

BRUNCH MENU

COCKTAILS

MIMOSA

Chloe Prosecco mixed with fresh squeezed OJ 8

TAVERN BLOODY

Absolut Peppar Vodka mixed with our secret house Bloody Mary mix 9

IRISH COFFEE

Fresh brewed Zeke's Coffee, Proper 12 Irish Whiskey, sugar, and whipped cream 11

CRUSHES

Orange, Grapefruit, Watermelon 9



ON THE SIDE

| | |
|----------------|---|
| Bangers | 6 |
| Rashers | 6 |
| Bacon | 4 |
| Turkey Sausage | 4 |
| Pork Sausage | 4 |
| Toast | 2 |
| English Muffin | 2 |
| Fresh Fruit | 4 |

EGGS YOUR WAY

Three eggs any style served with breakfast potatoes. Served with your choice of toast 12

SLAINTE BREAKFAST SANDWICH

Bangers, rashers, fried egg, and cheddar cheese on white toast. Served with breakfast potatoes 12

BLUEBERRY PANCAKES

Buttermilk pancakes with fresh blueberries. Topped with powdered sugar and whipped cream. Served with fresh fruit 13

BREAKFAST SKILLET

Breakfast potatoes topped with shredded cheese, crispy bacon, sautéed peppers and onions, fried eggs, and scallions 14

MORNING MacGUINNESS

Our house specialty burger with bacon and cheddar cheese topped with an over easy egg. Served with breakfast potatoes 15

TAVERN OMELET

Lump crabmeat, baby spinach, tomato, onion and jalapeno jack cheese. Topped with Old Bay. Served with breakfast potatoes 18

BREAKFAST CROISSANT

Two eggs cooked any style, cheddar cheese, and your choice of meat. Served with breakfast potatoes 13

TRADITIONAL IRISH BREAKFAST

Black and white pudding, rashers, bangers, eggs, mushrooms, tomatoes and beans 15

PUB OMELET

Sliced corned beef, sautéed peppers and onions, shredded jack and cheddar cheese. Served with breakfast potatoes 14

CORNED BEEF HASH

House corned beef, potatoes, bell peppers, and sautéed onions. Topped with two eggs, any style 14

WHITE WINES

- Pinot Grigio**
Capolsado, Veneto, Italy 8/30
- Sauvignon Blanc**
Benziger, North Coast, California 8/30
13 Celsius
Marlborough, New Zealand 10/38
Kim Crawford,
Marlborough, New Zealand 12/42
- Riesling**
Kung Fu Girl, Washington 8/30
- Chardonnay**
Benziger, Sonoma, California 8/30
Imagery, Sonoma, California 10/38
- Rose**
Vanderpump, Cotes de Provence,
France 12/48

RED WINES

- Pinot Noir**
Joel Gott, Santa Barbara, California 10/38
- Malbec**
Portillo, Mendoza, Argentina 8/30
- Merlot**
Benziger, California 8/30
- Cabernet Sauvignon**
Noble Vines, Lodi, California 8/30
Josh Cellars, California 10/40
B.R. Cohn, Sonoma, California 12/48

BUBBLES

- Chloe Prosecco**
Italy 9/34
- Champagne**
Veuve Cliquot, Champagne, France 89
- White Claw**
Spiked Sparkling Water, Chicago, IL 8
- Bud Light Seltzer**
Spiked Sparkling Water, 6

DRAFT BEER

- Koopers Yellow Tail Ale** by Heavy Seas
- Guinness**
- Hoegarden**
- Mic Ultra**
- Stella**
- Devil's Backbone**
- Key Brewing**
- RAR**
- Modelo**
- Open Gate Brewery**
- Sierra Nevada Seasonal**
- Loose Cannon**

COCKTAILS

- Crushes**
Orange, Grapefruit, Watermelon 9
- Sangria**
Your Choice of our Signature
White or Red Sangria 9
- Irish Mule**
Proper 12 Irish Whiskey, Ginger beer, Lime 11
- Spiked Hot Cider**
Pendleton Whisky, hot apple cider,
cinnamon sugar rim, cinnamon stick 11

NON-ALCOHOLIC

- Saranac Root Beer** 3
- Aqua Pana** 4
- Pelligrino** 4
- Fresh Squeezed Juices**
Orange & Grapefruit 5
- Fresh Brewed**
Unsweetened Tea* 3.25
- Coke Products*** 3.25

*refills included



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