben

Mounds of shaved, tender corned beef brisket, layered with Swiss cheese, sauerkraut, and Irish dressing on rye
\$8.97

Rockin' Rachael

Thinly sliced smoked turkey, piled high with our apple slaw, Swiss cheese, and Irish dressing on rye
\$8.97

The BIG Killybeg

Seared cajun chicken breast topped with sautéed red onion, lettuce, tomatoes, melted Münster cheese, and our roasted red pepper coulis
\$9.97

Grilled Chicken & Brie

An 8 oz. grilled chicken breast, served with warm brie, caramelized red onions, spinach and a cranberry-raspberry relish
\$10.97

An 18% service charge will be added to parties of 6 or more.
Price's subject to change with market trends.

Available all day

Kilpatrick's Boxy

Two of our boxy potato pancakes topped with sour cream, salsa, and chives. Served with sliced tomatoes
\$7.97

Old World Sheppard's Pie

Slow-cooked ground Black Angus beef simmered with onions, carrots, celery, brandy, and a touch of tomato cream, topped with smashed potatoes and served with the vegetable of the day
\$12.97

Kilpatrick's Boxy Entrée

Our classic version of Irish boxy (potato pancake) stuffed with your choice of thinly sliced London broil, grilled chicken or caramelized onions, peppers and mushrooms served with our Guinness whole grain mustard sauce
\$13.97

Kilpatrick's Fish and Chips

Yuengling beer-battered haddock fried crispy golden brown over our seasoned beer-battered fries. Served with our homemade apple slaw, tartar sauce and malt vinegar
\$16.97

Corned Beef and Cabbage

Tender slow-roasted corned beef brisket served with slow-cooked tangy cabbage and chunky roasted garlic mashed potatoes. It's a traditional Irish meal and a great one at that
\$14.97

Dinner Entrées

4:00-10:00 PM

All dinner entrées are served with a small house salad

Grilled Rib-Eye

12 oz. Black Angus rib-eye grilled to perfection. Served with your choice of side and vegetable of the day. Add your choice of sauce: bourbon cajun, caramelized onion or gorgonzola for \$1.97 extra
\$19.97

Kilpatrick's Garbage Platter

Healthy portions of our Smithwick's ale BBQ pulled pork, smoked gouda mac and cheese and our black & tan onion rings
Wet naps provided
\$14.97

Grilled Vegetable Ravioli

Imported ravioli stuffed with a grilled vegetable medley and tossed in a delicate roasted red pepper, tomato and green onion cream sauce
\$16.97

Cornish Game Hen

A rotisserie style hen served in a cast-iron skillet on our smashed garlic potatoes and drizzled with our blackberry balsamic reduction
\$17.97

The Ultimate Mac and Cheese

Penne pasta tossed in our imported smoked gouda and shallot sauce
\$13.97

Pan seared Rainbow Trout

Pecan-encrusted fresh rainbow trout served on a mound of apple and cucumber slaw. Served with your choice of side
\$16.97

Build Your Own Pasta

Choose from penne, bowtie or fettuccine pasta and alfredo, pomodoro or garlic herb sauce. Add chicken (\$3.97), steak (\$4.97) salmon (\$5.97), or cajun seared jumbo shrimp (\$5.97)

Irish Dinner Favorites

Kilpatrick's Land and Sea

7 oz. smoked bacon-wrapped filet accompanied with Guinness mustard glazed prawns and an Irish boxy potato pancake
\$26.97

Bangers and Smashed

A real Irish classic! Guinness boiled bangers served with our Guinness stout whole grain mustard dipping sauce garlic smashed, and our house cabbage
\$13.97

Publick House Pork Tenderloin

Herbed fresh tenderloin, seared and roasted then served with a shallot and roasted red pepper sauce. Served with the vegetable of the day and your choice of one side
\$16.97

Kilpatrick's Chicken Breast

Fresh chicken breast sautéed and finished with a red onion, cider vinegar, and honey sauce. Served with the vegetable of the day and your choice of one side
\$14.97

Sides

Select entrees come with your choice of side: saffron rice, garlic smashed potatoes, baked potato, beer-battered fries, Irish chips, apple slaw, or upgrade your side for \$1.97 to our famous Gouda shallot mac and cheese or black and tan onion rings
(Note: baked potato and rice only available after 4pm)

Beverages

Coke, Diet Coke, Sprite, orange soda, root beer, ginger ale, raspberry iced tea or unsweetened tea \$2.00

Ithaca Root Beer or Ginger Beer \$3.25

Coffee or Hot Tea \$1.50

Draught Beer Selections

Bass \$5.00	Ithaca Cascazilla \$5.00	Great Lakes Edmund Fitzgerald Porter \$5.00
Guinness \$5.00	Ithaca Seasonal \$5.00	Ithaca Apricot Wheat \$5.00
Harpoon UFO \$5.00	Harpoon Seasonal \$5.00	Labatt Blue \$4.00
Magic Hat #9 \$5.00	Stella \$5.00	Shocktop Raspberry \$3.50
	Sam Adams Seasonal \$5.00	Smithwick's \$5.00
	Yuengling \$3.00	

Bottle Beer Selections

Amstel Light \$4.25	Killians \$3.50	Miller Light \$3.50
Blue Moon \$4.00	Labatt Blue \$3.50	Newcastle \$4.50
Bud Light \$3.50	Labatt Blue Light \$3.50	Original Sin \$4.00
Budweiser \$3.50	Leinenkeugal Sunset Wheat \$3.75	Pabst Blue Ribbon Cans \$2.50
Coors Light \$3.50	Michelob Ultra \$3.50	Red Stripe \$4.50
Corona \$4.50	Sierra Nevada Pale Ale \$4.50	Saranac Summer Ale \$4.00
Heineken \$4.50		St. Pauly Girl N/A \$4.25

Scotch	Whiskey	Bourbon
The Balvenie Caribbean Cask \$10.00	Bushmills \$5.00	Basil Hayden \$8.00
The Balvenie Double Wood \$9.00	Bushmills Black Bush \$7.00	Buffalo Trace \$4.00
Cragganmore 12yr \$9.00	Bushmills 10yr \$6.00	Jim Beam \$5.00
Dalmore \$7.50	Crown Royal \$6.50	Knob Creek \$8.00
Dalwhinnie 15yr \$9.00	Gentlemen Jack \$8.00	Makers Mark \$6.00
Dewars 12 yr \$7.00	Jack Daniels \$5.00	
Dewars White Label \$5.00	Jameson \$3.50	
Glenfiddich 12yr \$8.00	Jameson 12yr \$7.00	
Glenkinchie 10yr \$7.00	Jameson 18yr \$13.00	
The Glenlivet 12yr \$8.00	Jameson Gold Reserve \$11.00	
The Glenlivet 15yr \$9.50	Midleton \$23.00	
Johnny Walker Red \$5.00	Tullamore Dew \$5.00	
Johnny Walker Black \$7.00	Red Breast \$8.00	
Lagavulin 16yr \$14.00		
The Macallan 12yr \$9.00		
The Macallan 15yr \$12.00		
Oban 14yr \$12.00		
Old Pulteney 16yr \$7.50		

Ask Your server for our dessert menu

An 18% service charge will be added to parties of 6 or more.

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