
If you can't go to Ireland,
come to  **KELLS**®.



Welcome to Kells

Kells Portland is rated the Number 1 Irish Restaurant and Pub in the nation (Tom Horans Top Ten) and Kells has been serving the Northwest for nearly 25 years.

Kells Portland is a touchstone in the community, a home away from home. People from all walks of life and from every generation exchange ideas, enjoy life and gather to celebrate at Kells. Our goal is to provide our guests with the best experience, from beginning to end. Excellent service, delicious food, outstanding atmosphere and of course live Irish Music 7 nights a week are exactly what you'll enjoy at Kells.

If you can't go to Ireland, come to Kells! We thank you for your many years of support and look forward to serving you.

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Wines by the glass

White Wines

Riesling, Chateau Ste. Michelle <i>Columbia Valley, Washington</i>	6.00
Chardonnay, Paul Dolan <i>Mendocino, California</i>	8.00
Pinot Gris, Seven Hills, <i>Umpqua, Oregon</i>	7.00
Sokol Blosser, Evolution #9, <i>Willamette Valley, Oregon</i>	8.00

Red Wines

Pinot Noir, Erath <i>Willamette Valley, Oregon</i>	8.00
Merlot, Sterling Vintner's Collection <i>Napa Valley, California</i>	7.00
Cabernet Sauvignon, Liberty School <i>California</i>	8.00

Sparkling Wines

Brut, Mumm Cuvee <i>California (split)</i>	8.00
Brut, Moet Chandon White Star <i>Champagne, France (split)</i>	18.00

Beers

Draught

	11oz	16oz
Cider	3.50	6.00
Coors Light	3.00	4.50
Guinness	3.75	6.00 ^{20oz}
Kells Irish Lager	3.50	5.50
Mt. Hood Ice Axe IPA	3.50	5.50
McTarnahan's	3.50	5.50
Seasonal	3.50	5.50
Smithwicks	3.50	5.50
Stella Artois	3.50	5.50
Widmer Drifter	3.50	5.50
Widmer Drop Top	3.50	5.50
Widmer Hefeweizen	3.50	5.50

Bottled

Amstel Light	5.00
Budweiser	3.50
Bud Light	3.50
Corona	4.50
Chimay Ale	5.50
Heineken	5.00
Miller Lite	3.50
Newcastle Brown	5.00
Kaliber (<i>non alcoholic</i>)	4.00

Other beverages

Red Bull/Sugar-Free Red Bull	3.00	Calistoga Mineral Water	2.00
Sodas: Coke, Diet Coke, Sprite, Orange, Ginger Ale	1.75	Milk 11oz	2.00
Juices: Orange, Cranberry, Grapefruit, Tomato, Apple, Pineapple	2.00	Bottled Root Beer	3.00
Strawberry Lemonade	2.50	Coffee	2.00
Iced Tea	2.00	Assorted Hot Teas	2.00
Arnold Palmer	2.00	Hot Chocolate w/whipped cream	2.00
		Hot Cider	2.00

Cigars

FULL BODIED

COHIBA "CORONA" Hand made Dominican with a Cameroon Wrapper and a Jember Binder. Rich and flavorfull smooth with a finish reminiscent of Remy Marin XO. Also goes well with a Cabernet or a Laphroig.	\$19.75
PUNCH "Elite" Honduran with strong nutmeg and burnt spicy flavors leading to an overall "Woody" taste. Goes well with a Hefeweizen or a glass of Erath Pinot.	\$6.50
HOYO de MONTERREY "Super Hoyo" A stronger smoke. Wonderful rich coffee and chocolate flavor with a hint of spice. Can you say "Irish Coffee please"? Also goes well with Lagavulin, Guinness or a Connemara Peated Malt.	\$7.25
MONTE CRISTO #1 A medium to fuller bodied Dominican with fresh clean character and a lingering finish. Couple this with an IPA or Merlot for casual time. Enjoy with Balvenie Double Wood, or Macallan Cask Strength or the Glenmorangie Claretwood for a more serious experience. After dinner either a good XO or Tawny Port.	\$16.00

