

PENSACOLA'S OWN SINCE 1977

# MCGUIRE'S IRISH PUB™

ONE OF AMERICA'S GREAT STEAKHOUSES

## LUNCH MENU

11 Time  
Golden Spoon  
Award Winner

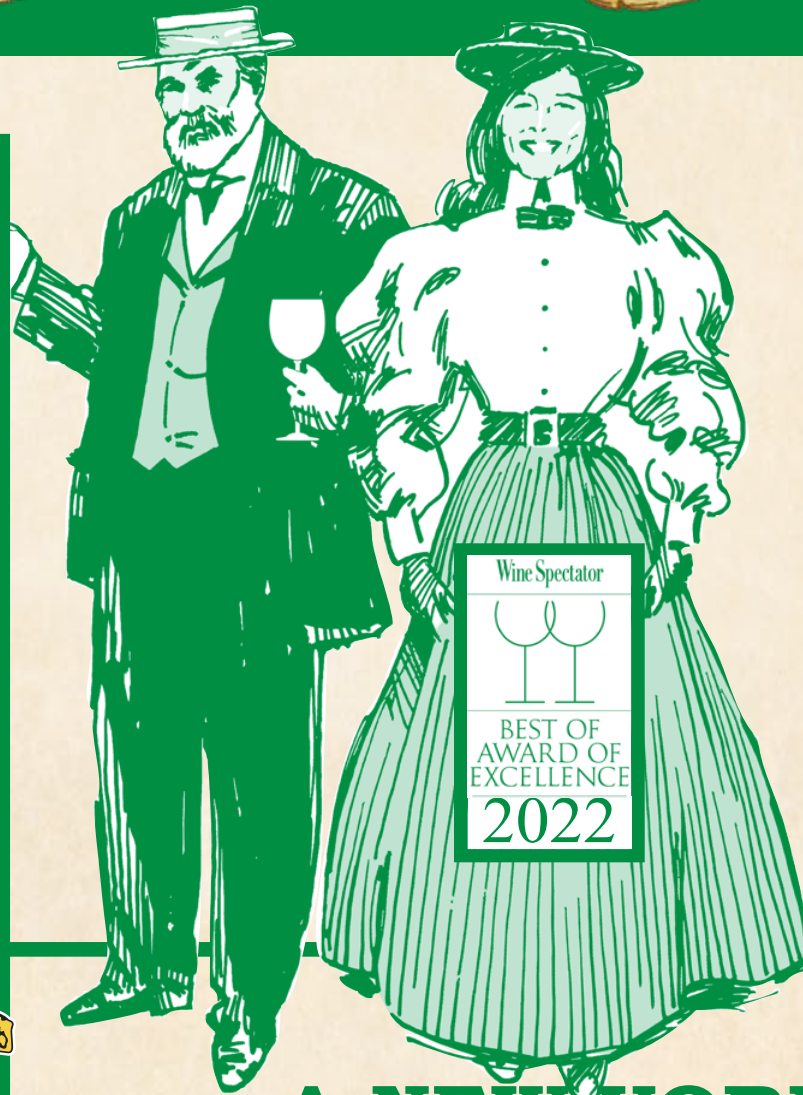
Florida Trend  
Magazine  
Hall of Fame

Beef Backers  
Award 'Best  
Steaks in Florida'

Florida Monthly  
Magazine  
'Best Pub  
in Florida'

Featured on NBC's  
'Today' Show and on  
'The Food Network'

Highly Recommended  
by Fodors, Frommers,  
Mobil & AAA  
Travel Guides



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## A NEW YORK IRISH SALOON

5/3/23

# MARTINI MENU



"T'was a woman who drove me to drink, and I've never had a chance to thank her."  
-- McGuire's Cousin Nathan

We Proudly Pour a Premium Well, featuring **Bacardi Rum, Stolli Vodka, Johnny Walker Red Scotch, Beefeater Gin, Jim Beam Bourbon, Jose Cuervo Tequila, Canadian Club, and Bushmill's Irish Whiskey.**

.... AND WE POUR **1 1/2 oz. SHOTS**  
**All McGuire's Martinis Are Double Shots - Do The Math!**

**McGuire's Extra Dry Classic Martini** - Beefeater Gin or Stolli Vodka, Dash of Martini & Rossi Dry Vermouth and a skewer of 3 Royal Spanish Olives.

