

the field

IRISH PUB & EATERY

3281 GRIFFIN ROAD, DANIA BEACH, FLORIDA

DRINK SPECIALS

LOCAL CRAFT BEER JUST \$6 ALL DAY EVERYDAY

FROM 3 SONS BREWING, DANIA BEACH

LITE CRISPY BOIS AMERICAN LAGER + OCEAN PARK PILSNER + FIELD BANYAN RED ALE

WICKED WEED PERNICIOUS IPA

12oz CAN. 7.3%ABV. INDIA PALE ALE FROM NORTH CAROLINA WITH PALE MALT. 6

CRAFT IRISH WHISKEYS

LOST IRISH 6 | GLENDALOUGH DOUBLE BARREL 6 | THE FIGHTING 69TH 6

Appetizers

RASPBERRY GOAT CHEESE SALAD

Arugula, raspberries, goat cheese, toasted macadamia nuts, red onion, Champagne vinaigrette. 15

PICKLE FRIES - Crispy fried pickles, house batter, sriracha ranch. 8

TURNER NEW ZEALAND LAMB CHOPS

100% Grass-fed, free-range, flame-grilled New Zealand Lamb (4), fresh mint pesto. 22

Featured Dishes

BASIL PESTO SHRIMP PASTA

Jumbo Shrimp, linguine, cherry tomatoes, broccoli, basil pesto cream, Parmesan cheese, linguine, garlic bread. 27

BRASSERIE STEAK SANDWICH

Grilled center-cut NY Strip, vintage white English cheddar, arugula, black pepper truffle aioli, pickled red onion, brioche, steak fries. 24

— THE CELTIC ROCK EXPERIENCE —

12OZ BLACK ANGUS NEW YORK STRIP

Experience cooking our premium Certified Black Angus Braveheart steaks on a 700 degree lava rock right on your table! With Gaelic sauce, Barrywall butter, fresh chimichurri. 45

- FEATURED DISHES & CELTIC ROCK SERVED WITH COMPLIMENTARY COUNTRY BREAD & HONEY BUTTER. -

Dessert

APPLE CRISP PIE - vanilla ice-cream, whipped cream. 12

SLÁINTE!

On Tap

NEW LEFT HAND MILK STOUT (NITRO)

LOCAL 3 SONS LITE CRISPY BOIS AMERICAN LAGER

LOCAL 3 SONS OCEAN PARK PILSNER

LOCAL THE FIELD'S BANYAN RED ALE

LOCAL TARPON RIVER HONEY LOVE

LOCAL GULFSTREAM GRAPHIC IPA

LOCAL FUNKY BUDDHA FLORIDIAN HEFE

CIGAR CITY JAI ALAI IPA

GUINNESS, HARP, SMITHWICKS

BLUE MOON, STELLA ARTOIS

Bottles & Cans

3 Sons Strawberry Bling Gose

Collective Arts - Jam Up The Mash (hoppy sour),

Corona, Corona Light, Heineken, Heineken Light,

Yeungling, Boddingtons, Duvel, Budweiser, Bud

Light, Coors Light, Miller Lite, Michelob Ultra,

Angry Orchard Cider, Whiteclaw Black Cherry,

Guinness 0.0 NA, Heineken Zero,

Sierra Nevada Trail Pass NAIPA

Wines

**THE PRISONER UNSHACKLED
BRUT SPARKLING**

California 38

BARONE FINI PINOT GRIGIO

Valdadige DOC, Italy 8 | 32

OYSTER BAY SAUVIGNON BLANC

Marlborough, NZ 8.5 | 32

SEAGLASS RIESLING

Central Coast, California 7 | 25

LA CREMA CHARDONNAY

Monterey, California 10 | 35

HAMPTON WATER ROSÉ

South of France 10 | 35

MEIOMI PINOT NOIR

California 12 | 42

CLOS DE LOS SIETE MALBEC

Malbec, Merlot, Syrah, Cabernet Sauvignon,
Petit Verdot, Cabernet Franc.

Mendoza, Argentina 12 | 42

CHATEAU STE MICHELLE CABERNET

Indian Wells, California 13 | 45

JUSTIN CABERNET SAUVIGNON

Paso Robles, California 27 (half bottle)

MURPHY GOODE MERLOT

California 8 | 28

BERINGER MAIN & VINE CALIFORNIA

Pinot Grigio, Chardonnay,
Merlot or Cabernet Sauvignon,
White Zinfandel 6.5

Cocktails

BLACK PEPPER LIME GIN & TONIC

Glendalough Botanical Gin, Fevertree
Mediterranean tonic, fresh lime, black peppercorns. 9

PRICKLY PEAR MARGARITA

Altos Silver tequila, prickly pear nectar,
Grandeza orange liqueur, agave syrup,
fresh lime juice, sugar & salt rim. 13

