



Mon-Fri 3pm-2am
Sat-Sun Noon-2am

Full Food Menu Available
Sun-Thu until 1am + Fri-Sat until 11pm

Brunch Served Saturday & Sunday Noon-4pm




HAPPY HOUR
Mon-Fri 3-7pm

2621 McKinney Ave. (at Boll)
Dallas, Texas 75204
214-953-0599



www.blackfriarpub.com

For up to date news on events, new beers, live music and specials, sign up for our newsletter here in the pub or on our website. We are also on Facebook .

✦ FOOD MENU ✦

✦ STARTERS

- BEEF SHORT RIB SLIDERS** four to an order, hickory smoked beef short rib, barbecue-cider sauce with fries, pickles and house pickled jalapenos on the side \$10.50
- SILVER DOLLAR BURGERS** four to an order, homemade old fashioned mini burgers with cheddar cheese, pickle and mustard, served with fries \$9.50
- MINI CHICKEN AVOCADO SANDWICHES** four to an order, grilled chicken, chipotle salsa, avocado and melted monterey jack, served with fries \$9.00
- FRIED CHEESE DUO** French brie and English whiskey cheddar, each cheese breaded and fried, served with marinara (for non-brie lovers, we can do all whiskey cheddar) \$7.50
- TACOS** three to an order on Lunas flour tortillas, served with homemade salsa, pico de gallo and pickled jalapenos:
- ◆ **El Carbon:** grilled, marinated skirt steak with onion and poblana rajas, served with shredded cheddar and sour cream \$8.75
 - ◆ **Fish tacos:** battered Atlantic cod, chopped lettuce and cilantro lime crema \$7.75
 - ◆ **Veggie rolled tacos:** homemade refried black beans, sliced avocado and queso \$7.00
- QUESADILLAS** on flour tortillas lightly topped with cilantro lime crema, served with sour cream, salsa and pico de gallo:
- ◆ onion, poblano and melted monterey jack \$7.50
 - ◆ shredded fajita seasoned chicken and melted monterey jack \$8.50
 - ◆ hickory smoked beef short rib and melted monterey jack \$9.00
- NACHOS** black beans and monterey jack lightly topped with cilantro lime crema, served with pico de gallo, sour cream and house pickled jalapenos:
- ◆ monterey jack melted with onion and poblano \$7.50
 - ◆ hickory smoked beef short rib, monterey jack cheese \$9.00
 - ◆ shredded fajita seasoned chicken, monterey jack cheese \$8.50
- CHIPS** and homemade salsa \$3.25 ◆ **QUESO** with chips and salsa \$5.25
- CHIPOTLE QUESO** queso flavored with chipotle peppers, with chips and salsa \$5.75

✦ SIDES

- FRITES** skinny fries with spicy mayo, tarragon mayo and bourbon mayo \$4.50
- CHEESE FRIES** steak cut fries with melted cheddar \$5.50
- LOADED CHEESE FRIES** cheese fries with bacon, red onion and jalapeno \$6.50
- FRIED ONION STRINGS** crispy, seasoned onion strings served with ranch \$4.00
- HALF & HALF** half fried onion strings, half frites, served with spicy mayo and ranch \$4.50
- STEAK CUT FRIES** \$3.50

✦ CHEESE BOARDS

- Individual plate served with olives, crackers and garnish \$4.75
- Cheese board with 3 choices \$14.00 ◆ each additional item \$3.00
- GYPSY SALAMI** - peppery with a touch of cayenne
- TINTERN** - a mature Welsh cheese with shallot and chives
- BRIE** - imported from France
- ENGLISH STILTON** - assertive blue cheese from Nottingham
- WHISKEY CHEDDAR** - a farmhouse cheddar with malt scotch whiskey
- CHEVRION** - slightly sharp and creamy French goat cheese
- BRUDER BASIL** - semi-soft smoked German cheese
- RED LEICESTER** - a full flavored cheddar style from Leicester whirled with a soft cream cheese
- MATURE IRISH CHEDDAR** - a deep rich vintage cheddar from County Wicklow
- SAINT ANDRE** - French triple cream
- FRIED FRENCH BRIE** + \$1.50 **FRIED WHISKEY CHEDDAR** + \$1.50

✦ SALADS

- PUB CHOPPED SALAD** assorted greens, tomato, cucumber, smoked almonds and goat cheese, tossed with your choice of dressing \$7.00
- ◆ with maple-lemon grilled chicken breast \$9.00
 - ◆ with grilled, marinated skirt steak \$9.00
- RED HOUSE SALAD** assorted greens, tomato, cucumber, shaved whiskey cheddar and kalamata olives, tossed with choice of dressing and garnished with crispy gypsy salami \$7.50
- ◆ with maple-lemon grilled chicken breast \$9.00
- TRADITIONAL CAESAR SALAD** \$7.00
- ◆ with maple-lemon grilled chicken breast \$8.75
- SMALL CAESAR** \$4.25 ◆ **SIDE SALAD** \$4.25
- Dressings: balsamic vinaigrette, blue cheese, ranch, caesar, raspberry vinaigrette, red wine-herb vinaigrette and low fat honey mustard.

