

P. J. O'BRIEN

IRISH PUB & RESTAURANT



HOLIDAY EVENT MENUS & CATERING

The Taste of Ireland





The P.J. O'Brien Experience

Celebrated annually for both its culinary arts and striking devotion to Old World Celtic tradition, *P.J. O'Brien* has become the downtown core's most lively and dazzling of party and dining destinations. At its heart is a faithful commitment to creating the freshest, highest quality food in the city.

P.J. O'Brien Caters To You

For a taste of Ireland at your next on or off-site Special Event, *P.J. O'Brien* has designed a diverse array of catered menu options from which to choose. Yet, our strength – what sets us apart from the competition – is our creative ability to custom-tailor our menus to fit even the most exacting of requirements at your next social or corporate catered affair.





Menu A



Pricing Per Guest

(Prices are subject to taxes and 18% party gratuity)

Two-Course Meal \$22.95

(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)

Three-Course Meal \$28.95

(Appetizer, Main Course & Dessert with Coffee or Tea)



Appetizer

(Choose 1 Soup)

Homemade Tomato Soup

Leek & Potato Soup

Salad

(Choose 2 Salads)

Salad of Mixed Greens

With fresh herb and a sherry vinaigrette

Caesar Salad

With crispy bacon and Parmesan cheese

Baby Spinach Salad

Baby spinach, oranges, oven-roasted beets, goat cheese, topped with cashew nuts in balsamic vinaigrette



Entrée

Kilkenny-Battered Haddock

Two pieces of Kilkenny-battered fish with Yukon fries and homemade tartar sauce

Beef & Guinness Stew

Guinness-braised beef with potatoes, turnips, parsnips, mushrooms, and carrots

Chicken Curry

Served with basmati rice

Ground Angus Steak Burger

Served with Yukon fries

Dublin Lamb Shank

Guinness-braised lamb shank served with champ and seasonal vegetables

Pasta

(Vegetarian)

Penne Chicken

Penne with grilled chicken, mushroom, red peppers, onions, garlic and Parmesan in a basil tomato sauce

Rosé Agnolotti

Agnolotti filled with ricotta, spinach and mushroom in a rosé sauce

Dessert

(Choose 2 Desserts)

Chocolate Torte

With a brandy-custard sauce

Bread & Butter Pudding

With a brandy-custard sauce

Homemade Apple Cake

With freshly whipped cream

Coffee or Tea

Prices & items are subject to change without notice. Taxes & gratuities are not included.



Menu B



Pricing Per Guest

(Prices are subject to taxes and 18% party gratuity)

Two-Course Meal \$25.95

(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)

Three-Course Meal \$30.95

(Appetizer, Main Course & Dessert with Coffee or Tea)

Appetizer

(Choose 1 Soup)

Homemade Tomato Soup

Cream of Mushroom Soup

Salad

(Choose 2 Salads)

Salad of Mixed Greens

With fresh herb and a sherry vinaigrette

Caesar Salad

With crispy bacon and Parmesan cheese

Baby Spinach Salad

*Baby spinach, oranges, oven-roasted beets, goat cheese,
topped with cashew nuts in balsamic vinaigrette*



Entrée

Traditional Roast Turkey

Ontario turkey, fresh vegetables, mashed potatoes, cranberry sauce, sage stuffing and turkey gravy

Chicken Curry

Served with basmati rice

Rosé Agnolotti

Agnolotti filled with ricotta, spinach and mushrooms in a rosé sauce

Blackened Tilapia Fillet

With seasonal vegetables and new potatoes with a mango salsa

Traditional Guinness Irish Stew

Guinness-braised beef with potatoes, turnips, parsnips, mushrooms, and carrots

Dublin Lamb Shank

Guinness-braised lamb shank served with champ and seasonal vegetables

Dessert

(Choose 2 Desserts)

Chocolate Torte

With a brandy-custard sauce

Homemade Apple Cake

With freshly whipped cream

Bread & Butter Pudding

With a brandy-custard sauce

Coffee or Tea



Prices & items are subject to change without notice. Taxes & gratuities are not included.



