

Starters

IRISH EGG ROLLS

Braised corned beef, green cabbage, & Irish cheddar, served with honey mustard 15.95

DUBLIN NACHOS

House-made potato chips, chili-beef, monterey jack cheddar, sour cream, jalapeños, pico de gallo, & guacamole 16.95

SCOTCH EGGS

House ground Irish pork sausage, boiled egg, panko fried & served with honey mustard 13.95

FRIED BRUSSELS SPROUTS ^{V G}

With balsamic glaze and shaved parmesan 12.95 | Add Bacon +1.00

CHEESE PLATE ^V

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

BEER BATTERED BANGERS

Three Irish sausages golden fried served with curry sauce & pub fries 13.95

CRISPY WINGS

Choice of Buffalo, Bourbon BBQ, Old Bay Dry Rub, Mango Habanero, or Lemon Pepper sauce served with ranch or blue cheese

TRADITIONAL BONE-IN 15.75 ^G | BONELESS 12.95

STUFFED POTATO SKINS ^V

Gold potatoes with sour cream, butter, & scallions topped with bacon 15.00

STEAMED MUSSELS

White wine, shallots, garlic, & herbs served with a toasted baguette 15.95

O'CONNELL'S SPINACH DIP ^V

Fresh baby spinach with a rich mix of cheese, golden baked and served with pita crisps 14.00

APPETIZER SAMPLER

Scotch Egg, Irish Egg Roll, Dublin Nachos, Boneless Wings, & Beer-Battered Cod 25.00

Soups & Salads

POTATO LEEK SOUP ^{V G}

Creamy homestyle Irish potato & leek soup, served with house-made Irish Brown Bread 8.00

LAMB STEW

Lamb leg with carrots, potatoes, onions, & celery served with house-made Irish Brown Bread 15.95

CLASSIC CAESAR SALAD ^G

Crisp romaine, shaved parmesan, & house-made buttered croutons, with caesar dressing 11.95

KILKENNY COBB SALAD ^{V G}

Crisp romaine, cherry tomatoes, bacon, blue cheese crumbles, red onion, hard boiled egg, yellow corn, & avocado 16.95

WINTER BEET SALAD ^{V G}

Winter greens, crumbled feta, candied walnuts, dried cranberries, & beet root with balsamic vinaigrette 14.00

BUFFALO CHICKEN SALAD

Crispy buffalo chicken tenders on mixed greens with red onions, cherry tomatoes, bacon, blue cheese crumbles, & roasted potatoes 18.00

Salad Add Ons: Chicken 6 | *Steak 8 | *Salmon 8 | Shrimp 8 | Avocado 2
House-Made Dressing: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Green Goddess, Thousand Island

Handhelds

O'CONNELL'S *BEEF BURGER

With your choice of American, cheddar, swiss, provolone, or pepper jack 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

CHICKEN SANDWICH

Choice of grilled or fried chicken breast topped with Irish porter cheese, bacon, lettuce, tomato, & garlic mayo on a brioche bun, served with pub fries 18.00

BUFFALO TENDER WRAP

Crispy fried chicken tenders tossed in buffalo hot sauce with lettuce, tomato, & blue cheese dressing wrapped in a spinach tortilla served with house-made potato chips 16.95

*STEAK SANDWICH

Sliced *NY strip, caramelized onions, arugula, & creamy horseradish on ciabatta, served with whiskey peppercorn sauce & pub fries 19.95

CRISPY COD SANDWICH

Fresh Atlantic beer battered cod topped with lettuce, tomato, and tartar sauce on a brioche bun served with pub fries 17.95

Substitute Gluten Free Bun 2.00 ^G

IRISH HARVEST PASTA

A savory blend of mushrooms and leeks with linguine pasta, finished with a garlic white wine cream sauce and Parmesan 16.00 | Chicken 19.00 | Shrimp 21.00

CHICKEN POT PIE

Chicken, carrots, potatoes, onions, & celery in a cream stock with a puff pastry crust, served with a side salad & house-made Irish brown bread 18.00

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, & onions in a rich brown gravy with mashed potatoes topped with parmesan cheese, served with house-made Irish Brown Bread 17.50

Also Available Family Style 42.95

CORNED BEEF AND CABBAGE

Corned beef brisket braised in Smithwick's and Guinness served with green cabbage, sliced carrots, & mashed potatoes in a parsley cream sauce 18.95

CHICKEN GOUJONS

Hand-breaded and seasoned white meat chicken strips, served with pub fries and house-made honey mustard 16.50

O'CONNELL'S CURRY ^V

House-made Irish curry with mixed vegetables and basmati rice served with naan bread
Chicken 18.95 | Vegetables 16.95

Entrées

DRUNKEN *NY STRIP ^G

12oz *Strip with a bourbon glaze topped with house-made whiskey peppercorn sauce and caramelized onions, served with mashed potatoes & asparagus 29.00

SWEET CHILI *SALMON

*Salmon filet with a sweet chili glaze served with white rice and fried brussels sprouts 24.95

The Auld Favorites

BANGERS AND MASH

Irish Sausages on bacon and colcannon mashed potatoes with house-made Guinness gravy 18.95

O'CONNELL'S SPICE BAG

Salt & Chili seasoned pub fries and crispy chicken tossed with sautéed peppers & onions, served with curry sauce 18.00

