

Tasty gastropub food, Great service, All Sports



Live music every Thursday, Friday & Saturday

## House Classics

Irish Whiskey Sour Jameson Black Barrel Whiskey, lemon, eggwhites, bitters	100,-
Irish Old Fashioned Jameson Black Barrel Whiskey, maple syrup, bitters, orange Upgrade your whiskey to Redbreast 12 YO	120,- +25,-
Espresso Martini Absolut Elyx Vodka, Kahlúa, espresso	100,-
White Russian Absolut Elyx Vodka, Kahlúa, milk	100,-
Pornstar Martini <b>EASY SIPPIN'</b> Absolut Vanilla Vodka, Passoã, lime, passionfruit, eggwhites, vanilla Upgrade with a tall shot of Prosecco	110,- +40,-
Zombie Havana Club Añejo Especial Rum, Havana Club 3YO Rum, Eminente Reserva Rum, lime, passionfruit, pineapple, bitters	165,-

## Mocktails

**ALCOHOL FREE**

Pixie Dust Lemon, raspberry, mint. Topped with J.Gasco Ginger Beer	85,-
Forget Me Not Tanqueray Alcohol-Free Gin, lemon, elderflower, cucumber. Topped with sparkling water	85,-

## Kegtails

Irish Passion Beefeater 24 Gin, Plymouth Navy Strength Gin, lemon, passion fruit, Irish Apple Cider	90,-
Tipsy Grandma Absolut Vodka, Lillet Blanc, Limoncello, elderflower, bitters	90,-
Mango Tango Havana Club 3 YO Rum, Malibu Rum, mango, lemon, coconut	90,-
Sloe Mo Plymouth Sloe Gin, lemon, mint, soda	90,-

**SHARING KEGTAILS AVAILABLE 280,-**

Suitable for 2-4 Persons

*Ask the bartender for their Recommendations!*

## House Creations

Mexican Mistress Altos Plata 100% Agave Tequila, pineapple, passion fruit, vanilla, lime	100,-
Summer Fling <b>LOW ABV</b> Italicus, rosemary, lemon. Topped with J.Gasco Lemonade	95,-
Spice It Up Altos Plata 100% Agave Tequila, Limoncello, lime, pomegranate, jalapeño	110,-
Summer Sin Plymouth Gin, strawberry, lemon. Topped with J.Gasco Tonic.	100,-
Peachy Peat Talisker Skye Scotch, Roe & Co. Whiskey, pineapple, peach, coconut, lemon, whipped cream	100,-
Spring Thing <b>BARTENDER'S CHOICE</b> Plymouth Gin, Limoncello, hibiscus, lemon, basil	100,-

## Warm Drinks

Signature Irish Coffee Jameson Irish Whiskey, coffee, sugar, Merry's Irish Cream	79,-
Merry's Coffee Merry's Irish Cream, coffee	79,-

## Sodas

Cola	35,-
Cola Zero	35,-
Sprite	35,-
Fanta	35,-
Redbull	40,-
Lemonade	35,-
Ginger Ale	35,-
Ginger Beer	35,-
Soda Rosa (grapefruit)	35,-

## House Spirits

(4cl)

Absolut Elyx Vodka	60,-
Plymouth Gin	60,-
Havana Club 3YO Rum	60,-
Havana Club 7YO Rum	60,-
Jameson Black Barrel Whiskey	60,-
Altos Plata 100% Agave Tequila	60,-

# COCKTAILS / DRINKS

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## Beers on TAP

Carlsberg - 4.6%	33/52,-
Tuborg Classic - 4.6%	38/57,-
Angelo Peretti - 4.8%	37/55,-
Brewdog Punk IPA - 5.4%	42/65,-
Brewmasters IPA - 5.2%	42/65,-
Brooklyn Lager - 5.2%	42/65,-
Brooklyn Pulp Art Hazy IPA - 6.5%	42/65,-
Brooklyn Stonewall Inn IPA - 4.6%	42/65,-
Brooklyn Special Effects (af) - 0.5%	42/65,-
Grimbergen Belgian Pale Ale - 5.5%	40/55,-
Grimbergen Blonde - 6.7%	40/55,-
Grimbergen Double - 6.5%	40/55,-
Guinness Hop House Lager - 5.0%	45/60/70,-
Guinness - 4.2%	45/70,-
Irish Set (Guinness & 4cl Jameson Black Barrel)	120,-
Jacobsen Yakima IPA - 6.5%	42/65,-
Jacobsen Juicy IPA - 4.8%	42/65,-
Jacobsen Brown Ale - 6.0%	42/65,-
Kronenbourg Blanc - 5.0%	55,-
Kronenbourg 1664 Pilsner - 5.0%	55,-
Magners Irish Dry Cider - 4.5%	42/65,-
NYA Bryggeriet 100W IPA - 6.8%	42/65,-
NYA Bryggeriet J.A.C.K. IPA - 4.5%	42/65,-
Snakebite	37/58,-
Shandy (50/50 Sprite, Carlsberg)	33/52,-