Menu C



Pricing Per Guest

(Prices are subject to taxes and 18% party gratuity)

Two-Course Meal \$29.95

(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)

Three-Course Meal \$33.95

(Appetizer, Main Course & Dessert with Coffee or Tea)

Appetizer

(Choose 1 Soup)

Cream of Tomato Soup

Cream of double-smoked bacon and potato

Salad

(Choose 2 Salads)

Salad of Mixed Greens

With fresh herb and a sherry vinaigrette

Caesar Salad

With crispy bacon and Parmesan cheese

Baby Spinach Salad

*Baby spinach, oranges, oven-roasted beets, goat cheese,
topped with cashew nuts in balsamic vinaigrette*



Entrée

Traditional Roast Turkey

Ontario turkey, fresh vegetables, mashed potatoes, cranberry sauce, sage stuffing and turkey gravy

Chicken Supreme

*Stuffed with mushrooms, spinach, goat cheese, and sun-dried tomato.
Served with fresh seasonal vegetables, and mashed potatoes*

Dublin Lamb Shank

Guinness-braised lamb shank served with champ and seasonal vegetables

Bacon-Wrapped Beef Tenderloin in a Shallot and Port Demiglaze

Served with seasonal vegetables and mashed potatoes

Grilled Atlantic Salmon Fillet

With seasonal vegetables, and new potatoes with a lemon butter & caper sauce

Rosé Agnolotti

Agnolotti filled with ricotta, spinach and mushroom in a rosé sauce

Dessert

(Choose 2 Desserts)

Chocolate Torte

With a brandy-custard sauce

Homemade Apple Cake

With freshly whipped cream

Bread & Butter Pudding

With a brandy-custard sauce

Coffee or Tea



Prices & items are subject to change without notice. Taxes & gratuities are not included.



Menu D



Pricing Per Guest

(Prices are subject to taxes and 18% party gratuity)

Two-Course Meal \$34.95

(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)

Three-Course Meal \$38.95

(Appetizer, Main Course & Dessert with Coffee or Tea)

Appetizer

(Choose 1 Soup)

Leek & Potato

Cream Of Mushroom

Roasted Butternut squash with apple

Salad

(Choose 2 Salads)

Salad of Mixed Greens

With fresh herb and a sherry vinaigrette

Caesar Salad

With crispy bacon and Parmesan cheese

Blue Cheese and Apple Salad

With mixed baby greens, blue cheese, dried cranberries, apples, grape tomatoes and walnuts in a mustard vinaigrette

Baby Spinach Salad

Baby spinach, oranges, oven-roasted beets, goat cheese, topped with cashew nuts in balsamic vinaigrette



Entrée

Traditional Roast Turkey

Ontario turkey, fresh vegetables, mashed potatoes, cranberry sauce, sage stuffing and turkey gravy

Duck Confit

With seasonal vegetables and fingerling potatoes

10 oz New York Angus Striploin Steak

With Red Wine Veal reduction sauce

*Hand-cut "AAA" Alberta beef, aged a minimum of 28 days
served with fresh daily vegetables and mashed potatoes*

Grilled Atlantic Salmon Fillet

With seasonal vegetables, and new potatoes with a lemon butter & caper sauce

Rosé Agnolotti

Agnolotti filled with ricotta, spinach and mushroom in a rosé sauce

Dublin Lamb Shank

Guinness-braised lamb shank served with champ and seasonal vegetables

Dessert

(Choose 2 Desserts)

Chocolate Torte

With a brandy-custard sauce

Homemade Apple Cake

With freshly whipped cream

Bread & Butter Pudding

With a brandy-custard sauce

Coffee or Tea



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Party Menus



We suggest ordering the desired menu per guest expected for your function, as it ensures each guest gets at least 2-3 pieces of each item listed.

A

(\$18 per guest plus taxes and 18% gratuity)

P.J.'s homemade potato crisps with chipotle mayo
Crudités: fresh vegetables served with roast garlic aioli sauce
Grilled vegetable foccacia mini pizzas
Tandoori chicken skewers with mango chutney dipping sauce
Mini Irish sausages with Guinness barbeque sauce
Vegetable spring rolls with hot and sweet soya samba dipping sauce
Mini bruschetta with feta cheese, tomatoes, black olives, garlic and basil

B

(\$22 per guest plus taxes and a 18% gratuity)

P.J.'s homemade potato crisps with chipotle mayo
Crudités: fresh vegetables served with roast garlic aioli sauce
Tandoori chicken skewers with mango chutney dipping sauce
Grilled vegetable foccacia mini pizzas
Vegetable spring rolls with hot and sweet soya samba dipping sauce
Crab cakes with homemade lemon tartar sauce
Mini Irish sausages with Guinness barbeque sauce
Mini bruschetta with feta cheese, tomatoes, black olives, garlic and basil
Chicken meatballs with a mild sauce

C

(\$26 per guest plus taxes and a 18% gratuity)

P.J.'s homemade potato crisps with chipotle mayo
Crudités: fresh vegetables served with roast garlic aioli sauce
Mini Irish cocktail sausages with Guinness barbeque sauce
Crab cakes with homemade lemon tartar sauce
Smoked salmon canapés with horseradish cream, capers and red onions
Grilled vegetable foccacia mini pizzas
Tandoori chicken skewers with mango chutney dipping sauce
Vegetable spring rolls with hot and sweet soya sambal dipping sauce
Kilkenny-battered shrimp with cocktail sauce
Mini bruschetta with feta cheese, tomatoes, black olives, garlic and basil



