

Josie Kelly's

PUBLIC HOUSE

Executive Chef
MICHAEL BRENNAN



ÓL BIA AGUS CRAIC

DINNER

TRADITIONAL FARE

- FISH & CHIPS**.....22
beer battered haddock, french fries, side of tartar sauce & malt vinegar mayo
Add Mushy Peas \$3
- BANGERS & MASH**.....20
grilled Irish sausages, mashed potato, green peas, grilled tomato, Josie's gravy
- SHEPHERD'S PIE**.....21
ground lamb, peas & carrots, mashed potato, side of arugula
- BEEF & GUINNESS PIE**.....21
beef tips, peas & carrots, pearl onions, stout gravy, Josie's pie crust, side of arugula
- GARDEN PIE** § *gf*.....16
lentils, peas & carrots, kale, vegetable gravy, mashed potato, side of arugula
- MARGARET'S SEAFOOD CHOWDER**.....MP
salmon, shrimp, PEI mussels, smoked mackerel, potato, carrot, leek, cream broth
- DUBLIN LAWYER**MP
crab, shrimp, lobster, mushroom risotto, whiskey cream

STARTERS

- POTATO CROQUETTES** ∞.....12
fried mashed potato with cheddar and scallion, whipped feta, tomato jam, fermented honey
- FRIED BRUSSEL SPROUTS** § *gf*.....9
sweet chili, scallions, sesame, chipotle aioli
- BATTERED BANGERS**.....11
battered Irish sausage, lavender honey mustard
- PORTO FRIES** ∞.....10
sliced portobello mushroom, panko, lemon basil aioli
- WINGS (6)** *gf*.....15
choice of: mild | hot | ginger-lime | curry | BBQ
side of celery, bleu cheese or ranch
- BAKED HALLOUMI** ∞.....17
a salty and "squeaky" cheese, honey ginger glaze, toasted cashew garnish, crostini
- FAB CAKES** §.....15
heart of palm & artichoke cake, bell peppers, garlic, flavored with nori seaweed, sweet corn succotash

SEAFOOD

- SHRIMP COCKTAIL (4)** *gf*.....15
Josie's country relish cocktail sauce
- RAW OYSTER (6)** *gf*.....MP
Josie's cocktail, Chef's mignonette
- BAKED LOCAL OYSTERS (6)**.....MP
Pernod, spinach, bacon, & parmesan
- MUSSELS** *gf*.....18
coconut curry broth, basil, side of french fries
- TUNA TARTARE** *gf*.....20
ponzu, seaweed, sesame, house made potato crisps

SOUPS

- POTATO LEEK SOUP** ∞.....6
- CORN & CRAB CHOWDER**.....MP

SALADS

- CAESAR**.....10
- HOUSE SALAD** § *gf*.....10
- IRISH COBB** *gf*.....19
mixed greens, grilled chicken, rasher, hard boiled egg, avocado, tomato, mustard vinaigrette
- SPROUT SALAD** § *gf*.....16
shaved brussel sprouts, kale, cabbage, red onion, toasted almond, bleu cheese, dried cranberry, Josie's sherry vinaigrette
- GRILLED TUNA SALAD** *gf*.....22
Ahi, mixed greens, avocado, cucumber, edamame, sesame, creamy ginger vinaigrette

ADDITIONS

- chicken +6 | salmon* +12 | shrimp* +8
tuna +14 | fab cake +9 | hanger steak* +24

SIDES 7

- French Fries § *gf* | Sweet Potato Fries § *gf*
Mashed Potato ∞ *gf* | Vegan Mashed Potato § *gf*
House Salad § *gf* | Caesar Salad | Quinoa Salad ∞
Arugula Salad § *gf* | Bacon Brussel Sprouts *gf*
Creamed Corn ∞ | Mushroom Risotto ∞

SIGNATURE ENTRÉES

- ROASTED CHICKEN** *gf*.....28
½ chicken with crispy skin, green pea risotto, roasted garlic sauce, parsnip purée
- CAVATELLI** ∞.....24
housemade shell pasta, mushroom cream, goat cheese, white truffle oil
- BAKED SALMON***26
soy glaze, parsnip purée, chilled quinoa salad with tomato & cucumber
- GRILLED PORK CHOP*** *gf*.....32
creamed corn, stone fruit chutney, goat cheese, mustard cream sauce
- GRILLED HANGER STEAK*** *gf*.....40
6oz steak, sweet corn succotash, cauliflower purée, chimichurri
- ROASTED CAULIFLOWER** § *gf*.....22
seasoned floret, cauliflower purée, pickled golden raisin, sunflower seed bark

SANDWICHES & BURGERS

served with pickle and choice of side | gf upon request
§ Substitute for Beyond Burger veggie patty

