

# SANDWICHES & WRAPS

Available until 5pm

**Free Side** - Choice of Fennel-Jicima 'Slaw or New Potato Salad

**Add** - Regular Soup / Side Salad (V) / Regular Fries **2.00**

**Mexicali Wrap** **7.95**

Tortilla wrapped smoked chicken with lettuce, cheddar, salsa, guacamole and chipotle aioli

**Caesar Wrap** **7.95**

PT Caesar with smoked or grilled chicken in a tortilla wrap

★ **Pastrami "Rachel" (Deli Classic)** **8.50**

House cured and smoked beef, emmenthal, 'slaw and marie rose on grilled sourdough

**BBQ Beef** **9.50**

House smoked beef, frizzled onions, chipotle aioli on grilled sourdough

★ **Andouille Po'Boy** **8.95**

Artisan smoked chilli sausage, grilled with peppers, onions and spicy ketchup on toasted ciabatta

**Fajita Wrap** **8.95**

Our fajita mix with smoked beef or chicken in a wrap

V Vegetarian

# DESSERTS

★ **PT's Brownie a la mode** **6.50**

**Lime Cheesecake** **5.50**

**Pecan Pie a la mode** **6.50**

**Apple 'n' Berry Crumble** **5.50**

★ **Rice Pudding Crème Brûlée** **5.95**

**Warm Caramel Bread Pudding** **5.50**

★ **Bananas Foster** **6.50**

**Affogato - espresso and vanilla ice-cream** **4.95**

**Selection of Ice-Creams or Sorbet** ① **1.95** ③ **5.50**

Vanilla, Strawberry, Chocolate

**Sundaes** **5.95**

Choice of house-made chocolate or butterscotch sauce

★ **Fried ice-cream** with nuts, cinnamon and Highbank syrup **5.95**

**Banana Split** **6.50**

**Milkshakes** **4.50**

**Chocolate Brownie Shake** **5.50**

**Add a scoop of ice-cream to any dessert** **1.50**

**Coeliac Chocolate Torte** **6.50**

**'Spike' your Dessert** Add a 'whacker' of liqueur **2.50**

# KIDS MENU

**Under 10** **6.00**

Served with fries or carrots and crushed potatoes + a kid's drink (splash mineral, juice, milk)

**Choice** Chicken and Cheese Quesadilla

Mini Rack of Ribs

Smoked Cocktail Sausages

Cheddar and Bacon Chips

BBQ Wings

Quarter Chicken

Creamy Cheesy Noodles and Garlic Bread

Pulled Pork and Cheddar Wrap

Kids Size Burger



**Baby Bowl** **2.00**

\*A main is a single course of €12.50+ in value. Offer valid before 6 p.m. only.

# DRINKS

## Draught Beer

	ALCOHOL %	PRICE
<b>Becks Vier</b>	4.3	<b>4.20</b>

German, crisp, full-bodied, very refreshing – best with seafood and chicken.

<b>Stella Artois</b>	5.0	<b>5.00</b>
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Belgian, golden colour and a hint of citrus – mild malt and light hops work well with lamb and shellfish.

<b>Leffe</b> HALF PINT ONLY	6.6	<b>3.50</b>
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Belgian, full-bodied with a delicate sweetness – made for red meat and smoked pork.

<b>Hoegaarden</b>	4.8	<b>5.00</b>
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Belgian, cloudy wheat beer, refreshing and slightly bitter – good with salads and seafood.

<b>Maggie's Leap</b>	4.7	<b>4.90</b>
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Irish, from Kilkeel Co. Down, a formidable India Pale Ale style beer with hop and citrus flavours – ideal with spiced food or on its own!

<b>Franziskaner</b>	5.0	<b>5.00</b>
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Bavarian weissbier, crisp and refreshing with spicy, fruity flavour – made for rich barbecued meats.

<b>Roundstone Ale</b>	4.0	<b>4.40</b>
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Irish, sweet toffee aroma, smooth flavour with hop notes – works with rich red meat dishes.

<b>Heverlee</b>	4.8	<b>4.90</b>
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Belgian, refreshing premium Pilsner lager – great with burgers and BBQ.

<b>Clonmel 1650</b>	4.3	<b>4.90</b>
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Irish, refreshing pilsner-style and award-winning – best suited to lighter dishes.

<b>Bulmers</b>	4.5	<b>4.90</b>
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Irish, crisp and refreshing apples – great with BBQ and white meats.

<b>Kilkenny</b>	4.3	<b>5.00</b>
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Irish, deep red, creamy head, smooth taste – good with lighter dishes.

