



MON-THURS 4pm-2am
FRI 11:30am-2am SAT-SUN 11am-2am

FULL MENU SERVED DAILY UNTIL 11pm
LATE NIGHT MENU SERVED SUN-THU 11pm-1am
OPEN FRIDAYS FOR LUNCH AT 11:30am
BRUNCH MENU SERVED SATURDAY & SUNDAY FROM 11am-4pm

HAPPY HOUR
MON-THU 4-7pm, FRI 3-7pm

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.
Sorry, cigar and pipe smoking prohibited.

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* \$9.50

KILLER MUSHROOMS *button & portobello mushrooms, tempura fried and served with a spicy cilantro sour cream sauce* \$7.50

CALAMARI *with zesty marinara sauce* \$6.50

FRITES *skinny fries with spicy mayo, tarragon mayo and bourbon mayo* \$4.50

STEAK CUT FRIES \$3.50

CHEESE FRIES - steak cut fries with melted cheddar \$5.50

LOADED CHEESE FRIES - cheese fries with bacon, red onion and house pickled jalapeno \$6.50

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, bread and garnish \$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) \$12.00

FISH AND CHIPS *Atlantic cod in a Smithwicks ale batter served pub style with steak cut fries, malt vinegar and homemade tartar sauce* \$12.00

GERMAN PLATE *Grilled bratwurst, grilled knockwurst, red kraut & German potato salad* \$10.50

PLOUGHMAN'S LUNCH *Cup of soup, two cheeses, french bread and pickled onion* \$9.50

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 \$8.50

CHIPOTLE-AVOCADO CHICKEN SANDWICH

Grilled chicken breast with melted monterey jack, spicy chipotle salsa and sliced avocado, with lettuce, tomato, red onion and mayo \$9.50

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 \$8.50

TURKEY CLUB

Boarshead brand smoked turkey with bacon, avocado, lettuce, tomato, mayo and swiss \$8.50

ROAST BEEF SANDWICH

Served hot with caramelized onion and melted swiss, horseradish sauce and au jus \$8.50

SMOKED SALMON SANDWICH

Irish smoked salmon served cold (lox style) with cream cheese, capers, lettuce, cucumber and red onion on toasted marbled rye \$10.50

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 \$9.50

VEGETARIAN BURGER

Made here in the pub with lentils, bulghur wheat, leeks, mushrooms, corn, cashews & spices; with lettuce, tomato, red onion and mayo \$8.50

--- Gardenburger brand veggie burger available upon request ---
with swiss, american or cheddar \$9.50

CHEESEBURGER

1/2 lb. burger with lettuce, tomato, red onion and mayo \$8.00

with swiss, american or cheddar \$9.00

with any of the imported cheeses listed under "Cheese Boards." \$10.00

STILTON BURGER

1/2 lb. burger topped with melted stilton, a strong English blue cheese; with lettuce, tomato, red onion and mayo \$10.00

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 \$10.00

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 \$10.00

----- BREAD PUDDING WITH IRISH WHISKEY SAUCE \$5.50 -----
PREMIUM VANILLA ICE CREAM, BROWNIE AND BELGIAN CHOCOLATE SAUCE \$4.75

HOUSE DRINKS

PURPLE JESUS

Titos Texas vodka infused with blueberry, grapefruit, cherry & orange. Served on the rocks. \$8.00

HOMEMADE SANGRIA

glass \$6.00 half liter \$14.00
*red - merlot, rioja, orange, cranberry & caramelized sugar
sparkling white - sauvignon blanc, peaches, citrus & topped with cava (a Spanish sparkling wine)*

BLOOD ORANGE MARGARITA

Sauza Hornitos, Cointreau, blood orange juice & fresh lime. Served on the rocks with salt. \$8.00

IRISH SAZERAC

Knappogue Castle (a dry Irish whiskey) in place of the traditional rye in this French Quarter classic, with Peychaud's bitters & a hint of Absinthe. Served on the rocks. \$8.00

