

I'M IRISH

BAR.BEER.BURGERS

YOUR FAVORITE
PUB IN TOWN

»I'm Irish –
kiss me.«

Denn einen Menschen
irischer Herkunft
zu küssen soll Glück
bringen.



**Try our
whiskey!
You will
fall in love.**

Was hat es mit dem St. Patrick's Day auf sich?

Warum feiern die Iren
eigentlich am 17. März und
mit ihnen die ganze Welt?

Der 17. März ist der Namens-
tag von St. Patrick, dem
Schutzhiligen Irlands. Er
wurde um 395 in Großbri-
tannien geboren und als
16-jähriger als Sklave nach
Irland verschleppt. Er konnte
fliehen, wurde Bischof und
kehrte als erster Missionar
des christlichen Glaubens
nach Irland zurück. Viele
Legenden ranken sich um
sein Leben, etwa die, dass
er die Schlangen aus Irland
vertrieb. Auch der Sham-
rock, das Kleeblatt, geht auf
seine Mission zurück und
repräsentiert die Dreifal-
tigkeit. Grün ist die Farbe
Irlands, deshalb zieht man

sich an diesem Tag grün
an, das ist patriotisch und
bringt Glück. Tut man es
nicht, darf man gezwickt
werden, das ist ein alter
irischer Brauch. Auch wir
werden diesen Tag natürlich
besonders feiern – lasst euch
überraschen.



Tägliche Angebote:
Live-Sport &
Pubstimmung

Follow us on @imirish_rosenheim

Your lucky
number
08031 4089883



	17:00	Open doors
	18:00	First round
	19:00	Burger time
	20:00	Second round
	21:00	Daily Special
	22:00	Shots? Great idea!
	23:00	Goodnight cocktail
	24:00	Sleep tight

I'M
IRISH

»TO GO«

Mehrweg, Pfand **2.00**

Einweg **0.50**

Bring deine eigene Schale **0.00**
& rette den Planeten



SALAD

Lovely Goat 13.80

Grilled goat cheese, honey, walnut crunch & williams pear w/ mixed seasonal salads, tomatoes, bell peppers, carrots, cucumber & raspberry-tomato dressing + texas toast

Crunchy Chicken 13.90

Chicken in a cornflakes-crust, sweet-chili-dip, mango salsa & roasted peanuts w/ mixed seasonal salads, tomatoes, bell peppers, carrots, cucumber & raspberry-tomato dressing + texas toast

Vegan Bowl 14.20

mango salsa, guacamole, falafel, beetroot w/ mixed seasonal salads, tomatoes, antipasti, cucumber & raspberry-tomato dressing + texas toast

Small side salad 4.20

Large mixed salad 7.90



BARFOOD

Smoked Chicken Wings

(choose spicy or BBQ)

10 pieces	9.50
20 pieces	17.20

Loaded Fries

Pulled Pork Cheese fries	13.20
Jalapeño Cheese fries	9.80
Truffle parmesano fries	9.80

w/ sweetpotato fries +2.00

Fish & Chips 12.80

Beer battered fish filets & french fries w/ ranch sauce + lemon wedge

Club Sandwich 12.50

Grilled chicken breast, bacon, ham, lettuce, tomatoes, onions, pickles & whiskey sauce on Texas toast

Veggie Club 12.20

Grilled Jackfruit patty, goat cheese, lettuce, tomatoes, onions, pickles & whiskey sauce on Texas toast

John's loaded Nachos

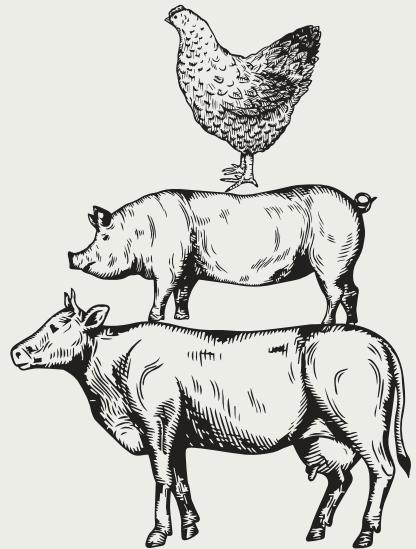
Tortilla chips, cheddar cheese, guacamole & salsa w/ onions	8.30
w/ pulled pork & BBQ sauce	9.90

The Quesadilla 11.90

Grilled vegetable Quesadilla, corn on the cob w/ guacamole & salsa

CLASSIC BBQ

Choose one, two, three or four different kinds of meat



ST. LOUIS CUT RIBS

Full cut – full meat
pork ribs, smoked fall-off-the-bone-tender

BEEF BRISKET

Low and slow smoke
Texas Hill Country style
Bavarian Beef

GRILLED CHICKEN BREAST

marinated in our
own blend
of herbs and spices

PULLED PORK

North Carolina style
smoked barbecue
pork shoulder



Each served with:

cole slaw, Texas garlic toast, jalapeños, pickles & homemade BBQ sauce

one
meat
13.90

two
meats
17.00

three
meats
20.50

four
meats
23.90

200g
local beef
from
Metzgerei
Hilger



BURGER

The Mexican 14.60

Beef, tortilla chips, jalapeños, guacamole, pepper Jack cheese, lettuce, tomatoes, pickles, onions, burger sauce & salsa

The Antipasti 12.80

Beef, grilled antipasti, parmesan, chimichurri, lettuce, tomatoes, pickles, onions & ranch sauce

The Big Bobby 17.50

Double beef, cheddar & pepper jack cheese, lettuce, tomatoes, pickles, onions, jalapeños & burger + whiskey sauce

