

Lunch Menu

Appetizers

Golden Calamari Rings

Lightly floured calamari rings fried until golden brown served with a spicy sweet pepper aioli. \$8.99

Cockles & Mussels

Littleneck clams and mussels sauteed with shallots and garlic in a savory Guinness sauce. \$10.99

Papas Fundidas

Crispy Idaho potato skins topped with jalapeños, bacon, cheddar and Monterrey jack cheese, served with sour cream. \$7.99

★ Nachos Grande

A mountain of fresh tortilla chips covered with melted cheddar and Monterrey Jack cheese topped with lettuce, jalapeños, Pico de Gallo and sour cream. \$9.99
Add pulled chicken or beef \$3.00
Guacamole or refried beans \$2.00

★ Fiesta Quesadilla

Grilled flour tortilla stuffed with tender pulled chicken or beef, Monterrey jack cheese, roasted corn and black bean salsa garnished with sour cream and pico de gallo. \$10.99

Tequila Shrimp Cocktail

Grilled and marinated jumbo tequila lime shrimp served with a light margarita cocktail sauce. \$8.99

Chicken Tenders

Succulent and crispy chicken tenders served with a side of homemade honey mustard. \$7.99
Make 'em BBQ or Buffalo for an extra .99

Warm Espinacas & Queso Dip

Our secret recipe made with fresh spinach and cheese topped with Pico de Gallo and served with crispy tortilla chips. \$5.99

Soups & Salads

add grilled chicken or shrimp to any salad for \$4.00

Sopa Azteca

Our tomato and chicken soup with hints of onion, garlic, and dried chilies, topped with fresh avocado, sour cream and fried tortillas. Bowl \$6.99

Chilli con Carne

Our traditional recipe made daily with only the freshest ingredients. Cup \$3.99 Bowl \$5.99

Irish Beef Stew

A hearty stew made with Guinness!

Cup \$4.99 Bowl \$8.99

Clam Chowder

Made the New England way!

Cup \$3.99 Bowl \$5.99

Soup of the Day

Cup \$3.99 Bowl \$5.99

Ensalada de Casa

Prepared with fresh spring mix, tomatoes, cucumbers, and red onions. Served with a side of Balsamic dressing. \$5.99

Irish Cobb Salad

Our house salad tossed in a Zinfandel Vinaigrette, with blanched carrots, hard boiled eggs and finished with dried cranberries. \$8.99

Cotija Ceasar

Crispy Romaine lettuce tossed in our creamy Ceasar dressing with homemade croutons and freshly grated Cotija cheese. \$6.99

Tostada Salad

Crispy tortilla shell, topped with iceberg lettuce, fresh sliced avocado, Pico de Gallo, roasted corn, black beans, red onions, sour cream, and scallions. Served with honey avocado dressing. \$8.99

HOUSE FAVORITES

Shepherd's Pie

Lean ground beef, celery, carrots and onions in a rich gravy topped with roasted garlic mashed potatoes and cheddar cheese then baked to golden brown. \$10.99

House Specialty Sirloin Tips

Marinated sirloin medallions in a maple Irish whiskey sauce served with garlic mashed potatoes and vegetable of the day. \$13.99

Fish and Chips

Fillets of fresh cod golden fried in our handmade beer batter served with French fries, coleslaw and tartar sauce. \$11.99

Any item marked with a star, ★, can easily be made vegetarian.

Here at Garcia Brogan's we use only **TRANS FAT FREE OIL**

Combo Deal

Any half sandwich or wrap and cup of soup

(excludes burgers) \$6.99

Burgers & Sandwiches

served with french fries

The Half Pounder

Prime beef served on a bulkie roll with tomato, onion, lettuce and pickle. \$8.99 Add cheese or bacon .99

Monterrey Burger

Topped with pico de gallo, jalapeños, and Monterrey jack cheese. \$9.99

B.B.Q. Burger

Topped with beer battered onion rings and smothered in B.B.Q. sauce and cheddar cheese. \$9.99

Brogan Burger

Topped with sauteed mushrooms and onions with melted swiss cheese. \$9.99

Paddy O' Melt

Half pound all beef patty with Swiss cheese and sauteed onions on grilled sour dough. \$9.99

Rolling Hills Burger

An all vegetable patty grilled and served on a bulkie roll with lettuce and tomato. \$7.99

The Cuban

Grilled marinated pork chop, honey ham, Swiss cheese, pickles, yellow mustard, on grilled sour dough. \$9.99

Chicken Ceasar Wrap

Grilled chicken, Cotija Ceasar salad wrapped in a flour tortilla. \$8.99

The Reuben

Grilled corned beef piled high on marble rye with Swiss cheese, sauerkraut and thousand island dressing. \$8.99

Buffalo Chicken Wrap

Buffalo chicken tenders, lettuce, tomatoes, and blue cheese wrapped in a flour tortilla. \$8.99

Ragin' Cajun Chicken

Tender grilled chicken breast with cajun seasoning, sauteed onions, lettuce and tomato \$8.99

Veggie Wrap

Zucchini, Summer squash, mixed greens, sweet plantains, and sour cream wrapped in a flour tortilla. \$7.99

Taqueria

★ Enchiladas

Your choice of tender pulled beef or chicken tinga wrapped in two soft corn tortillas and smothered in either traditional salsa roja, verde, or mole with melted cheese. Served with a side of rice and beans. \$10.99

★ Burrito Relleno

Your choice of tender pulled beef or chicken tinga, Mexican rice, refried beans, sour cream, cheddar, Monterrey Jack cheese and Pico de Gallo wrapped in a flour tortilla. \$8.99

★ Fajitas

Sizzling tender pieces of steak or chicken sauteed with fresh bell peppers and onions. Served with warm flour tortillas, sour cream and Pico de Gallo. \$12.99 Add Guacamole for \$2.00

★ Tacos

Two soft corn tortillas topped with your choice of tender pulled beef or chicken tinga, shredded lettuce, sour cream, chimichurri sauce and pico de gallo. \$7.99

Fish Tacos

Three Soft fish tacos al chipotle served with, cilantro, onions, and Pico de Gallo. \$8.99

Ropa Vieja

Our specialty pulled beef draped over Mexican rice and black beans with a side of sweet plantains. \$8.99

Carne El Dorado

Tender cuts of grilled steak, Pico de Gallo, fresh guacamole and melted Monterrey Jack cheese served over two warmed flour tortillas. \$8.99

18% Gratuity added to parties of 6 or more

Please inform your server of any food allergies

Warning: Consuming raw or uncooked foods may increase the chance of food borne illness.