

STARTERS

SCOTCH EGG* \$14

Hard boiled eggs in sausage then fried in house made batter

LOADED IRISH FRIES \$12

Crispy fries, your choice of parsley parmesan or curry

FRIED OYSTERS* \$16

Deep fried oysters tossed in our house buffalo with a drizzle of blue cheese

SPRING ROLLS \$13

Stuffed with corned beef and cabbage

BOXTY \$12

Potato Pancakes loaded with cheese, sour cream, jalapenos & bacon

STEAK BITES* \$13

Marinated filet bites over lettuce w/ dipping sauce

CHICKEN BITES \$11

Fried chicken morsels served w/ celery & carrots. W/ ranch or bleu cheese

FRIED PICKLES \$10

Pickles tossed in cajun seasoning with ranch

PRETZEL BITES \$10

Served w/ choice of marinara or spicy mustard

WINGS

Served w/ celery & carrots

6 COUNT	\$11
12 COUNT	\$18
20 COUNT	\$30
50 COUNT	\$69

SAUCES:

Buffalo (Mild, Medium, Hot), Honey Stinger, BBQ, Lemon Pepper, Teriyaki, Mango Jalapeno, Sweet Chili



PUB FARE

SHEPERD'S PIE \$22

Mince beef w/ vegetables in a gravy topped with mashed potatoes

CORNERED BEEF & CABBAGE* \$20

Corned beef w/ cabbage, carrots, & potatoes served w/ soda bread

BANGERS & MASH \$21

Irish sausage served over parsley mashed potatoes & onion gravy

FISH & CHIPS \$22

Cod tempura beer battered served w/ fries

CHICKEN GOUJONS \$20

Hand breaded w/ honey mustard & fries

Pub SPECIALS

PRIME RIB* \$29

Classic prime rib w/ au jus, baked potato & salad

Tuesday & Friday Only

NY STRIP* \$24

12 oz, cooked your way
Served w/ two sides

SOUP & SALAD

GUINNESS BEEF STEW \$9/14

Beef, carrots, celery, and onions, potatoes with Guinness

SOUP DU JOUR \$6/9

That sounds delicious.

COBB SALAD \$13

Romaine, avocado, bacon, egg, chicken, bleu cheese & tomatoes

STEAK SALAD* \$16

Romaine, bleu cheese, mushrooms, onion, tomato, bacon, & steak bites

CAESAR SALAD \$9

Romaine, croutons, parmesan, & caesar dressing

HOUSE SALAD \$9

Romaine, tomato, onion, croutons and dressing

Dressings: Bleu cheese, ranch, honey mustard, balsamic, italian, caesar, 1000 island

ADD ONS

CHICKEN \$6

STEAK* \$9

SHRIMP \$9

\$10

Desserts

COOKIE

SKILLET

Hot chocolate chip cookie, topped with vanilla ice cream

CLASSIC

CHEESECAKE

Rich and creamy cheesecake with a buttery graham cracker crust

Ask your server about daily specials!

SIDES

\$5

**FRENCH FRIES
TOTS
CARROTS & CELERY
ONION RINGS
MASHED POTATOES
CHIPS**

\$7

**SIDE SALAD
SIDE CAESAR SALAD
MAC N CHEESE
VEGGIE OF THE DAY
BAKED POTATO**

Tue & Fri Only

\$8

Kids

**CHEESEBURGER
GRILLED CHEESE
CHICKEN GOUJONS
MINI CORN DOGS
CHEESE
QUESADILLA**

*All served w/ fries or
tots & a drink*



HANDHELDS

All served with a side

BYO BURGER* **\$11**

Comes with LTO. Add any of the following:

CHEESE **\$2**

*Provolone, American, Cheddar,
Swiss, Mozzarella. Bleu Cheese*

BACON **\$3**

HAM **\$3**

MUSHROOMS **\$2**

FRIED EGG **\$3**

BUFFALO CHICKEN **\$16**

WRAP

*Grilled or fried chicken, tossed in buffalo
w/ LTO & cheese*

PHILLY CHEESESTEAK* **\$16**

*Sliced steak or chicken w/ onions &
american cheese on a hoagie roll*

Add Peppers, Jalapenos & Mushrooms **\$2**

THE HANGOVER* **\$16**

*Corned beef and sauerkraut with swiss &
1000 island*

PATTY MELT* **\$15**

*Burger patty smashed, grilled onions,
swiss cheese, 1000 island on texas toast*

TRIPLE DECKER CLUB **\$17**

*Crispy bacon, turkey, ham, swiss, &
cheddar w/ mayo, LTO on texas toast*

PIZZAS

10" or 14"

