



# APPETIZERS

- IRISH EGG ROLLS** corned beef + cabbage + swiss + horseradish sauce 13
- FRIED CHEESE CURDS** + garlic aioli 11
- POTATO SKINS** <sup>GF</sup> cheese + bacon + green onions + sour cream 13
- CHICKEN WINGS** <sup>GF</sup> + bleu cheese dressing  
BUFFALO | BLACKENED | ATOMIC 15
- GIANT BAVARIAN PRETZEL** beer cheese + mustard 12

- CHORIZO MUSSELS** <sup>GF</sup> orange broth + herbs + crostini 13
- BULGOGI LETTUCE CUPS** <sup>GF</sup> marinated ribeye + tamari 13
- TEMPURA GREEN BEANS** + garlic aioli 10
- CRISPY CALAMARI** panko + grilled lemon + sweet thai 14
- ARTICHOKE PARMESAN DIP** + crostini 13

# BURGERS

- DUBLIN BURGER\*** corned beef and chuck blend + sauerkraut + swiss + lettuce + tomato + onion + guinness mustard 16
- O'SHAYS BURGER\*** black angus chuck + lettuce + tomato + red onion + pickle spear 15
- BBQ BUBBA BURGER\*** black angus chuck + sautéed onion + cheddar + bacon + BBQ sauce 16.5
- SPICY 80501 BURGER\*** pickled jalepeños + pepper jack cheese + bacon + zesty chipotle aioli 17
- DOUBLE CHEESE BURGER\*** double black angus chuck + double american cheese + lettuce + sautéed onion + pickle spear + (secret) sauce 16.5

- ADD-ONS**  
AMERICAN / CHEDDAR / SWISS / PEPPER JACK / BLUE CHEESE CRUMBLES +1  
SAUTÉED MUSHROOMS / SAUTÉED ONIONS / AVOCADO +1.5  
BACON / FRIED EGG +2
- <sup>GF</sup> ENGLISH MUFFIN AVAILABLE

# SOUP

- NEW ENGLAND SEAFOOD CHOWDER** <sup>GF</sup> •40 YEAR RECIPE•  
clams + shrimp + potatoes  
CUP 6 BOWL 8
- FRENCH ONION**  
caramelized onions + swiss + croutons  
CUP 6 BOWL 7.5
- PORK GREEN CHILE** •AWARD WINNING•  
chile peppers + tomatoes + flour tortillas  
CUP 7 BOWL 8.5

# & SALAD

- HOUSE SALAD** <sup>GF</sup> mixed greens + choice dressing 7
- BIBB WEDGE** <sup>GF</sup> bacon + egg + tomato + bleu cheese dressing 10
- COBB** <sup>GF</sup> turkey + ham + bacon + egg + tomatoes + bleu cheese crumbles 14
- CAESAR** fresh parmesan cheese + croutons + pepitas 10 ADD GRILLED CHICKEN +4
- RASPBERRY CHIPOTLE SALMON** <sup>GF</sup> cucumber + tomato + fresh mozzarella + walnuts 17
- SOUTHWESTERN CHICKEN** avocado + tomatoes + honey lime dressing + crispy tortilla strips 15
- CHOPHOUSE STEAK\*** caramelized onion + blue cheese crumbles + tomatoes + crostini 17

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

## DID YOU KNOW?

We take pride in sourcing only the best ingredients available, including local and organic when possible. We also make all of our soups, sauces, and dishes from scratch.

# HANDHELDS

FRIES / TOSSED SALAD / BUTTERMILK SLAW / UPGRADE: SWEET POTATO FRIES +1.5

- FRIED CHICKEN SANDWICH** lettuce + pickles + brioche bun + garlic aioli 15.5  
OR SPICY BUFFALO
- FISH SANDWICH** beer battered or grilled icelandic cod + lettuce + tartar sauce 16
- BLAT** bacon + lettuce + avocado + tomato + croissant 15
- CLUB** bacon + lettuce + tomato + turkey + whole wheat 14
- CALI TURKEY WRAP** bacon + avocado + lettuce + tomato + swiss + garlic aioli + tomato herb tortilla 14.5
- CAPRESE SANDWICH** fresh mozzarella + tomato + basil + balsamic + french roll 12  
ADD GRILLED CHICKEN +4
- RUEBEN** corned beef + sauerkraut + swiss + 1000 island + marble rye 15.5
- FRENCH DIP** house roasted top round + swiss + french roll + au jus 16

## Gluten Free Protein Plates

- CHOICE OF 2:  
TOSSED SALAD / BUTTERMILK SLAW / VEGGIES / SLICED TOMATO & EGG
- 1/2 POUND BLACK ANGUS CHUCK BURGER\*** 15
- SLICED STEAK\*** 16
- HERB BROILED CHICKEN BREAST** 16
- CHARBROILED FRESH SALMON** 18
- ICELANDIC COD FILLET** 18

<sup>GF</sup> 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.



