



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

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

Brunch Served Sunday Noon-4pm



**HAPPY HOUR**  
Mon-Fri 3-7pm

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

# ✦ FOOD MENU ✦

## ✦ STARTERS & SIDES

- BEEF SHORT RIB SLIDERS** three to an order, hickory smoked beef short rib, barbecue-cider sauce with fries, pickles and house pickled jalapenos on the side \$8.95
- SILVER DOLLAR BURGERS** four homemade mini burgers served with fries
- ◆ old fashioned with cheddar cheese, pickle and mustard \$8.50
  - ◆ with tobacco onion strings, cheddar cheese and barbecue-cider sauce \$8.50
- FRIED CHEESE DUO** French brie and English whiskey cheddar, each cheese breaded and deep fried served with marinara \$7.25
- FISH TACOS** beer-battered Atlantic cod, red cabbage slaw and cilantro on Lunas flour tortillas; served with homemade salsa, pico de gallo and pickled jalapenos; three to an order \$7.75
- QUESADILLAS** on flour tortillas, served with sour cream, salsa and pico de gallo;
- ◆ onion, poblano and monterrey jack \$7.50
  - ◆ shredded, fajita seasoned chicken and monterrey jack \$8.50
  - ◆ hickory smoked beef short rib and monterrey jack \$9.00
- NACHOS** black beans, monterrey jack, pico de gallo, sour cream and house pickled jalapenos;
- ◆ simple \$7.50
  - ◆ hickory smoked beef short rib \$9.00
  - ◆ shredded fajita seasoned chicken \$8.50
- CHIPS** and homemade salsa \$2.75
- QUESO** with chips and salsa \$5.25
- CHIPOTLE QUESO** queso flavored with chipotle peppers with chips and salsa \$5.75

## ✦ SIDES

- FRITES** skinny fries served with three dipping sauces - spicy mayo, tarragon mayo and chipotle ranch \$4.50
- CHEESE FRIES** steak cut fries with melted cheddar \$4.75
- LOADED CHEESE FRIES** cheese fries with bacon, red onion and jalapeno \$5.75
- TOBACCO ONIONS** a beehive of fried and spiced onion strings, served with ranch \$3.25
- HALF & HALF** half tobacco onion strings, half frites, served with spicy mayo and ranch \$4.50
- STEAK CUT FRIES** \$2.75

## ✦ 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
- FARMERS CHEESE** - buttery and smooth-textured from Wisconsin
- SAINT ANDRÉ** - French triple cream
- FRIED FRENCH BRIE** + \$1.50      **FRIED WHISKEY CHEDDAR** + \$1.50

## ✦ SALADS

- PUB CHOPPED SALAD** assorted greens, vine-ripe tomato, cucumber, smoked almonds, red onion and goat cheese, tossed with your choice of dressing \$7.00
- ◆ with maple-lemon grilled chicken breast \$8.75
  - ◆ with fried brie and fried whiskey cheddar \$8.75
- RED HOUSE SALAD** assorted greens, vine-ripe tomato, cucumber, gypsy salami, shaved whiskey cheddar and kalamata olives with a red wine-herb vinaigrette \$8.25
- 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, parmesan pepper, red wine-herb vinaigrette and low fat honey mustard.

## ☞ SOUPS

LENTIL SOUP medium spicy and vegetarian cup \$2.75 bowl \$4.50

## ☞ PLATES

TRADITIONAL FISH AND CHIPS \$11.00

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

CHICKEN & SWEET LEEK PIE \$9.50

with a puff pastry top, served with frites or salad

VEGETARIAN MUSHROOM & SWEET LEEK PIE \$9.50

with a puff pastry top, served with frites or salad

## LIVE FIRE MESQUITE GRILLED BURGERS

Half pound burgers grilled over live fire mesquite wood, served medium-well.

All burgers come with mayo. Lettuce, vine-ripe tomato and red onion on the side.

