



Appetizers

- Buffalo Wings**.....10
A pound of fried chicken wings tossed in your choice of traditional red hot sauce, BBQ sauce or spicy Guinness honey sauce.
- Potato Skins**..... 8
Crispy potato boats topped with our mixed cheese blend, corned beef, bacon and green onions. Served with sour cream.
- Chicken Tenders**10
Hand-breaded chicken tenders, golden fried and served with steak fries and honey-lime mustard for dipping.
- Ploughman's Platter**..... 13
An assortment of imported cheeses and Banger sausages with baguette crostinis, cherry peppers, gherkins, cabernet onions and whole-grain mustard.
- Fried Mozzarella Sticks**..... 8
Golden fried and served with marinara sauce for dipping.
- Spinach & Artichoke Dip**..... 9
A creamy blend of spinach, artichoke hearts, melted Parmesan and provolone cheese. Served with warm pita and tortilla chips.
- Hummus Three Ways**..... 8
Basil pesto hummus, roasted red pepper hummus and black pepper hummus served with warm pita bread.
- Chips & Dip**.....4 house salsa/6 spicy queso
Golden fried tortilla chips with your choice of dip.
- Nachos**10
A mound of golden fried tortilla chips topped with cheddar, Swiss, pepper queso, jalapenos, tomatoes and scallions. Served with sour cream and salsa. Add chicken or beef \$2.
- Baked Pretzel**.....7
A pair of brick-oven baked pretzels served with whole-grain mustard.

Entrées

Add a cup of soup, house or Caesar salad to any entrée for \$2

- Six-Cheese Macaroni & Cheese**..... 9
Pasta shells tossed in our rich six-cheese sauce topped with crispy bacon and garlic bread crumbs. Add chicken \$3.
Available as a side..... 3
- *Grilled Salmon**..... 17
8 ounce pan-seared fresh Atlantic salmon served over Colcannon mashed potatoes and sautéed asparagus.
- Pasta Puttanesca**.....12
Angel hair pasta and our house-made marinara sauce with red oninos, kalamata olives, white wine and capers. Add chicken \$3.
- Pan Roasted Chicken** 16
Pan-seared and roasted airline chicken accompanied with crispy yukon potatoes, roasted garlic, arbol chili peppers and caper berries with a buttery chicken jus.
- Whiskey-Glazed Pork Chops**..... 17
Two 6 ounce pork chops seasoned and grilled to perfection, brushed with a sweet Irish whiskey glaze. Served with colcannon mashed potatoes and chef's seasonal vegetable.

¹ A boxty is a traditional stuffed Irish potato pancake. It is derived from the Irish word Bacstai – the cooking of potatoes on the hob, over an open fire.

Soups/Salads

- Spicy Chicken Salad**.....11/8 small
Grilled chicken, peanuts, cilantro, crushed red peppers, mixed greens and tortilla strips tossed with honey-lime mustard and peanut dressing.
- Fried Chicken Salad**.....11/8 small
Crispy chicken tenders served on a bed of mixed greens with fresh vegetables, red onions, mozzarella and provolone cheese and a hard-boiled egg with your choice of dressing.
- House Salad**.....8/4 small
Romaine lettuce with roasted red peppers, artichokes, cucumbers, tomatoes and croutons with your choice of dressing.
Add chicken \$3/salmon or grilled tenderloin \$6 each.
- Caesar Salad**.....8/4 small
Crisp romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese.
Add chicken \$3/salmon or grilled tenderloin \$6 each.
- Soup of the Day**.....cup 3/bowl 5
Our chef's favorite creations prepared for you fresh daily.
- The Wedge**7
A wedge of crisp iceberg lettuce topped with chopped bacon, Maytag bleu cheese, Fuji apples, scallions, golden raisins, tomatoes and roasted garlic ranch dressing.
Add chicken \$3/salmon or grilled tenderloin \$6 each.

Salad Dressings

Roasted Garlic Ranch | Caesar | 1,000 Island | Bleu Cheese
Light Italian | Balsamic Vinaigrette | Honey-Lime Mustard*

Traditions

- Corned Beef & Cabbage**..... 13
House cooked tender corned beef, sliced thick then topped with English mustard cream sauce. Served with Colcannon mashed potatoes and seasonal vegetables.
- Shepherd's Pie**.....10
Lean ground beef slowly stewed with red wine, carrots, onions and green peas, topped with Colcannon mashed potatoes and our mixed cheese blend.
- Dublin Style Fish & Chips**..... 13
Lightly floured, beer battered and fried to a golden brown. Served over fries with coleslaw.
- Burgers & Mash**.....11
Irish pork sausages, Colcannon mashed potatoes and creamy peas au gratin. Covered in a savory onion gravy.
- Irish Stew** 12
Tender chunks of lamb and beef, pan-seared and slow-cooked with potatoes, carrots, onions and celery. Topped with puff pastry.
- *Guinness Steak Boxty¹**..... 15
Marinated beef tenderloin, grilled and wrapped in a traditional boxty with sautéed mushrooms and cabernet onions. Topped with warm bacon bleu cheese sauce and served with Colcannon mashed potatoes and seasonal vegetables.
- *Grilled Salmon Boxty¹**.....14
Grilled Atlantic Salmon with sautéed spinach and cabernet onions folded in a house made boxty and topped with a lemon dill cream sauce. Served with Colcannon mashed potatoes and seasonal vegetables.