**The James Bond (From the Official James Bond Website)** - Beefeater Dry Gin, Vodka, Kina Lillet Vermouth and Lemon Twist. Shaken, not stirred.

**Cosmopolitan** - A "Sex in the City" Classic - Stolli Citros, Cointreau, Cranberry Juice and Lemon Twist.

**Chocolate Moose** - Stolli Vanil, Godiva Chocolate Liqueur and an Orange Twist.

**Classic Manhattan** - A double shot of Jim Beam Bourbon, Martini & Rossi Sweet Vermouth and an Imperial Marachino Cherry.

**Blueberry Lemon Drop** - Stolli Blueberri, Lemonade and a Splash of Cranberry

**Tiramisu** - Vodka, Frangelico and Bailey's Irish Creme with a splash of Espresso


**Strawberry Twist** - Stolli Citros, Peach Schnapps, Fresh Strawberry Purée and a Splash of Lemonade

**South of the Border** - Jose Cuervo Silver, Cointreau, splash of Orange Juice, Fresh Squeezed Lime and Jalapeno


**Irish Bull** - Stolli Vodka, Blue Curaco and Red Bull. This will give you Wiings!


## IRISH WAKES

and other Intoxicating Beverages

 **Irish Wake** - This will knock you dead, but everyone enjoys an Old Fashioned Irish Wake. Comes in a dirty old Mason Jar from the cemetery, which ye can keep  
*Because of the deadly potency of this drink, we have a limit of 3 per person.*

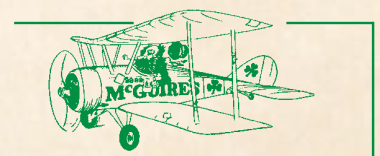


 **Blue "Angle"** - This fast mix of Citrus Vodka, Blue Curaco, Peach Schnapps and Pineapple Juice will leave you seeing what the public saw when The '2015 Homecoming Poster, displayed in our Blue Angel Room was released! This printing blunder was distributed to countless Thousands!

 **Irish Coffee** - FROZEN or HOT The finest this side of Dublin, made with freshly brewed coffee, Bushmill's Irish Whiskey, topped with rich whipped cream and (naturally) an Irish green cherry

**Strawberries Murphy** - Named in honor of the famous Gay Irish Wrestler who retired from the ring to become a Concert Pianist. You'll just adore this lovely Daiquiri made with fresh Strawberries (most of the time)

**Emory Chenoweth** - The first Navy Aviator to discover McGuire's. Emory and McGuire invented this tropical drink the nite before the morning after Molly pinned Emory's new wings on him. You get a free Emory Chenoweth Tee Shirt with this drink.



# APPETIZERS



**SENATE BEAN SOUP** Same recipe as was served in the U.S. Senate for 18¢ in 1977. We've been selling this wonderful Homemade Soup at this price since 1977. The Senate cafeteria has raised their price to \$7.00, but we all know Washington can't control costs.

**IRISH COCKLES & MUSSELS** Steamed Clams and Mussels in a White Wine and Garlic Butter Sauce with some Chopped Bacon "She wheeled her wheelbarrow through streets broad and narrow crying "Cockles and Mussels Alive, Alive, oh"

**BUFFALO CHICKEN THIGHS** A McGuire's Favorite with more meat than wings

**IRISH BOXTYS** An old Irish favorite, "Boxty on the griddle, boxty in the pan; if you can't make boxty, you'll never get a man". Garlic Mashed Potatoes hand rolled in Herbed Bread Crumbs and Flash Fried. Served with Salsa, Guacamole Dip and a Horse Radish Sour Cream Sauce

