



MON-THURS 4pm-2am
FRI 3pm-2am SAT-SUN 11am-2am

FULL MENU SERVED DAILY UNTIL 11pm
LATE NIGHT MENU SERVED SUN-THU 11pm-1am
BRUNCH MENU SERVED SUNDAY FROM 11am-3pm

HAPPY HOUR
MON-FRI 4-7pm

2847 N. HENDERSON AVE.
DALLAS, TEXAS 75206
214-821-1880

www.oldmonkdallas.com

Please, no children or persons under 21 after 7pm.
18% gratuity may be added to parties of 8 or more.



All fried menu items are cooked in non-hydrogenated zero trans fat oil

FOOD MENU

STARTERS & SIDES

SILVER DOLLAR BURGERS *four mini burgers with caramelized onions and melted cheddar served with fries* \$8.50

KILLER MUSHROOMS *button & portobello mushrooms, tempura fried and served with a spicy cilantro sour cream sauce* \$6.50

CALAMARI *with spicy marinara sauce* \$5.75

FRITES *skinny fries with spicy mayo, tarragon mayo and bourbon mayo* \$2.50

STEAK CUT FRIES \$2.75

CHEESE FRIES - steak cut fries with melted cheddar \$4.75

LOADED CHEESE FRIES - cheese fries with bacon, red onion and house pickled jalapeno \$5.75

PISTACHIO FRIED CHICKEN *Buttermilk dipped chicken breast deep fried with a crispy seasoned pistachio crust; served with Strongbow cider barbecue sauce and ranch* \$7.50

CHEESE BOARDS

Individual plate served with olives, crackers and crostini \$4.75

Cheese board with 3 choices \$14.00 • *each additional item* \$3.00

Chimay Beer Cheese - rich rounded flavors, made by the Trappist monks

Gypsy Salami - peppery, with a touch of cayenne

Hot Coppa - dry cured Italian ham

Bruder Basil - smoked German cheese

Brie - mild French white

Stilton - English blue

Five Counties - five cheddars layered in one block

Saint André - French triple cream

Chevriion - tangy goat's cheese

Whiskey Cheddar - with a hint of scotch

Gruyere - Swiss, mild nutty tang

Welsh Rarebit - blend of cheddar, ale, spices and worcestershire; served warm

Red Leicester - a full flavored cheddar style whirled with a soft cream cheese

Irish smoked salmon - lox style (+\$2.00)

SOUPS & SALADS

LENTIL SOUP *vegetarian and medium spicy* cup \$2.75 bowl \$4.75

FRENCH ONION SOUP *with crouton and mozzarella* cup \$2.75 bowl \$4.75

GUINNESS BEEF STEW *tender beef simmered in Guinness stout with vegetables*
cup \$3.25 bowl \$6.50

GRILLED CHICKEN TOSSED SALAD *assorted greens, tomato, cucumber, bacon, avocado and goat cheese, tossed with fresh herb vinaigrette and topped with maple-lemon glazed chicken* \$9.00

WARM GOAT CHEESE SALAD *a tossed salad of mixed greens, olives, cornichon, cucumber, tomato and raspberry vinaigrette accompanied by crostini topped with warm Chevriion, a French goat cheese* \$8.50

SIDE SALAD *mixed greens, cucumber, tomato and goat cheese, served with your choice of dressing on the side* \$4.25

Dressings: fresh herb vinaigrette, balsamic vinaigrette, blue cheese, Russian, ranch, raspberry vinaigrette or low fat honey mustard.

PLATES

BELGIAN STYLE STEAMED MUSSELS *House specialty, a full pound of mussels steamed in Hoegaarden Belgian white ale with shallots, celery, garlic and herbs, served with bread* \$9.50
• or •
served the traditional way with skinny fries, spicy mayo & bourbon mayo (Moules Frites) \$11.00

FISH AND CHIPS *Atlantic cod in a Smithwicks ale batter served pub style with steak cut fries, malt vinegar and homemade tartar sauce* \$11.00

GERMAN PLATE *Grilled bratwurst, grilled knockwurst, red kraut & German potato salad* \$9.50

PLOUGHMAN'S LUNCH *Cup of soup, two cheeses, french bread and pickled onion* \$8.50

SANDWICHES

The following sandwiches are served with your choice of skinny fries, German potato salad, lentil soup, french onion soup, Guinness beef stew or salad.