Brandy

Courvoisier VS	7.00
Courvoisier VSOP	9.00
Courvoisier Initiale Extra	37.50
Remy Martin VSOP	9.75
Remy Martin XO	22.00
Louis XIII de Remy Martin	150.00
Hennessy VS	7.00
Hennessy VSOP	9.00
Delamain XO	13.25
Domaine d'Ognoas XO	12.00
Germain Robin	8.25
Martell VSOP	8.50
Clear Creek Apple Brandy	7.25
Clear Creek Pear Brandy	14.00
Fussigny Cigare Blend	12.00
Martel Cordon Bleu	16.00

Port Wines

TAWNY	
Presidential Tawny 30 yr	12.50
Cockburn's Tawny 20 yr	10.50
Fonseca Tawny 10 yr	9.25
CHARACTER	
Taylor Fladgate 1st Estate	6.75
SHERRY	
Osborne Fino Quinta	4.50
LBVs	
Fonseca 1999 LBV	7.25
RUBY	
Warres Special Reserve	5.25
Taylor Fladgate Ruby	4.75
VINTAGE	
Warres 77	22.00
Osborne 2000	12.50

Cigars

MILD

ROMEO Y JULIETA RESERVA REAL "Robusto" \$10.50
A pleasant smooth Dominican cigar with subtle sweet cedar undertones. Goes well Chardonnay's and Rieslings. Compliments Highland scotches such as Balvenie, Glenlivet, Glenrothes and Macallans. Also beers such as Stella & Harps.

MACANUDO CAFÉ "HAMPTON COURT" \$11.25
A light Dominican cigar with a Connecticut Shade Wrapper. One of the most popular cigars in America. Perfect companion for Kell's Lager, Harp's beer, Chardonnay & Rieslings.

MACANUDO ROBUST "HAMPTON COURT" \$11.25
As the name implies, more robust in its character than the traditional Macanudo with richer fuller flavors. Pair with Hefeweizen or a Dos Equis. A Merlot would be nice as would any of the VSOP's.

H. UPMANN "Robusto #100" \$8.00
A mild bodied cigar with rich herbal qualities and a lingering coffee taste, providing a true dessert smoke.

MEDIUM

MACANUDO MADURO "Hyde Park" \$11.50
The fermented Connecticut Broadleaf Wrapper leads to a rich, sweet nutty finish, "Macanudo Smooth". Pair this with a Porter, a Merlot, a Glenmorangie Sherry, a Jameson or a Ruby Port.

PARTAGAS "#4 " \$9.00
A Cameroon Wrapper over a Piloto Cubano Blend is medium in body and has nuances of wood and coffee. Couple this with a Bowmore or Glenfiddich, a Bushmills or a Tawny Port.

LA GLORIA CUBANA "Medaille D'or #2" \$8.75
A rich and decadent smoke with a delightful mix of caramel and leather notes. Enjoy with a pint of Mt Hood Smoked Porter, a glass of Erath Pinot Noir or a Balvine Double Wood or a Glenmorangie Portwood. Fabulous with a Tawny Port after dinner.

COHIBA "Pequenos" \$6.25
A small "cocktail" cigar from the Dominican with a Cameroon Wrapper. Enjoyed best with "the Irish in Manhattan".

FONSECA "5-50" Maduro \$11.00
A pleasantly sweet smooth medium bodied cigar with a Maduro Wrapper. A good companion for Guinness, Glenmorangie Sherry, "Penalty Kick" or a Ruby Port.

ARTURO FUENTE "Cuban Corona" \$8.50
This is a popular brand from the Dominican Republic, rich with flavors of Dark Coffee and Spice. Pair this with an Irish Coffee, Bushmills, or fine VSOP.

PRIVATE STOCK "NO. 11" \$8.00
Manufactured in one of the most exclusive factories in the world. Light-medium bodied with nutty undertones. Enjoy this with a Kell's Lager, a Martini or a Pear Brandy to cap your evening.

Champagne & Sparkling Wines

Freixenet, Cordon Negro, Spain \$20
Moet & Chandon, Brut, Champagne, France \$42
Moet & Chandon, White Star, Champagne, France \$75
Veuve Clicquot, Yellow Label Brut, Champagne, France \$75
Dom Perignon, 1995 Cuvee Champagne, France \$190

2002 - 2009

TOM HORAN'S AMERICA'S TOP TEN

IRISH
ESTABLISHMENTS

KELLS VOTED #1 IRISH
ESTABLISHMENT IN AMERICA!

