



**KELLS**  
**Irish**  
Restaurant  
& pub



2002 - 2010  
AMERICAN'S AMERICAS TOP TEN  
**IRISH**  
ESTABLISHMENTS  
KELLS VOTED #1 IRISH  
ESTABLISHMENT IN AMERICA!

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## Soups, Salads & Sharing Plates

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### House-Made Soup of the Day

Served with Kells soda bread.

Cup 3.75 Bowl 5.25

Clam chowder on Fridays.

### Garden Salad

Organic mixed greens, carrots, green onion, tomato and cucumber. Prepared with your choice of dressing.

6.00

### Caesar Salad

Romaine lettuce tossed with croutons, shredded Parmesan cheese and creamy Caesar dressing.

8.00

with natural chicken breast, add 4.00

### Chicken Farmhouse Salad

Country fried natural chicken breast, organic mixed greens, carrots, cucumber, green onion and hard-boiled egg. Prepared with your choice of dressing.

10.25

### Cobb Salad

Organic mixed greens, natural turkey, tomatoes, red onion, bacon, blue cheese crumbles, and hard-boiled egg.

Prepared with your choice of dressing.

10.25

### Choice of Dressings:

Balsamic Vinaigrette, Irish Buttermilk, Honey Dijon, Creamy Blue Cheese or Thousand Island.

### Sides

Soda bread	1.50
Mashed potatoes with demi-glacé	4.00
Seasonal vegetables	5.00
Delmonico potatoes	5.00
Barbeque sauce	.75
Sour cream	1.50
Extra dressing	.75

### Kells® Irish Nachos

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

8.50

### 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

### Crab Cakes

Two grilled crab cakes, chipotle sauce, organic mixed greens and house-made pickles.

13.00

### Fresh Oyster Shooters

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

8.50

### Crab Mushroom Caps

Mushroom caps broiled with Tillamook® white cheddar and crab filling. Served with organic mixed greens, house-made pickles and sweet chili drizzle.

12.00

### Whiskey Wings

Crispy fried chicken wings and drumettes tossed in spicy Jameson® Irish Whiskey barbeque sauce.

Served with Irish buttermilk dipping sauce.

8.50

### 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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Kells. Only the best of everything for our customers: Whenever possible, we use local, sustainable, organic, free-range or natural food items and local artisan bakeries. We also offer a gluten-free menu, please ask your server for details. We're not only Irish, we're quite 'green' too - composting and recycling as much as we can.

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## Traditional Favorites

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### portland pasta

Caramelized onions, peppers and natural chicken breast sautéed and tossed with fresh pasta in a spicy parmesan cream sauce.

13.00

### Kells® Irish Lamb Stew

Northwest lamb braised in Guinness® with carrots, onions, potatoes and fresh rosemary.

Served with Kells soda bread.

9.25

### Bangers & Mash

Irish-style pork sausages over mashed potatoes with stone-ground mustard sauce, demi-glacé and house-made pickles.

10.00

### Corned Beef & Cabbage

Fork tender corned beef and stone-ground mustard sauce.

Served over mashed potatoes, carrots and cabbage.

13.50

### Country Pie

Shredded corned beef, cabbage and carrots baked in a cheddar-potato crust and drizzled with stone-ground mustard sauce.

10.50

### Kells® Meatballs

Meatballs baked golden brown and simmered in a savory sweet Guinness sauce. Served over mashed potatoes.

The ultimate comfort food!

11.50

### Kells® Shepherd's Pie

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

10.50

### Ballycastle Sausage Roll

Ground seasoned sausage, onion and spices baked in puff pastry. Served with mashed potatoes and Cabernet demi-glacé.

10.25

### 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

### Belfast Boxty of the Day

Potato griddle cake with savory filling of seasonal meats and vegetables.

10.50

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## Sandwiches

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Served with fries. Substitute soup, salad, sweet potato fries or Irish stew for \$1

### Reuben

Thin-sliced corned beef, sauerkraut, Swiss cheese and thousand island dressing on grilled rye with a side of house-made pickles.

9.25

### Buffalo Chicken Sandwich

Natural chicken breast, bacon, lettuce, tomato, onion with blue cheese dressing and spicy buffalo sauce, served on a toasted bun.

9.25

### 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

### Featured Sandwich of the Day

See blackboard for today's selection.

7.50

### Irish Wrap

Natural turkey, red onion, tomato, chipotle sauce and shredded cabbage wrapped in a flour tortilla.

8.25

### Veggie Sandwich

Grilled eggplant, fresh mozzarella, shredded basil, sun-dried tomato puree and roasted garlic aioli on grilled whole grain bread.

8.25

### 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

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additions · Tillamook cheddar cheese 1.50 · Swiss cheese 1.50 · Blue cheese 1.50 · Smoked bacon 2.00

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## Drinks

### Beers on Draft

	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 Multporter	3.50	5.50
Guinness	4.00	(20 oz) 6.00

### Bottled Beers

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

### Wines by the glass

#### White

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

#### Red

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

### Other Beverages

Red Bull/Sugar-Free Red Bull	3.00
Sodas: (Coke, Coke Zero, Sprite, Orange Ginger Ale, Mellow Yellow, Mr. Pibb.)	2.00
Juice: (Orange, Cranberry, Grapefruit, Tomato, Grape, Pineapple)	2.00
Strawberry Lemonade	2.50
Iced Tea	2.00
Arnold Palmer	2.00
Calistoga Mineral Water	2.00
Milk	2.00
Bottled Root Beer	3.00
Coffee	2.00
Assorted Hot Teas	2.00
Hot Chocolate w/whipped cream	2.00
Hot Cider	2.00

### Sparkling

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

## Desserts

#### Guinness® Chocolate Cake

Rich, dense cake with Guinness® stout and whipped cream.

6.50

#### Bread pudding

A sweet egg custard with golden raisins and whipped cream. Served warm.

5.50

#### Seasonal Dessert selections

Please see blackboard.

#### Bailey's Irish Cream Cheese Cake

Bailey's Irish Cream filling baked in a graham cracker crust and served with whipped cream.

6.50

#### Chimney Sweep

(21 & over only)

Tillamook vanilla bean ice cream, Scotch Whisky, chocolate sauce and powdered espresso.

6.50

add Tillamook vanilla bean ice cream to any dessert.

2.00