PERFECT GIN & TONIC / VODKA & TONIC

Hendricks gin or Russian Standard Platinum vodka, served with an individual bottle of Fever-Tree naturally brewed tonic water from England. \$8.00

DRAUGHT BEER

THREE FEATURED TAPS

please ask server or see chalkboards for details, also updated on our website

- 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

| | | |
|------------------------|--|-------------|
| FRANCONIA HEFE (5%) | <i>McKinney, TX - locally brewed wheat</i> | \$5.00 |
| STONE IPA (6.9%) | <i>California - dry and aromatically hoppy</i> | \$5.50 |
| DUVEL SINGLE (6.8%) | <i>Belgium - lively, golden colored ale</i> | 10oz \$8.00 |
| GUINNESS (4.1%) | <i>Ireland - classic dry Irish stout</i> | 20oz \$5.50 |
| SMITHWICKS (5%) | <i>Ireland - mellow red ale</i> | \$5.00 |
| KRONENBOURG 1664 (5%) | <i>France - medium bodied crisp lager</i> | \$5.50 |
| FRANZISKANER (5.6%) | <i>Germany - unfiltered wheat beer</i> | \$5.00 |
| BLUE MOON (5%) | <i>Colorado - Belgian style white ale</i> | \$5.00 |
| STRONGBOW CIDER (5.3%) | <i>England - dry, imported, hard cider</i> | \$5.50 |
| SIERRA NEVADA (5.6%) | <i>California - hoppy, pale ale</i> | \$5.00 |
| CHIMAY WHITE (8%) | <i>Belgium - complex Tripel ale</i> | \$8.00 |
| LINDEMANS FRAMBOISE | <i>Belgium - raspberry lambic ale</i> | 8oz \$7.00 |
| HOEGAARDEN (4.9%) | <i>Belgium - refreshing white ale</i> | \$5.50 |
| STELLA ARTOIS (5%) | <i>Belgium - crisp European lager</i> | \$5.50 |
| BROOKLYN LAGER (5.2%) | <i>New York - carefully balanced amber lager</i> | \$5.00 |

ALL DRAUGHTS \$1 OFF DURING HAPPY HOUR - Mon-Thu 4-7, Fri 3-7

COMBINATIONS

| | | |
|-------------------|---|--------|
| BLACK AND TAN | <i>Smithwicks Ale and Guinness Stout</i> | \$5.00 |
| HALF AND HALF | <i>Stella and Guinness Stout</i> | \$5.00 |
| SNAKEBITE | <i>Stella and Strongbow Cider</i> | \$5.50 |
| BLACK VELVET | <i>Strongbow Cider and Guinness</i> | \$5.50 |
| PRIESTS COLLAR | <i>Strongbow Cider with a Guinness float</i> | \$5.50 |
| BLACK WIDOW | <i>Strongbow Cider, Hoegaarden and a splash of blackcurrant</i> | \$5.50 |
| 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> | \$7.00 |
| DUBLIN RUM | <i>Sailor Jerry spiced rum, coke and a generous float of Guinness over ice</i> | \$7.00 |
| RED CIDER | <i>homemade sangria with Strongbow apple cider over ice in a pint glass</i> | \$7.00 |

CIDERS

| | | |
|-----------------------------------|------|--------|
| STRONGBOW CIDER ON DRAUGHT (5.3%) | pint | \$5.50 |
| ACE PEAR CIDER (5%) | 12oz | \$4.75 |
| CRISPIN (5%) | 12oz | \$4.75 |
| DRY BLACKTHORN (6%) | 17oz | \$5.50 |
| SAMUEL SMITH ORGANIC CIDER (5%) | 18oz | \$8.50 |
| STRONGBOW (5%) | 17oz | \$5.50 |
| WOODCHUCK DARK & DRY (5%) | 12oz | \$4.75 |
| WOODCHUCK GRANNY SMITH (5%) | 12oz | \$4.75 |