**CRISPY CALAMARI** Hand Breaded, Golden Fried and served with Marinara Sauce and Parmesan Cheese

**REUBEN EGGROLLS** Homemade Irish Eggrolls with Corned Beef, Sauerkraut and Swiss Cheese. Served with Thousand Island Dressing for dipping. A McGuire's original

**TRASH!** Trimmings from our smoked ribs. Served with our traditional BBQ sauce for dipping

**PADDY'S SPINACH, ARTICHOKE & CREAM CHEESE DIP**

Tender Artichokes and Spinach blended with Select Cream Cheese, served with Tortilla Chips

**PUB STYLE BEER CHIPS** Our Crispy Homemade Potato Chips covered with McGuire's Ale Crafted Cheese Dip

**IRISH POTATO SKINS** Baked Irish Potato Skins loaded with Smoked Gouda Cheese and Applewood Smoked Bacon

**McGUIRES JUMBO BAVARIAN PRETZEL** served with our very own McGuire's Red Ale Beer Cheese Dip and traditional Yellow Mustard

**COMBO SNACK PLATE** A Great Combination of McGuire's Munchies

Feasting, Imbibery & Debauchery  
7 Days a Week

**Our Dollar Bills**

When McGuire's Opened in May of 1977, Molly signed her first dollar tip and tacked it to the Back Bar for good luck. Friends of McGuire's Pub added to the collection and today you see over One Million dollar bills signed by Irishmen

of all nationalities, covering the Ceilings of each room. Each donor is now welcomed into the McGuire family amid much fanfare and receives a card declaring him an official Irishman.

McGuire's **COUSIN NATHAN**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# TRADITIONAL PUB FARE



**CORNER BEEF & CABBAGE** An Emerald Isle serving of Corned Beef with our Award-Winning Sauce from McGuire's Cook Book, Kilarney Potatoes and Honey Buttered Carrots.

**FISH & CHIPS** Caught daily in the Irish Sea by McGuire's Cousin Nathan

**GRILLED FISH & CHIPS** Lightly Seasoned and Chargrilled, served with Irish Fries and Homemade Pineapple Coleslaw

**NAKED FISH DIET PLATE** Chargrilled and Lightly Seasoned or Creole Blackened. Served with Asparagus and Homemade Pineapple Coleslaw

**SHEPHERD'S PIE** A True Irish Country Meal. A Casserole of Ground Steak with fresh Vegetables topped with Smashed Irish Potatoes, Cheddar Cheese and Baked to a Golden Brown.

 **IRISH STEAK & MUSHROOM PIE** Choice Tenderloin Tips baked with Wild Mushrooms in a strong-flavored Cabernet Wine Demi-Glaze and topped with a Homemade Puff Pastry Crust, served with a Garnish of Roasted Carrots.

 **AUTHENTIC IRISH LAMB STEW** A true Irish Style Stew made from Braised Grade A Lamb Shanks, Onions, Irish Potatoes, Parsnips, Turnips, Carrots and Celery.

**IRISH COCKLES & MUSSELS** Steamed Middle Neck Clams and PEI Mussels in a White Wine and Garlic Butter Sauce with some Chopped Bacon "She wheeled her wheelbarrow through streets broad and narrow crying "Cockles and Mussels Alive, Alive, oh".

## SOUPS & SALADS

**SENATE BEAN SOUP** Same recipe as was served in the U.S. Senate for 18¢ when we opened in 1977. We've been selling this wonderful Homemade Soup at this price since then. The Senate cafeteria has raised their price to \$6.00, but we all know Washington can't control costs.