<b>Guinness</b>	4.2	<b>4.40</b>
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Irish, creamy, bitter-sweet with silky roasted coffee and chocolate – a meal in itself!

## Wine - White

	GLASS	BOTTLE
<b>Terranoble Sauvignon Blanc</b> CHILE	<b>5.95</b>	<b>21.95</b>

<b>Patriarche Chardonnay</b> FRANCE	<b>6.75</b>	<b>24.95</b>
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<b>Patriarche Sauvignon Blanc</b> FRANCE	<b>6.75</b>	<b>24.95</b>
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<b>Ara Della Valle Pinot Grigio</b> ITALY	<b>6.95</b>	<b>25.95</b>
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<b>Etra Albarino</b> SPAIN	<b>7.25</b>	<b>26.95</b>
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<b>Sancerre, Daniel Crochet</b> FRANCE	<b>8.45</b>	<b>31.95</b>
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## Wine - Red

	GLASS	BOTTLE
<b>Terranoble Cabernet Sauvignon</b> CHILE	<b>5.95</b>	<b>21.95</b>

<b>Patriarche Merlot</b> FRANCE	<b>6.75</b>	<b>24.95</b>
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<b>Cranswick Estate Shiraz</b> AUSTRALIA	<b>6.95</b>	<b>25.95</b>
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<b>Baron de Ley Rioja Club Privado</b> SPAIN	<b>6.95</b>	<b>25.95</b>
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<b>Madrigal Malbec</b> ARGENTINA	<b>7.25</b>	<b>26.95</b>
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<b>Chateau Lafont Menaut, Bordeaux</b> FRANCE	<b>8.45</b>	<b>31.95</b>
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## Wine - Rosé

	GLASS	BOTTLE
<b>Noemie Vernaux Syrah</b> FRANCE	<b>6.00</b>	<b>21.95</b>

## Wine - Bubbles

<b>Prosecco – by the Glass</b>	<b>6.00</b>	
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<b>Furlan Prosecco Frizzante</b>	<b>29.95</b>	
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<b>Didier Chopin Champagne Brut</b>	<b>59.95</b>	
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*Ask about our Cocktails!*



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BAR | SMOKEHOUSE | VENUE

★ Food & Drink ★

# MENU



A fusion of traditional  
AMERICAN SOUTH WEST FAVOURITES  
with the sophistication of  
New Orleans French Quarter Cuisine

92 High Street, Kilkenny, Ireland | 056 776 1822

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# STARTERS

	REGULAR	LARGE
<b>★ Texas Chilli</b> Served with diced onion, cheddar, sour cream and real corn chips	<b>5.95</b>	<b>7.50</b>
<b>Soup of the Day</b> Served with grilled sourdough bread	<b>4.95</b>	
<b>Garlic Bread</b> Grilled, garlic-buttered with melted jack cheese	<b>4.95</b>	<b>6.95</b> <b>V</b>
<b>Texican Bruscetta</b> Our garlic bread with fresh diced tomato and cilantro pesto	<b>5.95</b>	<b>7.95</b> <b>V</b>
<b>★ Buffalo Wings</b> Served with celery, blue cheese dip and your choice of sauce <b>WING SAUCES</b> Mild / Hot / Flamin' / Loco Caliente* / Sweet Chilli / Garlic / Honey-Mustard / Cajun / BBQ * 'Loco Caliente' = crazy / insanely hot... only for the experienced!	<b>8.75</b>	
<b>Tortilla Chips &amp; Three Dips</b> Authentic corn chips with PT salsa, guacamole and roasted pepper fondue	<b>5.95</b>	<b>7.95</b> <b>V</b>
<b>★ Tequila Prawns</b> Basted with tequila, chilli, tomato and garlic, skewered, char-grilled and served with a smokey rice cake	<b>7.95</b>	<b>15.95</b> AS MAIN
<b>House Chicken Liver Paté</b> With boiled egg, diced onion, red onion marmalade and crostini	<b>6.95</b>	
<b>Smokey Cheddar and Bacon Chips</b> Served with sour cream and scallion	<b>6.75</b>	<b>8.95</b>
<b>Chilli Cheese Chips</b> Served with sour cream and scallion	<b>6.95</b>	<b>9.75</b>
<b>★ Smokin' Rib Starter</b> Served with frizzled onions and your choice of BBQ sauce <b>RIB SAUCES</b> Chipotlé (spicy and smokey) or Highbank Applejack (sweet and sour)	<b>7.25</b>	
<b>Garlic and Pepper Mushrooms</b> Criminis, herb-breaded, flash-fried and served with chipotlé aioli	<b>6.95</b>	<b>V</b>
<b>★ Redneck Sushi</b> Pulled pork in a tortilla wrap with smokey rice, cucumber and onion, with spicy ketchup dip	<b>7.50</b>	
<b>Tasting Combo</b> Any three of the above for sharing or as a main course	<b>15.95</b>	
<b>Shellfish Cocktail</b> Fresh lump crab, prawns and crawfish tails, greens, creole mayo and crostini	<b>8.95</b>	
<b>★ Crab Cake</b> All crab, house made, with roasted pepper fondue and crostini	<b>8.95</b>	<b>17.95</b> AS MAIN
<b>★ Smoked Tuna Carpaccio</b> Smoked garlic, capers, balsamic and crostini	<b>9.50</b>	
<b>Steamed Mussels</b> Steamed in lemon, garlic butter and white wine, served with grilled garlic bread	<b>7.95</b>	