D

(\$30 per guest plus taxes and a 18% gratuity)

P.J.'s homemade potato crisps with chipotle mayo
Crudités: fresh vegetables served with roast garlic aioli sauce
Scallops wrapped in smoked bacon
Grilled lamb chop with Guinness mustard jus
Tandoori chicken skewers with mango chutney dipping sauce
Grilled vegetable foccacia mini pizzas
Crab cakes with homemade lemon tartar sauce
Smoked salmon canapés with horseradish cream, capers and red onions
Mini Irish cocktail sausages with Guinness barbeque sauce
Vegetable spring rolls with hot and sweet soya sambal dipping sauce
Kilkenny-battered shrimp with cocktail sauce

Additional Special Items

(Prices are Per Person)

Cheese & Grape Platter \$4.00

Antipasto Platter \$6.00

Hot Filet Mignon In Crisp Mini Rolls \$7.00

with caramelized onions, sautéed mushrooms and a selection of mustards



Prices & items are subject to change without notice. Taxes & gratuities are not included.



The Bar Menu



P.J. O'Brien's Nachos \$9.00

made with hand-cut French-fried potatoes

Served with homemade salsa, green onions, and smothered with a blend of three cheeses.

Served with sour cream.

Add guacamole \$1.50

Add chili \$3.00

Add bacon \$1.00

Add chicken \$3.00

Add beef \$3.00

Warm Homemade Potato Crisps \$5.50

With garlic mayonnaise

Curry Chips \$6.50

Fresh cut fries with homemade curry sauce

Sweet Potato Fries \$6.50

Served with chipotle aioli

Bruschetta \$7.00

With tomatoes, black olives, Parmesan, feta cheese, fresh basil & garlic

Vegetable Spring Rolls \$8.50

With plum sauce

Beer-Battered Shrimp \$9.00

With seafood cocktail sauce

Blackened Cajun Spicy Chicken Wings \$9.00

1lb of P.J.'s traditional blackened wings, served with French fries, veggie sticks and blue cheese dip

Mediterranean Vegetarian Flatbread \$7.95

Flatbread baked with pesto, roasted peppers, black olives, artichoke, and feta cheese

Tex-Mex Chicken Quesadillas \$9.00

With tomatoes, mixed peppers, Spanish onions, and mixed cheese

Build Your Own Pizza \$10.00

Tomato sauce, mozzarella and cheddar, and your choice of 3 toppings:

Jalapenos, bell peppers, mushrooms, onions, grilled chicken, Italian sausage, bacon, ground beef, sun-dried tomatoes, black olives, feta cheese, goat cheese

Additional toppings add \$1.00

Lightly Dusted Calamari \$9.50

With chipotle aioli

Guinness BBQ Baby Pork Ribs \$11.00

Served with fries

Homemade Irish Sausages \$11.00

With brown sauce

Crab Cakes \$10.00

With homemade tartar sauce

Angus Beef Sliders \$13

Your choice of blue cheese, white cheddar, or garlic mayonnaise



Crispy Chicken Sliders \$12

Southern-style crispy chicken sliders with lettuce, tomato, red onion and chipotle aioli

Ballycotton Style Fish Tacos \$9

3 flour tortillas stuffed with fish seasoned in homemade taco spices, with lettuce, tomato salsa, cilantro, and lime aioli with nacho chips and sour cream

Add guacamole \$.99

Dingle Fish Sliders \$12

Lightly battered haddock filet, served with lettuce, tomato, red onion, and homemade caper and dill aioli

Crispy Chicken Tenders \$12

5 chicken tenders served with French fries and plum sauce

Spring Rolls \$7.50

Served with a sweet chili dipping sauce

Chili Fries \$9.50

Hand Cut French Fries, Beef Chili, and melted three blend cheese

Chili \$10.95

A Bowl of beef chili with blend of three cheese, served with nacho chips and sour cream



Draught Beer Menu



As we have different items on draught in each of our rooms the list below explains to you what we offer in each room. Bottled beer, wine, liquor and spirits available as well.

