

# FINBAR'S

IRISH PUB

## STARTERS & SHAREABLES



### FINBAR'S FAMOUS NACHOS *GF, VO*

*Three time winner of "Best Nachos in Halifax"*

Caramelized onions, portobello mushrooms, bacon, finger peppers and loads of our four cheese blend.

Served with salsa and sour cream.

FULL SIZE 25 | PERSONAL SIZE 17<sup>3</sup>/<sub>4</sub>

ADD BLACKENED CHICKEN +5<sup>1</sup>/<sub>2</sub> | ADD GUACAMOLE SM +2 LG +4

ADD GRILLED CHICKEN +5<sup>1</sup>/<sub>2</sub> | ADD GROUND BEEF +4<sup>1</sup>/<sub>2</sub>

### ONION RINGS *V*

With Finbar's house-made whiskey aioli. 9<sup>9</sup>/<sub>4</sub>

### MINI SAUSAGE ROLLS

Made with Cavicchi's pork sausage, with whiskey aioli. 13<sup>1</sup>/<sub>2</sub>

### SPINACH & ARTICHOKE DIP *V, GFO*

Creamy and rich, topped with melted Grana Padano.

Served with grilled pita bread or corn chips. 17<sup>1</sup>/<sub>2</sub>

### NACHO-CRUSTED CHICKEN BITES

With guacamole and tequila lime crema for dipping. 13

### PRINCE EDWARD ISLAND MUSSELS *GFO*

Steamed in white wine, with bacon and Summer Savory Cream Sauce. Served with garlic-toasted Ciabatta. 17<sup>3</sup>/<sub>4</sub>

### THE ORIGINAL POUTINE

Just fries, cheese curds and house-made gravy. 15

ADD CHICKEN +5<sup>1</sup>/<sub>2</sub> | ADD BEEF +4<sup>1</sup>/<sub>2</sub> | ADD BACON +3

## FINBAR'S REWARDS

Earn points and redeem  
for food, beers  
gift cards and more.  
No card, no password,  
we do it all for you.



Scan the code to join or check-in or ask your server to do it for you. We're happy to help!

## SOUPS & SALADS



### CLASSIC CAESAR *GFO*

Crisp romaine, apple wood bacon  
garlic croutons, shaved Parmesan 16<sup>1</sup>/<sub>2</sub>

ADD GRILLED OR BLACKENED CHICKEN +5<sup>1</sup>/<sub>2</sub>

### SEAFOOD CHOWDER *GFO*

Creamy medley of haddock, salmon,  
shrimp, mussels and bacon.

Served with house-made soda bread.

CUP 12<sup>3</sup>/<sub>4</sub> | BOWL 19<sup>3</sup>/<sub>4</sub>

### GRILLED MAPLE SALMON SALAD *GF*

Grilled salmon on mixed green with red onion,  
candied almonds and goat cheese.

House-made maple vinaigrette. 21<sup>3</sup>/<sub>4</sub>

### CHICKEN TACO SALAD *VO*

Nacho crusted chicken bites, guacamole, pico de gallo,  
shredded romaine, black beans, pickled jalapeno,  
fried tortilla, monterey jack, tequila lime crema. 19<sup>1</sup>/<sub>2</sub>

### HARVEST BEET SALAD *V, GF*

Beets, arugula, Granny Smith apples,  
oranges, toasted walnuts, goat cheese  
and honey balsamic dressing. 18

### FRENCH ONION SOUP

With four kinds of melted cheese.

Served with toasted garlic bread. 11<sup>3</sup>/<sub>4</sub>

### SOUP & SALAD *VO, GFO*

Cup of Chef's Soup with green salad and soda bread 14<sup>3</sup>/<sub>4</sub>

Trade-up to Chowder +9 | French Onion +8

Just the Soup - Cup 7 | Bowl 10



ENJOY BRUNCH AT FINBAR'S  
EVERY SATURDAY AND SUNDAY

11AM - 2PM

FINBAR'S IS HAPPY TO ACCOMMODATE SPECIAL REQUESTS FOR SPECIFIC DIETARY NEEDS, PLEASE DON'T HESITATE TO ASK.

GLUTEN-FREE BUNS +2 | GF - GLUTEN-FREE | GFO - GLUTEN-FREE OPTION AVAILABLE

V - VEGETARIAN | VO - VEGETARIAN OPTION AVAILABLE

# FINBAR'S

IRISH PUB

## BURGERS & SANDWICHES



SERVED WITH HAND-CUT FRENCH FRIES OR GREEN SALAD

### THE DUBLIN CLUB *GFO*

Searced, tender chicken breast with Dubliner cheddar, double-smoked bacon, lettuce, tomato, onion and spicy mayo on ciabatta bread with a dill pickle 19¾

### BACON MUSHROOM MELT *GFO*

Ground chuck burger topped with Dubliner cheddar, portobello mushrooms, double-smoked bacon and mayo 21¾

### SHAVED STEAK SANDWICH

Sauteed ribeye, portobello mushrooms, red peppers and crispy onions. Served open-faced on toasted Ciabatta under melted mixed cheese. 22½

### ANNAPOLIS VALLEY LAMB BURGER *GFO*

Tomato and tarragon chutney, goat cheese, arugula Served with hand-cut fries or a green leaf salad. 22¾

### FINBAR'S CLASSIC CHEESEBURGER *GFO*

Ground chuck burger with crisp lettuce, onion, tomato, mayo and melted cheddar cheese 19¾

### BLACK BEAN VEGGIE BURGER *V*

House-made black bean burger, lettuce, tomato, onion, goat cheese and sweet onion mayo. 18¾

### CRISPY CHICKEN SANDWICH

Buttermilk-marinated chicken breast, cajun-spice, with Honey Apple Slaw, mayo, and arugula 19¾

## SIDES

Sweet Potato Fries 5  
Onion Rings 5  
Poutine 8  
Feature Soup 4  
French Onion Soup 8  
Chowder 9  
Caesar Salad 4  
Maple Salad 4  
Harvest Beet Salad 4

## ADD ONS

Fries 4¾  
Sweet Potato Fries 8  
Soda Bread 1½  
Garlic Toast 3¾  
Honey Apple Slaw 2  
Feature Soup  
- CUP 7 | BOWL 10  
Starter Salad  
- GREEN OR CAESAR 9

## FAVOURITES



### PAN-FRIED HADDOCK *GFO*

Generous portion of breaded haddock with champ potatoes and seasonal vegetables Served with house-made tartar 22¾

### KILKENNY FISH & CHIPS

Crispy beer-battered haddock, served with house-made tartar, mushy peas and lemon

TWO PIECE 22 | ONE PIECE 18¾

### JAMBALAYA RISOTTO *GFO*

Shrimp, chicken, mild smoked sausage with freshly shaved parmigiano romano and garlic toast. Medium spicy! 22

### ISLANDER FISH CAKES

Breaded and fried with haddock and salmon. Served with house-made tartar sauce, chow chow, green salad 17½

### FISH TACOS

Two breaded haddock tip tacos, with pickled onions, shredded cabbage, guacamole and tequila lime crema. Served with hand-cut fries or green salad. 19¾



## DESSERTS

### Sticky Toffee Pudding

Hot sponge cake, topped with warm toffee sauce 8

### Dark Chocolate Brownie *GF*

With vanilla ice cream and toffee sauce 9

### Finbark

Bite size treat of chocolate, caramel, pretzels 4¾

### Today's Feature Treat

Please ask your server for today's selection