Specialty Drinks

Mackenzie Rose	7.00	Kells Kiwi Strawberry Lemonade	7.00
Triple sec, Belvedere vodka, tonic, sweet n sour, sink of raspberry liqueur, splash of grenadine, shaken and strained into a martini glass.		Pinnacle Kiwi Strawberry vodka, strawberry puree, and lemonade served in a pint glass.	
Bushmills® Crush	7.50	Celtic Cooler	7.50
Bushmills Irish Whiskey muddled lemon wedges, and simple syrup in a pint glass topped with iced tea and lemonade.		Bacardi coco rum, amaretto, splash of grenadine and OJ ...	
Gingertini	7.50	The Irish in Manhattan	8.00
Yazi ginger vodka, triple sec, muddled limes, with a splash of cranberry juice served up in a cosmopolitan glass.		Bushmills Black Bush whiskey, sweet vermouth and a dash of bitters shaken and served on the rocks, garnished with a cherry. Our Irish twist on a traditional favorite.	
Cucumber Lime Martini	6.50	Penalty Kick	6.50
Muddled cucumber, lime, simple syrup and Belvedere Vodka, shaken and strained.		Bacardi 0, Apricot Brandy, sweet and sour, OJ and lime with a sugar rim.	
Irish Coffee	7.50	Summer Illusion	6.50
Bushmills, sugar, coffee and a float of cream.		Equal parts Vodka, Blue Curacao, Malibu, Midori and pineapple juice.	
Paddy Palmer	7.00	Mangotini	8.00
Sweet Carolina tea flavored vodka and lemonade.		Absolut mango vodka, Absolut pepper vodka pineapple juice and fresh lemon juice.	

White Wines

Villa Mt. Eden, Chardonnay, Napa Valley, CA Roasted grain and caramel flavors. Try this one with crab cakes.	\$34
Caymus, Conundrum, Rutherford, CA Chardonnay and classic sauvignon blanc, round tart and sweet flavors.	\$34
F.E. Trimbach, Pinot Gris Reserve, Alsace, France A bright straw-green appearance with a delicate nose of spring flowers.	\$47
Chateau Ste. Michelle, Riesling, Columbia Valley, WA Flavors of peach and Mandarin orange with crisp acidity and an elegant finish.	\$24
Paul Dolan, Chardonnay, Mendicino, CA This old vine chardonnay is 100% organic with pear and citrus fruit characters.	\$32
Seven Hills, Pinot Gris, OR 100% hand-picked Pinot Gris, flavors of cracked hazlenut and ripe citrus, with green apple aromas.	\$28
Sokol Blosser, Evolution # 9, OR A blend of nine white grape varietals, great with food or on its own, with aromas of jasmine, orange blossoms and tropical fruit.	\$32

Single Malt Scotches

Campbeltown		Lowlands	
Glen Scotia 14 yr	11.50	Auchentoshan Select	5.75
Springbank 10 yr	11.50	Auchentoshan 10 yr	8.25
Springbank 15 yr	18.00	Auchentoshan Threewood	11.75
		Singleton	tbd
		Glenkinchie 10 yr	8.50
McCarthy's Oregon single malt			9.50
Islay			
Ardbeg 10 yr	9.50	Bunnahabhain 12 yr	8.50
Ardbeg Uigeadail cask	14.00	Bruichladdich 10 yr	11.00
Ardbeg Nam Best	17.00	Lagavulin 16 yr	11.50
Bowmore Legend	6.50	Laphroiaig cask	7.00
Bowmore 12 yr	8.00	Laphroiaig 10 yr	8.50
* Bowmore 25 yr	28.50	Laphroiaig 15 yr	12.75
* Bowmore 30 yr	41.00	Lismore	6.00
		Sheep Dip (Vatted single malt)	7.50

*The items marked with an asterisk are rare and difficult to find. They are available only in limited quantities.

