

PAT O'HARA BREWING CO.



APPETIZERS

BACON WRAPPED GRILLED SHRIMP \$10.95

4 Large Shrimp Marinated in our Special Teriyaki Sauce and Grilled to Perfection then Misted with Fresh Lime Juice.

SMOKED WINGS \$9.95

6 Wings Rubbed with House Seasonings & Slow Smoked Then Tossed in Our Citrus Honey Glaze. Your Choice of 1 Sauce - Mild, Medium, Hot, Ranch or Bleu Cheese. Extra Sauce .50

FRIED WINGS \$9.95

6 Lightly Breaded and Deep Fried Wings for a Crispy Treat. Your Choice of 1 Sauce - Mild, Medium, Hot, Ranch or Bleu Cheese. Extra Sauce .50

BLUE SHELL MUSSELS \$11.95

One Pound Steamed in White Wine Garlic Citrus Reduction. Tossed with Fire-Roasted Bell Peppers & Onions. Served with Garlic Toast.

IRISH EGGROLLS \$9.95

3 Eggrolls Stuffed with our Smoked Corned Beef, Provolone Cheese, Garlic, Cabbage & Carrots. Served with our Stout 1000 Island for Dipping.

FRIED CHEESE STICKS \$5.95

Pepper Jack Cheese Hand Battered in Our Beer Batter and Deep Fried. Served with Our Home Made Ranch Dressing.



ENTREES

SHEPHERD'S PIE \$12.95

An Old Irish Classic. Ground Beef, Peas, Carrots, Corn & Special Sauce, topped with Our Colcannon Potatoes, Cheddar Cheese and Green Onion. House Salad Included.

FISH & CHIPS \$12.95

3 Piece Portion of Atlantic Cod Hand Dipped in our Amber Beer Batter and Perfectly Fried. Served with Our Hand Cut Steak Fries & Creamy Coleslaw.

CHICKEN PICATTA \$15.95

Two Pan Seared Chicken Breasts with a Lemon Caper Butter Sauce. Served over Our Colcannon Potatoes with Our Vegetable of the Day. Add House Salad \$2.95

FLAT IRON STEAK \$19.95

8oz Steak Grilled to Your Liking and Served with Steamed Red Potatoes & Our Vegetable of the Day. Add Grilled Onions and/or Mushrooms - \$1.00 each Add House Salad \$2.95

IRISH BANGERS \$12.95

Genuine Irish Bangers over Our Colcannon Potatoes Topped with Homemade Pork Gravy & Finished with Green Onion. Served with Garlic Toast & House Salad.



SANDWICHES

CHOICE OF ONE SIDE:

Hand Cut Steak Fries, Potato Salad, Creamy Coleslaw or Chili

Add Black & Tan Onion Rings \$1.95

THE IRISH \$12.95

Slow Smoked Corned Beef Topped with Apple Cider Slaw, Provolone and Our Homemade Stout 1000 Island on a Marbled Rye Roll.

PHILLY CHEESESTEAK \$12.95

6oz Slow Roasted Prime Rib Thinly Sliced Topped with Grilled Bell Peppers & Onions with Melted Provolone on Hoagie Roll

GRILLED BRATWURST \$9.95

Fresh Brat Marinated in Our Amber Beer.
Choice of Grilled Saurkraut and/or Grilled Onion.

CLUB \$11.95

The Classic Triple Decker on Sourdough or Wheat Bread Layered with Ham, Bacon, Turkey, Swiss, Cheddar Cheese, Lettuce, Tomato & Mayo.

BBQ PULLED PORK \$9.95

Our Pork Roast is Seasoned and Perfectly Smoked until Tender then Topped with Our Homemade BBQ Sauce on a Ciabatta Bun.

SPICY CHICKEN \$11.95

Hand Breaded Chicken Breast, Tossed in Buffalo Sauce & Served on Grilled Sourdough with Bacon, Cheddar, Swiss, Lettuce, Tomato & Ranch Dressing. Also Offered as Wrap.

CHEESEBURGER \$11.95

Half Pound Choice Angus Burger Grilled to Your Liking with Your Choice of Cheese - Cheddar, American, Provolone, Swiss or Pepperjack.

Add: Bacon \$1.50, Mushrooms .75, Jalapenos .75, Sautéed Onions .75

STEAK SANDWICH \$13.95

Flat Iron Steak Grilled to Your Liking, Topped with Pepper Jack Cheese, Lettuce, Tomato and Our Home Made Stout 1000 Island Dressing on a Hoagie Roll.



VEGETARIAN

CHOICE OF SIDES AS ABOVE

VEGGIE WRAP \$9.95

Spring Mix, Cucumbers, Tomatoes, Red Onion & Roasted Red Peppers Tossed in Italian Dressing & Wrapped in Sun Dried Basil Wrap with Your Choice of Cheese - Cheddar, American, Provolone, Swiss or Pepperjack.

