



EST. 2004

# O'CONNELL'S BRUNCH

SATURDAYS &amp; SUNDAYS FROM 11AM-3PM

## Appetizers

### IRISH EGG ROLLS

Braised corned beef, green cabbage, Irish Cheddar with honey mustard for dipping 15.95

### DUBLIN NACHOS

House-made potato chips, smoky chili-beef, Monterey Jack Cheddar, sour cream, jalapeños, Pico de Gallo, & guacamole 16.95

### STEAMED MUSSELS <sup>G</sup>

Choice of white wine or spicy tomato garlic sauce with shallots, garlic, & fine herbs served with a toasted baguette 14.95

### SCOTCH EGGS

House ground Irish pork sausage, boiled egg, panko fried with honey mustard for dipping 13.95

### CALAMARI RINGS

Cooked golden brown with peppers, jalapeños, & carrots served with chipotle dipping sauce 16.00

### CHEESE PLATE <sup>V</sup>

Selection of Irish and US Cheeses, toasted French baguette & crackers, sliced apple, dijon Irish wholegrain mustard, & jam 17.00

### CRISPY CHICKEN WINGS <sup>G</sup>

Choice of house-made hot sauce, BBQ, sweet chili, Old Bay dry rub, or Old Bay hot sauce with ranch or blue cheese 15.75

*Also available boneless \$12.95*

### HOUSE-MADE HUMMUS <sup>V G</sup>

Garbanzo, tahini, lemon, & herbs with pita & veggies 15.50

### APPETIZER SAMPLER

Scotch Egg, Irish Egg Roll, Dublin Nachos, Boneless Wings, & Beer-Battered Cod 24.00

## Soup & Salads

### POTATO LEEK SOUP <sup>V G</sup>

Creamy homestyle Irish potato & leek soup served with homemade Irish Brown Bread 8.00

### O'CONNELL'S HEARTY COUNTRY SOUP <sup>G</sup>

Chicken, potatoes, and rice in a chicken & vegetable broth served with homemade Irish Brown Bread 9.00

### CHOPPED SALAD <sup>V G</sup>

Crisp romaine, cherry tomatoes, bacon, blue cheese crumbles, red onion, hard boiled egg, yellow corn, & cucumber with green goddess dressing 14.95

Salad Add Ons Chicken 6 | \*Steak 8 | \*Salmon 8 | Shrimp 8 | Avocado 2

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

### CLASSIC CAESAR SALAD <sup>G</sup>

Crisp romaine, shaved Parmesan, & buttered croutons with Caesar dressing 11.95 | *Ask about a wrap!*

### 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

### STEAK SALAD <sup>G</sup>

Mixed greens, crumbled feta, candied walnuts, dried cranberries, and 5oz Choice NY Strip Steak 19.00

## Entrees

### FULL IRISH BREAKFAST

Irish pork sausages, Irish bacon, black & white pudding, two fried \*eggs, sautéed mushrooms, breakfast potatoes, Heinz baked beans, & toast 21.95

### \*EGGS BENEDICT

House-made biscuit topped with Irish bacon, poached \*eggs, & hollandaise sauce, served with breakfast potatoes 16.95

### AVOCADO TOAST <sup>V</sup>

Open-faced on toasted sour dough bread with sliced avocado, red onion, tomato, and two \*eggs your way 15.95

### MAKE YOUR OWN OMELETTE <sup>V</sup>

Served with breakfast potatoes and choice of bacon or sausage 17.00

Limit three toppings: Onions · Sweet Peppers · Tomatoes · Bacon · Sausage · Cheddar Cheese · Pepper Jack Cheese · Swiss Cheese

### CHICKEN & WAFFLE

Warm fluffy waffle served with O'Connell's-style chicken breast, maple syrup, & whipped butter 17.95

### BRIOCHE FRENCH TOAST <sup>V</sup>

Brioche French Toast with fruit compote, fresh whipped cream, & syrup 14.00

### CORNED BEEF HASH

Corned beef, breakfast potatoes, peppers & onions with two \*eggs over easy 16.50