☞ SOUPS

LENTIL SOUP medium spicy and vegetarian cup \$2.75 bowl \$4.75

☞ PLATES

TRADITIONAL FISH AND CHIPS \$12.00

Atlantic cod in a Smithwicks ale batter served pub style with malt vinegar and homemade tartar

CHICKEN & LEEK PIE \$9.50

with a puff pastry top, served with frites or salad

VEGETARIAN MUSHROOM & LEEK PIE \$9.50

with a puff pastry top, served with frites or salad

☞ BURGERS

Half pound premium burgers served medium-well.

All burgers come with mayo, lettuce, tomato and red onion on the side.

Served with your choice of skinny fries, lentil soup, caesar salad, side salad or fried onion strings.

BEEF BURGER \$8.00

◆ with swiss, american or cheddar \$9.00 add bacon + 75¢

CHIPOTLE-AVOCADO BURGER \$10.00

avocado, melted monterey jack and spicy chipotle salsa (or salsa on request)

STILTON BURGER \$10.00

topped with melted stilton, an assertive English blue cheese

SMOKEHOUSE BURGER \$10.00

mesquite flamed beef, fried onion strings, melted cheddar and barbecue-cider sauce

◆ House made black bean burger may be substituted on any of the above burgers

VEGGIE BURGER \$8.50

House made black bean burger with lettuce, tomato, red onion and mayo

◆ with swiss, american or cheddar \$9.50

☞ SANDWICHES

Served with your choice of skinny fries, lentil soup, caesar salad, side salad or fried onion strings.

MAPLE-LEMON GRILLED CHICKEN SANDWICH \$8.50

maple-lemon grilled chicken breast with lettuce, tomato, red onion and mayo

◆ with swiss, american or cheddar \$9.00 add bacon + 75¢

CHIPOTLE-AVOCADO CHICKEN SANDWICH \$9.50

grilled chicken breast with melted monterey jack, spicy chipotle salsa (or salsa on request) and sliced avocado; with lettuce, tomato, red onion and mayo

MOZZARELLA MARINARA CHICKEN SANDWICH \$9.50

grilled chicken breast topped with melted mozzarella, zesty marinara, crispy gypsy salami and Italian pepper mix

TURKEY CLUB \$8.50

mesquite smoked turkey with bacon, avocado, lettuce, tomato, mayo and swiss

ROAST BEEF SANDWICH \$8.50

thin sliced roast beef served hot on baguette with caramelized onions, melted swiss, horseradish sauce and a side of au jus for dipping

SMOKED SALMON SANDWICH \$10.50

Irish smoked salmon (lox style) served cold with cream cheese, capers, lettuce, cucumber and red onion on toasted marbled rye

TURKEY REUBEN \$8.50

sliced turkey pastrami, red kraut, melted swiss and russian dressing on marbled rye

◆ All fried menu items are cooked in non-hydrogenated zero trans fat oil ◆

☞ DESSERT

PREMIUM VANILLA ICE CREAM WITH BELGIAN CHOCOLATE SAUCE \$4.75

INDIVIDUAL CHEESE PLATE... SEE LIST TO LEFT \$4.75

✦ DRAUGHT BEER ✦

FRANCONIA HEFE (5%)	Dallas - classic German style unfiltered wheat	\$5.00
KRONENBOURG 1664 (5%)	France - clean, refreshing lager	\$5.50
GUINNESS (4.1%)	Ireland - classic dry Irish stout	20oz \$5.50
SIERRA NEVADA (5.6%)	California - hoppy, pale ale	\$5.00
BLUE MOON (5%)	Colorado - Belgian style white ale	\$5.00
SMITHWICKS (5%)	Ireland - mellow red ale	\$5.00
STELLA ARTOIS (5%)	Belgium - crisp European lager	\$5.50
STRONGBOW CIDER (5.3%)	England - dry, imported hard cider	\$5.50
512 IPA (7%)	Austin - dry-hopped American IPA	\$5.00

OLD WORLD ROTATOR TAP / NEW WORLD ROTATOR TAP

always something new or seasonal, the two taps represent both European classics and rising American craft breweries. please ask server or see chalkboards, also updated on our website.