VEGGIE BURGER \$10.95

Incredibly Delicious Veggie Burger with Pickles, Onions, Lettuce, Tomato & Your Choice of Cheese - Cheddar, American, Provolone, Swiss or Pepperjack.

Add Mushrooms .75

Add Jalapenos .75

Add Sautéed Onions .75



O’HARA’S SALADS

CHEF SALAD \$11.95

Pat O’Hara’s Special Blend of Fresh Greens with Generous amounts of Smoked Ham, Turkey, Honey Cured Bacon, Cheddar, Swiss, Hard Boiled Egg, Grape tomatoes, Cucumbers & Red Onion.

STEAK SALAD \$13.95

Flat Iron Steak Grilled to your Liking & Sliced on Top of Our Pat O’Hara's Special Blend of Fresh Greens with Cherry Tomatoes, Grilled Onions, Cucumber & Cheddar Cheese. Served with Garlic Toast.

PAT O’HARA’S HOUSE SALAD \$3.95

Pat O’Hara's Special Blend of Fresh Greens with Grape tomatoes, Cucumber, Onions, & Carrots.

HOMEMADE SPECIALLY CRAFTED DRESSINGS	GREAT TASTING CLASSIC DRESSINGS SURE TO PLEASE
RANCH BLEU CHEESE CUCUMBER DILL STOUT 1000 ISLAND	HONEY MUSTARD GOLDEN ITALIAN BALSAMIC VINIAGRETTE



A la Carte

	Single	Basket
Hand Cut Steak Fries	\$2.95	\$6.95
Black & Tan Onion Rings	\$3.95	\$7.95
Homemade Potato salad	\$2.95	
Homemade Creamy Coleslaw	\$2.95	
Homemade Chili Cup \$3.95/Bowl	\$6.95	

B EVERAGES

\$1.75
Free Refills

- Coca-Cola
- Diet Coke
- Sprite
- Lemonade
- Fresh Brewed Ice Tea
- Coffee
- Hot Tea

Parties of 6 or more - No Separate Checks Please
Credit Cards - Minimum \$10

*Eating Raw or Undercooked Meat can increase Your Risk of Foodborne Illness



**WILLIAM F. CODY "BUFFALO BILL GREETES PAT O'HARA ON 12TH STREET, CODY
-CIRCA 1914**

Wyoming history records little of Pat O'Hara. It is thought that Pat came to the Cody area around 1850. He was a trapper for the American Fur Company, did some prospecting, and headquartered on what is now named Pat O' Hara creek. The mountain in that area is also named after Pat.

In the early winter of 1879 it is thought that Pat had vanished on what he claimed to be a visit to Fort Smith on the Big Horn River. He said the country was getting altogether too settled with civilization.

Pat did come back in 1914 to view once more the country he had loved so much in the early days. Without a doubt his old haunts had lost some of their savor for him in the presence of the fence, the plow, and cabins of the settlers.

O'Hara appeared one day in the fall of 1914 at the Hoffman ranch on Blaine creek, a tributary of Pat O'Hara creek. He was tall, thin and straight, soft spoken and shy. He was loathe to speak much of his past experiences but reminisced a little to the Hoffman family who passed on these stories.

He recalled that he had lived in a cave on Pat O' Hara creek just above where the George Heald ranch buildings were located. He had accumulated a nice assortment of pelts and was making ready to take them out one morning when as he moved the buffalo hide which served as a door for his cave, several arrows penetrated the hide. He remained in the cave until dark, and then crept away, leaving the pelts behind. Another time he and two other trappers made ready to camp. He advised the other men to leave their saddles cinched because he had noticed that the deer were running (an indication that the Indians were on the move) but they failed to heed the advice. They were just ready to eat when the Indians appeared and they had to mount their horses hurriedly and flee. One man's saddle came loose and as he tried to mount he was killed. As Pat looked back the second man's saddle turned, due to the loose cinch and he was killed. Pat alone escaped.

One time he became very ill and it was evident that he was unable to continue with his partner while they were escaping from the Indians, so he lay down to die alone. His partner shot a deer and left it beside Pat as the last kindness he could show him. The weather was hot and the meat soured. When finally he felt hungry he ate some of the tainted meat, which had a purgative effect and this, he felt, saved his life.

The next morning he prepared to leave the Hoffman ranch on his trek to Oregon which he hoped to reach. His equipment consisted of a frying pan and a coffee pot, a blanket and a slicker. The Hoffman's offered him some provisions but he would accept only some coffee.

Thanks to Jim Hoffman and family for the photo and the information on Pat O' Hara.