



EST. 2004

O'CONNELL'S BRUNCH

SATURDAYS & SUNDAYS FROM 11AM-3PM

Appetizers

AVOCADO TOAST \$14.95 Open-faced on toasted multi grain bread with sliced avocado, red onion, tomato, and two *eggs your way	IRISH EGG ROLLS \$15.95 Braised corned beef, green cabbage, Irish Cheddar with honey mustard for dipping	CRISPY CHICKEN WINGS \$15.75 Choice of house-made hot sauce, BBQ, sweet chili, Old Bay dry rub, or Old Bay hot sauce with ranch or blue cheese <i>Also available boneless \$12.95</i>
SCOTCH EGGS \$13.95 House ground Irish pork sausage, boiled egg, panko fried with honey mustard for dipping	HOUSE-MADE HUMMUS \$15.50 Garbanzo, tahini, lemon, & herbs with pita & veggies	STEAMED MUSSELS \$15.95 Choice of white wine or spicy tomato garlic sauce with shallots, garlic, & fine herbs served with a toasted baguette
CHEESE PLATE \$17.00 Chef's Selection of Irish and Virginia Cheeses, toasted French baguette & crackers, sliced apple, dijon Irish wholegrain mustard, & fruit compote.	DUBLIN NACHOS \$16.99 House-made potato chips, smoky chili-beef, Monterey Jack Cheddar, sour cream, jalapeños, Pico de Gallo, & guacamole	CALAMARI RINGS \$16.00 Cooked golden brown with a medley of peppadew sweet chilies & carrots with chipotle dipping sauce
	APPETIZER SAMPLER \$24.00 Scotch Egg, Irish Egg Roll, Dublin Nachos, Boneless Wings, & Beer-Battered Cod	

Soup & Salads

POTATO LEEK SOUP \$8.00 Creamy homestyle Irish potato & leek soup served with homemade Irish Brown Bread	CLASSIC CAESAR SALAD \$11.95 Crisp romaine, shaved Parmesan, & buttered croutons with Caesar dressing <i>Ask about a wrap!</i>
O'CONNELL'S HEARTY COUNTRY SOUP \$9.00 Chicken, potatoes, and rice in a chicken & vegetable broth served with homemade Irish Brown Bread	BUFFALO CHICKEN SALAD \$15.95 Crispy buffalo chicken tenders made with our house-made hot sauce on mixed greens with red onions, cherry tomatoes, bacon, blue cheese crumbles, & roasted potatoes
CHOPPED SALAD \$14.95 Crisp romaine, cherry tomatoes, bacon, blue cheese crumbles, red onion, hard boiled egg, yellow corn, & cucumber with green goddess dressing	SPINACH & STRAWBERRY SALAD \$14.00 Fresh cut strawberries, baby spinach, feta, candied almonds with strawberry vinaigrette

Salad Add Ons Chicken \$6 | *Steak \$8 | *Salmon \$8 | Shrimp \$8

Choice of Dressing: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Green Goddess, Thousand Island, Strawberry Vinaigrette