- CORNED BEEF REUBEN**17
Swiss, Marie Rose, sauerkraut, grilled Ginsburg rye
- T B & A**16
turkey, cheddar, bacon, avocado, lemon basil aioli, grilled sourdough
- CORK CITY SANDWICH**.....16
Southern fried chicken breast, bell peppers, lettuce, onion, caper aioli, grilled brioche bun
- AMERICAN BURGER*** §18.5
Cooper sharp American cheese, bacon, LTO, grilled brioche bun
- VEGGIE BURGER** §16
house made patty, cucumber tzatziki, yuzu tartar, lettuce, tomato, grilled brioche bun
- LAMB BURGER*** §22
pickled red onion, goat cheese, lemon aioli, grilled brioche bun

NANA'S KITCHEN

for kids 12 & under -includes a drink

- Fish & Chips 10
- Chicken Tenders 12
- Cheeseburger 10
- Hot Dog 7
- Shepherd's Pie 10
- Grilled Cheese 7
- Buttered Pasta 6
- Bangers & Mash 8

TRADITIONAL IRISH MUSIC

Every Sunday 1pm



Nobody parties like the Irish!

Book Your Next Event Here!

The Pub | Lounge | Adare Ballroom
Whiskey Bar & Balcony | Irish Picnic

∞ vegetarian / § vegan / *gf* gluten free / * consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

JOSIEKELLYS.COM



#JKPH

CRAFT COCKTAILS

VODKA LABHANDAIR 13 Pearl Lemon Vodka, muddled raspberries & lemon, lavender syrup, club soda rocks	PHOENIX MARGARITA 15 Solento Organic Reposado Tequila, muddled jalapeño, triple sec, prickly pear lemonade, salt rocks
LEMON THISTLE 14 Pearl Vodka, lemon, fennel syrup, rosemary up	HAPPINESS IS A WARM GUN 16 Bulleit Bourbon, brown sugar, old fashioned bitters, orange bitters, smoked cloche rocks
ALIBI VERA 16 Mr. Fingers Alibi Gin, Chateau Aloe Liqueur, tonic, lime rocks	DOE RYE ME 17 Bulleit 95 Rye Whiskey, Compara Antica, Aperol, apple bitters, lemon simple syrup rocks
MATCHA MOJITO 12 Parrot Bay Coconut Rum, mint, splash of soda rocks	PASSIFLORA 15 West Cork Bourbon Cask Irish Whiskey, passion fruit, orange, pineapple up
MRS. PIMM'S CUP 14 Pimm's No. 1, splash of gin, sparkling lemonade, chopped fresh fruit, cucumber, mint rocks	SALTED CARAMEL COFFEE MARTINI 11 3 Olives Espresso Vodka, Kahlua Liqueur, cold brew, butterscotch schnapps, pinch of salt up
TEQUILA PALOMA 13 Jimador Silver Tequila, grapefruit, lemon, lime, ancho chile salt rim up	IRISH COFFEE 10 Proper No. 12 Irish Whiskey, black coffee, raw sugar, fresh whipped cream
JOSÉ CHELADA 16 SoPo Josie's Irish Red Ale, Solento Organic Blanco Tequila, lime, a hint of heat, salt rim ice	

FROZEN COCKTAILS

FROZEN IRISH COFFEE 15
Proper No. 12 Irish Whiskey, Irish Cream Liqueur, Cold Brew

FROSÉ 15
Prophecy Rosé, Aperol, strawberry & lemon

ORANGE DREAMSICLE 16.50
Pearl Vanilla Vodka, Shanky's Whip, Orange Cream

WINE

RED WINE

PROVERB CABERNET SAUVIGNON (CA) 7/26
WILLIAM HILL CABERNET SAUVIGNON (CA) 11/40
LOUIS MARTINI CABERNET SAUVIGNON (CA) Blt 52
QU.ALE RED BLEND (ITA) 12/42
FITVINE RED BLEND (CA) 11/41
PROVERB MERLOT (CA) 7/26
ALAMOS MALBEC (ARG) 12/42
PROVERB PINOT NOIR (CA) 7/26
J VINEYARDS PINOT NOIR (CA) 14/52
LA CREMA PINOT NOIR (CA) Blt 70

WHITE WINE

PROVERB CHARDONNAY (CA) 7/26
WILLIAM HILL CHARDONNAY (CA) 11/40
LA CREMA CHARDONNAY (CA) Blt 70
CANYON ROAD WHITE ZINFANDEL (CA) 8
PROVERB PINOT GRIGIO (CA) 7/26
ALTO LIVELLO PINOT GRIGIO (ITA) 10/36
JERMANN PINOT GRIGIO (ITA) Blt 72
PROVERB SAUVIGNON BLANC (CA) 7/26
WHITEHAVEN SAUVIGNON BLANC (NZ) 12/46
PROPHECY ROSÉ (CA) 10/38
BLUFELD RIESLING (GER) 9/34
CANYON ROAD MOSCATO (CA) 8/28
BALLACIN PROSECCO (ITA) 6 Draft

