



"THE MAHONY PUB FOOD"  
- A UNIQUE FUSION OF  
GLOBAL PUB CUISINE

DINNER SERVED  
MONDAY - THURSDAY 4PM - 10PM  
FRIDAY - SATURDAY 4PM - 11PM



## SOUPS

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| <b>TUSCAN WHITE BEAN</b>                                       | <b>6</b>            |
| SHRIMP, PANCETTA, SQUASH, DICED TOMATO & HERBS                 |                     |
| <b>ASIAN NOODLE</b>                                            | <b>6</b>            |
| CHICKEN, SHIITAKE MUSHROOM, BEAN SPROUTS, GINGER, BASIL & LIME |                     |
| <b>PUB SOUP OF THE DAY</b>                                     | <b>PRICED DAILY</b> |
| CLASSIC PUB SELECTIONS FROM AROUND THE GLOBE                   |                     |



## SALADS

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| <b>PUB</b>                                                                                                                                 | <b>9</b>  |
| ROASTED BEETS, ARUGULA, RED ONION, WALNUTS, BLUE CHEESE, CARROT, TOMATO WITH A CITRUS THYME VINAIGRETTE (HALF 6)                           |           |
| <b>SPINACH</b>                                                                                                                             | <b>9</b>  |
| SMOKED CHEDDAR, HARDBOILED EGG, ONION, ROASTED TOMATO AND WHITE BEANS TOSSED IN A TOMATILLO, GREEN CHILI DRESSING (HALF 6)                 |           |
| <b>CAESAR</b>                                                                                                                              | <b>9</b>  |
| CROUTONS, HOUSE MADE DRESSING AND PARMESAN (HALF 6)                                                                                        |           |
| <b>ASIAN CHICKEN</b>                                                                                                                       | <b>12</b> |
| BEAN THREAD, ARUGULA, CUCUMBER, CARROTS, ONION, PEPPERS WITH A SPICY HOISIN VINAIGRETTE                                                    |           |
| <b>MEDITERRANEAN SALMON</b>                                                                                                                | <b>14</b> |
| CHOPPED ROMAINE, SPINACH, BANANA PEPPER, FETA CHEESE, TOMATO, GARBANZO BEANS AND OLIVES TOSSED WITH A RED ONION, CAPER AND YOGURT DRESSING |           |
| <b>CHILI AND CUMIN CRUSTED STEAK SALAD</b>                                                                                                 | <b>14</b> |
| FIELD GREENS, PEPPERS, CARROTS, ONION, TOMATO, MANCHEGO CHEESE WITH AN ANCHO POBLANO DRESSING                                              |           |
| <b>GRILLED HEARTS OF ROMAINE</b>                                                                                                           | <b>14</b> |
| FRIED CALAMARI AND ZUCCHINI, TOMATO, PARMESAN, BANANA PEPPERS, PARSLEY WITH A SPICY TOMATO BASIL DRESSING                                  |           |



## STARTERS

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| <b>CREAMERY FLAT IRON SLIDER</b>                                                                                        | <b>12</b> |
| SERVED ON TEMPURA BATTERED ONION RING WITH ARUGULA, PEPPERS, AND BLUE CHEESE WITH OUR SIGNATURE A.D. MAHONY STEAK SAUCE |           |
| <b>PORK VERDE TAGOS</b>                                                                                                 | <b>11</b> |
| SLOW SIMMERED IN A TOMATILLO GREEN CHILI BROTH TOPPED WITH PICKLED CABBAGE, SALSA AND SMOKED CHEDDAR                    |           |
| <b>CHORIZO STUFFED JALAPENOS</b>                                                                                        | <b>10</b> |
| MANCHEGO CHEESE, RICE AND HERBS SERVED ON CORN BREAD CROUTONS                                                           |           |
| <b>WINGS</b>                                                                                                            | <b>12</b> |
| TRADITIONAL HOT, MEDIUM, MILD SOUTHWEST OR OUR BEATRICE BARBEQUE SERVED WITH CELERY AND CARROTS                         |           |
| <b>NORI CRUSTED SALMON</b>                                                                                              | <b>12</b> |
| MIXED VEGETABLE POTATO PANCAKE, POPCORN SHOOTS SWEET SAMBOL CREAM SAUCE                                                 |           |
| <b>MAHONY SEAFOOD COCKTAIL</b>                                                                                          | <b>12</b> |
| CHILLED SHRIMP, CALAMARI, WHITE ANCHOVY, PICKLED CABBAGE, ROASTED JALAPENO, LIME AND CILANTRO                           |           |
| <b>THE PUB STEAMED CLAMS</b>                                                                                            | <b>13</b> |
| BOK CHOY, SHIITAKE MUSHROOM, RICE NOODLES, GREEN ONION WITH A LEMON GRASS CILANTRO BROTH                                |           |



