

the field

IRISH PUB & EATERY

3281 GRIFFIN ROAD, FORT LAUDERDALE, FL 33312 | 954.964.5979

DRINK SPECIALS

OMMEGANG IDYLL DAYS BELGIAN PILSNER

Unfiltered Pilsner with Czech barley & Belgian yeast. —Cooperstown, New York. 6 (16oz draft)

GLENDALOUGH DOUBLE BARREL IRISH WHISKEY

Single grain whiskey matured in American Bourbon barrels followed by Spanish Oloroso sherry casks. 5

FIGHTING 69TH IRISH WHISKEY

A unique mash bill combining barley and malted barley with pure Irish water. 5

THE BEES KNEES

Nelson's Green Brier Tennessee Whiskey, Domaine de Canton ginger liqueur, honey syrup, fresh lime juice. 14

SIMI CHARDONNAY

Sonoma Coast 2019. Notes of tropical fruit, nectarine and peach with citrus, oak and butter. 12 | 42

Appetizers

SOFT SHELL CRABS - 2 tempura battered crabs with peri peri sauce. 12

WATERMELON & FETA SALAD - Arugula, mint, toasted almonds & Champagne vinaigrette. 13

Featured Dishes

SPINACH & ARTICHOKE SALMON

Atlantic Salmon, creamy spinach & artichoke stuffing, panko breadcrumbs, with garlic butter. Basmati rice, green beans and carrots. 26

COCONUT CHICKEN CURRY

Chicken breast, peppers, onions, bamboo shoots, pineapple, coconut milk broth, garlic naan bread. Basmati rice (or fries. Or half fries and rice!) 20

FEATURED DISHES COME WITH; FIELD OF GREENS SALAD & OUR COUNTRY BREAD TO START

European Cheese Board

Ireland: Carrigaline smoked farmhouse & Cashel Blue. England: Coastal 15 month cheddar.

France: Isigny Ste-Mere Brie. | Cornichons, Ballmaloe country relish, honey.

Artisan water, wheat and rosemary crackers. 20

Desserts

CREME BRULEE

Housemade chilled custard with caramelized sugar. 7.5

SMORES CAKE

with vanilla bean ice-cream. 8.5

REESE'S PEANUT BUTTER MARTINI

Screwball peanut butter whiskey and dark creme de cocoa with Reese's cups. 9.5

SLÁINTE!

Draft Beer

NEW **OMMEGANG**

IDYLL DAYS BELGIAN PILSNER

NEW **TARPON RIVER HONEY LOVE**

THE FIELD'S BANYAN RED ALE

GULFSTREAM HEFEWEIZEN

GUINNESS, HARP, SMITHWICKS

BLUE MOON, STELLA ARTOIS

CIGAR CITY JAI ALAI IPA

GULFSTREAM GRAPHIC HAZY IPA

Bottles & Cans

from **3 SONS BREWING, DANIA BEACH**

OCEAN PARK PILSNER

new **GUINNESS NITRO COLD BREW COFFEE.**

Budweiser, Bud Light, Miller Lite, Michelob

Ultra, Corona, Corona Light, Heineken,

Heineken Light, Yeungling, Boddingtons,

Angry Orchard, Magners Pear Cider,

QUIRK STRAWBERRY LEMON BASIL SELTZER,

Heineken Zero.

Duvel, Chimay Blue,

Dogfish Head 60 & 90 Min IPAs

Dogfish Head Seaquench Sour Ale,

Elysian Contact Haze IPA,

Hollywood Mango IPA.

Wines

CAPOSALDO PINOT GRIGIO

Delle Venezie, Italy 8 | 32

OYSTER BAY SAUVIGNON BLANC

Marlborough, NZ 8.5 | 32

RELAX RIESLING

Germany 7 | 25

J LOHR CHARDONNAY

Paso Robles, California 9 | 32

MAISON SALEYA ROSÉ

Côtes de Provence, France 8 | 32

MEIOMI PINOT NOIR

California 12 | 42

TRIVENTO MALBEC

Mendoza, Argentina 8.5 | 30

J LOHR CABERNET SAUVIGNON

Paso Robles, California 9 | 32

JUSTIN CABERNET SAUVIGNON

Paso Robles, California 25 (half bottle)

CHLOE MERLOT

Monterey, California 9 | 32

COASTAL VINES OF CALIFORNIA

Pinot Grigio, Chardonnay,

Merlot or Cabernet Sauvignon,

White Zinfandel 6.5

Cocktails

NEW **THE BEES KNEES**

Nelson's Green Brier Tennessee Whiskey, Domaine de Canton ginger liqueur, honey syrup, fresh lime juice. 14

