



APPETIZERS

IRISH EGG ROLLS corned beef + cabbage + swiss + horseradish sauce 13

WISCONSIN FRIED CHEESE CURDS + garlic aioli 12

POTATO SKINS ^{GF} cheese + bacon + green onions + sour cream 14

GIANT BAVARIAN PRETZEL beer cheese + mustard 13

CHICKEN WINGS ^{GF} + bleu cheese dressing
BUFFALO: REG OR HOT / BLACKENED / LEMON PEPPER 15

POUTINE cheese curds + gravy 11
ADD SHORTRIB +4

CRISPY CALAMARI panko + grilled lemon + sweet thai 15

ARTICHOKE PARMESAN DIP + crostini 13

HANDHELDS

FRIES / TOSSED SALAD / BUTTERMILK SLAW / UPGRADE: SWEET POTATO FRIES +2.5

DOUBLE CHEESEBURGER double black angus chuck + choice of cheese + lettuce + sautéed onion + pickle spear + secret sauce 17.5

AMERICAN / CHEDDAR / SWISS / PEPPER JACK / BLEU CHEESE CRUMBLES
SAUTÉED MUSHROOMS / PICKLED JALAPEÑOS / AVOCADO +1.5 BACON / FRIED EGG +2

FISH SANDWICH beer battered or grilled icelandic cod + lettuce + tartar sauce 18

SCHNITZEL SANDWICH pork + rotkohl [german purple cabbage] + garlic aioli 16.5

BLAT bacon + lettuce + avocado + tomato + croissant 16.5

CABO FISH TACOS ^{GF} icelandic cod + corn tortillas + cabbage + pepper jack + pico de gallo + avocado crema 18.5

NASHVILLE HOT CHICKEN SANDWICH lettuce + pickles + brioche bun + garlic aioli + anger 17

RUEBEN corned beef + sauerkraut + swiss + 1000 island + marble rye 17

FRENCH DIP house roasted top round + swiss + french roll + au jus 16.5

SOUP

NEW ENGLAND CLAM CHOWDER ^{GF}
clams + potatoes + bacon bits
CUP 6.5 BOWL 9

FRENCH ONION
caramelized onions + swiss + croutons
CUP 6.5 BOWL 8

PORK GREEN CHILE •AWARD WINNING•
chile peppers + tomatoes + flour tortillas
CUP 7.5 BOWL 9

Gluten Free Protein Plates

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

**1/2 POUND
BLACK ANGUS CHUCK BURGER*** 17

SLICED STEAK* 18

HERB BROILED CHICKEN BREAST 18

CHARBROILED FRESH SALMON 20

ICELANDIC COD FILLET 20

& SALAD

HOUSE SALAD ^{GF} mixed greens + choice dressing 8

BIBB WEDGE ^{GF} bacon + egg + tomato + bleu cheese dressing 11

RASPBERRY CHIPOTLE SALMON ^{GF} cucumber + tomato + fresh mozzarella + walnuts 18

SOUTHWESTERN CHICKEN avocado + tomatoes + honey lime cilantro dressing + crispy tortilla strips 17

CHOPHOUSE STEAK* caramelized onion + blue cheese crumbles + tomatoes + crostini 18

HOUSE-MADE DRESSINGS: RANCH / BLUE CHEESE / 1000 ISLAND
BALSAMIC VINAIGRETTE / 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.

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



SPECIALTIES



TUNA POKE BOWL avocado + cabbage + seaweed + sticky rice 23



SHORTRIBS stout braised + sweet potato mash + purple cabbage 25



PORK SCHNITZEL
jagerschnitzel [mushroom gravy] + spaetzel [german pasta] + rotkohl [german purple cabbage] 20



PESTO PASTA peas + parmesan cheese + crostini 17
ADD CHICKEN +3 SHRIMP +4



CHICKEN POT PIE peas + carrots + puff pastry 19



CHILE RELLENOS anaheim chilies + pepper jack cheese + egg roll skins + red chile sauce or pork green chile 18



CHICKEN BACON MAC & CHEESE + panko 19



MEDITERRANEAN PASTA jumbo shrimp + tomatoes + kalamata olives + artichoke hearts + feta cheese + crostini 20



GRILLED LEMON PEPPER COD ^{GF} premium icelandic cod + lemon butter + wild rice + veggies 22



TOMAHAWK PORKCHOP* ^{GF} irish whiskey glaze + sweet potato mash + veggies 25



CHICKEN FRIED CHICKEN ^{GF} buttermilk + rice flour + mashed potatoes + veggies + country gravy 19

IRISH FARE

FISH & CHIPS beer battered premium icelandic cod + fries + coleslaw + tartar sauce 22

GUINNESS BEEF TIPS sautéed mushrooms + caramelized onion + guinness sauce + colcannon mashed potatoes + crostini 19

SHEPHERD'S PIE ground lamb and beef + green peas + carrots + mashed potatoes + side salad + crostini 18

BANGERS AND MASH guinness sausages + colcannon potatoes + caramelized onion gravy + veggies + guinness mustard + crostini 17.5

EMERALD ISLE SALMON* dijon panko crust + garlic parsley aioli + colcannon potatoes + veggies 22

*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.

• 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 •

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

Wednesday

CORNEBEEF & CABBAGE
steamed cabbage + new potatoes + horseradish sauce + crostini

Thursday

HOMESTYLE MEATLOAF
mushroom gravy + veggies + mashed potatoes + crostini

Wednesday, Friday & Saturday Nights

PRIME RIB* 12 oz. slow roasted cut + mashed potatoes + veggies + 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 44 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.



BEST OVERALL RESTAURANT
20 years in a row!

BEST HAPPY HOUR

BEST LUNCH

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