GRILLED CHICKEN SANDWICH

Maple-lemon glazed chicken with lettuce, tomato, red onion and mayo \$8.25

CHIPOTLE-AVOCADO CHICKEN SANDWICH

Grilled chicken breast with melted monterey jack, spicy chipotle salsa and sliced avocado, with lettuce, tomato, red onion and mayo \$8.75

REUBEN

Boarshead brand pastrami, sauerkraut, melted swiss and russian dressing on marbled rye \$8.50

VEGETARIAN REUBEN

Portobello mushroom, red kraut, melted swiss and russian dressing on marbled rye \$7.75

TURKEY CLUB

Boarshead brand smoked turkey with bacon, avocado, lettuce, tomato, mayo and swiss \$8.25

ROAST BEEF SANDWICH

Served hot with caramelized onion and melted swiss, horseradish sauce and au jus \$8.25

SMOKED SALMON SANDWICH

Irish smoked salmon served cold (lox style) with cream cheese, capers, lettuce, cucumber and red onion on toasted marbled rye \$9.25

PISTACHIO FRIED CHICKEN SANDWICH

Buttermilk dipped chicken breast deep fried with a crispy seasoned pistachio crust; with lettuce, tomato, red onion, mayo and a side of cider barbecue sauce \$8.25

VEGETARIAN BURGER

Made here in the pub with lentils, bulghur wheat, leeks, mushrooms, corn and spices; with lettuce, tomato, red onion and mayo \$7.50

*** Gardenburger brand veggie burger available upon request ***
with swiss, american or cheddar \$8.50

CHEESEBURGER

1/2 lb. burger with lettuce, tomato, red onion and mayo \$6.75
with swiss, american or cheddar \$7.75

with any of the imported cheeses listed under "Cheese Boards." \$8.75

STILTON BURGER

1/2 lb. burger topped with melted stilton, a strong English blue cheese; with lettuce, tomato, red onion and mayo \$8.75

BRUDER BASIL BURGER

1/2 lb. burger topped with bruder basil, a smoked German cheese; with lettuce, tomato, red onion and mayo; pickled jalapenos on request \$8.75

MONK BURGER

1/2 lb. burger, caramelized onions, bacon and Welsh rarebit (a blend of cheddar, ale, spices and worcestershire); with lettuce, tomato, mayo and extra napkins \$8.75

BREAD PUDDING WITH IRISH WHISKEY SAUCE \$4.75

house DRINKS

MOSCOW MULE

Russian Standard vodka, ginger ale and fresh lime. Served in a cold copper mug. \$8.00

HOMEMADE SANGRIA glass \$6.00 half liter \$12.00

*red - merlot, rioja, orange, cranberry and caramelized sugar
sparkling white - sauvignon blanc, peaches, citrus & topped with cava (a Spanish sparkling wine)*

SAZERAC

originated in the French Quarter in the 1800s --

100% rye whiskey, Peychaud's bitters and a hint of absinthe, served up. \$8.00

PURPLE JESUS

Titos Texas vodka infused with blueberry, grapefruit, cherry and orange. Shaken and served up. \$8.00

DRAUGHT BEER

THREE FEATURED TAPS

please ask server or see chalkboards for details

- BELGIAN ROTATOR TAP *new releases when available or an old favorite revisited*
- ROTATOR TAP *seasonal offerings / new releases / new to market / best of craft*
- CASK CONDITIONED ALE *hand pumped, unfiltered selection from a top craft brewer*

PERMANENT DRAUGHT SELECTIONS

STELLA ARTOIS (5%)	<i>Belgium - crisp European lager</i>	\$5.00
MAREDSOUS 8 (8%)	<i>Belgium - dark, full bodied ale</i>	\$6.00
HOEGAARDEN (4.9%)	<i>Belgium - refreshing white ale</i>	\$5.00
LINDEMANS FRAMBOISE	<i>Belgium - raspberry lambic ale</i>	8oz \$7.00
CHIMAY WHITE (8%)	<i>Belgium - complex Tripel ale</i>	\$8.00
GUINNESS (4.1%)	<i>Ireland - classic dry Irish stout</i>	20oz \$5.25
HARP (4.3%)	<i>Ireland - clean tasting lager</i>	\$5.00
SMITHWICKS (5%)	<i>Ireland - mellow red ale</i>	\$5.00
FRANZISKANER (5.6%)	<i>Germany - unfiltered wheat beer</i>	\$5.00
KRONENBOURG 1664 (5%)	<i>France - medium bodied crisp lager</i>	\$5.00
FRANCONIA HEFE (5%)	<i>McKinney, TX - locally brewed wheat</i>	\$5.00
BLUE MOON (5%)	<i>Colorado - Belgian style white ale</i>	\$5.00
CRISPIN CIDER (5%)	<i>Minnesota - hard apple cider</i>	\$5.00
SIERRA NEVADA (5.6%)	<i>California - hoppy, pale ale</i>	\$5.00

