

Appetizers

IRISH EGG ROLLS

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

CRISPY CHICKEN WINGS **G**

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

DUBLIN NACHOS

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

CHEESE PLATE **V**

Chef's Selection of Irish and American Cheeses, toasted baguette & crackers, sliced apple, dijon Irish wholegrain mustard, & jam 17.00

SCOTCH EGGS

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

STEAMED MUSSELS **G**

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

HOUSE-MADE HUMMUS **V G**

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

CALAMARI RINGS

Cooked golden brown with peppers, jalapeños, & carrots served 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 **V G**

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

O'CONNELL'S HEARTY COUNTRY SOUP **G**

Chicken, potatoes, vegetables, and rice in a chicken and vegetable broth served with house-made Irish Brown Bread 9.00

CHOPPED SALAD **V G**

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

CLASSIC CAESAR SALAD **G**

Crisp romaine, shaved Parmesan, & house-made 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 **G**

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

The Auld Favorites

FISH AND CHIPS

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

CHICKEN POT PIE

Chicken, carrots, potatoes, onions, & celery in a cream stock with a puff pastry crust, served with house-made Irish brown bread 16.95

WHISKEY SIZZLER

Red & green peppers and onions served with a house-made whiskey peppercorn sauce with a side of Basmati rice

Chicken 18.95 | Shrimp 19.95 | Steak 19.95 | Vegetables 16.95

BANGERS AND MASH

Irish Sausages on bacon and colcannon mashed potatoes with red onion and thyme jus 16.95

CHICKEN GOUJONS

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

GUINNESS BURGER

Ground *beef patty with Guinness cheddar cheese on a bed of mashed potatoes topped with house-made Guinness gravy & onion rings 18.95

FULL IRISH BREAKFAST

Irish 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 17.50

Also Available Family Style 42.95

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

O'CONNELL'S CURRY **V**

House-made curry with mixed vegetables and Basmati rice served with naan bread. *Chicken 18.95 | Vegetables 15.95*

LAMB STEW

Lamb with carrots, potatoes, onions, & celery served with house-made Irish brown bread 15.95

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

NY STRIP STEAK DINNER **G**

12oz Choice *NY Strip with a house-made whiskey peppercorn sauce served with mashed potatoes and house vegetables 26.00

ATLANTIC *SALMON **G**

With a lemon-dill cream served with jasmine rice & house vegetables 26.00

Handhelds

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

GRILLED *LAMB BURGER

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

FISH TACOS

Crispy cod and fresh cabbage slaw with chipotle mayonnaise in flour tortillas, served with tortilla chips and pico de gallo 19.95

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

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

STEAK AND CHEESE

Shaved ribeye steak, Swiss cheese, sautéed mushrooms, lettuce, & mayonnaise on an Amoroso roll served with pub fries 16.95

*Substitute Gluten Free Bun 2.00 **G***

Sides

PUB FRIES 7.00 **V G**

MASHED POTATOES 7.00 **V G**

SWEET POTATO **V G**
FRIES 8.00

COLESLAW 6.00 **V G**

CHIPS N' CURRY 8.50 **V**

BEER BATTERED **V**
ONION RINGS 8.00

IRISH BROWN BREAD 5.00 **V**

HOUSE VEGETABLES 6.50 **V G**

HOUSE SALAD 7.00 **V G**

EST.  2004

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

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

Happy Hour

MONDAY-FRIDAY

FROM 3PM-6PM

SELECT DRAFT BEERS - 4.00

HOUSE WINES - 5.00

RAIL LIQUOR - 4.00

DUBLIN NACHOS 12.95

FISH & CHIP BITES 12.99

IRISH EGG ROLLS 12.95

SCOTCH EGGS 10.95

SPICE BAG 13.00

Featured:

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

Desserts

WARM BREAD & BUTTER PUDDING ^v

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 ^v

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 ^G

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

ETON MESS ^{VG}

Crushed meringue, fresh cream, and fresh strawberries 7.00

WARM CHOCOLATE BROWNIE ^v

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 5.2%

MILLER LITE

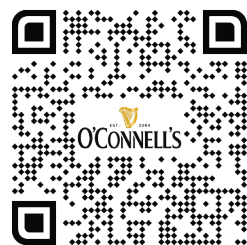
Wisconsin 4.2%

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