### \*EGGS ANY STYLE <sup>V</sup>

With American bacon, breakfast potatoes, & toast 15.50

### IRISH BREAKFAST SANDWICH

Irish bangers, Irish bacon, scrambled eggs, & cheddar cheese on ciabatta bread served with breakfast potatoes 16.95

### FISH AND CHIPS

Fresh Atlantic beer battered cod, house-made tartar sauce, coleslaw, and pub fries 21.95

### IRISH SHEPHERD'S PIE

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 17.50

*Also available Family Style \$42.95*

### CHICKEN GOUJONS

Hand breaded and seasoned white meat chicken strips served with pub fries and house-made honey mustard 17.00

### O'CONNELL'S \*BEEF BURGER <sup>G</sup>

With your choice of American, cheddar, Swiss, or pepper jack cheese, served with lettuce, tomato, onion, & pickles served with pub fries 17.50

### GRILLED \*LAMB BURGER <sup>G</sup>

Ground \*lamb patty with goat cheese, lettuce, tomato, onion, & pickles served with pub fries 19.00

### 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

### 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 <sup>G</sup>

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

*Substitute Gluten Free Bun 2.00 <sup>G</sup>*

## Sides

BREAKFAST POTATOES 6.00 <sup>V</sup> | IRISH BACON 6.00 <sup>G</sup> | AMERICAN BACON 5.00 <sup>G</sup> | BREAKFAST SAUSAGE 6.00  
BLACK & WHITE PUDDING 6.00 | FRESH FRUIT 6.00 <sup>V G</sup> | PUB FRIES 7.00 <sup>V G</sup> | SWEET POTATO FRIES 8.00 <sup>V G</sup>  
CHIPS N' CURRY 8.50 <sup>V</sup> | COLESLAW 6.00 <sup>V G</sup> | IRISH BROWN BREAD 5.00 <sup>V</sup> | HOUSE SALAD 7.00 <sup>V G</sup>

**V:** Vegetarian/can be made vegetarian with minor change

**G:** Gluten Free/can be made gluten free with minor change

**f** Daniel O'Connell's Irish Restaurant and Bar

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**danieloconnells.com**

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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# O'CONNELL'S

## Wine

### White Wine

FRANCISCAN CHARDONNAY 10

\*\*SEAGLASS RIESLING 10

RUFFINO LUMINA PINOT GRIGIO 10

\*\*ECHO BAY SAUVIGNON BLANC 11

### Red Wine

TRAPICHE BROQUEL MALBEC 10

\*\*SELLA ANTICA ROSSO RED BLEND 10

\*\*MADDALENA CAB SAUVIGNON 13

BOEN PINOT NOIR 13

### Sparkling & Rosé

OPERA PRIMA BRUT 9

RUFFINO PROSECCO 10

CHARLES & CHARLES ROSÉ 9

\*\*FAMILY RUN

### Brunch & Coffee Cocktails

BLOODY MARY 9.00

MIMOSA 9.00

IRISH COFFEE 10.00

BAILEY'S COFFEE 10.00

HOT TODDY 10.00

### Non-Alcoholic Beverages

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, & CRANBERRY JUICE 3.00

ROOT BEER 4.00

CLUB ORANGE & ROCK SHANDY 4.00

PINEAPPLE, ORANGE, & APPLE JUICE 3.25

### Featured:

THE O'CONNELL'S HAND-SELECTED PLATINUM ANNIVERSARY BARREL AGED 9 YEARS 15.00

### Desserts

#### WARM BREAD & BUTTER PUDDING

House-made and baked with raisins served with Bailey's Caramel sauce and vanilla ice cream 8.00

#### BAILEY'S IRISH BROWN BREAD ICE CREAM

Irish Cream ice cream with O'Connell's Irish Brown Bread made by exclusively for us by The Creamery 8.00

#### BAILEY'S CHOCOLATE MOUSSE

House-made chocolate Bailey's mousse topped with fresh cream and raspberry sauce 8.50