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

BEEF BURGER \$6.75

◆ with swiss, american or cheddar \$7.75 add bacon + 75¢

CHIPOTLE-AVOCADO BURGER \$8.75

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

STILTON BURGER \$8.75

topped with melted stilton, an assertive English blue cheese

SMOKEHOUSE BURGER \$8.75

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

◆ Gardenburger may be substituted on any of the above burgers

VEGGIE BURGER \$7.50

Gardenburger brand burger with lettuce, vine-ripe tomato, red onion and mayo

◆ with swiss, american or cheddar \$8.50

## ☞ SANDWICHES

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

MAPLE-LEMON GRILLED CHICKEN SANDWICH \$7.50

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

◆ with swiss, american or cheddar \$8.00 add bacon + 75¢

CHIPOTLE-AVOCADO CHICKEN SANDWICH \$8.50

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

TURKEY CLUB \$8.25

Boarshead brand turkey with bacon, avocado, lettuce, vine-ripe tomato, mayo and swiss

ROAST BEEF SANDWICH \$8.25

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

SMOKED SALMON SANDWICH \$9.25

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

VEGETARIAN REUBEN \$7.75

grilled portobello mushroom, red kraut, melted swiss and russian dressing on marbled rye

TURKEY REUBEN \$8.50

Boarshead brand 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 & COFFEE ICE CREAM  
WITH BELGIAN CHOCOLATE SAUCE \$4.75

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

# ✦ DRAUGHT BEER ✦

STELLA ARTOIS (5%)	Belgium - crisp European lager	\$5.00
CHIMAY WHITE (8%)	Belgium - complex Tripel ale 10oz	\$8.00
MAREDSOUS 8 (8%)	Belgium - strong, dark, full bodied ale	\$6.00
GUINNESS (4.1%)	Ireland - classic dry Irish stout 20oz	\$5.25
SMITHWICKS (5%)	Ireland - mellow red ale	\$5.00
KRONENBOURG 1664 (5%)	France - clean, refreshing lager	\$5.00
FRANCONIA HEFE (5%)	Texas - classic German style unfiltered wheat	\$5.00
BLUE MOON (5%)	Colorado - Belgian style white ale	\$5.00
WOODCHUCK PEAR CIDER (5%)	Vermont - semi-sweet alcoholic cider	\$5.00
SIERRA NEVADA (5.6%)	California - hoppy, pale ale	\$5.00
ROTATOR TAP	please ask server or see chalkboards, always something new or seasonal	

**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 Woodchuck Pear Cider	\$5.00
BLACK VELVET	Woodchuck Pear Cider and Guinness	\$5.00
PRIESTS COLLAR	Woodchuck Pear Cider with a Guinness float	\$5.00
PEARAMASOUS	Woodchuck Pear Cider and Maredsous	\$6.00
BLACK WIDOW	Woodchuck Pear Cider, white ale and a splash of blackcurrant	\$5.00
SUMMER BEER	vodka, Blue Moon and lemonade over ice	\$5.00

## ✦ CIDERS

WOODCHUCK PEAR CIDER ON DRAUGHT (5%)	pint	\$5.00
SAMUEL SMITH ORGANIC CIDER (6.9%)	18oz	\$8.00
STRONGBOW (5%)	17oz	\$5.00
WOODCHUCK GRANNY SMITH (5%)	12oz	\$4.25

## ✦ HOUSE DRINKS

- HOMEMADE SANGRIA** glass \$6.00 half liter \$12.00  
 ◆ 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 Obranj, lemonade and blood orange soda
- MEXICAN MARTINI** \$9.00  
 top shelf margarita with Herradura Silver, Cointreau and fresh lime, served in a shaker with a martini glass and olives
- TEXAS ICEPICK** \$7.00  
 generous pour of Citos Texas vodka and fresh brewed iced tea served extra tall

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

Smoking is permitted at Blackfriar Pub.  
 Please limit cigar and pipe smoking to uncovered patio space.