NEW **ROSEMARY'S SMOKED SALTY DOG**

Tito's vodka, fresh ruby red grapefruit juice,
rosemary, hickory smoked sea salt. 11

BLACKBERRY SPRITZ

Tito's vodka, fresh blackberries, blackberry puree,
lime juice, simple syrup and soda water 11

GLENDALOUGH IRISH ROSE

Glendalough craft Irish rose gin, fresh lime,
simple syrup & Q grapefruit soda \$9.5

BLACK & STORMY

Blackwell Jamaican dark rum,
ginger beer and lime 8.5

TITO'S PINEAPPLE MARTINI

Tito's vodka, triple sec, pineapple juice,
sweet and sour 9

NEW **ANTHONY'S APEROL SPRITZ**

Maison Saleya Rosé, Aperol, soda with an orange
slice on the rocks. Refresh & beat the heat. 10

GLENDALOUGH IRISH MULE

Glendalough Double Wood Irish whiskey,
fresh lime, and ginger beer 9

POMEGRANATE MARGARITA

Altos Silver tequila, Pama pomegranate liqueur,
triple sec, sour mix, fresh lime, splash of OJ 8.5

GUNPOWDER ELDERFLOWER COLLINS

Drumshanbo Gunpowder Irish Gin,
St Germain liqueur, fresh lemon juice, soda 10

JAMESON BLACK BARREL OLD FASHIONED

Jameson Black Barrel Irish whiskey, Benedictine liqueur,
Angustura bitters with orange and cherry 11

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IRISH PUB & EATERY

Soups

SOUP OF THE DAY

Ask your server for details. 4.5 | 7

IRISH POTATO SOUP

Cream of potato, cheddar cheese,
bacon, green onions. 5 | 7.5

Starters

COUNTRY BREAD

with honey butter 3.5

IRISH SAUSAGE ROLLS

Irish pork sausage, puff pastry, honey mustard. 11

FRIED BRIE

Battered brie cheese, raspberry coulis,
raspberries, artisan crackers. 13

BLACK & TAN ONION RINGS

Beer battered onion rings, chipotle mayo. 7

SPINACH & ARTICHOKE DIP (GF)

Cream cheese, spinach, artichokes, corn tortillas. 10

GIANT PRETZEL

Salted Bavarian soft-baked pretzel,
beer cheese, Dijon mustard. 10

McCABE'S WINGS

Mild, medium, hot or Guinness BBQ.
Blue cheese, celery, carrot sticks. 14

CHICKEN TENDERS

Breaded tenderloins. Guinness BBQ
or honey mustard. 10

SMOKED FISH DIP

Smoked mahi mahi/wahoo, carrots, celery, sesame
flatbreads, jalapeno, lemon. 13.5

POTATO SKINS

Cheddar, bacon, scallions, sour cream. 10

WILD OAK SMOKED SALMON*

Cold smoked salmon, sesame flatbreads, red onion,
capers, lemon, mixed greens. 14.5

DONEGAL MUSSELS*

Black PEI mussels, white wine, cream, rosemary,
garlic bread. 16

Favorites

SHEPHERD'S PIE

Ground sirloin, peas, carrots, onions, gravy,
mashed potatoes. 16 (add grated cheddar +1.5)

IMPOSSIBLE™ SHEPHERD'S PIE (V) (GF)

Plant-based vegan 'meat', peas, carrots, onions,
mushrooms, corn, gravy, mashed potatoes. 18.5

FISH & CHIPS

Local US Tilapia, steak fries, coleslaw,
tartar sauce, lemon. 15.5

PREMIUM FISH & CHIPS

US Alaskan Cod, steak fries, coleslaw,
tartar sauce, lemon. 19

CORNERED BEEF & CABBAGE

Corned beef, cabbage, carrots, red potatoes, herb
cream sauce, wholegrain Dijon mustard. 17

BANGERS & MASH

Irish sausage, mashed potatoes,
crispy onion straws, gravy. 14.5

CLASSIC MEATLOAF

Ground beef meatloaf, gravy, crispy onion straws,
mashed potatoes, vegetables. 17

IRISH CABBAGE ROLLS

Ground sirloin stuffing, cabbage leaves, tomato sauce,
Parmesan, mashed potatoes, vegetables. 15

CHICKEN POT PIE

Chicken breast, mushrooms, carrots, celery, onion, peas,
cream sauce, puff pastry, vegetables. 16

— ADD A SALAD TO START —

Field of Greens +2.5 | Classic Caesar Salad +3

SATURDAY & SUNDAY 11:30AM-2PM

THE FULL IRISH BREAKFAST

Irish bacon, Irish sausage, black & white pudding, two
eggs, grilled tomato, corned beef potato pancake, toast.
Includes: tea, coffee or OJ. 14.5

