

Naples

Florida



Weekend Brunch

SATURDAY & SUNDAY

11AM TO 4PM

To START

SMOKED FISH DIP WITH SODA BREAD CRISPS

\$16

House hot-smoked Gulf amberjack with cream cheese, pickled jalapeño & Old Bay. Served with house soda bread crisps and saltines.

OYSTERS ROCKEFELLER

½ Doz \$20 · Doz \$38

white onion, spinach, garlic, cream, parmigiana cheese and a hint of sambuca

THE MAIN EVENT

BUILD YOUR OWN OMELETTE

\$19

Choice of three fillings: bacon, onion, tomato, peppers, mushrooms, cheddar, swiss or pepper jack cheese

IRISH HOT BROWN

\$22

Open-faced Donnelly's back bacon on soda bread toast, smothered in Dubliner cheddar & Guinness Mornay, blistered under the salamander, finished with two rashers of candied bacon and a roasted vine tomato.

COLCANNON & DONNELLY'S SAUSAGES

\$18

The soul of Irish cooking. Kerrygold butter mash folded with slowly wilted curly kale. A deep well of melted Kerrygold, fresh scallion.

IRISH TWIST BUTTERMILK PANCAKES

Short \$17 · Full \$22

Our signature buttermilk stack with a house-made bourbon caramel, Kerrygold butter curl & candied Donnelly's bacon shards.

STEAK & EGGS

\$26

8oz New York strip, two eggs any style, Kerrygold butter home fries, warm soda bread — fuel for a long afternoon.

TRADITIONAL IRISH BREAKFAST — THE FULL IRISH

\$28

Donnelly's sausage, dry-cured back bacon, black & white pudding, roasted vine tomato, baked beans, hand-cut chips, two eggs any style & soda bread toast.

SIDES FOR THE TABLE

Triple-cooked hand-cut chips **\$9** Kerrygold butter mash **\$9** House soda bread **\$6** Roasted vine tomatoes **\$7**

IRISH TIMES BAR & GRILL

Naples

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Drinks

Bottomless · \$28

Sparkling Mimosa · Pickled Vodka Bloody Mary · Gulf Sunset Sangria · Peach Bellini with any entrée

Signature Cocktails

- ◆ Irishtini**

Xtini the espresso martini with a difference, real espresso with Premium Minke Irish vodka
Available flavors Guinness, Sea Salt Caramel and Pistachio (Add Bailey's \$2.00)

\$16
- Naples Nectar**

Our twist on bee's knees which is a classic prohibition-era cocktail,
Minke Irish gin, house made mint honey syrup, fresh lemon juice

\$16
- The Naples Kiss**

House vodka, simple syrup, house made hibiscus syrup, fresh lemon juice, triple sec

\$16
- Mangorita**

House tequila, mango purée, lime juice, agave & salted rim

\$15
- Guinness & Clonakilty Old Fashioned**

Our signature – Clonakilty Double Oak, house Guinness reduction syrup, Angostura bitters, orange peel,
large format ice. It never leaves the menu

\$16
- Spicy Passion Whiskey**

Clonakilty Irish whiskey, house spicy passion purée, fresh lime juice

\$16
- Nauti By Nature**

Nauti coconut rum, dark premium rum, house made happy juice

\$14

BOTTOMLESS BRUNCH — WITH ANY ENTRÉE

Sparkling Mimosa · Pickled Vodka Bloody Mary · Gulf Sunset Sangria · Peach Bellini

\$28 / PERSON · 11am – 2pm · One drink at a time, table service only

Wine, Beer, Non- Alcoholic

— *On Draught & Bottle* —

- Guinness Draught **\$9**
- Harp Lager **\$9**
- Irish Times Lager **\$7**
- Blue Moon **\$8**

— *Coffee & Non- Alcoholic* —

- Barry's Irish Tea **\$5**
- Fresh Brewed Coffee **\$5**
- Sparkling Water **\$4.5 / \$9**
- Sodas **\$5**

— *Wine by the Glass* —

- House Cabernet Sauvignon **\$11**
- House Pinot Grigio **\$11**

*Thank you
From Irish Times*