**CROCKED ONION SOUP** Strong Onion Reduction Broth loaded with chopped sautéed Onions, topped with Toasted French Bread and covered with Oven Brownd Swiss Cheese

**HOUSE CHOPPED SALAD** Hearts of Palm, Artichokes, Tomatoes, Red Onion, Applewood Bacon and Blue Cheese Crumbles with Chopped Fresh Greens, Romaine and Iceberg Lettuce. Tossed with Ranch Dressing

**McGUIRE'S ULTIMATE CHEF'S SALAD** with Crisp Lettuce, Red Onions, Grape Tomatoes, Red & Yellow Peppers, Cucumbers, Carrots, Pepperoncinis, Bacon, Smoked Turkey, Kosher Ham, Cheddar & Mozzarella Cheeses and a Whole Boiled Egg

**CHICKEN OR SALMON CAESAR SALAD** Romaine Lettuce, Seasoned Croutons, Grated Parmesan Cheese and Caesar Dressing with your choice of Chargrilled Chicken Breast **or** Grilled Salmon

**CHICKEN SALAD PLATE** Almond Chicken Salad Served on a Bed of Crisp Lettuce, with Granny Smith Apple Slices, Red Grapes, Blueberries and Garlic Parmesan Toasties on the side. -- *This is Simply Delicious!*

**SEARED AHI TUNA SALAD** Romaine Lettuce, Baby Greens, Purple Cabbage, Pickled Cucumbers, Seaweed Salad, Crisp Wonton Strips, Green Onions, Carrots and Sesame Seeds. Topped with Seared Ahi Tuna. Served with Sesame Ginger Dressing

**COBB SALAD** Mixed Greens with Grilled Chicken, Candied Pecans, Candied Bacon, Avocado, Blueberries, Grape Tomatoes, Boiled Egg, Blue Cheese Crumbles and Your Choice of Dressing

**SUMMER SALAD** Grilled Chicken, Fresh Strawberries, Blueberries, Apples and Pineapple over Mixed Greens. Topped with Candied Pecans. Served with Poppysseed Dressing.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# STEAKS & CHOPS



Our Steaks Voted the “**BEST OF GULF COAST**”

McGuire’s is one of a Select Few Restaurants in America to serve **U.S.D.A. Certified Prime Steaks**. Less than 5% of all Beef is good enough to be Graded “PRIME”. Supermarkets don’t sell it... World Famous Restaurants don’t serve it!! **All of our Steaks are char-grilled over Hickory Wood Fires.**



**NEW YORK PRIME STRIP\*** ONE POUND (16 oz.) Cut from **U.S.D.A. Certified PRIME** Aged Beef char-grilled over wood fires and served sizzling in Garlic Hotel Butter.

**PEPPERCORN PRIME STEAK\*** Our **U.S.D.A. Certified PRIME** N.Y. Strip, loaded with Cracked Peppercorns hammered in to form a Pepper Crust. Very Hot!!



**FILET MIGNON\*** 12 oz. Hand Cut from our choice beef tenderloins.

**MOLLY’S CUT\*** A smaller 8 oz. Hand Cut Filet char-grilled over our Hickory Wood Fire



**16 oz. RIBEYE STEAK\*** An Outstanding example of **U.S.D.A. Certified PRIME**. This Steak has the most **fat marbling** of all the Prime Cuts, which makes the Ribeye flavorful and tender. Cut daily here at McGUIRE’S from Prime Ribs of Beef with **extra Fat for extra flavor**.

**BACON WRAPPED FILET MIGNON\*** A 6 oz. Filet wrapped with Hickory Smoked Bacon

**10 oz. CHOICE** (Certified **CHOICE**, **NOT PRIME**) **NEW YORK STRIP\***

**CHOPPED AND GROUND SIRLOIN STEAK\***

*Bleu Cheese Crumbles or Merlot Mushroom Sauce added to any steak*

All Steak items are served with Irish Honey Black Bread, your choice of our 18¢ Senate Bean Soup **OR** Green Salad **OR** Caesar Salad, **OR** Iceberg Wedge **AND** Irish Fries **OR** Baked Potato **OR** Homemade Garlic Mashed Potatoes, **OR** Asparagus **OR** Creamed Spinach.