Entrees

FULL IRISH BREAKFAST \$21.95 Irish baked pork sausages, Irish bacon, black & white pudding, two fried *eggs, sautéed mushrooms, breakfast potatoes, Heinz baked beans, & toast	FISH AND CHIPS \$21.95 Fresh Atlantic beer battered cod, house-made tartar sauce, coleslaw, and pub fries
*EGGS BENEDICT \$16.95 House-made biscuit topped with Irish bacon, poached *eggs, & *hollandaise sauce, served with breakfast potatoes	IRISH SHEPHERD'S PIE \$17.50 Braised ground beef, carrots, peas, and onions in a rich brown gravy with mashed potatoes garnished with Parmesan cheese and served with house-made Irish brown bread <i>Also available Family Style \$42.95</i>
MAKE YOUR OWN OMELETTE \$17.00 Served with breakfast potatoes and choice of bacon or sausage. Limit three toppings: ·Onions ·Sweet Peppers ·Tomatoes ·Bacon ·Sausage · Cheddar Cheese ·Pepper Jack Cheese ·Swiss Cheese	CHICKEN GOUJONS \$17.00 Hand breaded and seasoned white meat chicken strips served with pub fries and house-made honey mustard
CHICKEN & WAFFLE \$17.95 Warm fluffy waffle served with O'Connell's-style chicken breast, maple syrup, & whipped butter	O'CONNELL'S *BEEF BURGER \$17.50 With your choice of American, cheddar, Swiss, or pepper jack cheese, served with lettuce, tomato, onion, & pickles
BRIOCHE FRENCH TOAST \$13.95 Brioche French Toast with fruit compote, fresh whipped cream, & syrup	GRILLED *LAMB BURGER \$19.00 Ground *lamb patty with herb whipped goat cheese, lettuce, tomato, onion, & pickles
CORNED BEEF HASH \$16.50 Corned beef, breakfast potatoes, peppers & onions with two *eggs over easy	O'CONNELL'S REUBEN ON RYE \$16.95 Sliced corned beef, sauerkraut, Swiss cheese, Thousand Island dressing on marbled rye, served with house-made potato chips
*EGGS ANY STYLE \$15.50 With American bacon, breakfast potatoes, & toast	HAM & CHEESE TOASTIE \$15.95 Cheddar cheese, ham, tomato, and red onion on your choice of bread served with pub fries
IRISH BREAKFAST SANDWICH \$16.95 Irish bangers, Irish bacon, scrambled eggs, & cheddar cheese on ciabatta bread served with breakfast potatoes	BUFFALO TENDER WRAP \$16.95 Crispy fried chicken tenders tossed in our house-made hot sauce wrapped in a spinach tortilla with lettuce, tomato, & blue cheese dressing served with house-made potato chips
O'CONNELL'S BLT \$16.00 Irish bacon, lettuce, & beefsteak tomatoes with an avocado spread & mayonnaise, all on your choice of toasted bread served with house-made potato chips	CHICKEN SANDWICH \$17.95 Choice of grilled or fried chicken breast topped with Irish porter cheese, bacon, lettuce, tomato, and garlic mayo on a toasted brioche bun served with house-made potato chips

Sides

BREAKFAST POTATOES \$6.00 | IRISH BACON \$6.00 | AMERICAN BACON \$5.00 | BREAKFAST SAUSAGE \$6.00
BLACK & WHITE PUDDING \$6.00 | FRESH FRUIT \$6.00 | PUB FRIES \$7.00 | SWEET POTATO FRIES \$8.00
CHIPS N' CURRY \$8.50 | COLESLAW \$6.00 | IRISH BROWN BREAD \$5.00 | HOUSE SALAD \$7.00

112 King Street, Old Town Alexandria, VA 22314 703.739.1124 danieloconnells.com info@danieloconnells.com fDaniel O'Connell's Irish Restaurant and Bar @danieloconnells

Prices subject to change. For parties of 6 or more 20% Gratuity will be added/we are unable to separate checks. All tabs left open will be automatically closed with a 20% Gratuity at the end of the night.

*Consuming raw or under cooked meat, eggs, or fish may increase your chance of food borne illness. Items are served raw or undercooked, or contain raw or undercooked ingredients

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Desserts

<p>WARM BREAD & BUTTER PUDDING \$8.00 Served with Bailey's Caramel sauce and vanilla ice cream</p> <p>FLOURLESS CHOCOLATE TORTE \$8.50 Dark chocolate cake, ganache, & fresh whipped cream</p> <p>RASPBERRY CHEESECAKE \$8.00 Fruit compote, graham cracker and almond crust, & fresh whipped cream</p>	<p>SELECTION OF ICE CREAMS \$7.50 (Seasonal selection of Ice Cream from The Creamery)</p> <p>BAILEY'S CHOCOLATE MOUSSE \$8.50 House-made dark chocolate mousse topped with Bailey's whipped cream and raspberry compote</p> <p>BAILEY'S IRISH BROWN BREAD ICE CREAM \$8.00 House-made Irish Cream ice cream with O'Connell's Irish Brown Bread</p>
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On Tap

