

SOUPS

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

SOPA AZTECA

Our homemade tomato and chicken soup with hints of onion, garlic, and dried chillies, topped with fresh avocado, sour cream and fried tortillas Bowl 6.99



SALADS

ADD GRILLED CHICKEN OR SHRIMP TO ANY SALAD FOR 4.00

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

TOSTADA SALAD

A 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

COTIJA CEASAR

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



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

CHIPS AND CURRY

French fried potatoes in our sweet and spicy curry sauce 5.99

PAPAS FUNDITAS

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



TEQUILA SHRIMP COCKTAIL

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

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

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 CON QUESO DIP

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

KID'S MENU

FOR KIDS 12 & UNDER
4.99 EACH

CHICKEN FINGERS

Two crispy chicken tenders served with French fries

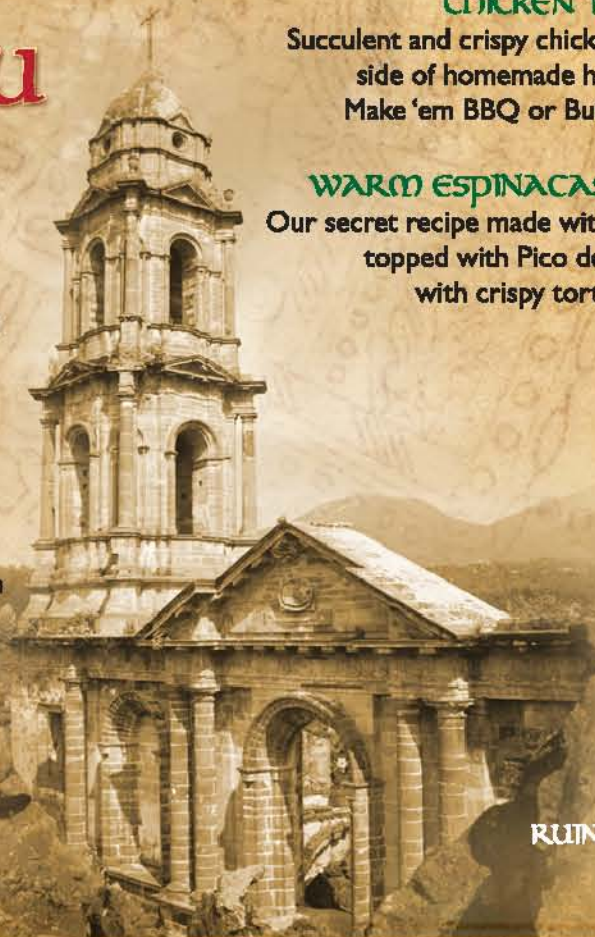
GRILLED CHEESE

Made with Cheddar cheese

MINI QUESADILLA

Monterrey Jack cheese and chicken

RICE & BEANS



RUINS OF PARÍCUTIRO
MEXICO

BURGERS, SANDWICHES & WRAPS

SERVED WITH FRENCH FRIES

THE HALF POUNDER

Prime beef served on a bulkie roll with tomato, onion, lettuce 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 and melted swiss cheese 9.99

PADDY O' MELT

Half pound all beef patty with Swiss cheese and sauteed onions on grilled sourdough 9.99

ROLLING HILLS BURGER

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

VEGGIE WRAP

Zucchini, summer squash, mixed greens, sweet plantains, and sour cream wrapped in a flour tortilla 7.99

THE CUBAN

Grilled marinated pork chop, honey ham, Swiss cheese, pickles, yellow mustard, on grilled sourdough 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

RAÇIN' CAJUN CHICKEN

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



NO TRANS FAT USED IN OUR COOKING

We honor all major credit cards

All prices subject to Massachusetts meals tax.

ALL FOOD ITEMS ARE AVAILABLE FOR TAKE OUT

For more information on private functions, parties and catering visit us at www.garciabrogans.com

Gift Certificates available



TAQUERÍA

★ BURRITO RE LlENO

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

★ 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



SIDES

BASKET OF FRIES	3.99
SWEET PLANTAINS	3.99
GUACAMOLE	1.99
RICE	1.99
BEANS	1.99

★ May be prepared Vegetarian

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.