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 | \$5.50 |
| Affligem Dubbel (7%) | 750ml | \$17.00 |
| Blanche de Bruxelles (5%) | 12oz | \$5.00 |
| Chimay Red (7%) | 12oz | \$9.00 |
| Chimay Red (7%) | 750ml | \$17.00 |
| Chimay Grand Reserve (9%) | 12oz | \$10.00 |
| Chimay Grand Reserve (9%) | 750ml | \$18.00 |
| Chimay Grand Reserve (9%) | 1.5L | \$45.00 |
| Chouffe Houblon (9%) | 750ml | \$17.00 |
| DeKoninck (5%) | 12oz | \$6.00 |
| Delirium Nocturnum (8.5%) <i>...when available</i> | 12oz | \$9.00 |
| Delirium Tremens (9%) <i>...when available</i> | 12oz | \$9.00 |
| Duchesse de Bourgogne (6.2%) | 12oz | \$10.00 |
| Duvel (8.5%) | 12oz | \$8.00 |
| Duvel (8.5%) | 750ml | \$17.00 |
| Kopus (8.3%) | 12oz | \$8.00 |
| La Chouffe (8%) <i>...when available</i> | 750ml | \$17.00 |
| Leffe Blonde (6.5%) | 12oz | \$5.50 |
| Lindemans - Cassis, Gueuze, Kriek, Peche, Framboise (4%) | 12oz | \$12.00 |
| Maredsous 6 (6%) | 750ml | \$17.00 |
| Maredsous 8 (8%) | 12oz | \$9.00 |
| Maredsous 10 (10%) | 12oz | \$9.00 |
| Mc Chouffe (8.5%) <i>...when available</i> | 750ml | \$17.00 |
| Orval (6.9%) | 12oz | \$10.00 |
| Saison Dupont (6.5%) | 750ml | \$17.00 |
| St. Bernardus Prior 8 (8%) | 12oz | \$9.00 |
| Tripel Karmeliet (8%) | 12oz | \$9.00 |
| Tripel Karmeliet (8%) | 750ml | \$17.00 |
| Westmalle Dubbel (7%) <i>...when available</i> | 12oz | \$10.00 |
| Westmalle Tripel (9.5%) <i>...when available</i> | 12oz | \$10.00 |

HOLLAND

| | | |
|-------------------|------|--------|
| Amstel Light (4%) | 12oz | \$4.50 |
| Grolsch (5%) | 16oz | \$5.50 |
| Heineken (5%) | 12oz | \$4.50 |

GREAT BRITAIN

| | | |
|---|------|--------|
| Belhaven Scottish Ale (5.2%) | 16oz | \$6.50 |
| Boddingtons Pub Draught (4.7%) | 16oz | \$5.50 |
| Fuller's 1845 (6.3%) <i>...when available</i> | 18oz | \$8.00 |
| Fuller's ESB (6.5%) <i>...when available</i> | 18oz | \$7.00 |
| Monty Python's Holy Ale (5.2%) | 12oz | \$5.00 |
| Newcastle (4.7%) | 12oz | \$4.75 |
| St. Peter's Cream Stout (6.5%) | 17oz | \$7.50 |
| Samuel Smith IPA (5%) | 18oz | \$7.50 |
| Samuel Smith Oatmeal Stout (5%) | 18oz | \$7.50 |
| Samuel Smith Taddy Porter (5%) | 18oz | \$7.50 |
| Wells Banana Bread (5.2%) | 17oz | \$7.50 |
| Young's Double Chocolate Stout (5%) | 16oz | \$5.50 |



