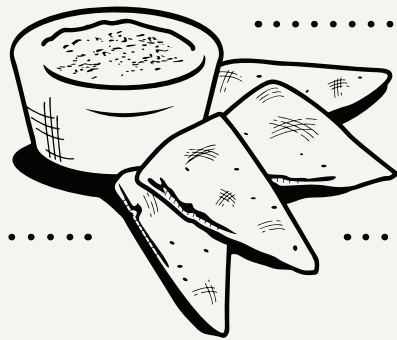


APPETIZERS



ARTICHOKE DIP

Artichoke Hearts, Cream Cheese, Parmesan, and Pita Bread **9**

TORTILLA CHIPS

Housemade Salsa **4** | White Queso **6**

HUMMUS WITH PITA & VEGGIES 8

FRIED PICKLE CHIPS 8

GARLIC PARMESAN FRIES 7

FRIED CALAMARI

Pub Twist on a Classic. Fried Squid and Banana Peppers, Garlic Aioli **9**

PUB WINGS

Choice of Hard Cider BBQ or Spicy Wing Sauce, Carrots, Celery, Ranch or Blue Cheese Dressing.

6 Wings **7** | 12 Wings **13**

QUESADILLA

Giant Flour Tortillas, Shredded Cheddar Jack, with a Side of Salsa, and Sour Cream **8**

Add Veggies (Grilled Onions, Mushrooms, or Avocado) **1*

Add Meat - Chicken **4 Pulled Pork **4***

DEVILED EGG DUO

Half Classic, Half Rotating. Ask your server for our current flavor **9**

IRISH NACHOS

Fresh Cut Fries Topped with Smoked Pulled Pork, Harp and Irish Cheddar Sauce, Fresh Diced Jalapenos, Tomatoes, Fried Onions, and Sour Cream **10**

SALADS & SOUPS

SMOKED PORK TACO SALAD

Lettuce, Pico de Gallo, Pulled Pork, Black Beans Shredded Cheese, Avocado, Fried Tortilla Shell, Spicy Ranch **11**

SPINACH SALAD

Spinach, Strawberries, Red Onions, Croutons, and Gorgonzola, with Raspberry Basil Champagne Vinaigrette Dressing **9**

CAESAR SALAD

Romaine Lettuce, Croutons, and Parmesan, with Caesar Dressing **9**

COBB SALAD

Mixed Greens, Crumbled Bacon, Red Onions, Chicken, Hard Boiled Egg, Tomatoes, Shredded Cheddar Jack, with Choice of Dressing **13**

SMALL SPINACH 5

SMALL CAESAR 5

SMALL HOUSE 4.5

ADD A PROTEIN TO ANY SALAD

CHICKEN **4** • SALMON **8**

IRISH BLUE CHEESE • HONEY MUSTARD • RANCH • BALSAMIC VINAIGRETTE • RASPBERRY BASIL CHAMPAGNE VINAIGRETTE

HOUSEMADE SOUPS

POTATO LEEK

Cup - **4** Bowl - **6**

BEER HOUSE CHILI

Cup - **5** Bowl - **7.5**

SOUP OF THE DAY

Cup - **4** Bowl - **6**

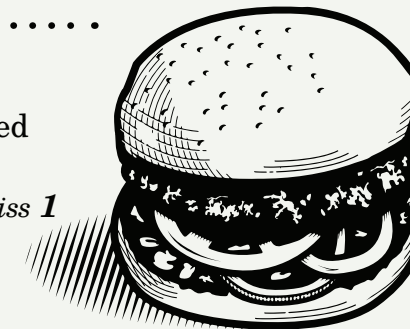
HAMBURGERS

THE ORIGINAL MCNELLIE'S CHARBURGER

1/2 Pound Patty, Bib Lettuce, Tomato, Onion, and Pickle, Served on Brioche Bun **9.50**

Add Slice of Pepper Jack, Tillamook Cheddar, American, or Big Eye Swiss **1*

Add Bacon **2*



PATTY MELT

1/2 Pound Patty, Grilled Onions, with Big Eye Swiss and American Cheese, Served on Marbled Rye **11**

CALIFORNIA TURKEY BURGER

Grilled Turkey Patty, Pepper Jack, Avocado, Alfalfa Sprouts, and Tomato on Brioche Bun **12**

HOSTY BLACK BEAN BURGER

House Made Black Bean Patty, Lettuce, and Tomato on Brioche Bun **9**

LAMB BURGER

1/2 Pound Patty with Lamb and Ground Beef, Feta, Tzatziki, Lettuce, Tomato, and Grilled Onions on Brioche Bun **13**

SPICY CHORIZO BURGER

1/2 Pound Patty made with Chorizo and Ground Beef, Topped with Grilled Onion and Tomato, Pepper Jack Cheese, Lettuce and Chipotle Mayo on Brioche Bun **12**

CUBANO BURGER

1/2 Pound Patty Topped with Pulled Pork, Big Eye Swiss, Grilled Onion, Pickles, and Spicy Mustard on Brioche Bun **13**

AMERICAN WAGYU BURGER

1/2 Pound Patty with Tillamook Cheddar, Bibb Lettuce, Tomato, Onion, and Pickle, on Brioche Bun **14**

IMPOSSIBLE BURGER™

This Veggie Burger is Impossibly Delicious **13**

SANDWICHES

REUBEN

House Braised Corned Beef, Sauerkraut, Grilled Onions, Big Eye Swiss, Russian Dressing, on Marbled Rye **12**