<p>GUINNESS STOUT Ireland 4.3%</p> <p>HARP LAGER Ireland 5.0%</p> <p>KILKENNY CREAM ALE Ireland 4.3%</p> <p>MAGNERS IRISH CIDER Ireland 4.5%</p> <p>SMITHWICK'S AMBER ALE Ireland 4.5%</p>	<p>BELL'S TWO HEARTED Comstock, MI 7.0%</p> <p>DEVIL'S BACKBONE VIENNA LAGER Roseland, VA 5.6%</p> <p>MILLER LITE Wisconsin 4.2%</p> <p>MODELO ESPECIAL Mexico 4.4%</p> <p>PORT CITY BREWING OPTIMAL WIT Alexandria, VA 4.9%</p>
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**For a Complete List of
Beers and our
Seasonal Selections,
Scan Here**

Bottles and Cans

<p>BOLD ROCK VIRGINIA APPLE CIDER Nellysford, VA 4.7%</p> <p>BRECKENRIDGE VANILLA PORTER Denver, CO 5.4%</p> <p>DELIRIUM TREMENS Belgium 8.5%</p> <p>HOFBRÄU MÜNCHEN LAGER Germany 5.1%</p> <p>LEFT HAND NITRO MILK STOUT Longmont, CO 6.0%</p> <p>MAGNERS PEAR IRISH CIDER Ireland 4.5%</p> <p>LOST BOY CIDER WINGMAN Alexandria, VA 6.9%</p>	<p>PORT CITY ESSENTIAL PALE ALE Alexandria, VA 5.5%</p> <p>PORT CITY PORTER Alexandria, VA 7.5%</p> <p>SOLACE BREWING PARTLY CLOUDY Dulles, VA 7.5%</p> <p>O'HARA'S IRISH RED Ireland 4.3%</p> <p>O'HARA'S IRISH STOUT Ireland 4.3%</p> <p>VICTORY GOLDEN MONKEY Downingtown, PA 9.5%</p> <p>WEIHENSTEPHANER HEFEWEISSBIER Germany 5.4%</p>
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Wine

White Wine

NATURALIS CHARDONNAY	\$9.00
SEAGLASS REISLING	\$9.00
THREE PEARS PINOT GRIGIO	\$9.00
ECHO BAY SAUVIGNON BLANC	\$10.00

Red Wine

NORTON 1985 MALBEC	\$8.00
SEAGLASS CABERNET SAUVIGNON	\$9.00
BOEN PINOT NOIR	\$12.00

Sparkling & Rosé

RUFFINO PROSECCO	\$9.00
SILVER GATE BRUT	\$8.00
CHARLES & CHARLES ROSÉ	\$8.00

Brunch &

Coffee Cocktails

BLOODY MARY	\$9.00
MIMOSA	\$9.00
IRISH COFFEE	\$10.00
BAILEY'S COFFEE	\$10.00
HOT TODDY	\$10.00

Cocktails

O'CONNELL'S OLD FASHIONED
JAMESON BLACK BARREL, BENEDICTINE, AND ORANGE BITTERS \$15.00
MAKE IT RYE WITH GEORGE DICKEL RYE

PEACHY PALMER
CROWN ROYAL PEACH, UNSWEET TEA, AND LEMONADE \$13.00

VALENTIA CRUSH
21 SEEDS VALENCIA ORANGE TEQUILA AND CLUB ORANGE \$14.00
SWITCH THE CITRUS WITH ABSOLUT CITRON

KING STREET PALOMA
21 SEEDS GRAPEFRUIT HIBISCUS TEQUILA PAIRED WITH SPARKLING GRAPEFRUIT \$13.00

IRISH WHITE MOCHA
JAMESON COLD BREW, BAILEY'S, CRÈME DE CACAO \$13.00

Build Your Own

Gin & Tonic

PICK YOUR GIN:
AVIATION \$9 | BEEFEATER \$9 | BLUECOAT \$9
BOMBAY SAPPHIRE \$10 | GUNPOWDER \$10
HENDRICK'S \$10 | MINKE \$10 | PLYMOUTH \$9
ROKU \$9 | SIPSMITH \$9
TANQUERAY \$9 | VIRAGO \$9

PICK YOUR Q TONIC
SPARKLING GRAPEFRUIT, ELDERFLOWER, OR SPECTACULAR \$3.50

PICK YOUR GARNISH
ORANGE, LEMON, LIME, OR CUCUMBER

Mule

MOSCOW, KENTUCKY, IRISH OR MEXICAN
YOUR CHOICE OF VODKA, BOURBON, WHISKEY, OR TEQUILA