ALL DRAUGHTS \$1 OFF DURING HAPPY HOUR

✦ MON - FRI 3 - 7pm ✦

✦ COMBINATIONS

BLACK AND TAN	Smithwicks Ale and Guinness Stout	\$5.00
HALF AND HALF	Stella and Guinness Stout	\$5.00
SNAKEBITE	Stella and apple cider	\$5.50
BLACK VELVET	apple cider and Guinness	\$5.50
PRIESTS COLLAR	apple cider with a Guinness float	\$5.50
BLACK WIDOW	apple cider, white ale and a splash of blackcurrant	\$5.50

✦ BEER COCKTAILS

RED CIDER	homemade sangria mixed with Strongbow apple cider over ice in a pint glass	\$7.00
SUMMER BEER	vodka, Blue Moon and lemonade over ice	\$7.00
DUBLIN RUM	Sailor Jerry spiced rum, coke and a generous float of Guinness over ice	\$7.00

✦ CIDERS

STRONGBOW CIDER ON DRAUGHT (5.3%)	pint	\$5.50
CRISPIN CIDER (5%)	12oz	\$4.75
WOODCHUCK PEAR CIDER (5%)	12oz	\$4.75
WOODCHUCK GRANNY SMITH (5%)	12oz	\$4.75
SAMUEL SMITH ORGANIC CIDER (5%)	18oz	\$8.50
STRONGBOW (5.3%)	17oz can	\$5.50
DRY BLACKTHORN (6%)	17oz can	\$5.50

✦ HOUSE DRINKS

HOT DRINK MENU AVAILABLE - - - please ask your server

HOMEMADE SANGRIA glass \$6.00 half liter \$14.00

✦ Red - merlot, rioja, orange, cranberry and caramelized sugar

✦ Sparkling White - sauvignon blanc, peaches, citrus and topped with cava (a Spanish sparkling wine)

BLOOD ORANGE LEMONADE \$7.00

Stoli Orange, lemonade and blood orange soda

HOUSE SPICED RUM AND COKE \$8.00

Barbancourt 8 year Haitian rum infused with orange zest and cloves, served with an individual bottle of Classic Coke

PARIS, TEXAS \$7.00

Tito's Texas vodka, Cointreau, Chambord and a splash of lemonade, shaken and served straight up in a martini glass

MEXICAN MARTINI \$9.00

top shelf margarita with Herradura Silver, Cointreau and fresh lime, served in a shaker with a martini glass and olives

Please, no children or persons under 21 after 7 pm.
18% gratuity may be added to parties of 8 or more.

Sorry, cigar and pipe smoking prohibited.



BOTTLED BEER



We strive to offer the best available and hard to find beers. Please forgive us if your selection is unavailable. Please check chalkboards or ask server for additional selections.



BELGIUM

Affligem Blond (7%)	12oz	\$5.50
Chimay Red (7%)	12oz	\$9.00
Chimay Red (7%)	750ml	\$17.00
Chimay Grand Reserve (9%)	12oz	\$10.00
Chimay White (8%)	12oz	\$10.00
DeKoninck (5%)	12oz	\$6.00
Delirium Nocturnum (8.5%) ...when available	12oz	\$9.00
Delirium Tremens (9%) ...when available	12oz	\$9.00
Duchesse de Bourgogne (6.2%)	12oz	\$10.00
Duvel (8.5%)	12oz	\$8.00
Duvel (8.5%)	750ml	\$17.00
Hoegaarden (4.9%)	12oz	\$4.75
Hopus (8.5%)	12oz	\$8.00
Lia Chouffe (8%) ...when available	750ml	\$17.00
Leffe Blonde (6.5%)	12oz	\$5.50
Lindemans Framboise (raspberry) (4%)	12oz	\$12.00
Maredsous 8 (8%)	12oz	\$8.00
Maredsous 10 (10%)	12oz	\$9.00
Moinette (8.5%)	750ml	\$17.00
Orval (6.9%)	12oz	\$10.00
Rochefort 8 (9.2%)	12oz	\$10.00
Saison Dupont (6.5%)	750ml	\$17.00
Timmermans (strawberry) (4%)	12oz	\$12.00
Westmalle Tripel (9.5%) ...when available	12oz	\$10.00