★ TACOS

Three 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 pieces of fresh haddock served over soft corn tortillas with our homemade chipotle sauce, 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

CHIMICHANCA

Choice of marinated tender pulled beef or chicken tinga, Mexican rice and guacamole, wrapped in a flour tortilla then deep fried to golden brown, drizzled with tomatillo sauce then topped with Pico de Gallo and sour cream 9.99

ENTRÉES

MOLE POBLANO

Pan seared marinated chicken simmered in a delicious chile-chocolate sauce, served over rice and black beans 15.99

VERACRUZ

Pan seared haddock simmered with garlic, tomatoes, green olives and capers served over rice 14.99

CARNE ASADA

Tender slices of lightly seasoned and grilled steak drizzled with chimichurri sauce and served with rice, sweet plantains and black beans 17.99

GUINNESS BEEF STEW

Tender beef, vegetables and potatoes in a savory Guinness beef gravy served with rolls for dipping 8.99

PAELLA A LA GARCIA

Chicken, chorizo, littleneck clams, shrimp, mussels, saffron, onions, bell peppers, simmered and served over rice 20.99



HOUSE SPECIALTY SIRLOIN TIPS

Marinated sirloin medallions in a maple Irish whiskey glaze served with garlic mashed potatoes and vegetable of the day 13.99

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 a golden brown 10.99

FISH AND CHIPS

Filets of fresh haddock golden fried in our handmade beer batter served with French fries, coleslaw and tartar sauce 11.99

STUFFED PORK CHOP

Tender slices of oven roasted pork stuffed with goat cheese, garlic and spinach with apple whiskey sauce over garlic mashed potato and vegetable of the day 15.99

CHILES RELLENOS

Fire roasted Poblano pepper stuffed with smokey chipotle chicken, scallions and Monterrey Jack cheese, topped with rojo sauce, sour cream and served over Mexican rice and black beans 13.99

CHICKEN CURRY

Sauteed chicken and vegetables simmered in our own Irish curry sauce recipe, served with rice 14.99



DUNQUAIRE CASTLE
COUNTY GALWAY

Food photography by
John Swisher

CANTINA

DRAUGHT

Guinness
Bass
Smithwicks
Coors Lite
Shocktop
Dos XX Lager
Presidente
Bluemoon
Stella Artois
Sam Lager
Sam Seasonal
Harpoon IPA
Bud Light
Leffe

BOTTLE

Corona	Amstel Light
Corona Light	Bud
Dos XX Amber	Bud Light
Negra Modelo	Bud Light Lime
Modelo Especial	Coors Light
Pacifico	Heineken
Sol	Heineken Light
Tecate	Miller Lite
Magners 20oz	Michelob Ultra
	Sam Adams Light

TEQUILAS

Asombroso La Rosa
Asombroso Plata
Don Julio Añejo
Don Julio Reposado
Don Julio Blanco
Gran Centenario
Herradura Reposado
Herradura Blanco
Jose Cuervo Tradicional
Jose Cuervo 1800
Jose Cuervo Gold
Milagro

Ocho Plata
Ocho Añejo
Ocho Reposado
Patron Añejo
Patron Silver
Patron XO Cafe
Sauza Hornitos
Sauza Tres Generaciones
Sauza Tres Añejo
Tarantula
Juarez

BEVERAGES

Coke
Diet Coke
Sprite
Ginger Ale
Cranberry Juice
Orange Juice

Pineapple Juice
Milk
Coffee
Red Bull
O'Doul's N/A Beer

RED WINES

Santa Julia Organica Cabernet Sauvignon (Argentina)
Montecillo Crianza Rioja (Spain)
Hacienda Merlot (Sonoma, California)
Marroso Malbec (Argentina)
Casillero Del Diablo Pinot Noir (Chile)

WHITE WINES

Anterra Pinot Grigio (Italy)
Xplorador Chardonnay (Chile)
Veramonte Sauvignon Blanc (Chile)
White Zinfandel

SPECIALTY DRINKS

HOUSE MARGARITA

House Tequila, Triple Sec, Sour Mix,
dash of lime juice

STRAWBERRY MARGARITA

Your choice of tequila, triple sec,
strawberries, sour mix

RASPBERRY MARGARITA

Your choice of tequila, raspberry liquor,
sour mix and splash of lime juice

MOJITO

Light rum, simple syrup, fresh mint leaves,
limes topped with club soda

SANGRIA

Your choice of red or white wine, peach liquor, fresh
squeezes and splashes of fruits,
and a dash of Sprite.

CACTUS BOWL

House Tequila, Spiced Rum and Almond Liquor and
Light Rum topped with Pineapple & Lime Juice
"Great for Groups of 2-4"



CACTUS BOWL