The Parmigiano Truffle 13.60

Beef, truffle mayo, parmesan, grilled ham & tomatoes, lettuce, tomatoes, pickles & herb ranch sauce

The Classic 10.80

Beef, lettuce, tomatoes, onions, pickles & burger sauce

The Red River 13.10

Vegan red quinoa & beets patty, hemp seeds, fried onions, guacamole, lettuce, tomatoes, pickles & pink hummus sauce

The Sweet Pumpkin 12.70

Sweetpotato-pumpkin patty, spinach & parmesan, grilled onions, lettuce, tomatoes, pickles & herb ranch sauce

The Green Oat 12.80

Spinach-falafel patty, oat flakes, gouda, fried egg, lettuce, tomatoes, pickles & herb ranch sauce

The Plant Based 13.10

Jackfruit Patty, vegan cheese slice, lettuce, tomatoes, pickles, onions & BBQ sauce

The Frenchman 13.70

Beef, goat cheese, Balsamico glace, walnut crunch, lettuce, tomatoes, pickles, onions & fig mustard

The Peanut Saté 13.70

Grilled Chicken Breast, cheddar cheese,
roasted peanuts, spring onions, lettuce,
tomatoes, cucumber & Peanut-saté sauce

The Crispy Chicken... 12.80

Chicken breast in a cornflakes-crust, lettuce, tomatoes, pickles & sweet chili sauce

The Breakfast 13.40

Chicken breast in a cornflakes-crust,
maple-bacon, fried egg, lettuce, tomatoes,
pickles & honey mustard

The Dubliner 13.90

Beef, crispy bacon, cheddar cheese, lettuce, tomatoes, onions, pickles & whiskey sauce

The Pulled Pork 12.80

Smoked pulled pork, southern cole slaw, lettuce, tomatoes, pickles, onions & smoked BBQ sauce

The Mountain 15.30

Beef, mountain cheese, potato Rösti,
crispy bacon, fried onions, lettuce, tomatoes,
pickles & burger sauce

The Texas Roadhouse ... 14.90

Beef, pepper jack cheese, ham, bacon,
fried egg, onion rings, lettuce, tomatoes,
pickles & BBQ sauce

**We hand form each patty with care.
We carefully plan our production each day
to make sure that we do not prepare
too much food that we would have to waste.**



CHOOSE YOUR EXTRAS, SIDES & DIPS

EXTRAS

extra patty	4.20
crispy bacon	1.80
double cheese	1.70
farm-fresh fried egg	2.00
potato rösti	2.40

SIDES

french fries	3.90
potato wedges	3.90
sweet potato fries	4.70
pulled pork cheese fries	7.80
fried green beans	4.90
maple-bacon sweet potato fries	5.50
beer battered onion rings	5.90
jalapeño cheese fries	6.50
mac & cheese	4.60
truffle parmigiano fries	5.90
homemade cole slaw	4.90
corn on the cob	4.20
antipasti	4.50
small side salad	3.80

DIPS

truffle mayo	2.80
texas guacamole	2.30
chimichurri sauce	2.20
tomato salsa	2.00
cheddar cheese sauce	2.20
herb ranch sauce	2.00
roasted garlic hot sauce	2.00
pink hummus	2.00

I'M
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DESSERT

CHOCOLATE

LAVA CAKE 7.20

w/ Irish Whiskey vanilla
cream & walnut crumble

IRISH AFFOGATO 5.20

w/ espresso &
Irish Whiskey vanilla cream



WHISKEY

... cause no great
story started with
drinking a coffee

Ardbeg 10 6.50

Single Malt /// 10 y

Lang & rauchig. Leicht süß
mit einem Hauch Malz.

Glenlivet 12 4,90

Single Malt /// 12 y

Kräftig grasig mit tropischen Früchten,
vor allem Ananas.

Highlandpark 12 4,90

Single Malt /// 12 y

Runde, zarte Süße mit vollmundigem Malzton.

Roe & Co 3,90

Blended

Samtig mit Birnenkompott & Vanille.

Oban 8,50

Single Malt /// 14 y

Anhaltend sanft, salzig.

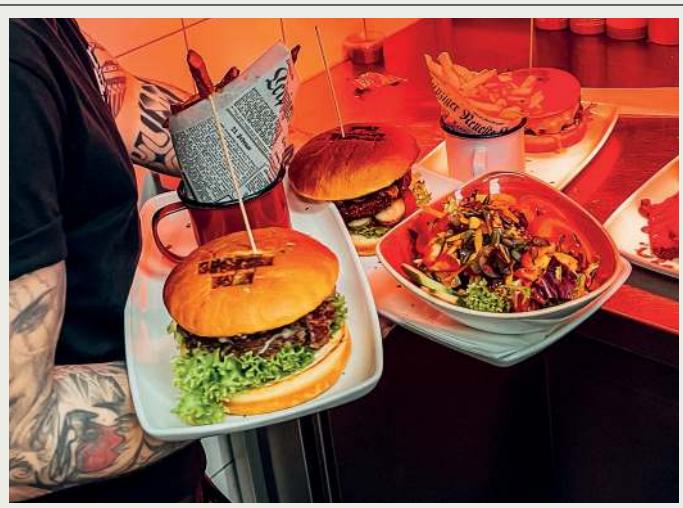
Suntory Chita 6,30

Single Grain

Crème brûlée, Honig & Kardamom
mit Rosenblüten.

**Whole Whiskey
Selection >>>**





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**THANKS
FOR YOUR
VISIT.
HAVE
A GOOD
ONE.**