# ✦ 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

Chimay Red (7%)	12oz	\$8.00
Chimay Red (7%)	750ml	\$17.00
Chimay Grand Reserve (9%)	12oz	\$9.00
DeKoninck (5%)	12oz	\$5.50
Delirium Nocturnum (8.5%) ...when available	12oz	\$9.00
Delirium Tremens (9%) ...when available	12oz	\$9.00
Duvel (8.5%)	12oz	\$8.00
Duvel (8.5%)	750ml	\$17.00
Gulden Draak (10.5%)	12oz	\$9.00
Hoegaarden (4.9%)	12oz	\$4.00
La Chouffe (8%) ...when available	750ml	\$17.00
Liefke Blonde (6.5%)	12oz	\$5.00
Liefmans Kriek (6%)	12oz	\$12.00
Lindemans - Pêche and Framboise (4%)	12oz	\$12.00
Malheur 10 (10%)	12oz	\$8.00
Maredsous 10 (10%)	12oz	\$8.00
Moinette (8.5%)	750ml	\$17.00
Orval (6.9%)	12oz	\$9.00
Piraat (10.5%)	12oz	\$9.00
Saison Dupont (6.5%)	750ml	\$17.00
Westmalle Dubbel (7%) ...when available	12oz	\$9.00

## ✦ GERMANY

Franziskaner Dunkel-Weisse (5.5%)	16oz	\$6.00
Julius Echter Dunkel-Weisse (5.5%)	16oz	\$6.00
Julius Echter Hefe-Weisse (5.5%)	16oz	\$6.00
Paulaner Hefe-Weisse (5.6%)	16oz	\$6.00
Paulaner Oktoberfest (6%)	16oz	\$6.00
Paulaner Salvator (7.5%)	16oz	\$6.00
Paulaner Thomasbrau (non-alc)	12oz	\$4.25
Schneider Aventinus (8%)	16oz	\$8.00
Weihenstephaner Kristall Weiss (5.4%)	16oz	\$6.00

## ✦ HOLLAND

Amstel Light (4%)	12oz	\$4.25
Heineken (5%)	12oz	\$4.25
Konings Hoeven Dubbel (7%)	12oz	\$7.50
Konings Hoeven Quadrupel (10%)	12oz	\$9.00

## ✦ GREAT BRITAIN

Belhaven Scottish Ale (5.2%)	16oz	\$6.00
Boddingtons Pub Draught (4.7%)	16oz	\$5.00
Fuller's 1845 (6.3%)	18oz	\$7.00
Fuller's ESB (6.5%)	18oz	\$7.00
Harp (5%)	12oz	\$4.25
Newcastle (4.7%)	12oz	\$4.25
Samuel Smith IPA (5%)	18oz	\$7.00
Samuel Smith Nut Brown (5%)	18oz	\$7.00
Samuel Smith Taddy Porter (5%)	18oz	\$7.00
Young's Double Chocolate Stout (5%)	16oz	\$5.00

## ✚ UNITED STATES

Anchor Steam (4.9%)	12oz	\$4.25
Coors Light, Miller Lite, Bud, Bud Light, Shiner Bock, Michelob Ultra	12oz	\$3.75
Fat Tire (5.3%)	22oz	\$6.00
Sam Adams (5%)	12oz	\$4.25

## ✚ MISCELLANEOUS

Lia Fin Du Monde (9%)	Canada	12oz	\$6.00
Maudite (8%)	Canada	12oz	\$6.00
Czechvar (5%)	Czech Republic	12oz	\$4.25
Red Stripe (4.7%)	Jamaica	12oz	\$4.25
Corona (4.5%)	Mexico	12oz	\$4.25
Dos Equis Lager (4.5%)	Mexico	12oz	\$4.25

## ✦ FROM THE GRAPE ✦

### ✚ RED WINE

Terrazas Malbec (Argentina)	glass \$6.00	bottle \$24.00
Red Rock Merlot (California)	glass \$7.00	bottle \$28.00
Concannon Pinot Noir (California)	glass \$8.50	bottle \$34.00
Sterling Cabernet Sauvignon (California)	glass \$8.50	bottle \$34.00
Merryvale Starmont Cabernet (California)	half bottle \$20.00	bottle \$40.00
Frei Brothers Pinot Noir (California)		bottle \$50.00

### ✚ WHITE WINE

Geyser 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)	glass \$10.00	bottle \$40.00
Merryvale Starmont Sauvignon Blanc (California)	half 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)	half bottle	\$30.00

### ✚ PORT

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