CHEESE **\$10/16**

PEPPERONI **\$12/21**

VEGGIE **\$12/21**

*Mushroom, peppers,
onions, tomato,
black olives*

MEATY **\$14/23**

*Pepperoni, bacon,
sausage, ham, beef*

SPICY **\$14/23**

HAWAIIAN

*Bacon, ham,
pineapple, jalapeno*

Build your own below!

TOPPINGS

PEPPERONI **\$2.5**

HAM **\$2.5**

BEEF **\$2.5**

SAUSAGE **\$2.5**

BACON **\$2.5**

EXTRA CHEESE **\$1.5**

PEPPERS **\$1.5**

ONIONS **\$1.5**

JALAPENOS **\$1.5**

PINEAPPLE **\$1.5**

OLIVES **\$1.5**

TOMATOES **\$1.5**

MUSHROOMS **\$1.5**

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF
YOU HAVE CERTAIN MEDICAL CONDITIONS.**

WINE

MARTIN RAY	\$16
<i>Chardonnay, California</i>	
BONANZA	\$14
<i>Chardonnay, California</i>	
JUSTIN	\$16
<i>Sauvignon Blanc, California</i>	
SANTA MARGARITA	\$20
<i>Pinot Grigio, Italy</i>	
WHISPERING ANGEL	\$22
<i>Rose, France</i>	
ROEDER ESTATE	\$22
<i>Brut, California</i>	
BONANZA	\$14
<i>Cabernet Sauv, California</i>	
CONUNDRUM	\$12
<i>Red Blend, California</i>	
FRANCIS FORD	\$14
<i>Pinot Noir, California</i>	
BANSHEE	\$16
<i>Pinot Noir, California</i>	

*All wine is two glasses by
the bottle only!
Served in a 375ml*

OUR STORY

Named in honor of William R. Coakley, we hope to blend heartfelt tradition with modern charm. Every dish celebrates family heritage, featuring comforting recipes inspired by generations of Irish home cooking. Warm hospitality, rustic flavors, and a touch of nostalgia create an inviting space where every guest feels like part of the family.



COCKTAILS

RED BREAST OLD FASHION	\$16
<i>Red Breast 12y, Bitters, Demerara sugar</i>	
<i>Get it smoked</i>	\$2

JAMESON SOUR	\$12
<i>Sour mix, Jameson & a splash of amaretto</i>	

COAKLEY'S MANHATTAN	\$14
<i>Bushmills Blackbush, sweet vermouth, and bitters</i>	

IRISH EYES	\$12
<i>Jameson, Baileys, & Creme de Menthe</i>	

CLASSIC BOMB	\$12
<i>Guinness, Jameson, & Baileys</i>	
<i>Drink it fast!</i>	

BEER

DRAFTS

GUINNESS	\$7
TROPICALIA	\$7
MICH ULTRA	\$5
BUD LIGHT	\$5
BLUE MOON	\$6
ROTATING	\$7

CANS/BOTTLES

MICH ULTRA	\$5
BUD LIGHT	\$5
BUDWEISER	\$5
COORS LIGHT	\$5
YUENGLING	\$5
CORONA	\$6
MODELO	\$6
MILLER LITE	\$5
HEINEKEN	\$5
STELLA ARTOIS	\$5
SHOCKTOP	\$5
MILLER HIGH LIFE	\$4
PBR	\$3.5
SMITHWICKS	\$8
FULLERS VINTAGE	\$8
FULLERS ESB	\$8
HARP LAGER	\$8
NEW CASTLE	\$8

Shots

WHITE TEA	\$7
<i>Vodka, Peach Schnapps, Lemonade</i>	

MESSY JESSIE	\$4
<i>A taste of the beach</i>	

BUFORD BOMB	\$8
<i>Jameson Orange and our house blend</i>	

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