#### ETON MESS

Crushed meringue, fresh cream, and fresh strawberries 7.00

#### WARM CHOCOLATE BROWNIE

Warm brownie topped with vanilla ice cream 7.50

Make it a sundae with Bailey's Caramel, chocolate syrup, fresh cream, and a cherry 8.00

## Beer On Tap

GUINNESS STOUT  
Ireland 4.3%

HARP LAGER  
Ireland 5.0%

KILKENNY CREAM ALE  
Ireland 4.3%

SMITHWICK'S AMBER ALE  
Ireland 4.5%

ROTATING CIDER

BELL'S TWO HEARTED  
Comstock, MI 7.0%

DEVIL'S BACKBONE VIENNA LAGER  
Roseland, VA 5.6%

MILLER LITE  
Wisconsin 4.2%

PORT CITY BREWING OPTIMAL WIT  
Alexandria, VA 4.9%

YUENGLING  
Pottsville, PA 4.5%



For a Complete List of Beers  
and our Seasonal Selections,  
Scan Here

### Bottles and Cans

BOLD ROCK VIRGINIA APPLE  
CIDER

Nellysford, VA 4.7%

BRECKENRIDGE VANILLA PORTER  
Denver, CO 5.4%

DELIRIUM TREMENS  
Belgium 8.5%

HOFBRÄU MÜNCHEN LAGER  
Germany 5.1%

LEFT HAND NITRO MILK STOUT  
Longmont, CO 6.0%

LOST BOY CIDER WINGMAN  
Alexandria, VA 6.9%

PORT CITY ESSENTIAL PALE ALE  
Alexandria, VA 5.5%

PORT CITY PORTER  
Alexandria, VA 7.5%

SOLACE BREWING PARTLY  
CLOUDY

Dulles, VA 7.5%

VICTORY GOLDEN MONKEY  
Downingtown, PA 9.5%

WEIHENSTEPHANER  
HEFEWEISSBIER

Germany 5.4%

### Cocktails

#### O'CONNELL'S OLD FASHIONED

GEORGE DICKEL HAND SELECTED BARREL WHISKEY, BENEDICTINE, AND ORANGE BITTERS 18.00

MAKE IT IRISH WITH JAMESON BLACK BARREL 15.00

#### PEACHY PALMER

CROWN ROYAL PEACH, UNSWEET TEA, AND LEMONADE 13.00

#### IRISH CRUSH

JAMESON ORANGE AND CLUB ORANGE IRISH SODA (IMPORTED FROM IRELAND) 11.00

MAKE IT A CREAMSICLE WITH CAPTAIN MORGAN 11.00

#### KING STREET PALOMA

21 SEEDS GRAPEFRUIT HIBISCUS TEQUILA PAIRED WITH SPARKLING GRAPEFRUIT 13.00

#### ESPRESSO MARTINI

ABSOLUT VANILLA VODKA, KAHLUA, AND ESPRESSO 14.00

### Make Your Own Mule

#### MOSCOW:

ABSOLUT 8 | KETEL ONE 9 | GREY GOOSE 10

#### KENTUCKY:

BULLEIT 8 | KNOB CREEK 10 | WOODFORD 11

#### IRISH:

TULLAMORE DEW 8 | JAMESON 9 | GREEN SPOT 12

#### MEXICAN:

ASTRAL BLANCO 8 | 21 SEEDS GRAPEFRUIT HIBISCUS 9 | CÓDIGO BLANCO 11 | CÓDIGO ROSA 12

#### CHOOSE YOUR GINGER BEER:

GOSLINGS GINGER BEER \$3.00 | Q HIBISCUS GINGER BEER \$3.50

### Gin & Tonic

#### 1. PICK YOUR GIN

2. PICK YOUR Q TONIC: SPARKLING GRAPEFRUIT, ELDERFLOWER, OR SPECTACULAR

3. PICK YOUR GARNISH: ORANGE, LEMON, LIME, CUCUMBER