



Appetizers

BAKED BRIE \$11

Double cream brie, wrapped and baked in puff pastry, served with crackers, chutney & apple slices

SMOKED SALMON SPREAD \$9

Northwest wild smoked salmon, cream cheese, capers, dill, red onion, served with crackers

HOG WINGS \$9

Two pork riblets, coated in Nana's hot sauce, served with house bleu cheese dressing

EMERALD ISLE CHIPS \$9

Fries topped with bacon, corned beef, red onion and melted cheese, served with sour cream
(Add hot peppers at no extra charge)

SCOTCH EGGS \$9

Two hard boiled eggs, wrapped in Irish style sausage, panko-crusted and deep-fried, served with stone ground mustard and pickles

SPICY CHICKEN TENDERS \$8

Coleman all natural chicken tenders, deep fried, coated in Nana's hot sauce, served with house bleu cheese dressing
(Gluten-free chicken tenders also available)

NORTHWEST OYSTERS \$8

Panko-crusted and deep-fried, served with Nana's spicy mayo

Soup & Salads

Soup Of The Day Cup \$4
Bowl \$6

Clam Chowder Cup \$5
(When available) Bowl \$7

Side Salad \$4

Salad as a Meal \$7

Organic mixed greens, cucumbers, red onion, tomatoes, shredded cheese and hardboiled eggs with your choice of dressing.

Add a topping for \$5

Corned Beef, Chicken Breast, Tuna Salad, Coleman all-natural Chicken Tenders, plain or spicy (gluten free available), Cod (baked or deep fried)

Choice of dressing:

Ranch, honey mustard, house raspberry vinaigrette, house bleu cheese, or oil and balsamic vinegar

Sandwiches

Substitute salad or soup for fries \$1
Split plate \$2

NANA'S CHEESESTEAK \$12

Philly style steak, grilled mushrooms, green peppers, onions and cheddar on a hoagie roll
(Add hot peppers at no extra charge)

BUNRATTY REUBEN \$12

Slow cooked corned beef, braised cabbage, honey mustard and swiss cheese, on marble rye

DUBLIN BURGER* \$12

8 oz Painted Hills grass-fed beef (Fossil, OR), with cheddar, swiss or bleu cheese, lettuce, tomato and onion
(add bacon \$1)
(add fried egg \$1)

CLANCY'S CHICKEN \$11

Sliced marinated chicken breast topped with bacon, grilled mushrooms and swiss, with lettuce, tomato, onion on a kaiser roll, served with a side of Nana's spicy mayo

VEGGIE SANDWICH \$10

Grilled onion, tomato, braised cabbage, green peppers, mushrooms, honey mustard and swiss on marble rye

TUNA MELT \$12

Tuna salad, made from locally caught albacore (Newell Seafood), poached in white wine and lemon broth, and prepared with mayo, old bay, celery and onion, with melted swiss cheese on marble rye

CU CHULAINN (KU KULLEN) CHICKEN \$11

Coleman all-natural chicken tenders, deep fried, coated in Nana's hot sauce, on a kaiser roll, served with house bleu cheese dressing (gluten free chicken tenders also available)

BLACK BEAN VEGGIE BURGER \$9

Served with lettuce, tomato and onion, served with a side of Nana's spicy mayo
(add swiss, cheddar or bleu cheese \$1)
(add fried egg \$1)

Sides

Fries \$4

2 Eggs* \$3

Coleslaw \$1

Mashed Potatoes & Gravy \$5

2 Irish Style Sausages \$4

Irish Soda Bread (4 Slices) \$3

Nana's Pies And More

Pies served with Irish soda bread
(Please allow at least 20 minutes baking time)

VEGETARIAN CELTIC CURRY PIE \$12

Carrots, parsnips, golden raisins, pinto beans, corn, mushrooms, celery, onion, red pepper flakes and garlic in a savory yellow curry cream sauce, and topped with puff pastry

BRIDGET'S CHICKEN POT PIE \$13

Poached Draper Valley Farm chicken (Southern Washington), onions, celery, red potatoes, organic peas, carrots, and corn (Willamette Valley), baked in a chardonnay cream sauce, and topped with puff pastry

STEAK & GUINNESS PIE \$15

Tender pieces of Oregon Natural Meats chuck steak (Eugene), mushrooms, carrots and parsnips, baked in a rich brandy, rosemary and Guinness gravy, and topped with puff pastry

THE GOOD SHEPHERD'S PIE \$13

Seasoned Knee Deep Cattle Co. grass fed ground beef (Eugene, OR), onions, organic peas, carrots and corn in a savory beef gravy, topped with smashed red-skinned potatoes (add hot sauce and/or melted cheese \$1)

KILKEE FISH & CHIPS \$13

8 oz of Northwest cod, deep fried in Nana's beer batter, served with fries, house tartar sauce and coleslaw

TRADITIONAL IRISH BREAKFAST* \$11

2 Irish style breakfast sausages, rashers (thin sliced cured pork loin), black and white pudding (pork sausage), eggs, grilled mushroom, tomato, baked beans, and soda bread (add fries \$1)

Traditional Irish Fare

Available 11am - 9pm • Split plate \$2
Served with Irish soda bread
(Please allow at least 20 minutes baking time)

NANA'S MEATLOAF \$14

Seasoned Knee Deep Cattle Co. grass fed ground beef (Eugene, OR) and pork, served on a bed of mashed potatoes, smothered in blackstrap gravy, with peas

BANGERS & MASH \$14

Irish style sausages, served over mashed potatoes, smothered in our savory house mushroom gravy, served with peas

IRISH SAUSAGE ROLLS \$13

Irish style sausages wrapped and baked in puff pastry, served with mashed potatoes, peas, and a side of our house mushroom gravy

TAIGUE'S DELIGHT \$14

Irish style sausages smothered in seasoned apples and onions sauteed in Strongbow hard cider, served with mashed potatoes, peas, and a side of our house mushroom gravy

CORNED BEEF & CABBAGE \$14

(available 4pm-9pm)
Tender slices of lean, slow cooked corned beef, served with seasonal root vegetables, boiled cabbage, red potatoes, creamy parsley sauce, and a side of stone ground mustard

Desserts

TRADITIONAL IRISH BREAD PUDDING \$6

Made with Irish whiskey, rum butter, golden raisins, toasted walnuts, with fresh whipped cream

NANA'S APPLE RASPBERRY DELIGHT \$6

Baked apples and raspberries with a toasted walnut crumble topping, served warm with vanilla ice cream and caramel

CHOCOLATE BRANDY BREAD PUDDING \$6

Served warm, with fresh whipped cream and cinnamon

ICE CREAM \$4

Optional Toppings: Walnut Crumble \$1
Caramel \$1
Choc Syrup \$1

Thank you for visiting Nana's,
please feel free to let us know how we're doing.
Like us on Facebook or at www.nanasirishpub.com

18% gratuity may be added to parties of 6 or more

Some of Our Local Providers:



* Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Alert your server if you have special dietary requirements.