ALL DRAUGHTS \$1.00 OFF DURING HAPPY HOUR - Mon-Fri 4-7pm

COMBINATIONS

BLACK AND TAN	<i>Smithwicks Ale and Guinness Stout</i>	\$5.00
HALF AND HALF	<i>Harp Lager and Guinness Stout</i>	\$5.00
SNAKEBITE	<i>Harp Lager and Crispin Cider</i>	\$5.00
BLACK VELVET	<i>Crispin Cider and Guinness</i>	\$5.00
PRIESTS COLLAR	<i>Crispin Cider with a Guinness float</i>	\$5.00
PEARAMASOUS	<i>Crispin Cider and Maredsous</i>	\$6.00
BLACK WIDOW	<i>Crispin Cider, Hoegaarden and a splash of black currant</i>	\$5.00
CHOCOLATE TRUFFLE	<i>Young's Double Chocolate Stout blended with a little Lindemans Framboise</i>	\$6.00

BEER COCKTAILS

SUMMER BEER	<i>vodka, Blue Moon and lemonade over ice</i>	\$6.00
DUBLIN RUM	<i>Sailor Jerry spiced rum, coke and a generous float of Guinness over ice</i>	\$7.00
RED CIDER	<i>homemade sangria mixed with Crispin apple cider over ice in a pint glass</i>	\$6.00

CIDERS

CRISPIN CIDER ON DRAUGHT (5%)	pint	\$5.00
ACE PEAR CIDER (5%)	12oz	\$4.25
DRY BLACKTHORN (6%)	pint	\$5.00
SAMUEL SMITH ORGANIC CIDER (5%)	18oz	\$8.50
STRONGBOW (5%)	17oz	\$5.00
WOODCHUCK DARK & DRY (5%)	12oz	\$4.25
WOODCHUCK GRANNY SMITH (5%)	12oz	\$4.25

PLEASE ASK TO SEE OUR LIST OF IRISH & SCOTCH WHISKEYS.

JOIN OUR MAILING LIST AT OLDMONKDALLAS.COM, OR ASK FOR A MAILER CARD.

OLD MONK GIFT CARDS AVAILABLE.

BOTTLED BEER

*We strive to offer the best available and hard to find beers.
Please forgive us if your selection is unavailable.
Please check chalkboards or ask server for additional selections.*

BELGIUM

Affligem Blond (7%)	12oz	\$5.00
Affligem Dubbel (7%)	750ml	\$17.00
Blanche de Bruxelles (5%)	12oz	\$4.25
Chimay Red (7%)	12oz	\$8.00
Chimay Red (7%)	750ml	\$17.00
Chimay Grand Reserve (9%)	12oz	\$9.00
Chimay Grand Reserve (9%)	750ml	\$18.00
Chimay Grand Reserve (9%)	1.5L	\$45.00
Chouffe Houblon (9%)	750ml	\$17.00
DeKoninck (5%)	12oz	\$5.50
Delirium Nocturnum (8.5%) ...when available	12oz	\$9.00
Delirium Tremens (9%) ...when available	12oz	\$9.00
Duchesse de Bourgogne (6.2%)	12oz	\$9.00
Duvel (8.5%)	12oz	\$8.00
Duvel (8.5%)	750ml	\$17.00
Hopus (8.3%)	12oz	\$8.00
La Chouffe (8%) ...when available	750ml	\$17.00
Lefse Blonde (6.5%)	12oz	\$5.00
Lindemans - Cassis, Gueuze, Kriek, Peche, Framboise (4%)	12oz	\$12.00
Malheur 10 (10%)	12oz	\$8.00
Maredsous 6 (6%)	750ml	\$17.00
Maredsous 10 (10%)	12oz	\$8.00
Mc Chouffe (8.5%) ...when available	750ml	\$17.00
Orval (6.9%)	12oz	\$9.00
Saison Dupont (6.5%)	750ml	\$17.00
St. Bernardus Prior 8 (8%)	12oz	\$9.00
Tripel Karmeliet (8%)	12oz	\$8.00
Tripel Karmeliet (8%)	750ml	\$17.00
Westmalle Dubbel (7%) ...when available	12oz	\$9.00
Westmalle Tripel (9.5%) ...when available	12oz	\$9.00

GERMANY

Erdinger Hefe-Weisse (5.3%)	16oz	\$6.00
Franziskaner Dunkel-Weisse (5.5%)	16oz	\$6.00
Julius Echter Dunkel-Weisse (5.5%)	16oz	\$6.00
Julius Echter Hefe-Weisse (5.5%)	16oz	\$6.00
Paulaner Oktoberfest (6%)	16oz	\$6.00
Paulaner Salvator (7.5%)	16oz	\$6.00
Paulaner Thomasbrau (non-alc)	16oz	\$4.00
Pinkus Organic Hefe-Weisse (5.1%)	16oz	\$6.50
Schneider Aventinus (8%)	16oz	\$8.00
Spaten Premium Lager (5.2%)	12oz	\$4.25
Weihenstephan Kristall Weiss (5.4%)	16oz	\$6.00