BOTTOMLESS BUBBLES OR BLOODY MARYS

JUST \$12 DURING BREAKFAST

(V) - VEGAN FRIENDLY DISH

(GF) - GLUTEN FREE DISH

Salads

BABY SPINACH SALAD (GF)

Baby spinach, blackberries, Greek feta cheese, avocado, onion, toasted almonds, blackberry balsamic vinaigrette. 13

FIELD HOUSE SALAD

Mixed greens, onion, tomato, carrots, artichoke hearts, hearts of palm, cheddar, croutons. 11

CLASSIC CAESAR*

Romaine hearts, croutons, Parmesan cheese, Caesar dressing. 10

ADD GRILLED OR BLACKENED

CHICKEN +6 | MAHI MAHI +7 | SALMON +8

— DRESSINGS —

Balsamic Vinaigrette, Herb Ranch, Blue Cheese Honey Mustard, Thousand Island or Oil & Vinegar.

Burgers

8oz of Certified Black Angus Brisket & Chuck. With Lettuce, Tomato, Onion and Pickle.

THE CARRICK BURGER*

Flame-grilled to your liking. 13

(Cheddar, Swiss, Jack or American cheese +1.5, Dubliner +2.5)

THE IRISH-AMERICAN BURGER*

Dubliner Irish cheddar, Irish bacon. 17.5

THE FIELD BURGER*

Mushrooms, onions, Monterey jack, Guinness BBQ. 15.5

THE B.A.J.A. BURGER*

Bacon, avocado, jalapenos, American cheese. 16.5

(Lettuce, Tomato, Onion and Pickle on request)

THE IMPOSSIBLE™ BURGER (v)

Plant-based, vegan chipotle mayo. 14.5

Sandwiches

THE FIELD PUB SANDWICH

Grilled or blackened chicken, lettuce, tomato, onion, pickle, chipotle mayo, ciabatta. 14

REUBEN WRAP

Corned beef, Swiss, thousand island, sauerkraut, flour tortilla. 14.5 (on rye bread +1)

IRISH DIP*

Roast beef, hoagie, crispy onion straws, au jus. 14

(cheese +1.5 | mushrooms +.5 | onions +.5)

GARDEN VEGGIE BURGER (v)

Veggie patty, lettuce, tomato, onion, pickle, kaiser roll, vegan chipotle mayo. 12

MAHI MAHI

Grilled or blackened mahi mahi, lettuce, tomato, onion, pickle, kaiser roll, tartar. 16.5

Specialties

DRUNKEN CHICKEN

Chicken breast, whiskey mushroom cream, mashed potatoes, vegetables. 18

POT ROAST

Roast beef, Guinness mushroom demi-glace, mashed potatoes, vegetables. 22

GAELIC STEAK* (GF)

12oz New York strip, whiskey mushroom cream, mashed potatoes, vegetables. 34

BARRYWALL STEAK* (GF)

12oz New York strip, seasoned black pepper, Worcestershire butter, mashed potatoes, vegetables. 34

MAHI MAHI FRANÇAISE

Mahi mahi, white wine, lemon, rice, vegetables. 22

PORTADOWN PORK CHOP*

Blackened or grilled Duroc pork, demi-glace, apple sauce, mashed potatoes, vegetables. 21

CRAB STUFFED MAHI MAHI

Lump crab stuffing, mahi mahi, lemon white wine cream, rice, vegetables. 28

MAPLE DIJON SALMON (GF)

Maple Dijon roasted Salmon, rice, vegetables. 24

— DISHES ABOVE COME WITH —

Field of Greens Salad (Caesar +1).

SIDES: Mashed, Steak Fries, Rustic Potatoes or Rice. from 5pm: Baked Potato +1, Loaded Baked Potato +3

Desserts

FAMOUS BREAD PUDDING 8

SALTED CARAMEL CHEESECAKE 7.5

DECADENT CHOCOLATE CAKE 8

VANILLA BEAN OR CINNAMON ICE CREAM 7

— SCAN QR CODE FOR —

Drinks & Specials



Our Entertainers are not paid by the pub.

IF YOU DID NOT PAY A COVER CHARGE FOR LIVE MUSIC, PLEASE BE AWARE THAT OUR ENTERTAINERS DEPEND SOLELY ON YOUR GRATUITIES. IF YOU ENJOYED, PLEASE BE NICE AND TIP. THANK YOU FOR SUPPORTING LIVE MUSIC IN OUR COMMUNITY!