



# KELLS

IRISH RESTAURANT & PUB

## PUB MENU

### Kells® Shepherd's Pie

Ground beef simmered in Guinness® and Cabernet with carrots, onions, and peas, baked in a cheddar-potato crust. 10.50

### Dublin Chicken Curry & Chips

Natural chicken breast, green onion, apples and dried cranberries simmered in a spicy curry sauce. Served over fries. 10.75

### Fish & Chips

Widmer® Hefeweizen-battered golden brown wild-caught Alaskan Cod, french fries and house-made tartar sauce. 10.25

### The Irish Double Decker

Thin-sliced corned beef and natural turkey, Swiss cheese, tomato, shredded cabbage and creamy horseradish sauce. Grilled on whole grain bread. 9.25

### House-Made Soup of the Day

Served with Kells soda bread.

Cup 3.75 Bowl 5.25

Clam chowder on Fridays.

## HAPPY HOUR!

Items below \$3.00 M-F 4-7pm; Mon-Thurs. 10pm-12am; Sun. 7-10pm  
(Minimum Drink purchase of \$4.50)

### Caesar Salad

Romaine lettuce tossed with croutons, shredded Parmesan cheese and creamy Caesar dressing. 8.00  
*with natural chicken breast, add 4.00*

### Kells® Irish Nachos

Hand-sliced deep-fried potatoes covered with melted cheese and topped with diced tomatoes, onions, black olives and sour cream. 8.50

### Quesadilla

Daily selection of ingredients with melted cheeses, grilled in a flour tortilla. Served with pico de gallo and sour cream. 8.50

### Gorgonzola Spread

Baked Gorgonzola cheese with roasted onion and garlic served with assorted breads, crackers and seasonal fruit. 8.75

### Whiskey Wings

Crispy fried chicken wings and drumettes tossed in spicy Jameson® Irish Whiskey barbeque sauce. Served with Irish buttermilk dipping sauce. 8.50

### Fresh Oyster Shooters

Pacific oysters served in individual shot glasses with spicy cocktail sauce. 8.50

### Featured Sandwich of the Day

See blackboard for today's selection. 7.50

### BLTC

Smoked bacon, lettuce, tomato and Tillamook® cheddar cheese served on toasted whole grain bread with mayonnaise. 8.50

### Kells® Burger

Natural ground beef with lettuce, tomato, onion and chipotle sauce on a toasted bun.  
(or substitute a vegetarian patty). 8.25  
Add cheese 1.50 Add smoked bacon 2.00

### Sweet Potato Fries

Served with a chipotle dipping sauce. 6.00

### Kells Fries

Served with Irish buttermilk dipping sauce. 5.00



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PUB MENU

SPECIALTY DRINKS

Irish Coffee

Jameson®, sugar, coffee and a float of cream ... 7.50

Mackenzie Rose

Triple sec, vodka, tonic, sweet n sour, sink of raspberry liqueur, splash of grenadine, shaken in a pint glass and strained into a martini glass ... 7.00

Gingertini

Yazi ginger vodka, triple sec, muddled limes, with a splash of cranberry juice served up in a martini glass ... 7.50

Summer Illusion

Equal parts vodka, Blue Curacao, Malibu, Midori and pineapple juice ... 6.50

Kells Kiwi Strawberry Lemonade

Pinnacle Kiwi Strawberry vodka, strawberry puree, and lemonade served in a pint glass ... 7.00

The Irish in Manhattan

Jameson®, sweet vermouth and a dash of bitters shaken and served on the rocks, garnished with a cherry. Our Irish twist on a traditional favorite ... 8.00

Penalty Kick

Bacardi 0, Apricot Brandy, sweet and sour, OJ and lime with a sugar rim ... 6.50

Dark & Stormy

Zaya 12 rum, muddled limes topped with ginger ale ... 7.00

Paddy Palmer

Sweet Carolina tea flavored vodka and lemonade ... 7.00

Mangotini

Absolut Mango, Absolut Pepper, pineapple juice and fresh lemon juice ... 8.00

WINES

<i>White Wines</i>	glass	bottle
Riesling, Chateau Ste. Michelle Columbia Valley, WA <i>Fresh tastes of green apple and peach.</i>	6.00	22.00
Pinot Gris, Seven Hills, OR <i>Brilliant lemon-straw color with aromas of citrus and pear.</i>	7.00	26.00
Chardonnay, St Francis Sonoma, OR <i>A bouquet of tropical and exotic fruits fragrant with new oak and vanilla.</i>	8.00	30.00
Unoaked Chardonnay, Adelsheim, OR <i>Pure apple flavors with hints of sweet cinnamon and minerals.</i>	8.00	30.00

<i>Red Wines</i>		
Pinot Noir, Erath, Willamette Valley, OR <i>Cherry pie, red currant and vanilla-coffee flavors.</i>	9.00	34.00
Merlot, Sterling Vintner's Collection, CA <i>Cherry and plum fruit character laced with hints of rose and cocoa.</i>	7.00	26.00
Cabernet Sauvignon, Clos du Val, CA <i>Flavors of black fruit, dried herbs and a hint of spice.</i>	9.00	34.00
Argento Reserva, Malbec, Argentina <i>Concentrated aromas of plums, black cherries and notes of chocolate.</i>	11.00	42.00

BEERS: DRAUGHT

	11 oz	16 oz
Coors Light	3.00	4.50
Stella Artois Pilsner	3.50	5.50
Magners Irish Cider	3.50	5.50
Widmer Hefeweizen	3.50	5.50
Mt. Hood Ice Axe IPA	3.50	5.50
McTarnahan's Ale	3.50	5.50
Widmer Drop Top Amber Ale	3.50	5.50
Kilkenny Irish Cream Ale	3.50	5.50
Seasonal	3.50	5.50
Mt. Hood Multorporter	3.50	5.50
Guinness	4.00 (20 oz)	6.00

BEERS: BOTTLED

Amstel Light	5.00
Budweiser	3.50
Bud Light	3.50
Corona	4.50
Chimay Ale	5.50
Dos Equis Amber	4.50
Heineken	5.00
Miller Lite	3.50
Newcastle Brown	5.00
Kaliber (non alcoholic)	4.00