P.J. O'Brien's & The Pat Quinn Lounge

<u>Import</u>	<u>20oz</u>
Boddington's	\$7.52
Guinness	\$7.52
Harp	\$7.52
Kilkenny	\$7.52
Foundry Cider	\$7.52
Smithwick's	\$7.52
Stella Artois	\$7.52
Samuel Adams	\$7.52

<u>Premium</u>	<u>20oz</u>
Alexander Keith's I.P.A.	\$6.64
Steamwhistle Pilsner	\$6.64
Shock Top	\$6.64
Rolling Rock	\$6.64

<u>Domestic</u>	<u>20oz</u>
Bud Light	\$5.75

Upstairs Fireplace Bar & Lounge

Special Event	
<u>Import</u>	<u>20oz</u>
Guinness	\$7.52
Harp	\$7.52
Kilkenny	\$7.52
Foundry Cider	\$7.52
Smithwick's	\$7.52
Stella Artois	\$7.52

<u>Premium</u>	<u>20oz</u>
Alexander Keith's I.P.A.	\$6.64

<u>Domestic</u>	<u>20oz</u>
Bud Light	\$5.75

*Prices before tax



Prices & items are subject to change without notice. Taxes & gratuities are not included.



Beer & Cooler List



Draught

Import

	<u>20 oz.</u>
Boddington's	\$7.52
Guinness	\$7.52
Harp	\$7.52
Kilkenny	\$7.52
Foundry	\$7.52
Smithwick's	\$7.52
Stella Artois	\$7.52
Samuel Adams	\$7.52

Specialty

Black & Blood (<i>Guinness & Blackcurrent</i>)	\$7.52
Black & Tan (<i>Guinness & Smithwick's</i>)	\$7.52
Black Velvet (<i>Guinness & Foundry</i>)	\$7.52
Half & Half (<i>Guinness & Harp</i>)	\$7.52
Snakebite (<i>Harp & Foundry</i>)	\$7.52

Premium

	<u>20 oz.</u>
Alexander Keith's I.P.A.	\$6.64
Rolling Rock	\$6.64
Steamwhistle Pilsner	\$6.64
Shock Top	\$6.64

Domestic

	<u>20 oz.</u>
Bud Light	\$5.75
Budweiser	\$5.75

Bottle

Import

Beck's	\$5.75
Carlsberg	\$5.75
Heineken	\$5.75
Hoegaarden	\$5.75
Sol	\$5.75
Stella Artois	\$5.75
Stella Light	\$5.75
Magners	\$8.33

Coolers

Smirnoff Twisted Raspberry	\$5.30
Smirnoff Twisted Apple	\$5.30
Smirnoff Ice	\$5.30

Premium

Alexander Keith's I.P.A.	\$5.30
Sleeman Cream Ale	\$5.30
Sleeman Honey Brown	\$5.30

Domestic

Blue	\$4.43
Blue Light	\$4.43
Budweiser	\$4.43
Bud Light	\$4.43
Michelob Ultra	\$5.30
Labatt's 50	\$4.43

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Scotch Whisky List



Highland Malts

Dalwhinnie 15 yr - Mellow with honey sweetness & vanilla with hints of malt bread	\$8.50
Glenmorangie 10 yr - Flowery + spicy notes with vanilla oak & nice elegant finish	\$7.50
Glenmorangie "The Lasanta" - Sweet sherry-like start, ripe fruits with a dry, warm finish	\$10.00
Highland Park 12 yr - Hints of heather, sherry, vanilla oak, barley & light smoke	\$8.50
Talisker 10 yr - Honey, dried fruit. smoke & barley malt with a long finish	\$8.50
Oban 14 yr - Fruits, dried figs & smoky malt with a long, smooth finish	\$9.50

Speyside Malts

Aberlour 10 yr - Sweet honey & toffee notes, with mint and spice. Soft, warm finish	\$7.50
Balvenie Double Wood - Sweet & Smoky with nutty, orange & sherry flavours	\$8.00
Cragganmore 12 yr - Strong malt, delicate herbs, sweet wood smoke & sandalwood	\$8.50
Glenfiddich 12 yr - Hints of apple & pear, with peat & barley flavour	\$6.50
Glenfiddich 18 yr - Intensely honeyed, robust and full-bodied, yet mellow	\$11.00
Glenlivet 12 yr - Flower, citrus fruits & vanilla hints with a touch of malt	\$7.00
Glenrothes Select Reserve - Malty, hints of spice, orange zest, and American oak	\$8.00
Macallan 12 yr - Sweet & dry from tastes of sherry, vanilla & rubber. Nice finish!	\$9.00
Mortlach 1988 Signatory Millennium Vintage - Green malt, pecans, smoke & vanilla	\$10.00

Islay Malts

Jura "Superstition" - Rich with aromas of iodine, pecans, white pepper and peat	\$8.00
Laphroaig 10 yr - Soft, sweet start with intense peatiness and a nice finish	\$8.50
Lagavulin 16 yr - Dark, intense with a rich peaty flavour, sea salt & wood	\$11.00

Lowland Malts

Glenkinchie 12 yr - Fresh fruit, grassiness & young wood with a warm, smoky finish	\$9.00
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Gaelic Whiskey