## Beers in Bottles / Cans

Brewdog Elvis Juice - 5.1%	60,-
Brewdog Hazy Jane - 5.0%	60,-
Carlsberg - - 5.0%	40,-
Daura Estrella Gluten Free - 5.4%	57,-
Crabbies Original - 4.0%	65,-
Crabbies Raspberry - 4.0%	65,-
Erdinger Hefe - 5.3%	70,-
O'Hara Irish Stout - 4.3%	60,-
O'Hara Double IPA - 7.5%	57,-
O'Hara 51st State IPA - 6.0%	60,-

## Alcohol Free

Kronenbourg Blanc af	57,-
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## House Wines

Errazuriz Chardonnay	65,-/265,-
Errazuriz Sauvignon Blanc	65,-/265,-
Errazuriz Carmenere	65,-/265,-
Errazuriz Cabernet Sauvignon	65,-/265,-
Villa di Mare Organic Prosecco	70,-/295,-

## Champagne

Villa Di Mare Organic Prosecco	295,-
Moet and Chandon	800,-
G.H Mumm Cordon Ruge Brut	800,-
G.H Mumm Brut Le Rosé	900,-
Perrier Jouët Grand Brut	800,-
Perrier Jouët Blason Rosé	1100,-
Moet and Chandon <b>Magnum</b>	1.700,-
G.H Mumm Cordon Ruge Brut <b>Magnum</b>	1.900,-
Perrier Jouët Belle <b>Epoque</b>	1.900,-
Perrier Jouët Grand Brut <b>Magnum</b>	2.000,-

Ask A Bartender about the CRAFT BEER of the MONTH!

Join our  
**Loyalty**  
program!

Book your next  
event with us  
[bookings@tirnanog.dk](mailto:bookings@tirnanog.dk)

**BEERS & WINE**

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## BAR SNACKS

**Olive mix**  
with chilli  
30,- (V)

**Crispy Chicken Skin**  
With tangy mayo & tomato dust  
45,-

**Soy Almonds**  
35,- (V)

**Potato Chips**  
with sweet chilli  
& cream cheese  
45,- (V)

## STARTERS

**New!** **Burrata**  
with basil oil,  
marinated tomatoes  
red mizuna, basil  
& grilled focaccia  
75,- (V)

**Nachos**  
With tomato, spring onion,  
cheese, salsa & sour cream  
85,- (V)  
Add guacamole 15,-  
chicken 30,-  
pulled pork 30,-

**Hot Wings (3, 6 or 12)**  
Spicy wings with celery sticks  
& blue cheese dip  
88,- , 148,- , 248,-

**Fried chicken fingers**  
with ranch dip  
75,-

## MAINS

**Chef's Special**  
**Beer Braised Pork Shank**  
with spring onions and garlic,  
seasonal vegetables and a velouté  
175,-

**Kansas City Ribs**  
with homemade bbq sauce  
& pickled coleslaw  
Small 115,-  
Large 140,-

## SANDWICHES

**Club Sandwich**  
Sourdough with roasted chicken,  
pepper bacon, onion ring, tomato  
& tangy sour cream  
110,-

**Steak Sandwich**  
with marinated beef, aged cheddar,  
light mustard mayo, pickled onion,  
& rocket salad  
130,-

## FISH

**Coastal Fish & Chips**  
fresh fish of the day served with tartare sauce,  
grilled lemon & crispy fries  
150,-

## BURGERS

**Awesome Veggie**  
Cajun roasted cauliflower,  
vegan caramelised onion mayo,  
lettuce, sun dried tomato,  
pickles & watercress  
110,- (V)

**Famous FLUX**  
Beef patty, cheddar, pepper bacon, tomato,  
lettuce, onion ring & FLUX burger dressing  
115,-

**Guinness Pulled Pork**  
Home smoked and braised in Guinness,  
onion mayo, tangy coleslaw,  
crispy pork rinds, lettuce,  
potato & pickles  
115,-

## SALADS

**Caesar**  
Roasted chicken, pepper bacon, parmesan,  
sun dried tomato, pickled onion, croutons  
115,-

**New!** **Fresh Irish Devil**  
Beetroot quinoa, seitan, avocado creme,  
apple, spicy pickles, roasted seeds  
110,- (V)

**Tossed Green Leaf**  
Vinaigrette, pea sprouts  
50,- (V)

**Tangy Slaw**  
Pickled colourful slaw, cumin  
seeds, beetroot dressing, chives  
50,- (V)

## SIDES

**Butternut**  
Hasselback butternut with thyme,  
garlic, browned butter, macadamia,  
hazelnuts & lingonberries  
65,- (V)

**Tempura Broccolini**  
Herb tempura, served with peanut  
and lime hummus and sesame  
60,- (V)

**Crispy Fries**  
Thick cut fries, chive garlic salt,  
served with ketchup or mayo  
50,- (V)

**Sweet Potato Fries**  
Thin sweet potato fries,  
chive garlic salt,  
served with ketchup or mayo  
60,- (V)

**Onion Rings**  
Sweet beer breaded onion,  
chive garlic salt, ranch dip  
60,- (V)

**Focaccia**  
Sourdough herb focaccia,  
butter & tomato dust  
40,- (V)

## DIPS

Ketchup 10,-  
Garlic mayo 10,-  
Chili mayo 10,-

Vegan mayo 10,-  
Truffle mayo 15,-  
Guacamole 15,-

(V) Vegetarian option | (V) Vegan option | Ask your server for allergy information | Kids menu available for 12 and under