## IRISH FARE

**FISH & CHIPS** beer battered premium icelandic cod + fries + coleslaw + tartar sauce 19

**GUINNESS BEEF TIPS** sautéed mushrooms + caramelized onion + guinness sauce + colcannon mashed potatoes + french bread 18

**SHEPHERD'S PIE** ground lamb and beef + green peas + carrots + mashed potatoes + salad + french bread 17

**BANGERS AND MASH** guinness sausages + colcannon potatoes + caramelized onion gravy + veggies + guinness mustard + french bread 16.5

**EMERALD ISLE SALMON\*** dijon panko crust + garlic parsley aioli + colcannon potatoes + veggies 18

## DAILY SPECIALS

Monday

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

Tuesday

**TEXAS CHEESE CHICKEN**  
pasta + spicy cheddar cheese  
sauce + veggies

Thursday

**HOMESTYLE MEATLOAF**  
mushroom gravy + veggies +  
mashed potatoes

Wednesday

**CORNER 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 + veggies

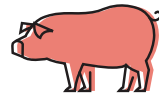
Wednesday, Friday &  
Saturday Nights

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

## SPECIALTIES



**LEMON PEPPER COD** <sup>GF</sup> premium  
icelandic cod + lemon butter + wild rice +  
veggies 19



**PORK SCHNITZEL**  
jagerschnitzel [mushroom gravy] + spaetzel  
[german pasta] + rotkohl [german purple  
cabbage] 18



**NORTHEND SEAFOOD PASTA**  
jumbo shrimp + mussels + calamari + roasted  
tomatoes + spinach + fettuccini + garlic  
crostini 19



**BELGIAN MOULES FRITES** 2 lbs of pei  
mussels + avery white rascal + garlic + herbs +  
fries + garlic aioli 19



**BUTTERNUT SQUASH RAVIOLI** brown  
sugar sauce + walnuts + garlic crostini 17



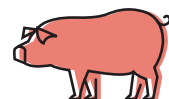
**CHILE RELLENOS** anaheim chilies +  
pepper jack cheese + egg roll skins + red chile  
sauce or pork green chile 17



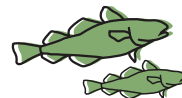
**MONTREAL STEAK SANDWICH\***  
open faced + red wine mushroom sauce +  
french bread + mashed potatoes + maple  
carrots 17



**CHICKEN FRIED CHICKEN** <sup>GF</sup>  
buttermilk + rice flour + mashed potatoes +  
veggies + country gravy 17



**TOMAHAWK PORKCHOP\*** <sup>GF</sup> irish  
whiskey glaze + mashed potatoes + maple  
carrots 23



**FISH TACOS\*** <sup>GF</sup> corn tortillas + cabbage +  
pepper jack + pico de gallo + avocado crema  
+ black beans  
ICELANDIC COD OR SALMON 16.5



**SHORTRIBS** stout braised + mashed  
potatoes + purple cabbage 23



**LOBSTER ROLL** lightly dressed claw &  
knuckle + toasted split top roll + fries 29

## 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 40 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.

## Voted Best Overall Restaurant

Mike O'Shays has been voted the  
Best Overall Restaurant **18 years in a row!**  
The Longmont Times Call, Westword and Yellow Scene are all fans.



1st Place

**BEST OVERALL RESTAURANT**  
**BEST HAPPY HOUR**

\*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.

**HOURS OF OPERATION**  
Daily 11am-close

**MIKE O'SHAYS RESTAURANT & ALE HOUSE**  
512 Main Street | Longmont, CO 80501  
303-772-0252

[www.mikeoshays.com](http://www.mikeoshays.com) [contactus@mikeoshays.com](mailto:contactus@mikeoshays.com)

[/mikeoshays](https://www.facebook.com/mikeoshays) [@mikeoshays](https://www.instagram.com/mikeoshays)

• A 20% service charge may be added to parties of 6 or more •  
• Mike O'Shays may pool tips to be shared between all employees •