THE WICKLOW WOLFHOUD

Glendalough Rose Gin, fresh grapefruit, watermelon,
pear and lemon juices, extra dry DOCG Prosecco,
rosemary ginger syrup. 11

TITO'S ESPRESSO MARTINI

Tito's vodka, Mr Blacks coffee liqueur,
espresso, demerara. 14

- Add cream or Bailey's Irish Cream to lighten it up -

CARAMEL APPLE SHOT

Proper Twelve Irish Apple Whiskey, Shanky's Whip
Irish caramel and Bailey's Irish cream liqueur. 6

BLACKBERRY SPRITZ

Tito's vodka, fresh blackberries, blackberry puree,
lime juice, simple syrup and soda water. 11

PINEAPPLE MARTINI

Whiteclaw pineapple vodka, triple sec, pineapple juice,
sweet and sour. 11

THE ULTIMATE OLD FASHIONED

Four Roses Bourbon, simple syrup, Angostura bitters,
orange bitters, orange, Luxardo cherry. 15

IRISH OAK-FASHIONED

Glendalough single pot still Irish oak aged whiskey,
Guinness stout orange oleo-saccarrum,
Luxardo cherry. 16

BELFAST COFFEE

Glendalough Irish Poitín, cold brew coffee, demerara
syrup, cream, fresh grated nutmeg. 9

LOST IRISH COFFEE

Lost Irish Whiskey, Colombian coffee,
demerara syrup, fresh cream. 9

LOST IRISH WHISKEY COMBINES GRAIN, MALT & POT STILL
WHISKIES FINISHED IN CASKS FROM 6 CONTINENTS.

Prices of alcoholic beverages are subject to increase during live entertainment or events.

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IRISH PUB & EATERY

Soups

SOUP OF THE DAY

Ask your server for details. 5 | 8

IRISH POTATO SOUP

Cream of potato, cheddar cheese, bacon, green onions. 6 | 9

Starters

COUNTRY BREAD

with honey butter 4.5

SMALL HOUSE SALAD

Mixed greens, tomatoes, carrots, red onion, croutons. 5

— DRESSINGS —

*Balsamic Vinaigrette, Herb Ranch, Blue Cheese
Honey Mustard, Thousand Island or Oil & Vinegar.*

SMALL CAESAR SALAD

Romaine, creamy Caesar dressing, Parmesan, croutons. 6

IRISH SAUSAGE ROLLS

Irish pork sausage, puff pastry, honey mustard. 13

FRIED BRIE

Battered brie cheese, raspberry coulis, raspberries, artisan crackers. 14

SPINACH & ARTICHOKE DIP (GF)

Cream cheese, spinach, artichokes, corn tortillas. 13

GIANT PRETZEL

Salted Bavarian soft-baked pretzel, beer cheese, Dijon mustard. 13

MCCABE'S WINGS

Mild, medium, hot or Guinness BBQ. Blue cheese, celery, carrot sticks. 16

CHICKEN TENDERS

Breaded tenderloins. Guinness BBQ or honey mustard. 12

SMOKED FISH DIP

Smoked mahi mahi/wahoo, carrots, celery, sesame flatbreads, jalapeno, lemon. 16

POTATO SKINS

Cheddar, bacon, scallions, sour cream. 12

Favorites

SHEPHERD'S PIE

Ground sirloin, peas, carrots, onions, gravy, mashed potatoes. 20 (add grated cheddar +2)

IMPOSSIBLE™ SHEPHERD'S PIE (V) (GF)

Plant-based vegan 'meat', peas, carrots, onions, mushrooms, corn, gravy, mashed potatoes. 22

FISH & CHIPS

US Alaskan Cod, steak fries, coleslaw, tartar sauce, lemon. 22.5

GUINNESS BEEF & MUSHROOM PIE

Roast beef, Guinness demi-glace, mushrooms, carrots, onions, shortcrust pastry. Mashed potatoes, sweet baby peas, gravy. 21.5

CORNERED BEEF & CABBAGE (GF)

Corned beef, cabbage, carrots, red potatoes, herb cream sauce, wholegrain Dijon mustard. 22

BANGERS & MASH

Irish sausage, mashed potatoes, crispy onion straws, gravy. 17.5

CLASSIC MEATLOAF

Ground beef meatloaf, gravy, crispy onion straws, mashed potatoes, vegetables. 21

IRISH CABBAGE ROLLS

Ground sirloin stuffing, cabbage leaves, tomato sauce, Parmesan, mashed potatoes, vegetables. 18

CHICKEN POT PIE

Chicken breast, mushrooms, carrots, celery, onion, peas, cream sauce, shortcrust pastry, vegetables. 17

— ADD A SALAD TO START —

Field of Greens +5 | Classic Caesar Salad +6

SATURDAY & SUNDAY 11:30AM-2PM

THE FULL IRISH BREAKFAST

Irish bacon, Irish sausage, black & white pudding, two eggs, grilled tomato, rustic potatoes, toast. Includes: tea, coffee or OJ. 15.5