GUINNESS BURGER

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

WHISKEY SIZZLER

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

Chicken 19 | Shrimp 20 | Vegetable 17

Combo Chicken/Shrimp 21

FULL IRISH BREAKFAST

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

Sides

PUB FRIES 7.00 ^{V G} | MASHED POTATOES 7.00 ^{V G} | SWEET POTATO FRIES 8.00 ^{V G} | COLESLAW 5.00 ^{V G} | HOUSE SALAD 7.50 ^{V G}
CHIPS N' CURRY 8.50 ^V | BEER BATTERED ONION RINGS 8.00 ^V | IRISH BROWN BREAD 5.00 ^V | ASPARAGUS 8.00 ^{V G}
BRUSSELS SPROUTS 8.00 ^{V G} | HOUSE VEGETABLES 6.00 ^{V G}

Lunch Slider Special

Monday-Thursday
11am-3pm

Choice of Beef Burger, Chicken (grilled or fried), or Cod Slider

1 Slider & Soup 10.00 | Stew 11.00 | Salad 10.50
2 Sliders & Soup 13.00 | Stew 14.00 | Salad 13.50

Desserts

HOT COOKIE SKILLET ^V

Baked chocolate chip cookie, served with vanilla ice cream 8.50 **Min. 10 minutes to bake

APPLE CRUMBLE ^V

Slow cooked cinnamon apples topped with crumble, served with vanilla ice cream 8.00

^G: Gluten Free/can be made gluten free with minor change ^V: Vegetarian/can be made vegetarian free with minor 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

DRINKS



OPEN HOURS
11AM-CLOSE
7 DAYS A WEEK

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%
- MAGNERS IRISH CIDER**
Ireland 4.5%
- BELL'S TWO HEARTED**
Comstock, MI 7.0%
- DEVIL'S BACKBONE VIENNA LAGER**
Roseland, VA 5.2%
- PORT CITY BREWING OPTIMAL WIT**
Alexandria, VA 4.9%
- YUENGLING**
Pottsville, PA 4.5%

Bottles & Cans

- BOLD ROCK VIRGINIA APPLE CIDER**
Nellysford, VA 4.7%
- DELIRIUM TREMENS**
Belgium 8.5%
- PORT CITY PORTER**
Alexandria, VA 7.5%
- SOLACE BREWING PARTLY CLOUDY**
Dulles, VA 7.5%
- WEIHENSTEPHANER HEFEWEISSBIER**
Germany 5.4%
- SELECTION OF SELTZERS**

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



Happy Hour

MONDAY-FRIDAY FROM 3PM-6PM

\$2 OFF FEATURED DRAFT BEERS

\$5 HOUSE WINE
Franciscan Chardonnay
Trapiche Broquel Malbec
Charles & Charles Rosé

FEATURED LIQUORS
\$4 Rail
\$7 Tullamore Dew Whiskey
\$7 Absolut Vodka

FOOD SPECIALS
Dublin Nachos 12.95
Soft Pretzel & Beer Cheese 10.00
Irish Egg Rolls 12.95
Scotch Eggs 10.95
Mini Spice Bag 8.50

Non-Alcoholic Beverages

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, ICED TEA, & CRANBERRY JUICE 3.00
ROOT BEER, CLUB ORANGE & LEMON 4.00
PINEAPPLE, ORANGE, GRAPEFRUIT & APPLE JUICE, COFFEE, DECAF COFFEE, & HOT TEA 3.25
RED BULL 5.00

Wine

White Wine

- FRANCISCAN CHARDONNAY 10
- RUFFINO LUMINA PINOT GRIGIO 10
- **ECHO BAY SAUVIGNON BLANC 11

Red Wine

- TRAPICHE BROQUEL MALBEC 10
- **MADDALENA CAB SAUVIGNON 13
- BOEN PINOT NOIR 13

Sparkling & Rosé

- BENVOLIO PROSECCO 10
- RUFFINO PROSECCO 10
- CHARLES & CHARLES ROSÉ 9

**FAMILY RUN

Cocktails

O'CONNELL'S OLD FASHIONED
JAMESON BLACK BARREL WHISKEY, BENEDICTINE, ORANGE BITTERS 17.00

MONTHLY MULE
ASK YOUR SERVER ABOUT OUR FEATURE FOR THE MONTH

WINTER SPRITZ
ST. GERMAIN, PROSECCO, CRANBERRY JUICE WITH FRESH MINT 15.50

SPARKLING LEMONADE
TITOS VODKA, CLUB LEMON IRISH SODA (IMPORTED FROM IRELAND) 14.00

MAKE IT A RASPBERRY LEMONADE WITH ABSOLUT RASPBERRI 13.00

KING STREET PALOMA
21 SEEDS GRAPEFRUIT HIBISCUS TEQUILA, Q SODAS SPARKLING GRAPEFRUIT 13.00

IRISH CRUSH
JAMESON ORANGE AND CLUB ORANGE IRISH SODA (IMPORTED FROM IRELAND) 13.00
MAKE IT A CREAMSICLE WITH CAPTAIN MORGAN 12.00

Cozy Cocktails

HOT TODDY
IRISH WHISKEY, HOT WATER, HONEY, GARNISHED WITH LEMON & CLOVES

O'CONNELL'S IRISH COFFEE
IRISH WHISKEY, HOUSE-BREWED COFFEE, FRESH WHIPPED CREAM

BAILEY'S HOT COCOA
BAILEY'S IRISH CREAM, HOT COCOA, FRESH WHIPPED CREAM



Live Music

FRIDAY FROM 9:30PM-12:30AM

SATURDAY FROM 9:30PM-12:30AM

SUNDAY FROM 5PM-8PM

MONDAY NIGHT TRADITIONAL IRISH SESSION FROM 7PM-10PM

Visit danieloconnells.com/events to view our calendar and upcoming events

Celebrate 20 Years of O'Connell's March of 2026

Get In Touch

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