



KELLS SHEPHERD'S PIE

Ground beef simmered in Guinness with carrots, onions and peas, baked with a cheddar potato crust. Served with house-made demi-glaçé. 11.50

ALASKAN COD & CHIPS

Widmer beer battered wild-caught Alaskan cod with french fries, accompanied by our house-made tartar sauce. A Kells classic. 10.75

NORTHWEST SALMON & CHIPS

Widmer beer battered wild-caught salmon with french fries, accompanied by our house-made tartar sauce. 14.00

VEG VEGGIE WRAP

Hummus, red onion, tomato, feta, spinach, cucumber and kalamata olives wrapped in a flour tortilla. 8.50

DUBLIN CHICKEN CURRY & CHIPS

DF **GF** Natural chicken breast, apples, dried cranberries and green onions simmered in spicy coconut curry sauce over fries. 11.75

REUBEN

Thin sliced corned beef, sauerkraut, Swiss cheese and thousand island dressing on grilled rye bread with a side of house-made pickles. 10.25

TRADITIONAL IRISH LAMB STEW

Northwest lamb braised in Guinness with carrots, onions, potatoes and fresh rosemary. Paired with Kells soda bread 11.50

SOUP OF THE DAY

Served with Kells soda bread.
CUP 4.25 BOWL 5.25
Clam chowder on Fridays.



Minimum drink purchase of \$4.50 per person.
Happy Hour menu portions may vary from regular menu items.

Items below \$3 Monday-Friday 4-6:30pm Sunday-Thursday 10pm-close.

VEG ♣ CAESAR SALAD

Romaine lettuce with croutons and shredded parmesan cheese tossed in a creamy Caesar dressing. 7.00

VEG **GF** KELLS IRISH NACHOS

Hand-sliced, deep-fried potatoes covered with melted cheese and topped with diced tomatoes, red and green onions, black olives and sour cream. 8.50
add bacon. 3.00

QUESADILLA

Daily selection of fresh ingredients with a blend of select cheeses, grilled in a specialty flour tortilla. Side of pico de gallo. 8.50

BLTC

Thick-cut bacon, lettuce, tomato, Tillamook sharp cheddar and mayo on toasted Dave's artisan multi-grain organic bread. 8.50

VEG **GF** **DF** SWEET POTATO FRIES

With house-made chipotle dipping sauce. 6.00

VEG **GF** KELLS FRIES

With house-made Irish buttermilk dipping sauce. 5.00

SANDWICH OF THE DAY

See our chalkboard for daily selection. 8.50

Items below \$5 during Happy Hour.

♣ KELLS CHEDDAR BURGER

Natural ground beef, lettuce, tomato, onion, Tillamook sharp cheddar and mayonnaise on a grilled bun. (or substitute a vegetarian burger). 9.50

WHISKEY WINGS

Crispy fried chicken wings and drumettes tossed in spicy Jameson Whiskey barbeque sauce. Served with Irish buttermilk dipping sauce. 8.50

VEG **V** HUMMUS PLATE

Cucumber, tomato, red onion slices, feta cheese and kalamata olives. Paired with hand-crafted bread for sharing. 10.00

VEG GORGONZOLA SPREAD

Baked Gorgonzola cheese, roasted garlic and onion offered with assorted breads, crackers and seasonal fruit. 10.00

FRESH OYSTER SHOOTERS

Three Pacific oysters served in individual shot glasses, smothered in spicy cocktail sauce. 6.00

VEG Vegetarian **V** Vegan **GF** Gluten Free **DF** Dairy Free

♣ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.