

Cocktails

CELTIC COOLER

Smirnoff vodka, pomegranate liqueur, lemonade, cranberry, cucumber – 9

CHERRY PEACH DROP

Smirnoff vodka, Cherry heering liqueur, peach puree, lemon juice – 9.5

FRENCH QUARTER

Sazerac rye whiskey, Elderflower liqueur, Peychaud's bitters, orange peel – 10.5

HOUSE OLD FASHIONED

Sazerac rye whiskey, sugar, Angostura, orange & old fashioned bitters – 12

RUMMING WITH SCISSORS

Ron Zacapa '23' rum, Brown Sugar Bourbon, lemon juice, apple bitters, honey – 9.5

BARREL-AGED NEGRONI

Drumshanbo Irish Gunpowder Gin, Campari and sweet vermouth aged in a whiskey barrel – 11.5

DUBLIN MULE

House-made ginger beer cocktail with Jameson Irish Whiskey served in a copper mug – 9

IRISH COFFEE

Jameson Irish Whiskey, Stumptown coffee, fresh whipped cream - 8

CURRENT BRAMBLE

Nolet's gin, black currant liqueur, lemon juice, topped with prosecco – 10

SMOKE ON THE WATER

Mezcal, jalapeno-blueberry shrub, lemon juice, cucumber, soda – 10

IRISH MARGARITA

Jameson Irish Whiskey, lime juice, lime bitters, soda – 9

EMPRESS SPRITZ

Empress gin, Suze, lemon juice, chocolate bitters, cucumber, prosecco - 11

BEER

DRAUGHT

Please see our TV menus located throughout the pub for draught beer selections

BOTTLES / CANS

IMPORT 11.2 oz.

Amstel Light – 5.5

Corona – 5.5

Heineken – 5.5

Schofferhofer Grapefruit Hefeweizen – 6.5

Magners Apple Cider – 5.5

Magners Pear Cider – 5.5

Orval Belgian Pale – 9.5

Lindemann's Framboise Lambic – 9.5

DOMESTIC 12 oz.

Budweiser – 5

Bud Light – 5

Coors Light – 5

Michelob Ultra – 5

Not Your Father's Rootbeer – 6

Omission (gluten-free) Pale Ale – 5.5

Omission (gluten-free) Lager – 5.5

White Claw (Mango, Raspberry) – 5.5



wine

REDS

Charles Smith Velvet Devil Merlot – 8.5/31

Chateau Ste Michelle

Cabernet-Sauvignon – 8.5/31

Dreaming Tree Pinot Noir – 10.5/37

Diseno Malbec – 8.5/31

Genesis Syrah – 9.5/34

Heritage Cabernet-Sauvignon – 11.5/40

WHITES

9 Hats Pino Gris – 9.5/34

Browne Rose – 9.5/34

Kim Crawford Sauvignon Blanc – 11.5/40

Simi Chardonnay – 8.5/31

Sonoma Cutrer Chardonnay – 11.5/37

A to Z Oregon Reisling – 8.5/31

SPARKLING

Domaine Ste. Michelle – 8/28

Ruffino Prosecco – 9.5/34

CENTRAL WAY 111 KIRKLAND, WA



wilde rover

IRISH PUBLIC HOUSE

Est. 2006

cead míle fáilte

ONE HUNDRED THOUSAND WELCOMES



BEVERAGE & HAPPY HOUR MENU

HAPPY HOUR DAILY 3PM–6PM.

\$1 OFF ALL DRAUGHT BEER, GLASS WINE AND WELL DRINKS.

111 CENTRAL WAY, KIRKLAND, WA 98033

425-822-8940

WWW.WILDEROVER.COM

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HAPPY HOUR FOOD Daily 3 pm – 6 pm & 10 pm – 12 am (till 1 am Fri/Sat). Dine in only. No substitutions. Beverage purchase required.