Te Bheag - Rich with a delicate peaty note and good length	\$7.50
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Blended Scotch

J & B (House) - Rare mellowness and distinctive character	\$5.00
Chivas Regal 12 yrs - Full, smooth palate with a hint of smoke	\$7.00
Famous Grouse - Toffee, spices & fruit with a touch of smoke	\$5.50
Johnnie Walker Red - Fruit, malt, salty & ginger spice. Comes on hot & strong!	\$5.50
Johnnie Walker Black - Sweet honey, malt, oranges & hints of peat, fruit & spice	\$8.00
Johnnie Walker Gold - Honeycomb, rose, peach & light smoke	\$12.00
Johnnie Walker Blue - Sultana, malt, dried fruit & liquorice, with a long smoke finish	\$25.00
Whyte & Mackay "The Thirteen" - Stewed fruit & sherry with tastes of nuts & fruits	\$7.00

* Please note that some brands are stocked intermittently



Wine List



White Wine

GL.(6oz) BTL.

House, Vidal Chardonnay, J.B. Cellars Creekside Estates, Niagara VQA
Lightly oaked, medium-bodied with citrus, apple, pear and peach flavours.

6.75

Dolomite Riesling, Cave Springs, Niagara Escarpment VQA
Flavours of grapefruit & green apple. Light-bodied with a clean, crisp finish.

8.00 36

Les Jamelles Viognier 2009, Vin de Pays d'Oc, France
Light golden in colour with a moderately intense nose of fresh apricots, floral and spicy aromas are complemented by a soft, round finish.

8.95 39

Unoaked Chardonnay, Wayne Gretzky Estate No.99, Niagara Peninsula VQA
Un-oaked/Un-wooded. With aromas of white peach & pear. With nice flavours of zesty lemon & minerality.

8.75 38

Sauvignon Blanc, "Unique" Domaine du Salvard 2010, Loire Valley, France
Ebulliently fresh, almost upliftingly youthful. 100% Sauvignon blanc from just outside Cheverny AOC. Flavours are soft and piquant.

8.95 39

Sauvignon Blanc, Stoneleigh, Marlborough, New Zealand
Intense smooth flavours of grapefruit, citrus & melon. Sweet start, dry finish.

8.50 37

Pinot Grigio, Masi, Venizie, Italy
Nice floral & fruity notes, with flavours of apple, pears and nice acidity.

8.25 36

Sancerre, 2006, Henri Bourgeois, Loire, France
This dry Sauvignon Blanc is fruit-driven and well structured. There are aromas of fresh gooseberry, kiwi, green apple and fresh-cut grass with a nice, refreshing finish.

49

Chardonnay, 2009, McManis, California
Aromas of pineapple, pear and melon and a faint bouquet of vanilla. Flavours of pear, apple and tropical fruits are abundant in this rich, full wine.

52

Pouilly Fuisse, 2005, Jaffelin, Burgundy, France
This beautiful, light medium-bodied Chardonnay has lovely aromas of pears, Golden Delicious apples, honey and nuts. It has soft floral notes, great minerality & acidity.

54

The Conundrum, 2004, 2008, Caymus Vineyards, California
Aromas of peach, apricot, honeysuckle and citrus. Flavours of apricot, green melon and pear are backed by tropical fruit and spicy vanilla.

65

Prices & items are subject to change without notice. Taxes & gratuities are not included.



Red Wine

GL.(6oz) BTL.

House - Cabernet/Merlot, J.B. Cellars Creekside Estate Winery, Niagara Peninsula, VQA 6.75
Aromas of sweet cherry fruit & smoky oak. Medium-bodied, creamy texture and a long finish.

Chianti, Antiche Vie, Pietro Beconcini, D.O.C.G., Pisa, Italy 8.75 38
Colour lively ruby Nose rich and heady, redolent of violets and ripe dark cherry. Palate rounded, with firm body, tangy acidity, and lingering finish.

Malbec, Los Arboles, Argentina 7.95 35
Black cherry and spice on the nose, with flavours of licorice, spice, black berries and a hint of cocoa on the palate. Light tannins and a nice, smooth finish.

Carmenere, Sibaris, Undurraga, Chile 8.75 38
This Carmenere has an intense ruby red colour with a bright blackberry and spicy nose. On the palate, smooth tannins provide it with an elegant structure and excellent balance.

Cabernet Sauvignon, Silk Oak, Lodi, California 8.50 37
This gem is rich with black cherry & blackberry flavours which are complemented with spicy pepper notes and hints of mocha and oak with a silky-smooth finish.

Merlot, Butterfield Station, Central Coast, California 8.50 37
Boysenberry and cherry flavours are complemented with spicy oak, mocha and cedar. Medium-full bodied, with soft tannins and nice length.