GERMANY

Franziskaner Dunkel-Weisse (5.5%)	16oz	\$6.25
Julius Echter Dunkel-Weisse (5.5%)	16oz	\$6.25
Julius Echter Hefe-Weisse (5.5%)	16oz	\$6.25
Paulaner Hefe-Weisse (5.6%)	16oz	\$6.25
Paulaner Oktoberfest (6%)	12oz	\$4.75
Paulaner Salvator (7.5%)	16oz	\$6.25
Paulaner Thomasbrau (non-alc)	12oz	\$4.50
Schneider Aventinus (8%)	16oz	\$8.00
Weihenstephaner Kristall Weiss (5.4%)	16oz	\$6.25



GREAT BRITAIN

Belhaven Scottish Ale (5.2%)	16oz	\$6.50
Boddingtons Pub Draught (4.7%)	16oz	\$5.50
Fuller's 1845 (6.3%) ...when available	18oz	\$8.00
Fuller's ESB (6.5%) ...when available	18oz	\$7.00
Newcastle (4.7%)	12oz	\$4.75
Samuel Smith IPA (5%)	18oz	\$7.50
Samuel Smith Nut Brown (5%)	18oz	\$7.50
Samuel Smith Taddy Porter (5%)	18oz	\$7.50
Wells Banana Bread (5.2%)	16oz	\$7.50
Young's Double Chocolate Stout (5%)	16oz	\$5.50

✦ UNITED STATES

Anchor Steam (4.9%)	California	12oz	\$4.50
Brooklyn Lager (5.2%)	New York	16oz can	\$5.50
Dogfish Head 60 minute IPA (6%)	Delaware	12oz	\$4.75
Fat Tire (5.3%)	Colorado	22oz	\$7.00
Lagunitas IPA (6.2%)	California	12oz	\$4.75
Magic Hat #9 (5.1%)	Vermont	12oz	\$4.75
Modus Hoperandi (6.8%)	Colorado	12oz can	\$4.75
Old Chub (8%)	Colorado	12oz can	\$4.75
PBR (4.7%)	Wisconsin	12oz can	\$3.00
Sam Adams (5%)	Massachusetts	12oz	\$4.75
Stone IPA (6.9%)	California	12oz	\$4.75
Coors Light, Miller Lite, Bud, Bud Light, Shiner Bock, Michelob Ultra		12oz	\$4.00

✦ MISCELLANEOUS

La Fin Du Monde (9%)	Canada	12oz	\$7.00
Maudite (8%)	Canada	12oz	\$7.00
Czechvar (5%)	Czech Republic	12oz	\$4.75
Carlsberg (5%)	Denmark	12oz	\$4.50
Amstel Light (4%)	Holland	12oz	\$4.50
Heineken (5%)	Holland	12oz	\$4.50
Harp (5%)	Ireland	12oz	\$4.75
Red Stripe (4.7%)	Jamaica	12oz	\$4.50
Corona (4.5%)	Mexico	12oz	\$4.50
Dos Equis Lager (4.5%)	Mexico	12oz	\$4.50
Tecate (4.5%)	Mexico	12oz can	\$3.75

✦ FROM THE GRAPE ✦

✦ RED WINE

Conquista Malbec (Argentina)	glass \$6.00	bottle \$24.00
Red Rock Merlot (California)	glass \$7.00	bottle \$28.00
Mark West Pinot Noir (California)	glass \$8.50	bottle \$34.00
Sterling Cabernet Sauvignon (California)	glass \$8.50	bottle \$34.00
Concannon Pinot Noir (California)		bottle \$40.00
Merryvale Starmont Cabernet (California)		1/2 bottle \$20.00
		bottle \$40.00
Frei Brothers Pinot Noir (California)		bottle \$50.00

✦ WHITE WINE

Geysler Peak Sauvignon Blanc (California)	glass \$6.00	bottle \$24.00
Robert Mondavi Pinot Grigio (California)	glass \$7.50	bottle \$30.00
Santi Pinot Grigio (Italy)	glass \$10.00	bottle \$40.00
Frei Brothers Chardonnay (California)	glass \$8.00	bottle \$32.00
Olivier Leflaive Chardonnay (France)		bottle \$40.00
Merryvale Starmont Sauvignon Blanc (California)	glass \$9.00	1/2 bottle \$20.00
		bottle \$40.00

✦ CHAMPAGNE

Mionetto Prosecco (Italy)		\$28.00
Piper Sonoma (California)		\$35.00
Veuve Cliquot (France)		\$85.00
Chandon Brut Split (California)		\$11.00
Piper-Heidsieck (California)	1/2 bottle	\$30.00

✦ PORT

Taylor Fladgate LBV		\$6.50
Warres Optima 10 Year Tawny		\$8.00