## BONE IN CUTS

**SPRING LAMB CHOPS\*** Ireland’s Favorite. Fancy Grade A Choice Lamb Chops, Irish Cut and grilled to perfection and served with true Old Fashioned Mint Jelly

**JAMESON PORK CHOPS\*** Grilled French Loin Pork Chops with an Irish Whiskey Glaze served with homemade Granny Smith Applesauce

**BELFAST BAR-B-Q RIBS** Kosher Pork Ribs that have Smoked all night in our Hickory Smokehouse with a Honey BBQ Glaze. Served with Potato Salad and McGuire’s Baked Beans. **(Belfast Ribs are not served with soup or salad.)**

McGuire’s Cousin Nathan defines **RARE** as: *Red and Cool on the Inside*. **MEDIUM** as: *Pink and Warm on the Inside*. **WELL DONE** as: *No Pink Showing*. PLEASE NOTE: **Due to the thickness of our Steaks, Filet Mignons and Sirloin Strips ordered Well Done will be butterflied.**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# ANGUS STEAK BURGERS!!

Custom Ground by our own Butchers from our Steak Trimmings, 3/4 lb. of Lean Beef with Our Blend of Seasonings rubbed into hand made Steak Burgers. Served with Irish Potato Fries or Homemade Baked Beans.

EXTRA SHARP CHEDDAR STEAK BURGER	FOUR CHEESE STEAK BURGER	SWISS CHEESE STEAK BURGER	BLEU CHEESE STEAK BURGER	SMOKED GOUDA CHEESE STEAK BURGER
PEPPER JACK CHEESE STEAK BURGER	BBQ CHEDDAR STEAK BURGER	GUACAMOLE & PEPPER JACK STEAK BURGER	BLACKENED ONIONS, SHROOMS & SWISS STEAK BURGER	BLACK & BLEU STEAK BURGER
BACON & GOUDA STEAK BURGER	McGUIRE'S IRISH RED BEER CHEESE BURGER	BRIE & BLUEBERRY CHUTNEY BURGER	HAWAIIAN PINEAPPLE STEAK BURGER	ASIAN STEAK BURGER
CREOLE BLACKENED STEAK BURGER	SHARP CHEDDAR & BACON STEAK BURGER	AVOCADO & SWISS BURGER	REUBEN BURGER (Wasn't he a Supreme Court Justice?)	PIZZA STEAK BURGER
SKIPPY PEANUT BUTTER, BANANA & BACON BURGER	McGUIRE'S STEAK SAUCE & ONION RING BURGER	FRANK'S BUFFALO SAUCE & BLUE CHEESE BURGER	"BIG DADDY BURGER" BACON, CHEDDAR & JALAPENO Featured on the Food Network	ST. PATTY MELT (Fried Onions, Swiss on Rye) STEAK BURGER

**McGUIRE'S TERRIBLE GARBAGE BURGER\*** Some of everything - it's absolutely disgusting.

**CHICKEN BURGER** A Chargrilled Sanderson Farms Chicken Breast on our Old Fashioned Burger Bun with any of our Great Burger Toppings

**CHICKEN SUPREME** Chargrilled Free Range Sanderson Farms Chicken Breast with Kosher Smoked Ham and Melted Swiss Cheese on French Bread. Served with Irish Potato Fries.

**SPICY FRIED CHICKEN SANDWICH** with pickles and Spicy Sauce on our Old Fashioned Burger Bun

**THE GRAND BURGER\*** 'Tis Grand. Our Grand Filet Mignon, custom ground and Chargrilled, served with a side of Caviar, Merlot Sauce and a bottle of imported Moët Impérial Champagne.

## YOUR JUST DESSERTS

Culinary Comestible Delites to Tempt the Buds & Spread the Waists

**LUCKY CHOCOLATE BROWNIE À LA MODE\*\*** Baked Daily at McGuire's from Raie O'Marcanio's Recipe (Our former kitchen manager who won the Florida Lottery for 3.5 Million in 1991 - May we all have her kind of luck!) Topped with Vanilla Ice Cream and Hot Fudge.