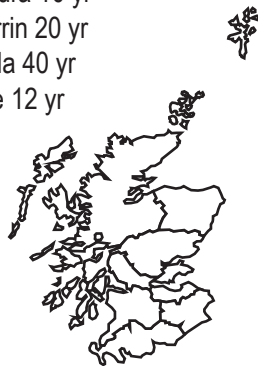
Irish Whiskey

Bushmills	6.75	Jameson	6.75
Bushmills Black Bush	7.25	Jameson Gold	10.00
Bushmills single malt 10 yr	8.00	Jameson 12 yr	7.75
Bushmills single malt 16 yr	12.50	Jameson 18 yr	13.25
Bushmills 1608	15.00	Midleton Rare	21.00
Bushmills single malt 21 yr	19.00	Red Breast 12 yr	9.00
Connemara Peated Malt	10.75	Tyrconnell Single Malt	7.00
John Powers Gold Label	6.00	Michael Collins single malt	9.25
Knappogue Castle	8.25	Michael Collins blend	7.00
Knappogue Castle 1951	91.50	Tullamore Dew	5.50
Kilbeggan	5.75	Tullamore Dew 12 yr	6.50

Single Malt Scotches

Highland

Aberlour 12 yr	7.00	Glenrothes 12 yr	12.50
Aberlour 16 yr	9.75	Glentromie 12 yr	8.00
* Aberlour 21 yr	17.00	Macallan cask strength	10.00
Aberlour a bunadh	12.00	Macallan 12 yr	9.50
Balvenie 10 yr	8.00	Macallan 18 yr	27.50
Balvenie 12 yr	9.75	Macallan 25 yr	48.50
Balvenie 15 yr	11.25	DT Macallan 33 yr	36.00
Balvenie 21 yr	16.25	Mactarnahans 15 yr	9.75
Benriach 10 yr	7.50	Mortlach 15 yr	15.00
Benromach 12 yr	16.75	Millburn 12 yr	16.00
Blairathol 23 yr	26.00	* Speyburn 10 yr	6.25
Cragganmore 12 yr	8.50	Tamnavulin 12 yr	7.50
* Dalmore Cigar Malt	7.25	* Tamnavulin 22 yr	21.00
Dalmore 12 yr	7.00	Tamnavulin Stillman's Dram 25 yr	22.25
Dalmore 21 yr	15.25	* Highland Park 12 yr	10.00
Dalmore Stillman's Dram 29 yr	21.00	Highland Park 25 yr	33.00
Dalmore Stillman's Dram 30 yr	22.50	* Scapa 14 yr	8.75
* Dalwhinnie 15 yr	9.00	Glenmorangie 10 yr	9.00
* Dufftown Glenlivet 12 yr	16.00	Glenmorangie Nectar D'or	10.00
Edradour 10 yr	11.25	Glenmorangie Portwood 12 yr	10.75
Glendronach 15 yr	10.25	Glenmorangie Sherry 12 yr	10.75
Glenfarclas 10 yr	8.50	Glenmorangie 18 yr	15.75
Glenfarclas 12 yr	8.50	Glenmorangie 1971	32.00
Glenfarclas 17 yr	12.75	Glenmorangie Claretwood	36.50
Glenfarclas 21 yr	17.25	Oban 14yr	8.50
Glenfarclas 25 yr	20.75	* Oban Cask 32 yr	48.25
Glenfarclas 105 cask	16.00	Talisker 10 yr	9.75
Glenfiddich 12 yr	8.25	Isle of Jura 10 yr	6.50
Glenfiddich Ancient Res 18 yr	11.00	Inchmurrin 20 yr	11.75
Glenlivet 12 yr	8.00	* Strathisla 40 yr	33.50
Glenlivet French Oak 15 yr	9.50	Tormore 12 yr	11.00
Glenlivet 18 yr	11.00		
Glenlivet 21 yr	16.00		
DT Glenlivet 35 yr	27.00		



