



APPETIZERS

IRISH EGG ROLLS corned beef + cabbage + swiss + horseradish sauce 12

ARANCINI CHEESE BALLS risotto + panko + marinara 9

CHORIZO MUSSELS orange broth + herbs + crostini 13

BULGOGI LETTUCE CUPS marinated ribeye + tamari 9

MARYLAND CRAB CAKES lump crab + remoulade 13

CRISPY CALAMARI panko + grilled lemon + sweet thai 11

AHI TUNA char crust seasoned sashimi grade tuna + pickled ginger + asian sauces 13

TEMPURA GREEN BEANS + garlic aioli 8

POTATO SKINS cheese + bacon + green onions + sour cream 11

ARTICHOKE PARMESAN DIP + crostini 11

THE WORKS NACHOS black beans + jalapeños + cheese + lettuce + tomato + salsa + guacamole + pork green chile + sour cream 17 half order 13
GROUND BEEF / CHICKEN / CHORIZO

CHICKEN WINGS + bleu cheese dressing BUFFALO / BLACKENED / HONEY SIRACHA 12

BASKET O'FRIES + dipping sauce CRISPY / SHOESTRING / HOUSE MADE CHIPS 7
SWEET POTATO FRIES +1.5

GIANT BAVARIAN PRETZEL beer cheese + mustard 10

BURGERS

DUBLIN BURGER corned beef and chuck blend + sauerkraut + swiss + lettuce + tomato + onion + guinness mustard 13

O'SHAYS BURGER black angus chuck + lettuce + tomato + red onion + pickle spear 11.5

BBQ BUBBA BURGER black angus chuck + sautéed onion + cheddar + bacon + BBQ sauce 13.5

SPICY 80501 BURGER pickled jalepeños + pepper jack cheese + bacon + zesty chipotle aioli 14

DOUBLE CHEESE BURGER double black angus chuck + double american cheese + lettuce + sautéed onion + pickle spear + (secret) sauce 13.5

MARYLAND CRAB CAKE BURGER fresh avocado + lettuce + tomato + remoulade sauce 15

ADD-ONS

AMERICAN / CHEDDAR / SWISS / MOZZARELLA / PEPPER JACK / BLUE CHEESE CRUMBLES +1

SAUTÉED MUSHROOMS / SAUTÉED ONIONS / GUACAMOLE +1.5
BACON / FRIED EGG +2

GF ENGLISH MUFFIN AVAILABLE

HANDHELDS

CRISPY FRIES / SHOESTRING FRIES / TOSSED SALAD / BUTTERMILK SLAW / HOUSE MADE CHIPS
UPGRADE: SWEET POTATO FRIES +1.5

FRIED CHICKEN SANDWICH lettuce + pickles + brioche bun + garlic aioli 11.5
OR SPICY BUFFALO

CLUB bacon + lettuce + tomato + turkey + whole wheat 12

CALI TURKEY WRAP bacon + avocado + lettuce + tomato + swiss + garlic aioli + tomato herb tortilla 11.5

CAPRESE SANDWICH fresh mozzarella + tomato + basil + balsamic + french roll 10
ADD GRILLED CHICKEN +3

RUEBEN corned beef + sauerkraut + swiss + 1000 island + marble rye 12.5

FRENCH DIP house roasted top round + swiss + french roll + au jus 13

GYRO lettuce + tomato + red onion + tzatziki + pita 13

BRATWURST beer mustard + pretzel roll + rotkohl [german purple cabbage] 12

SOUP

NEW ENGLAND SEAFOOD CHOWDER clams + shrimp + potatoes
CUP 5 BOWL 6

FRENCH ONION caramelized onions + swiss + croutons
CUP 5 BOWL 6

PORK GREEN CHILE chile peppers + tomatoes + flour tortillas
CUP 6 BOWL 7

& SALAD

HOUSE SALAD mixed greens + choice dressing 5

BIBB WEDGE bacon + egg + tomato + bleu cheese dressing 8

COBB turkey + ham + bacon + egg + tomatoes + bleu cheese crumbles 13

GREEK kalamata olives + artichoke hearts + tomatoes + red onion + feta + tzatziki + pita 12
WILD SHRIMP, CHICKEN OR GYRO +3

RASPBERRY CHIPOTLE SALMON cucumber + tomato + fresh mozzarella + walnuts 15

SOUTHWESTERN CHICKEN avocado + tomatoes + honey lime dressing + crispy tortilla strips 13

CHOPHOUSE STEAK caramelized onion + blue cheese crumbles + tomatoes + crostini 15

AHI TUNA char crust seasoned sashimi grade tuna + salad greens + asian vegetables + crisp wontons + pickled ginger + cucumber wasabi dressing 15

HOUSE MADE DRESSINGS: RANCH / BLUE CHEESE / BALSAMIC VINAIGRETTE / 1000 ISLAND / HONEY MUSTARD / HONEY LIME CILANTRO / CUCUMBER WASABI / LOW FAT RASPBERRY AGAVE VINAIGRETTE

Gluten Free Protein Plates

CHOICE OF 2:
TOSSED SALAD / BUTTERMILK SLAW / GREEN BEANS / SLICED TOMATO & EGG

1/2 POUND BLACK ANGUS CHUCK BURGER 12

SLICED STEAK 15

HERB BROILED CHICKEN BREAST 13

CHARBROILED FRESH SALMON 15

ICELANDIC COD FILLET 15

**These items may be served raw or undercooked based on specifications, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

GF While we offer gluten-free options, we are **NOT** a gluten-free kitchen and cross-contamination can occur. Patrons with allergies should consult their server regarding individual needs.