— add baked beans +1.5 —

BOTTOMLESS BUBBLES OR BLOODY MARYS

JUST \$15 DURING BREAKFAST

(V) = VEGAN FRIENDLY DISH

(GF) = GLUTEN FREE DISH

Salads

BABY SPINACH SALAD (GF)

Baby spinach, blackberries, Greek feta cheese, avocado, onion, toasted almonds, blackberry balsamic vinaigrette. 15

FIELD HOUSE SALAD

Mixed greens, onion, tomato, carrots, artichoke hearts, hearts of palm, cheddar, croutons. 14

CLASSIC CAESAR*

Romaine hearts, croutons, Parmesan cheese, Caesar dressing. 13

ADD GRILLED OR BLACKENED

CHICKEN +8 | MAHI MAHI +10 | SALMON +10

— DRESSINGS —

*Balsamic Vinaigrette, Herb Ranch, Blue Cheese
Honey Mustard, Thousand Island or Oil & Vinegar.*

Burgers

8OZ OF PREMIUM BLACK ANGUS BRISKET & CHUCK.
WITH LETTUCE, TOMATO, ONION AND PICKLE.

THE CARRICK BURGER*

Flame-grilled to your liking. 15

(Cheddar, Swiss, Jack or American cheese +2, Dubliner +3)

THE IRISH-AMERICAN BURGER*

Dubliner Irish cheddar, Irish bacon. 18.5

THE FIELD BURGER*

Mushrooms, onions, Monterey jack, Guinness BBQ. 17

THE B.A.J.A. BURGER*

Bacon, avocado, jalapenos, American cheese. 17.5

(Lettuce, Tomato, Onion and Pickle on request)

THE IMPOSSIBLE™ BURGER (v)

Plant-based, vegan chipotle mayo. 15

Sandwiches

IRISH DIP*

Roast beef, hoagie, crispy onion straws, au jus. 16
(cheese +2 | mushrooms +1 | onions +1)

THE FIELD PUB SANDWICH

Grilled or blackened chicken, lettuce, tomato, onion, pickle, chipotle mayo, ciabatta. 16

REUBEN WRAP

Corned beef, Swiss, thousand island, sauerkraut, flour tortilla. 16 (on rye bread +1)

GARDEN VEGGIE BURGER (v)

Veggie patty, lettuce, tomato, onion, pickle, kaiser roll, vegan chipotle mayo. 15

MAHI MAHI

Grilled or blackened mahi mahi, lettuce, tomato, onion, pickle, kaiser roll, tartar. 18

THE KILKENNY SANDWICH

Turkey, Swiss cheese, Irish bacon, lettuce, tomato, mayo, toasted farmhouse wheat bread. 15.5

— BURGERS & SANDWICHES COME WITH —

Steak Fries or Coleslaw | Veggies +.5 | Salad +1 | Onion Rings +2.5

Specialties

DRUNKEN CHICKEN

Chicken breast, whiskey mushroom cream, mashed potatoes, vegetables. 22

POT ROAST

Roast beef, Guinness mushroom demi-glace, mashed potatoes, vegetables. 26

GAELIC STEAK*

12oz New York strip, whiskey mushroom cream, mashed potatoes, vegetables. 42

BARRYWALL STEAK* (GF)

12oz New York strip, seasoned black pepper, Worcestershire butter, mashed potatoes, vegetables. 42

WE EXCLUSIVELY SERVE PREMIUM BLACK ANGUS BEEF. OUR WELL-MARBLED, USDA CHOICE CUTS COME FROM ANIMALS WITH SUPERIOR BLACK ANGUS GENETICS, AGED A MINIMUM OF 28 DAYS.

MAHI MAHI FRANÇAISE

Mahi mahi, white wine, lemon, rice, vegetables. 25

PORTADOWN PORK CHOP*

Blackened or grilled Duroc pork, demi-glace, apple sauce, mashed potatoes, vegetables. 26

MAPLE DIJON SALMON (GF)

Maple Dijon roasted Salmon, rice, vegetables. 26

— DISHES ABOVE COME WITH —

Country Bread with Honey Butter.

*SIDES: Green Beans & Carrots, Baby Peas, Mashed,
Steak Fries, Rustic Potatoes, Rice.*

from 5pm: Baked Potato +1, Loaded Baked Potato +3

— ADD A SALAD TO START —

Field of Greens +5 | Classic Caesar Salad +6

Desserts

FAMOUS BREAD PUDDING 10

CRÈME BRÛLÉE 10

SALTED CARAMEL CHEESECAKE 9

DECADENT CHOCOLATE CAKE 10

VANILLA BEAN OR CINNAMON ICE CREAM 8.5

— SCAN QR CODE FOR —

Drinks & Specials



Giftcards Available From
THEFIELDFL.COM