GERMANY

| | | |
|-------------------------------------|------|--------|
| Erdinger Hefe-Weisse (5.3%) | 16oz | \$6.25 |
| Franziskaner Dunkel-Weisse (5.5%) | 16oz | \$6.25 |
| Julius Echter Dunkel-Weisse (5.5%) | 16oz | \$6.25 |
| Julius Echter Hefe-Weisse (5.5%) | 16oz | \$6.25 |
| Paulaner Oktoberfest (6%) | 12oz | \$4.25 |
| Paulaner Salvator (7.5%) | 16oz | \$6.25 |
| Paulaner Thomasbrau (non-alc) | 16oz | \$4.50 |
| Pinkus Organic Hefe-Weisse (5.1%) | 16oz | \$6.50 |
| Schneider Aventinus (8%) | 16oz | \$8.00 |
| Spaten Premium Lager (5.2%) | 12oz | \$4.75 |
| Weihenstephan Kristall Weiss (5.4%) | 16oz | \$6.25 |

UNITED STATES

| | | | |
|---|----------------------|----------|--------|
| Anchor Steam (4.9%) | <i>California</i> | 12oz | \$4.50 |
| Breckenridge Avalanche (5.4%) | <i>Colorado</i> | 12oz | \$4.75 |
| Breckenridge 471 Small Batch IPA (9.2%) | <i>Colorado</i> | 12oz | \$6.00 |
| Deschutes Inversion IPA (6.8%) | <i>Oregon</i> | 12oz | \$4.75 |
| Dogfish Head 90 Minute IPA (9%) | <i>Delaware</i> | 12oz | \$5.00 |
| Fat Tire (5.3%) | <i>Colorado</i> | 22oz | \$7.00 |
| Firemans #4 (5.3%) | <i>Texas</i> | 12oz | \$4.75 |
| Harpoon Leviathan Imperial IPA (10%) | <i>Massachusetts</i> | 12oz | \$6.00 |
| Lagunitas IPA (6.2%) | <i>California</i> | 12oz | \$4.75 |
| Left Hand 400lb Monkey (7%) | <i>Colorado</i> | 12oz | \$4.75 |
| Magic Hat #9 (5.1%) | <i>Vermont</i> | 12oz | \$4.75 |
| Old Chub (8%) | <i>Colorado</i> | 12oz | \$4.75 |
| PBR (5%) | <i>Wisconsin</i> | 12oz can | \$3.00 |
| Pyramid Apricot (5.1%) | <i>Washington</i> | 12oz | \$4.75 |
| Sam Adams (4.8%) | <i>Massachusetts</i> | 12oz | \$4.75 |
| Coors Light, Miller Lite, Bud, Bud Light, Shiner Bock, Michelob Ultra | | | \$4.00 |

MISCELLANEOUS

| | | | |
|------------------------|-----------------------|------|--------|
| Don De Dieu (9%) | <i>Canada</i> | 12oz | \$7.00 |
| La Fin Du Monde (9%) | <i>Canada</i> | 12oz | \$7.00 |
| Maudite (8%) | <i>Canada</i> | 12oz | \$7.00 |
| Trois Pistoles (9%) | <i>Canada</i> | 12oz | \$7.00 |
| Czechvar (5%) | <i>Czech Republic</i> | 12oz | \$4.75 |
| Pilsner Urquell (4.5%) | <i>Czech Republic</i> | 12oz | \$4.75 |
| Carlsberg (5%) | <i>Denmark</i> | 12oz | \$4.50 |
| Murphy's Stout (4.3%) | <i>Ireland</i> | 17oz | \$5.50 |
| Red Stripe (4.7%) | <i>Jamaica</i> | 12oz | \$4.50 |
| Corona (4.5%) | <i>Mexico</i> | 12oz | \$4.50 |
| Dos Equis Lager (4.5%) | <i>Mexico</i> | 12oz | \$4.50 |
| Tecate (4.5%) | <i>Mexico</i> | 12oz | \$3.75 |

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 |
| Geyser Peak Chardonnay (Alexander Valley) | 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 |