Sandwiches

All sandwiches are served with a choice of steak fries, coleslaw or cottage cheese. Substitute a cup of soup, house or Caesar salad for \$2. All burgers are 1/2 lb Angus Beef.

***Grilled Salmon Club**.....14
Grilled Atlantic salmon served on herb foccacia with lemon caper aioli, bacon, lettuce, tomato and red onions.

Grill Pressed Hunt Club.....12
Grilled chicken breast, sliced ham, bacon, Swiss, cheddar and sun-dried tomato aioli on herb foccacia.

***Pub Burger**10
The all-American classic, grilled the way you like it. Served with lettuce, tomato, onions and pickle. Add cheese .75.

***Black & Bleu Burger**11
Blackened Angus burger topped with bacon and bleu cheese crumbles.

***Patty Melt**11
Angus burger topped with sauteed onions, Swiss cheese and 1,000 Island dressing on grilled marble rye bread.

The Reuben.....10
Thinly sliced corned beef brisket on toasted marble rye bread with Swiss, sauerkraut and 1,000 Island dressing.

Pork Tenderloin Sandwich.....10
Hand-breaded and fried golden brown. Served on a toasted bun with lettuce, tomato, red onion and a side of creamy horseradish sauce. Add cheese .75.

Buffalo Chicken Sandwich.....10
Hand-breaded all white meat chicken tossed in our wing sauce and topped with melted Swiss. Served on a grilled brioche bun with lettuce, tomato, red onions and a side of bleu cheese dressing.

***KC Bleu Strip** 14.5
Grilled KC Strip on a potato onion hoagie with bleu cheese butter and caramelized red onions.

***Sliders**.....11
All sliders are in packs of four on freshly baked mini buns and accompanied by our thick-cut steak fries.

***Traditional**
Premium Angus beef topped with aged cheddar cheese and served with ketchup, mustard and pickles.

Pig & Her
Juicy fried chicken sliders topped with smoked streaky bacon, cheddar cheese, tomato and pickle. Served with chipotle buttermilk ranch dressing.

Celtic Sliders
Tender corned beef sliders served with caraway-braised cabbage and Swiss cheese. Topped with English mustard cream sauce.

We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.

*Some foods may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

No checks accepted.

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Desserts

Bread & Butter Pudding 5
Golden raisins and cinnamon in a house-baked custard bread pudding. Topped with whiskey butter sauce and whipped cream.

Cheesecake..... 5
Chef's Choice.

Creme Brûlée..... 6
Vanilla custard served with fresh fruit.

Chocolate Torte..... 5
Flourless chocolate torte drizzled with a strawberry puree and topped with whipped cream.

Sides Items

Entree Sides.....3
Crispy Yukon Potatoes | Asparagus | Colcannon Mashed Potatoes
Seasonal Vegetables | Sautéed Spinach | Fruit

Sandwich Sides..... 2
Steak Fries | Coleslaw | Cottage Cheese

Small Salads..... 4
Caesar Salad | House Salad

Beverages

Pepsi Soft Drinks | Parisi Iced Tea | Hot Tea | Parisi Coffee
Red Bull | Sugar-free Red Bull

A wee bit o' history...

Welcome to O'Dowd's Little Dublin, one of the most popular Irish Pubs in America. Opening in 1996, the pub was the vision of a group who wanted to bring an authentic Irish pub to one of the premier shopping districts in America, the Country Club Plaza. The group was headed up by Tim Grunhard, center on a national championship Notre Dame Football team and a Pro Bowl Kansas City Chief. Tim and his buddies opened the place and brought in K.C. Hopps, Ltd. as an operating partner in 2000.

No expense was spared in the opening of the pub. All the furniture and décor "Bric-a-Brac" came from a Irish Pub Company in Dublin, Ireland.

The floor was salvaged from a 200 year old Irish Church; the mural painted on the ceiling above the Gaelic table depicts a scene of the O'Connell Bridge over the Liffey River; and the use of snugs and the Celtic artwork bring a true Irish atmosphere to the Plaza.

The two groups continue to work together to bring you the very best in authentic Irish food, entertainment, and atmosphere in the country.



Dining out has never been so rewarding!

Join our guest rewards club and earn points for every dollar you spend at all KC Hopps locations. Be the first to know about special events, restaurant openings, beer dinners, and more! Ask your server for details.