**NEW YORK CHEESECAKE** A true McGuire's portion; a **1 POUND** slice of New York Cheesecake topped with homemade Cherries Jubilee, enough to share but you don't have to! .

**HOMEMADE BREAD PUDDING with Bushmills Irish Whiskey Sauce**  
Homemade Daily from an Old Irish Recipe with a **very strong** Irish Whiskey sauce.

**IRISH COFFEE FROZEN or HOT** The finest this side of Dublin, made with freshly brewed coffee, Bushmill's Irish Whiskey, topped with rich whipped cream and (naturally) an Irish green cherry.

**ROOT BEER FLOAT** McGuire's Homemade Root Beer with Vanilla Ice Cream in an old fashioned soda fountain glass.



### THE ALKA SELTZER AWARD

Tell us in advance if you can eat 3 Burgers. Succeed and we'll award you a free McGuire's Tee Shirt and an Alka-Seltzer.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# KOSHER SANDWICHES

Since the Kosher Sandwich was invented in Ireland by McGuire's Cousin Nathan, it is logical that McGuire's serves the finest Kosher Sandwiches of our time. Choice of Kosher Rye, French, or our Old Fashioned Toasted Kaiser Bun.

**CORNED BEEF** Extra Thin Sliced Hebrew National, the world's finest Corned Beef (imported from the Bronx), with Homemade Chips and Potato Salad

**COUSIN NATHAN RECOMMENDS**

**PASTRAMI** The finest Pastrami available - Hebrew National on Kosher Rye Bread with Homemade Low Cholesterol Potato Chips and McGuire's Potato Salad

**REUBEN** (Named after a well known Irish Saint.) Dynamite combination of Corned Beef, Swiss Cheese and Sauerkraut with Thousand Island Dressing on Rye Bread. Served with Homemade Low Cholesterol Potato Chips and Potato Salad

**NATHAN'S SPECIAL** Our special combination of Corned Beef and Pastrami with melted Deli White Cheese on Kosher Rye Bread with Homemade Chips and Potato Salad

**FISH PO'BOY** Ale Battered and Flash Fried on French Bread with Homemade Chips

**SHRIMP PO'BOY** Flash Fried on French Bread with Homemade Chips

**B.L.T.** On Toast Loaded with Prime Hickory Smoked Bacon

**FRENCH DIP** Lean Beef Roasted Daily in our ovens with Au Jus Dip, served with Homemade Low Cholesterol Potato Chips

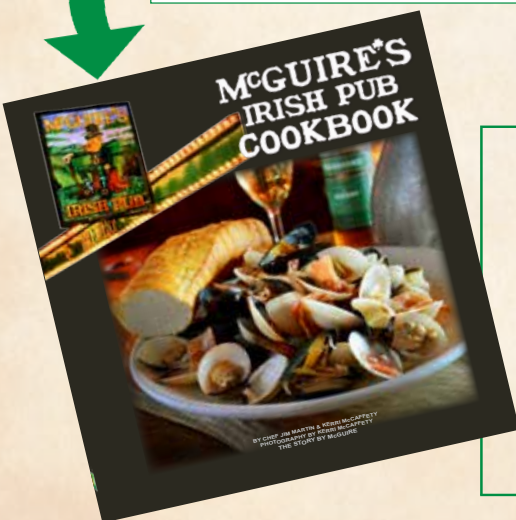
**CHICKEN SUPREME** Charbroiled Free Range Chicken Breast with Kosher Smoked Ham and Melted Swiss Cheese on French Bread. Served with Irish Fries



**LIVERWURST** A Full Pound with plenty of Onions, served on Kosher Rye Bread with a FREE McGuire's Old Fashioned Ale. A Great Traditional Pub Lunch. Served with Homemade Low Cholesterol Potato Chips

## OUR HOMEMADE BEAN SOUP

**From Our Cookbook . . . IRISH COCKLES & MUSSELS** Steamed Middle Neck Clams and PEI Mussels in a White Wine and Garlic Butter Sauce with some Chopped Bacon "She wheeled her wheelbarrow through streets broad and narrow crying "Cockles and Mussels Alive, Alive, oh"



## McGUIRE'S IRISH PUB COOKBOOK

**NEW EDITION!**

McGuire, along with son, Jim Martin, Executive Chef, capture the festive ambiance and mouth watering dishes that bring over a million visitors a year into McGuire's Irish Pub. This collection of photographs, secret recipes and the Story of McGuire's is much more than a cookbook!

