



# Specialty Brunch Beverages

## Celtic Bloody Mary \$3.99

Using a specially prepared Bloody Mary mix, shaken with vodka and ice  
Served in a 16oz old bay rimmed glass with a fresh celery stick

## The Black Velvet

Champagne topped with Guinness  
*Elegant*

## The Golden Apple

Champagne topped with Magner's Cider  
*A blast*

## Celtic Screwdriver

A delicious blend of fresh squeezed orange juice and Celtic Crossing liquer  
*Just like it sound*

## The Irish Kir

Champagne with a touch of blackcurrant  
*Sweet Tart*

## Crazzmopolitan

Boru Crazzberry vodka with triple sec, Roses lime and a splash of cranberry  
*Ireland's own Cosmopolitan*

## Chocolate Martini

Boru vodka, Godiva chocolate liqueur  
Sprinkled with chocolate shavings  
*Decadently Delicious*

## Hot Apple Pie

This delicious concoction made with Tuaca, hot apple cider and whipped cream topped with cinnamon is a must for fall and winter  
*What, liquid dessert?*

## Hot Irish Toddy

A classic with Jameson Irish Whiskey topped with boiling water sweetened with honey and garnished with a wedge of lemon studded with cloves  
*An all time classic*

## Hot Butterscotch

A tasty combination of Butterscotch schnapps, steaming hot chocolate and fresh whipped cream.  
*What a treat*

## Hot Tea Toddy

Another great fall drink with hot breakfast tea spiked with golden rum and honey, served with a slice of orange  
*A hint of the islands*



# Irish Breakfast Specialties

## Traditional Breakfast Sandwich

*A delicious sandwich with Irish sausage and Irish bacon sliced and served on a toasted potato roll topped with eggs and accompanied by O'Brien potatoes \$7.99*

## Ballylarkin Eggs Benedict

*Imported Irish ham topped with poached eggs, smothered with a special Hollandaise sauce laced with Ballylarkin Whiskey liqueur - served over a toasted Irish muffin with our Corned Beef hash \$10.99*

## Irish Country Breakfast

*The Low-Carb Irish Favorite, imported Irish rashers, sausages and black and white pudding served with two eggs any style, and grilled tomato accompanied by our O'Brien potatoes \$10.99*

## Galway Bay Omelet

*A three egg omelet made with any three of the following options, mixed peppers, Ham, onions, mushrooms, Irish sausage, tomato Swiss, cheddar and Provolone cheeses \$8.99  
Smoked salmon and crab \$5.00 extra*

## Corned Beef Hash

*Our delicious homemade Hash with our first-cut Corned Beef mixed with sautéed onions and peppers, served with two eggs any style and our soda bread \$9.99*

## Chesapeake Eggs Benedict

*A toasted Irish muffin topped with poached eggs and jumbo lump crab meat specially seasoned and finished with our very own Maryland crab sauce – served with our famous Corned Beef hash \$12..99*

## Gaelic Toast & Scrambled Eggs

*Three large slices of our homemade soda bread dipped in an egg batter and grilled to a golden brown topped with Kerrygold Irish butter and served with scrambled egg and maple syrup \$8.99*

## Sunday Quiche Galway Bay

*Our signature individual Quiche made with local products using seasonal meats and cheeses then carefully seasoned, oven-baked, sliced and served with fresh fruit and our homemade brown bread \$9.99*

## Side Orders With Meals \$3.00

*Two eggs any style, Irish bacon, American bacon, corned beef hash, Gaelic toast, two sausages, black and white pudding, fresh fruit, Irish chips, Irish fried potatoes*