GRILLED CHICKEN CLUB

Grilled Chicken Breast Topped with Big Eye Swiss, Bacon, Lettuce, Tomato, and Garlic Aioli on Toasted Sourdough **11**

FISH SANDWICH

Fried North Atlantic Cod with Spicy Slaw, and Tomato, on a Brioche Bun **11**

SPICY SMOKED PORK

Bourbon Brined Smoked Pulled Pork with Pepper Jack, Housemade BBQ Sauce, Cherry Pepper Relish on a Potato Roll **10**

MONTEREY WRAP

Grilled Chicken Breast or Black Bean Patty with Lettuce, Tomato, Avocado, Big Eyed Swiss, Red Onions, and Ranch in a Garlic Herb **10**

GRILLED CHEESE

Tillamook Cheddar and American Cheese on Sourdough **8**

Add Avocado for **1*

Add Bacon **2*

CHOICE OF 1 SIDE ITEM

ADD A SIDE SALAD OR CUP OF SOUP **1.50**

FRESH CUT FRIES • TABOULI • SWEET POTATO FRIES • COLCANNON

MASHED POTATOES • DAILY VEGETABLE

ENTRÉES

FISH & CHIPS

Fried North Atlantic Cod, Fresh Cut Fries, and Tartar **14**

PUB STROGANOFF

Tender Beef, Creamy Mushroom and Guinness Sauce, Served over Egg Noodles **12**

SOUTH CITY CHICKEN

Grilled Chicken Breast with Pepper Jack Cheese, Pico, Avocado, and a Side of Daily Vegetable **13**

SALMON

Grilled Atlantic Salmon Topped with Lemon Thyme Butter. Choice of Colcannon or Daily Vegetable **18**

MAC & CHEESE **9**

Add Chicken **4*

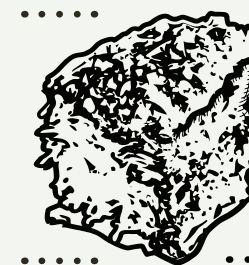
COTTAGE PIE

Beef Tips Covered with Mashed Potatoes and Shredded Cheddar Jack **14**

CHICKEN FINGERS

Hand Battered Chicken Fingers with Fresh Cut Fries **12**

DESSERTS



CARROT CAKE

Layered Carrot Cake Covered with Cream Cheese Frosting and Walnuts **7**

BUTTERSCOTCH BROWNIE

Large Chocolate Brownie with Butterscotch Chips, Topped with Vanilla Ice Cream and Chocolate Sauce **7**

WHITE CHOCOLATE BREAD PUDDING

White Chocolate Bread Pudding Topped with White Chocolate Sauce and Strawberries **7**

BEVERAGES

ALL BEVERAGES **2.50**

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mt. Dew Sierra Mist, Lemonade, Mug Root Beer, Iced Tea, Hot Tea, Coffee, Milk, O.J. Cranberry Juice

BRUNCH

SATURDAY & SUNDAY 11^A - 3^P

PUB OMELETTE

Three Eggs, Mushrooms, Onions, Peppers, Sausage, Bacon, Tomatoes, & Shredded Cheese. Served with Breakfast Potatoes 9

BREAKFAST BURRITO

Flour Tortilla, Scrambled Eggs, Sausage, Onions, & Shredded Cheese, Smothered in House Chili, Topped with Salsa & Queso. Served with Breakfast Potatoes 9

BREAKFAST SANDWICH

Two Fried Eggs, Red Onion, Bacon, American Cheese, and Tomato on Sourdough. Served with Breakfast Potatoes 7

BREAD PUDDING FRENCH TOAST

White Chocolate Bread Pudding, Side of Bacon. Served with Side of Fruit 8

CHICKEN FRIED BISCUIT

Hand-breaded Chicken Tenders, House-made Biscuit, Medium Egg, Shredded Cheese, Topped with Sausage Jalapeno Gravy 8

*Add Smother in Chili 4

BREAKFAST POUTINE

Fresh Cut Fries, Watonga Cheddar Cheese Curds, Sausage Jalapeno Gravy, Over Easy Egg, Diced Jalapeno 9

BISCUITS & GRAVY

Two Biscuits Smothered in Sausage Jalapeno Gravy, with Bacon and Two Eggs Any Style 8

Add Breakfast Potatoes - \$1.50

Add Applewood Smoked Bacon (3 Slices) - \$3

Add Sausage (2 Patties) - \$2.50

BRUNCH DRINKS

MUST BE 21+ AND SHOW VALID I.D

BLOODY MARY BAR

Choose your vodka and ingredients and we shake it and salt the rim. Choose wisely, no do-overs! 7.50

MIMOSAS

Single 3 | Carafe 13

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Welcome to James E. McNellie's Public House. We are honored that you've chosen to spend your time here. Hopefully this is the first of many times to come, or, even better, the third time you've come in this week. At McNellie's we would like you to feel at home. The charm of a pub is embodied in the comfort of it. An uncomfortable pub is like a shoe that doesn't fit - you can't wait to get out of it. That is why we try to go out of our way to make you feel at home. If there is anything we can do to make you happy, don't hesitate to ask.

Cheers!

J. ELLIOT NELSON - OWNER



MCNELLIES.COM

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