



EST. 2004

O'CONNELL'S

Appetizers

IRISH EGG ROLLS Braised corned beef, green cabbage, Irish Cheddar with honey mustard for dipping	\$15.95	SCOTCH EGGS House ground Irish pork sausage, boiled egg, panko fried with honey mustard for dipping	\$13.95
CRISPY CHICKEN WINGS 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>	\$15.75	STEAMED MUSSELS Choice of white wine or spicy tomato garlic sauce with shallots, garlic, & fine herbs served with a toasted baguette	\$15.95
DUBLIN NACHOS House-made potato chips, smoky chili-beef, Monterey Jack Cheddar, sour cream, jalapeños, Pico de Gallo, & guacamole	\$16.99	HOUSE-MADE HUMMUS Garbanzo, tahini, lemon, & herbs with pita & veggies	\$15.50
CHEESE PLATE Chef's Selection of Irish and Virginia Cheeses, toasted French baguette & crackers, sliced apple, dijon Irish wholegrain mustard, & fruit compote.	\$17.00	CALAMARI RINGS Cooked golden brown with peppers, jalapeños, & carrots with chipotle dipping sauce	\$16.00
		APPETIZER SAMPLER Scotch Egg, Irish Egg Roll, Dublin Nachos, Boneless Wings, & Beer-Battered Cod	\$24.00

Soup & Salads

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

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

The Auld Favorites

FISH AND CHIPS Fresh Atlantic beer battered cod, house-made tartar sauce, coleslaw, and pub fries	\$21.95	FULL IRISH BREAKFAST Irish baked pork sausages, Irish bacon, black & white pudding, two fried *eggs, sautéed mushrooms, breakfast potatoes, Heinz baked beans, & toast	\$21.95
IRISH SHEPHERD'S PIE Braised ground beef, carrots, peas, & onions in a rich brown gravy with mashed potatoes garnished with Parmesan cheese, served with house-made Irish brown bread <i>Also available Family Style \$42.95</i>	\$17.50	O'CONNELL'S CURRY House-made curry with mixed vegetables and Basmati rice served with naan bread. <i>Chicken \$18.95 Vegetables \$15.95</i>	
WHISKEY SIZZLER Red peppers and onions served with a whiskey peppercorn wine sauce with a side of Basmati rice <i>Chicken \$18.95 Shrimp \$19.95 Vegetables \$16.95</i>		LAMB STEW Lamb with carrots, potatoes, onions, & celery served with house-made Irish brown bread	\$15.95
BANGERS AND MASH Irish Sausages on bacon and colcannon mashed potatoes with red onion and thyme jus	\$16.95	CORNED BEEF AND CABBAGE Corned beef brisket slow braised in Smithwick's and Guinness, green cabbage, carrots, & mashed potatoes with a parsley cream sauce	\$17.95
CHICKEN GOUJONS Hand breaded and seasoned white meat chicken strips served with pub fries and house-made honey mustard	\$17.00	SEAFOOD LINGUINE Shrimp and Blue Bay Mussels tossed with linguine in a champagne sauce & served with garlic bread	\$23.95
GUINNESS BURGER Ground *beef patty with Guinness cheddar cheese on a bed of mashed potatoes topped with onion rings and Guinness gravy	\$18.95	NY STRIP *STEAK DINNER 12 oz *NY Strip with a whiskey peppercorn sauce served with mashed potatoes and house vegetables	\$26.00
O'CONNELL'S SPICE BAG Salt & Chili seasoned pub fries and crispy chicken tossed with sautéed peppers & onions and served with curry sauce	\$16.00	ATLANTIC *SALMON Choice of grilled *salmon with a lemon-dill cream sauce, jasmine rice, and house vegetables \$26.00 <i>Or blackened with shrimp in a Cajun sauce over sautéed spinach and mashed potatoes \$23.95</i>	

Sandwiches & Burgers

O'CONNELL'S *BEEF BURGER With your choice of American, cheddar, Swiss, or pepper jack cheese, with lettuce, tomato, onion, & pickles served with pub fries	\$17.50	O'CONNELL'S REUBEN ON RYE Sliced corned beef, sauerkraut, Swiss cheese, Thousand Island dressing on marbled rye, served with house-made potato chips	\$16.95
GRILLED *LAMB BURGER Ground *lamb patty with herb whipped goat cheese, lettuce, tomato, onion, & pickles served with pub fries	\$19.00	BUFFALO TENDER WRAP 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	\$16.95
CHICKEN SANDWICH 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	\$17.95	O'CONNELL'S BLT Irish bacon, lettuce, & beefsteak tomatoes with an avocado spread & mayonnaise, all on your choice of toasted bread served with house-made potato chips	\$16.00
STEAK AND CHEESE Thinly sliced steak, melted Swiss cheese, sautéed mushrooms, lettuce, & mayonnaise on an 8" hoagie served with pub fries	\$16.95	HAM & CHEESE TOASTIE Cheddar cheese, ham, tomato, and red onion on your choice of bread served with pub fries	\$15.95

Sides

PUB FRIES \$7.00
MASHED POTATOES \$7.00
SWEET POTATO FRIES \$8.00
COLESLAW \$6.00
CHIPS N' CURRY \$8.50
BEER BATTERED ONION RINGS \$8.00
IRISH BROWN BREAD \$5.00
HOUSE VEGETABLES \$6.50
HOUSE SALAD \$7.00

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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 CAKE \$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>BAILEY'S IRISH BROWN BREAD ICE CREAM \$8.00 House-made Irish Cream ice cream with O'Connell's Irish Brown Bread</p> <p>BAILEY'S CHOCOLATE MOUSSE \$8.50 House-made dark chocolate mousse topped with Bailey's whipped cream and raspberry compote</p> <p>SELECTION OF ICE CREAMS \$7.50 (Seasonal selection of Ice Cream from The Creamery)</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 5.2%</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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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



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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Happy Hour

MONDAY-FRIDAY
FROM 3PM-6PM
SELECT DRAFT BEERS - \$4.00
HOUSE WINES - \$5.00
RAIL LIQUOR - \$3.50
SCOTCH EGGS \$10.95
IRISH EGG ROLLS \$12.95
DUBLIN NACHOS \$12.95
SPICE BAG \$13.00

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