**It's an experience!**

**On Sale Now in our Gift Shop!**

# McGUIRE'S IRISH PUB

**“LIFE’S TOO SHORT TO DRINK CHEAP BEER” - McGuire's Cousin Nathan**



**No Chemists Allowed** -- Nature and the Old-Time Know-How of Master Brewers get the Job done here. We brew with only the finest Malted barley, Hops, and Yeast imported from the British Isles, with **no chemicals or additives**. In America's best selling beers, there are as many as 96 chemicals. Heineken actually uses formaldehyde as a preservative. These facts should be required on beer labels. We disdain synthetics, scientists and their accompanying apparatus. **This is a brewery, not a beer factory!**

**MCGUIRE'S OLD FASHIONED ALE** - A Full Flavored Ale served in all Pubs in Ireland. Alcohol 4%.

**MCGUIRE'S WHEAT ALE** - Brewed with seasonal favorites such as citrus, tropical fruits, local honey and various berries including raspberry that we rotate throughout the year. Alcohol 4.0%. **Ask your server what is on tap!**

**MCGUIRE'S IRISH PALE ALE (IPA)** - We've added a wee bit more of Irish green hops that make this IPA stronger and hoppier. Alcohol 6.5%

**MCGUIRE'S IRISH RED** - The Pride of McGuire's. A Full Bodied Beer, Great for Sipping and Goes Well with Most Food, particularly McGuire's Great Steaks. Alcohol 5.0%.

**MCGUIRE'S PORTER** - Ruby Chestnut in color, with a distinctive full Hop Flavor, but not as heavy as our Stout. Goes well with McGuire's Black Angus Steaks. Alcohol 6.0%.

**MCGUIRE'S IRISH STOUT** - Best in Florida!! First Place Blue Ribbon Winner at the Florida Beer Championships. Alcohol 5.5%.

**MCGUIRE'S ROOT BEER** - We brew our own root beer from the purest natural Sassafras Root. Alcohol 0.%.

**McGuire's Irish Ale Now Available To Go in 128 oz. Growlers!**

McGuire's Magnificent Wine List is the Winner of Wine Spectator Magazine's 'Best of Award of Excellence'. **Check it Out!**

## FEASTING, IMBIBERY & DEBAUCHERY 7 NITES A WEEK

We Proudly Pour a Premium Well, Featuring **Bacardi Rum, Stolli Vodka, Johnny Walker Red Scotch, Beefeater Gin, Jim Beam Bourbon, Jose Cuervo Tequila, Canadian Club** and **Bushmill's Irish Whiskey.**

**MONDAY - MARGARITA MADNESS!** - from 6 to ??

**TUESDAY - DOUBLE SHOT MARTINIS** - All Day & All Night, The Biggest Martinis in Town!

**WEDNESDAY - MUG CLUB** - Bar Drinks/Draft for Mug Club Members - All Day - OPEN - CLOSE!

**THURSDAY - LADIES NITE** - 10 pm to Close

**FRIDAY - P.O.E.T.S. BLARNEY HOUR** - 3 to 6 pm. Vodka Drinks 6 pm to Close

**SATURDAY - IRISHMEN'S NITE OUT** - Bushmill's Irish Whiskey 6 pm to Close

**SUNDAY - EMORY CHENOWETH NITE** - Emory's from 6 to Close (without the T-Shirt of course!)



VERY FINE PRINT: And we do **not** run drink specials on Holidays or Holiday weekends.

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