Shiraz, Willowglen, South Eastern Australia 8.75 38
Velvety smooth & full of fresh red and black berries, white pepper, toasty oak and vanilla.

Shiraz/Cabernet, Jacob's Creek, South Eastern Australia 7.95 35
Blackberries and plum with hints of pepper, smooth tannins & subtle oak. Medium-bodied.

Amarone, 2005, Masi Costasera, Italy 60
Deep purple ruby colour, rich, ripe, plum and cherry aromas and flavours with hints of chocolate, spice and a pleasant earthiness, full-bodied with a firm, long finish

Meritage, 2005, Jackson-Triggs "Proprietors' Grand Reserve", Okanagan Valley, B.C. 56
(50% Merlot, 30% Cabernet Sauvignon, 11% Cabernet Franc, 7% Malbec, 2% Petit Verdot) This Bordeaux-style red has a youthful, spicy, peppery, smoky nose that is streaked with clove, black cherry jam and vanilla. On the palate it's full-bodied with smoky, coffee mocha, black olive and licorice notes.

Merlot, 2004, Kim Crawford, Hawke's Bay, New Zealand 54
Aromas of blackberry, and a touch of oak. The palate is balanced with ripe fruit and spicy oak and soft ripe tannins. This wine has great depth and colour and is medium bodied.

Shiraz/Grenache, 2005, d'Arenberg, McLaren Vale, Australia 49
Aromas of cinnamon, plum, and prunes are complemented with flavours of wild strawberry, anise and spice. Medium full-bodied, velvety and full of fruit with undertones of earth and mint.



Cabernet Sauvignon, 2008, McManis, California	52	
<i>A bouquet of blueberry, blackberry, mocha, milk chocolate and toffee gives this wine a wonderful impact on the pallet and nose.</i>		
Zinfandel, 2006, Ravenswood "Vintner's Blend", Sonoma, California	45	
<i>Light raspberry aromas are balanced with vanilla and cedar. This medium full-bodied wine is plush and well-balanced. Good depth and a smooth, lingering finish.</i>		
Chateauf-neuf-du-Pape, 2005, Perrin "Les Sinards", France	79	
<i>This juicy gem from France is full-bodied and smooth. Flavours of mocha, blackberry, and fig and mixed in with mineral notes and hints of tar.</i>		
Pinot Noir, 2006, Norman Hardie, Prince Edward County, VQA	80	
<i>A balancing blend of County and Niagara grapes gives a nice light-to-medium body wine with elegant cherry fruit and forest floor notes. A light initial impact, but the finish is outstanding!</i>		
<u>Rosé Wine</u>		
2011 Cypress Vineyards White Zinfandel	7.50	35
<i>A vibrant pink colour and bright aromas of fresh strawberries, melon, rose petal and lychee. It is deliciously refreshing in its style, with a crisp acidity and a hint of spritz to balance its delicate touch of sweetness.</i>		
<u>Champagne & Sparkling Wine</u>		
Segura Viudas, Cava, Spain	7.50	34
<i>Toasty, nutty and cooked apple notes. This Cava is dry & rich, medium full-bodied with flavours of nuts and biscuits.</i>		
Prosecco, Cantina Produttori Cormons, Italy	7.50	34
<i>Pale straw-white in colour, with greenish reflexes and a fine and elegant flavour, with a fresh aftertaste</i>		
Pol Roger Brut, Champagne, France		80
<i>Toasty, yellow apple, hazelnut and vanilla flavours accompany this dry, medium-bodied champagne. It has well balanced acidity and a long mineral finish.</i>		
Veuve Cliquot Brut, Champagne, France		100
<i>Bright yellow straw colour, citrus, mineral, and toasty aromas with a hint of bread dough. It's dry and full bodied with well-balanced acidity & complex flavours of mineral, citrus and shortbread on the long finish</i>		
Dom Perignon		250
<i>Bright straw/lemon yellow colour with delicate toasty oak, yeast and apple on the nose. It has nice citrus, yeast and mineral flavours, with a long, toasty finish</i>		



Port and Sherry Wine

	GL.(2oz)
<i>Graham's Late-Bottled Vintage Port</i>	6.00
<i>Graham's 10-Year Tawny Port</i>	8.00
<i>Tio Pepe, Extra-Dry Fino Sherry</i>	6.00
<i>Dry Sack, Williams and Humpert</i>	6.00
<i>Harveys Bristol Cream</i>	6.00