Key: [GF] = Gluten-Free, [V] = Vegetarian, [DF] = Dairy-Free

\$4 CHOICE

“ALMOST” WEDGE SALAD

Bibb lettuce, blue cheese, bacon, cherry tomatoes, pickled red onion

SAUSAGE ROLL

Pork sausage wrapped in puff pastry

SCOTTISH EGG

Soft-boiled egg encased in pork sausage and black pudding

SLIDER

Choose one of the following –

Beef - Irish Cheddar, whole grain mustard aioli

Pulled Pork - Whiskey BBQ sauce, crispy onion strings

Roast Beef – Havarti, caramelized onions, horseradish aioli

BASKET OF CHIPS OR CRISPS

‘Fries’ served with house-made tartar and curry ketchup
add a cup of curry sauce - 1

CLASSIC CAESAR
Hearts of romaine lettuce, caesar dressing, garlic-herbed croutons, fresh shredded pecorino

MEDITERRANEAN TRIO [V]
Hummus, peperonata and tyrosolata, served with cucumbers, kalamata olives and grilled pita points

HOT NUTS [V/DF/GF]
Warmed bowl of candied pecans, curried cashews and cumin chickpeas

\$5 CHOICE

LOADED POTATO SKINS
Crispy fried potato skins, minced Irish bacon, cheddar cheese, scallions, and roasted garlic & horseradish sour cream

BRUSSELS SPROUTS
Balsamic rasher and smoked bacon jam, white-wine bloomed golden raisins, toasted hazelnuts, and pecorino cheese

IRISH NACHOS
House-made potato crisps, Southwest-seasoned shredded pork, cheddar cheese, jalapenos, scallions, olives with fire roasted pico de gallo and topped with a sour cream drizzle

\$7 CHOICE

IRISH POUTINE
Chips (fries) topped with fresh cheese curds, smoked bacon and scallions, smothered in brown gravy

REUBEN TOTS
3 tots of corned beef, Swiss cheese and sauerkraut in a rye bread crumb crust, served with thousand island dressing

CRISPY JUMBO WINGS
Jameson Whiskey OR Traditional Hot OR Chipotle-Garlic Dry Rub

DUBLIN PRAWNS
Fresh shrimp lightly dredged in flour and Parmesan cheese, pan-fried, and served in garlic confit and Harp lager creme; served with a buttered and grilled baguette

\$9 CHOICE

BASKET OF COD & CHIPS
2 pc. Crispy-fried Alaskan cod with chips and mashed minty peas, served with tartar sauce



**The King County Department of Public Health requires that we warn you that consuming raw or under-cooked meat, shellfish, poultry and eggs may result in food-borne illness.*

SPIRITS

* DENOTES A PRODUCT LOCAL TO WASHINGTON

IRISH WHISKEY

Bushmill's - 7.5
Bushmill's Black Bush - 10
Jameson - 7.50
Jameson 18YR - 36
Jameson Black Barrel - 9
Jameson Blenders Dog - 16
Jameson Cask Mates IPA - 9.5
Jameson Cask Mates Stout - 9
Jameson Coopers Croze - 16
Jameson Distillers Safe - 17
Middleton Very Rare - 36
Mitchell & Son Green Spot - 14.5
Mitchell & Son Yellow Spot - 26
Proper Twelve - 8.50
Redbreast 12YR - 11
Redbreast 15YR - 16
Redbreast 21YR - 61
Slane - 9
Tullamore Dew - 7.5
Tullamore Dew Cider Cask - 12.5
Tullamore Dew 12YR - 11
Tyrconnel - 9

AMERICAN WHISKEY

*Dry Fly Washington Wheat - 12
Jack Daniel's - 8
Seagram's 7 - 8

BOURBON WHISKEY

Angels Envy - 9.5
Basil Hayden's - 10
Blamton's - 13
Brown Sugar Bourbon - 8
Buffalo Trace - 8
Bulleit - 8
Eagle Rare - 8.5
Elijah Craig - 8
George Dickel 12YR - 8
*JP Trodden - 14
Jefferson Reserve - 9.5
Jim Beam - 7.5
Knob Creek - 10
Maker's Mark - 8
Old Forester 1807 - 9
Wild Turkey - 8
Wild Turkey Longbranch - 9.5
Woodford Reserve - 11
*Woodinville Whiskey - 11.5