Red Wines

Sineann, Merlot, Columbia Valley, OR	\$50
A dark and delicious merlot, without a harsh note anywhere. Rich, dark.	
Columbia Crest, Grand Estate, Merlot, Columbia Valley, WA	\$25
Blueberry and cocoa aromas with a velvety softness leaving a rich, fruity finish.	
Sterling, Vinters Collection, Merlot, Napa Valley, CA	\$25
This popular wine offers distinct berry aromas with smooth, rich flavors.	
Willakenzie Estate, Pinot Noir, Willamette Valley, OR	\$38
Fresh and vibrant with distinct cherry and raspberry flavors.	
Erath, Pinot Noir, Willamette Valley, OR	\$32
Cherry, jasmine and spice with subtle notes of game, earth, and minerals.	
Rex Hill, Pinot Noir, Newberg, OR	\$40
Bright aromas of red and black cherry, clove, mace and a hint of barrel toast.	
Liberty School, Cabernet Sauvignon, Paso Robles, CA	\$28
This wine has very engaging aromas of blackberry layered with dark chocolate.	
Pine Ridge, Cabernet Sauvignon, Dry Creek Valley, CA	\$84
Firm, lean and tightly knit, with cigar box aroma, currant and black cherry.	
Buehler Estate, Cabernet Sauvignon, Napa Valley, CA	\$68
Well-concentrated with a plush burst of blueberry, chocolate and espresso.	
Lago Di Merlo, Merlot, Dry Creek Valley, CA	\$40
Deep color and layers of flavor give this merlot a distinctive panache.	
Lago Di Merlo, Sangiovese, Dry Creek Valley, CA	\$35
A wonderfully balanced red. Nice acid component dissolves away to Bing cherry flavors.	
Lago Di Merlo, Zinfandel, Dry Creek Valley, CA	\$35
Strong upfront fruit palate with typical Dry Creek Valley raspberry undertones and a mild spice from the French oak used for aging.	

Pub Menu

Kells Shepherd's Pie Ground beef simmered in Guinness® and Cabernet, with carrots, onions and peas, baked in an cheddar-potato crust.	10.50	Caesar Salad Romaine lettuce tossed with croutons, shredded Parmesan cheese and creamy Caesar dressing. Add grilled natural chicken breast, 4.00	7.00
Dublin Chicken Curry & Chips Chicken, green onions, apples and dried cranberries simmered in a spicy curry sauce. Served over fries.	10.50	Whiskey Wings Crispy fried chicken drumettes tossed in spicy Bushmills® Irish Whiskey barbeque sauce and served with Irish buttermilk dipping sauce.	8.50
Fish & Chips Hefeweizen-battered golden brown wild-caught Alaskan Cod, french fries and house-made tartar sauce.	10.75	Irish Corned Beef Club Thin-sliced corned beef and turkey with Swiss cheese, tomato, shredded cabbage and creamy horseradish sauce. Grilled on mixed grain bread.	8.75
Kells Irish Nachos Hand-sliced deep fried potatoes covered with melted cheese and topped with diced tomatoes, onions, black olives and sour cream.	8.75	Quesadilla A daily selection of ingredients with melted cheeses grilled in a tortilla served with pico de Gallo.	8.00
Gorgonzola Spread Baked Gorgonzola cheese with roasted onion and garlic served with assorted breads and seasonal fruit.	8.75	Fresh Oyster Shooters Pacific oysters served in individual shot glasses with spicy cocktail sauce.	8.50

Kells Irish Lamb Stew 8.75

Northwest lamb braised in Guinness® with carrots, onions, potatoes and fresh rosemary served with Kells soda bread.

Pub Menu

☘ \$3 Happy Hour Menu:

M-F 4-7 pm | M-Th 10-12 pm | Sun 7-10 pm

Featured Sandwich of the day Served with french fries	☘ 8.50	Kells Burger Ground beef with lettuce, tomato, onion and chipotle sauce on a toasted bun. Served with fries. (or substitute a vegetarian patty).	☘ 7.75
Kells Fries Served with Irish buttermilk dipping sauce.	☘ 5.00	BLTC Smoked bacon, lettuce, tomato and cheddar cheese served on toasted mixed grain bread with mayonnaise. Served with fries.	☘ 8.00
Sweet Potato Fries Served with a chipotle dipping sauce.	☘ 6.00	House-Made Soup of the Day Served with Kells soda bread.	
		Cup 3.75	
		Clam chowder on Fridays Bowl 5.25	

Desserts

Guinness® Chocolate Cake Rich, dense cake with Guinness stout and whipped cream.	7.00
Warm Bread Pudding A sweet egg custard with golden raisins and whipped cream. Served warm.	6.00
Chimney Sweep (21 & over only) Tillamook® ice cream, Scotch Whisky, chocolate sauce and powdered espresso.	7.00
Bailey's Irish Cream Cheese Cake Bailey's cheese custard on a shortbread crust served with whipped cream.	7.00
add Tillamook® vanilla bean ice cream to any dessert selection	3.00

Seasonal dessert selections available on the blackboard.

Live Irish Music 7 Nights a Week!

503 227 4057 | www.kellsirish.com