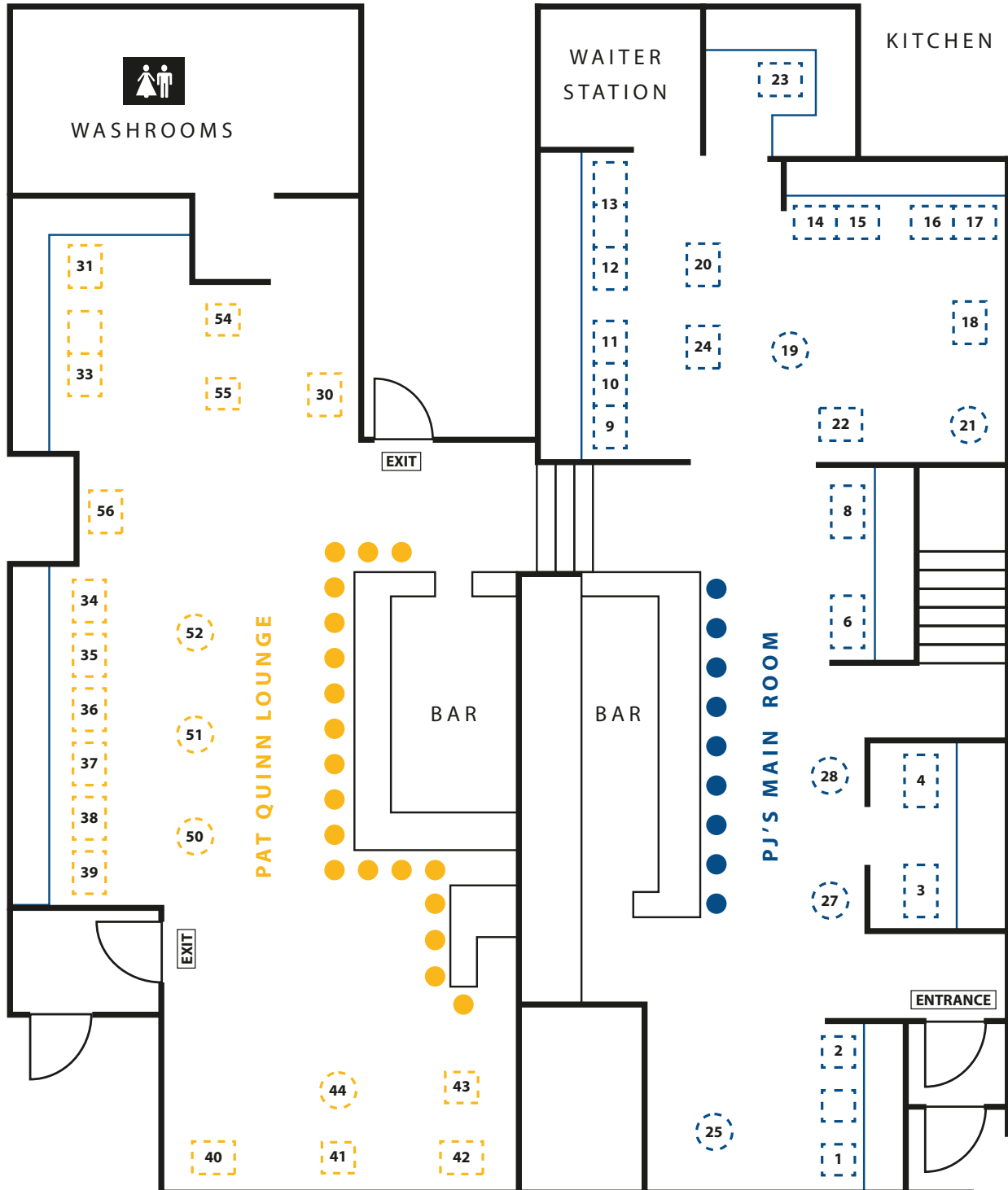
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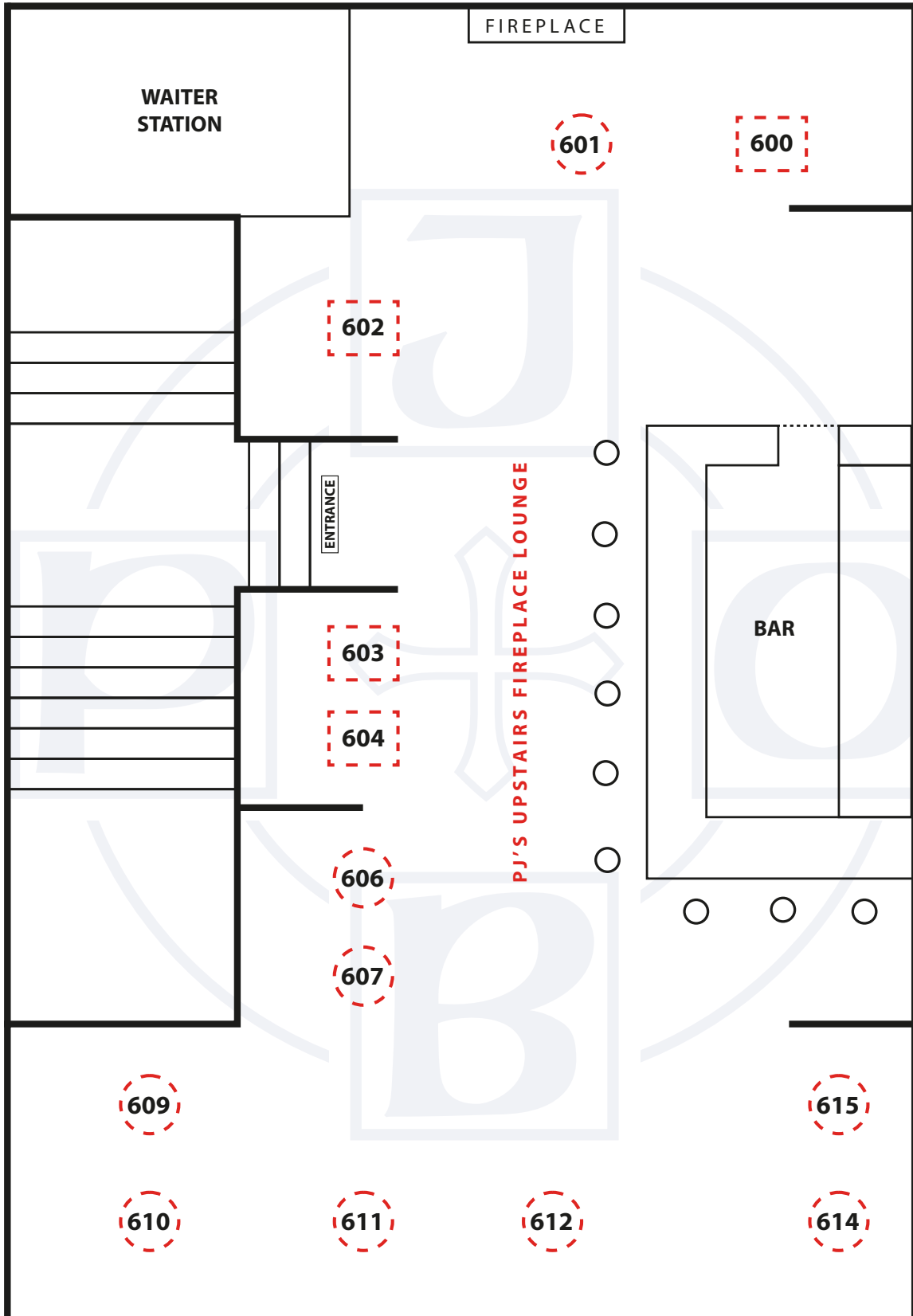
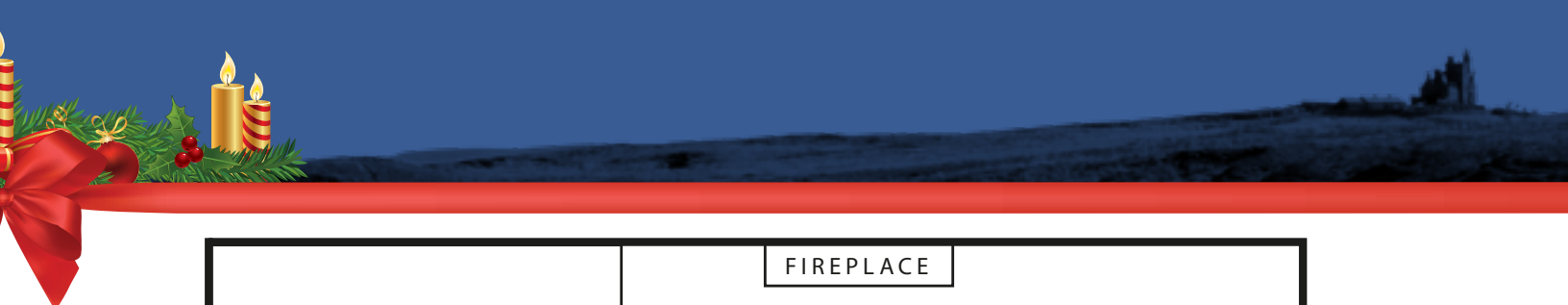




- P.J. O'Brien's Main Room
- Pat Quinn Lounge
- Upstairs Fire Place Lounge
- Moveable

Note: Most tables & chairs can be moved around or removed to create different event configurations plans. Only restaurant banquette seats cannot be moved.







P. J. O'BRIEN

IRISH PUB & RESTAURANT



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Event Coordinator
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