HOLLAND

Amstel Light (4%)	12oz	\$4.25
Grolsch (5%)	16oz	\$5.50
Heineken (5%)	12oz	\$4.25
Konings Hoeven Dubbel (7%)	12oz	\$7.50
Konings Hoeven Quadrupel (10%)	12oz	\$9.00



GREAT BRITAIN

Belhaven Scottish Ale (5.2%)	16oz	\$6.00
Boddingtons Pub Draught (4.7%)	16oz	\$5.00
Fuller's 1845 (6.3%)	18oz	\$7.00
Fuller's ESB (6.5%)	18oz	\$7.00
Monty Python's Holy Ale (5.2%)	12oz	\$5.00
Newcastle (4.7%)	12oz	\$4.25
St. Peter's Cream Stout (6.5%)	17oz	\$7.00
Samuel Smith IPA (5%)	18oz	\$7.00
Samuel Smith Oatmeal Stout (5%)	18oz	\$7.00
Samuel Smith Taddy Porter (5%)	18oz	\$7.00
Wells Banana Bread (5.2%)	17oz	\$7.00
Young's Double Chocolate Stout (5%)	16oz	\$5.00

UNITED STATES

Anchor Steam (4.9%)	<i>California</i>	12oz	\$4.25
Breckenridge Avalanche (5.4%)	<i>Colorado</i>	12oz	\$4.25
Brooklyn Lager (5.2%)	<i>New York</i>	12oz	\$4.25
Dogfish Head 90 Minute IPA (9%)	<i>Delaware</i>	12oz	\$5.00
Fat Tire (5.3%)	<i>Colorado</i>	22oz	\$6.00
Firemans #4 (5.3%)	<i>Texas</i>	12oz	\$4.25
Magic Hat #9 (5.1%)	<i>Vermont</i>	12oz	\$4.25
Old Chub (8%)	<i>Colorado</i>	12oz	\$4.25
PBR (4.7%)	<i>Wisconsin</i>	12oz	\$3.00
Pyramid Apricot (5.1%)	<i>Oregon</i>	12oz	\$4.25
Sam Adams (4.8%)	<i>Massachusetts</i>	12oz	\$4.25
Stone IPA (6.9%)	<i>California</i>	12oz	\$4.25
Coors Light, Miller Lite, Bud, Bud Light, Shiner Bock, Michelob Ultra			\$3.75

MISCELLANEOUS

Don De Dieu (9%)	<i>Canada</i>	12oz	\$6.00
La Fin Du Monde (9%)	<i>Canada</i>	12oz	\$6.00
Maudite (8%)	<i>Canada</i>	12oz	\$6.00
Trois Pistoles (9%)	<i>Canada</i>	12oz	\$6.00
Czechvar (5%)	<i>Czech Republic</i>	12oz	\$4.25
Pilsner Urquell (4.5%)	<i>Czech Republic</i>	12oz	\$4.25
Carlsberg (5%)	<i>Denmark</i>	12oz	\$4.25
Murphy's Stout (4.3%)	<i>Ireland</i>	17oz	\$5.00
Red Stripe (4.7%)	<i>Jamaica</i>	12oz	\$4.25
Corona (4.5%)	<i>Mexico</i>	12oz	\$4.25
Dos Equis Lager (4.5%)	<i>Mexico</i>	12oz	\$4.25
Tecate (4.5%)	<i>Mexico</i>	12oz	\$4.25

FROM THE GRAPE

Red Wine

Red Rock Merlot (California)	glass \$6.00	bottle \$24.00
Renwood Syrah (Sierra Foothills)	glass \$7.50	bottle \$30.00
Casa Lapostolle Cabernet (Chile)	glass \$8.00	bottle \$32.00
Mark West Pinot Noir (California)	glass \$8.50	bottle \$34.00
Concannon Pinot Noir (Central Coast)	glass \$10.00	bottle \$40.00
Merryvale Starmont Cabernet (Napa)	half bottle only	\$20.00

White Wine

Natura Organic Chardonnay (Chile)	glass \$6.00	bottle \$24.00
Campanile Pinot Grigio (Italy)	glass \$7.50	bottle \$30.00
Sebastiani Chardonnay (Sonoma)	glass \$8.00	bottle \$32.00
Merryvale Sauvignon Blanc (Napa)	glass \$9.00	bottle \$36.00
		half bottle \$20.00

Champagne

Chandon Splits (California)	\$11.00
Piper Sonoma (California)	\$35.00
Veuve Cliquot (France)	\$85.00