SPECIALTIES

IRISH FARE

FISH & CHIPS beer battered premium icelandic cod + fries + coleslaw + tartar sauce 16

GUINNESS BEEF TIPS sautéed mushrooms + caramelized onion + guinness sauce + colcannon mashed potatoes + french bread 15

SHEPHERD'S PIE ground lamb and beef + green peas + carrots + mashed potatoes + salad + french bread 14

BANGERS AND MASH guinness sausages + colcannon potatoes + caramelized onion gravy + maple carrots + guinness mustard + french bread 13.5

EMERALD ISLE SALMON* dijon panko crust + garlic parsley aioli + colcannon potatoes + green beans 15

LEMON PEPPER COD ^{GF} premium icelandic cod + lemon butter + wild rice + roasted beets 16

PORK SCHNITZEL jagerschnitzel [mushroom gravy] + spaetzle + rotkohl [german purple cabbage] 15

MEDITERRANEAN PASTA wild red argentine shrimp + tomatoes + kalamata olives + artichoke hearts + feta cheese + penne + garlic crostini 16

BUTTERNUT SQUASH RAVIOLI lemon brown butter sauce + capers + sage + garlic crostini 14

MONTREAL STEAK SANDWICH* open faced + red wine mushroom sauce + french bread + mashed potatoes + maple carrots 15

STEAK FRITES* ^{GF} smoked paprika rubbed ribeye + shoestring fries + sundried tomato basil compound butter 22

CHICKEN FRIED CHICKEN ^{GF} buttermilk + rice flour + mashed potatoes + green beans + country gravy 14

CHILE RELLENOS anaheim chilies + pepper jack cheese + egg roll skins + red chile sauce 15 **WITH PORK GREEN CHILE** +1

CASA BURRITO melted cheese + new mexico red chile sauce GROUND BEEF / CHICKEN BREAST / CHORIZO / BLACK BEANS 13 SMOTHERED WITH PORK GREEN CHILE +1

CABO TACOS* ^{GF} corn tortillas + cabbage + pepper jack + pico de gallo + avocado crema + black beans FISH 13.5 WILD SHRIMP 14.5 CHORIZO 13 STEAK 13

SUGAR & SPICE SALMON ^{GF} honey dijon glaze + wild rice + green beans 15

SHORT RIBS stout braised + mashed potatoes + green beans 19

BELGIAN MOULES FRITES full 2 lbs pei mussels + new belgium 1554 ale + tomatoes + shallots + shoestring fries + garlic aioli 18.5

TOMAHAWK PORKCHOP* ^{GF} irish whiskey glaze + mashed potatoes + maple carrots 19

DAILY SPECIALS

Monday

CHICKEN CORDON BLEU
o'shays original recipe:
chicken breast + smoked
ham + swiss cheese + sherry
mushroom sauce + wild rice +
green beans

Tuesday

TEXAS CHEESE CHICKEN
pasta + spicy cheddar cheese
sauce + vegetables

Thursday

HOMESTYLE MEATLOAF
mushroom gravy + vegetables
+ mashed potatoes

Wednesday

CORNEB BEEF & CABBAGE
steamed cabbage + new
potatoes + horseradish sauce
+ french bread

PRIME RIB SANDWICH*
LUNCH ONLY
slow roasted choice prime
rib + french bread + red wine
mushroom gravy + mashed
potatoes + vegetables

Wednesday, Friday & Saturday Nights

PRIME RIB* 12 oz. slow
roasted usda choice cut +
baked potato + vegetables +
horseradish sauce + au jus

Longmont's Favorite Restaurant & Ale House

Established in 1981 by Mike and Nania Shea, Mike O'Shays has been serving the community of Longmont, Colorado great food for over 38 years...The longest running independently owned restaurant in Longmont. Our philosophy is to use the freshest and best ingredients. Today, the tradition is carried on by owners Rueben & Heidi Verplank.

HOURS OF OPERATION

Monday-Saturday 11am-close
Sunday 10am-close Brunch 10-3

MIKE O'SHAYS RESTAURANT & ALE HOUSE

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• A 20% service charge may be added to parties of 6 or more •

SUNDAYS

Brunch 10am to 3pm

Family Night 3pm to close
KIDS EAT FREE

Voted Best Overall Restaurant

Mike O'Shays has been voted the
Best Overall Restaurant **16 years in a row!**
The Longmont Times Call, Westword and Yellow Scene are all fans.



1st Place

BEST OVERALL RESTAURANT
BEST HAPPY HOUR

Ask about our Loyalty Program!