RYE WHISKEY

AD Laws Bonded Secale - 15
Bulleit - 8
High West Double Rye - 8.5
Rittenhouse - 7.5
Jack Daniel's Rye - 8.5
Sazerac - 9.5
*Woodinville Whiskey - 11.5

SINGLE MALT SCOTCH WHISKY

Ardberg 10YR - 17
Balvenie Doublewood 12YR - 17.5
Balvenie Doublewood 17YR - 29
Balvenie Caribbean Cask 14YR - 21.5
Balvenie Port-wood 21YR - 43
Balvenie Single Barrel 12YR - 15.5
Glenfiddich 12YR - 15
Glenfiddich IPA Cask - 15.5
Glenfiddich Fire and Cane - 13
Glenlivet 12YR - 14.5
Glenlivet 15YR - 18
Glenlivet 18YR - 23
Glenlivet 21YR - 42
Glenlivet 1824 - 24
Glenmorangie 10YR - 15
Glenmorangie La Santa - 18
Glenmorangie Nector D'Or - 19
Glenmorangie Quinta Rubin - 18
Glenmorangie 18YR - 29
Highland Park - 12YR - 14.5

Highland Park Magnus - 15.5
Highland Park 18YR - 23
Iwai Tradition - 25
Lagavulin 11 YR - 11
Lagavulin 16YR - 19
Lagavulin 25YR - 217
Laphroig 10YR - 15
Macallan Sherry Cask 12YR - 20.5
Macallan Double Cask 12YR - 20.5
Macallan 15YR - 21.5
Macallan 18YR - 57.5
Macallan Rare Cask - 73
Oban 14YR - 12.5
*Westland American Peated - 15
*Westland American Single Malt - 15
*Westland Sherry Cask - 15

SCOTCH BLENDED WHISKY

Chivas Regal - 9
Johnnie Walker Red - 8
Johnnie Walker Black - 9

CANADIAN WHISKEY

Canadian Club - 8
Crown Royal - 9
Pendleton - 9

VODKA

Absolut (Mandarin, Citron) - 7.5
Belvedere - 10

Chopin - 9
Grey Goose - 9.5
Ketel One - 9
Ketel One Botanicals (Grapefruit-Rose, Cucumber-Mint, Peach-Orange) - 9.5
Stoli (Blueberry, Raspberry, Vanilla) - 8
Svedka (Blue Raspberry, Strawberry-Lemonade) - 8
*Oola Rosemary - 10
Three Olives Cherry - 8
Titos - 8.5

GIN

Bombay Dry - 7
Bombay Sapphire - 8.5
*Dry Fly Barrel Reserve - 14
Empress 1908 - 9
Drumshanbo Irish Gunpowder - 12
Hendrick's - 9.5
Nolet's - 9
Tanqueray - 8
The Botanist - 11
Uncle Val's Botanical - 13

RUM

Bacardi White - 7
Captain Morgan Spiced - 8
Kraken Black - 8
Malibu - 7.5
Pampero Aniversario - 9

Ron Zacapa '23' - 9.5

TEQUILA

Don Julio Anejo - 14
Don Julio Barrel-aged Reposado - 14
Don Julio Blanco - 13
Cazadores Reposado - 8.5
Casa Noble Xtra Anejo - 30
Casamigos Anejo - 15
Casamigos Blanco - 12
Casamigos Mezcal - 20
Casamigos Reposado - 13
Espolon Bourbon Barrel-aged Anejo - 12
Herradura Ultra Anejo - 19
Montelobos Mezcal - 12.5
Nuestra Soledad Mezcal - 11
Patron Estate - 24
Patron Silver - 12
Sauza Hornitos Reposado - 8.5
Tres Comas - 8

AMARI

Aperol
Averna
Campari
Cynar
Fernet Branca
Ramazotti