SANGRIA

RED 12
Proverb Merlot, secret recipe, fruit | rocks

WHITE 12
Proverb Sauvignon Blanc, secret recipe, fruit | rocks

Josie Kelly's

PUBLIC HOUSE

DRINKS

BEER

DRAFTS

GUINNESS STOUT 4.2% (IRL) Irish Dry Stout 8.00
JOSIE KELLY'S IRISH RED SOPO BREW CO. (NJ) 7.00
SMITHWICK'S ALE 3.8% (IRL) Irish Red Ale 7.00
HARP LAGER 5.0% (IRL) European Pale Lager 6.00
MILLER LITE 4.2% (WI) American Light Lager 4.00
BLUE MOON 5.4% (CO) Belgian Style Witbier 6.00
CAPE MAY BREWING CO. - CAPE MAY IPA (NJ) 6.50
CAPE MAY BREWING CO. - Seasonal (NJ) 6.50
SOMERS POINT BREW CO. - Seasonal (NJ) 7.00
LUDLAM ISLAND BREWERY - Seasonal (NJ) 6.50
DOGFISH HEAD - Seasonal (DE) 7.00
MODELO - Especial (MEX) 5.50
MAGNERS - Original Irish Cider (IRL) 7.00
MYSTERY TAP - Ask us about Today's Special Draft!

AMERICAN CRAFTS

ROGUE DEAD GUY 6.8% (OR) German Style Maibock 6.50
DALE'S PALE ALE 6.5% (CO) American Pale Ale 5.00
FOUNDER'S ALL DAY IPA 4.7% (MI) American Session IPA 5.50
DOGFISH 60MIN 6.0% (DE) American IPA 6.50
BELLS 2 HEARTED IPA 7.0% (MI) American IPA 6.50
EVIL GENIUS STACY'S MOM IPA 7.5% (PA) American Citrus IPA 6.50
CAPE MAY COASTAL EVACUATION 8.0% (NJ) American Imperial IPA .. 6.50
CAPE MAY CRUSHIN IT 8.0% (NJ) Juicy IPA 8.00
ROGUE BATSQUATCH 6.7% (OR) Hazy IPA 6.50
GOLDEN ROAD MANGO CART 4.0% (CA) Fruit Beer 6.00
FLYING FISH MANGO SMOOTHIE 5.0% (NJ) Mango Wheat Ale 6.50
VICTORY GOLDEN MONKEY TRIPEL 9.5% (PA) Belgian-style Tripel ... 7.00
LEFT HAND MILK STOUT 6.0% (CO) Milk Stout 7.00

IMPORTS

AMSTEL LIGHT LAGER 3.5% (NDL) Lager 5.00
CORONA 4.6% (MEX) Lager 5.00
CORONA LIGHT 4.1% (MEX) Light Lager 5.00
HEINEKEN 5.0% (NDL) Lager 5.50
SCHÖFFERHOFER 2.5% (GER) Grapefruit Radler 6.50
HOEGAARDEN 4.9% (BEL) Belgian Witbier 6.00
PAULANER 5.5% (GER) Hefeweizen 6.50
MURPHY'S STOUT 4.0% (IRL) Irish Dry Stout 6.50
BODDINGTONS 4.6% (ENG) Cream Ale 6.50
INNIS & GUNN ORIGINAL 6.6% (UK) Scotch Ale 6.50

DOMESTIC BOTTLES

MILLER LITE 4.2% (WI) American Light Lager 4.00
BUD LIGHT 4.2% (MO) American Light Lager 4.00
BUDWEISER 5.0% (MO) American Lager 4.00
COORS LIGHT 4.2% (CO) American Light Lager 4.00
MICHELOB ULTRA 4.2% (MO) American Light Lager 4.00
YUENGLING LAGER 4.5% (PA) American Lager 4.00
REDBRIDGE LAGER 4.0% (MO) Gluten Free Amber Lager 5.50

HARD CIDER & SPIKED SELTZER

MAGNERS CIDER 4.5% (IRL) Pear Cider 6.50
STRONGBOW CIDER 5% (ENG) Gold Apple Cider 5.50
WHITE CLAW 5.0% (USA) Black Cherry Seltzer 5.50
WHITE CLAW 5.0% (USA) Lime Seltzer 5.50

ALCOHOL FREE LIBATIONS

HEINEKEN 0.0 0.0% (NDL) Alcohol Free Lager 5.00
UNTITLED ART 0.5% (WI) Non-Alcoholic Juicy IPA 6.00
UNTITLED ART 0.0% (WI) CBD Sparkling Water - Seasonal 6.00
BRAMBLE Seedlip Spirit, blackberry, lavender, ginger, splash of soda 6.00
PALMER Seedlip Spirit, lemonade, unsweet iced tea 4.00

"Nobody likes to party like the Irish!"
Book Your Next Event At Josie Kelly's.