## BURGERS

- BURGERS AND SANDWICHES ARE ACCOMPANIED WITH HOUSE SALAD AND A PICKLE
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| <b>THE PUB BURGER</b>                                                                                                                                       | <b>12</b> |
| LETTUCE, TOMATO, ONION AND CHOICE OF CHEESE                                                                                                                 |           |
| <b>THE MAHONY BURGER</b>                                                                                                                                    | <b>13</b> |
| COMBINATION OF LEAN GROUND BEEF AND CORNED BEEF TOPPED WITH HOUSE MADE KRAUT, PICKLE, RED ONION, EMMENTAL CHEESE, SPICY MUSTARD ON A MARBLE RYE KAISER ROLL |           |
| <b>THE CREAMERY BURGER</b>                                                                                                                                  | <b>13</b> |
| HAM, BACON, CHEDDAR, SAUTÉED ONION, PICKLE AND TOMATO ON A HOUSE MADE PRETZEL BUN                                                                           |           |



## ENTREES

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| <b>CHICKEN, EGGPLANT AND SCALLOP PARMESAN TRIO</b>                                                         | <b>26</b> |
| MARINARA, FRESH MOZZARELLA, CAPONATA AND AGED PROVOLONE, PESTO, FONTINA CHEESE AND BROCOLINI               |           |
| <b>SAUTÉED SHRIMP</b>                                                                                      | <b>29</b> |
| LEMON PANCETTA RISOTTO AND ASPARAGUS                                                                       |           |
| <b>OVEN ROASTED CHICKEN BREAST</b>                                                                         | <b>24</b> |
| STUFFED WITH SUN DRIED TOMATO, ROASTED PEPPERS AND AGED PROVOLONE SERVED WITH SPINACH AND ROASTED POTATOES |           |
| <b>SEAFOOD STEW</b>                                                                                        | <b>30</b> |
| SHRIMP, SCALLOP, SALMON AND CLAMS SIMMERED IN CILANTRO, COCONUT LIME BROTH SERVED WITH HERBED BROWN RICE   |           |
| <b>MARINATED PORK TENDERLOIN</b>                                                                           | <b>26</b> |
| LIGHTLY POUNDED SERVED WITH SAUTÉED ARUGULA AND SPINACH TOPPED WITH MUSHROOMS AND POBLANO CREAM            |           |
| <b>BRAISED BEEF SHORT RIBS</b>                                                                             | <b>30</b> |
| SLOW SIMMERED IN A RED WINE ADOBE BROTH, YUKON GOLD POTATOES AND FRESH VEGETABLES                          |           |
| <b>HOISIN GLAZED SALMON FILLET</b>                                                                         | <b>29</b> |
| STIR FRY VEGETABLES, BEAN THREAD, PEANUTS AND CRUSHED CHILIES                                              |           |
| <b>DRY RUBBED SEA SCALLOPS</b>                                                                             | <b>30</b> |
| SOY AND GINGER BOK CHOY, PEPPERS, ONION, SHIITAKE MUSHROOM AND SPICES                                      |           |



## BURRITOS

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| <b>PORK VERDE</b>                                                                                                                    | <b>11</b> |
| SLOW SIMMERED WITH GREEN CHILIES AND TOMATILLO, FILLED WITH PICKLED CABBAGE, RICE, BEANS, CHEESE, SOUR CREAM AND FRESH SALSA         |           |
| <b>SHREDDED BEEF COLORADO</b>                                                                                                        | <b>11</b> |
| SLOW SIMMERED WITH TOMATO, HERBS AND RED CHILI FILLED WITH PICKLED CABBAGE, BEANS, RICE, CHEESE, SOUR CREAM AND FRESH SALSA          |           |
| <b>CHICKEN</b>                                                                                                                       | <b>11</b> |
| SLOW SIMMERED WITH ENCHILADA SAUCE, LIME, CILANTRO AND SPICES FILLED WITH PICKLED CABBAGE, BEANS, RICE, CHEESE, SOUR CREAM AND SALSA |           |