Shellfish items may contain some shell.

# SALADS

	SMALL	LARGE
<b>House Salad *</b> Mixed leaves, carrot, beetroot, cucumber and tomato with deep-fried black-eyed pea croutons <b>DRESSINGS</b> Maple-Mustard Vinaigrette / Cumin Honey-Mustard / Roast Tomato and Lemon / Blue Cheese / EVO and Balsamic	<b>4.95</b>	<b>6.95</b> <b>V</b>
<b>★ PT Caesar *</b> Chilled baby gem, crispy bacon, sourdough croutons and shaved reggiano	<b>4.95</b>	<b>6.95</b>
<b>★ PT Grilled Caesar *</b> Our Caesar but with grilled baby gem – a real treat!	<b>4.95</b>	<b>6.95</b>
<b>* Add for Main</b>		
Smokey Grilled Veggies		<b>3.95</b>
Salmon, Grilled Chicken, Prawns, Tuna Steak		<b>5.00</b>
6oz Sirloin Steak, Crabcake, Lamb Sirloin		<b>8.95</b>
<b>Chicken Cobb Salad</b> Diced smoked chicken, ham, cheddar, blue cheese, tomato, avocado, cucumber, crispy bacon, chopped egg, mixed leaves		<b>11.95</b>
<b>Crab, Mango and Grapefruit Salad</b> Mixed leaves, avocado, toasted almonds, tomato and cucumber with a coriander, tomato and honey dressing		<b>13.50</b>

# MAINS

<b>★ Highbank Applewood Smoked Rack o' Ribs</b> HALF Basted with your choice of BBQ rib sauces and served with frizzled onions <b>BBQ SAUCES</b> Chipotlé (spicy and smokey) or Highbank Applejack (sweet and sour)	<b>12.95</b>	<b>16.95</b>
<b>Grilled Half Chicken</b> Herb-rubbed and grilled, served with smokey gravy or BBQ sauce Quarter Dark <b>7.95</b> Quarter Supreme <b>9.95</b>		<b>12.50</b>
<b>★ Mixed BBQ Platter</b> Pulled Pork / 1/2 Rack / 1/4 Chicken / BBQ Beef / BBQ Wings / Steak Tips / Prawns / Salmon Fillet	<b>ANY TWO</b> <b>16.95</b>	<b>ANY THREE</b> <b>21.50</b>
<b>Grilled Irish Salmon Fillet</b> With prawns, salsa, garlic butter and white wine		<b>16.50</b>
<b>Flame Grilled Steak</b> Served with frizzled onions and your choice of sauce: BBQ, pepper or garlic butter 9oz Hereford Sirloin or 6oz Angus Fillet 16oz Dry-Aged T-Bone (28 days)		<b>19.95</b> <b>27.95</b>
<b>Flame-Grilled Tuna Steak</b> With mango salsa and crab butter		<b>19.95</b>
<b>★ House-Smoked 9oz Lamb Sirloin</b> 'Foodie' favourite - unique to Paris Texas - it's the bomb!		<b>19.95</b>
<b>House Smoked Beef</b> A pile of thin-sliced smoked beef with smokey gravy and sautéed onions		<b>14.25</b>
<b>All above mains served with two accompaniments.</b>		
<b>★ Jambalaya (Louisiana Paella)</b> Prawns, smoked chicken, crawfish and andouille sausage sautéed with peppers and onion and tomato in a smokey saffron risotto		<b>16.95</b>
<b>Seafood Tagliatelle</b> With tomato, white wine, herb butter and garlic bread		<b>16.95</b>
<b>Chicken and Mushroom Tagliatelle</b> Served in a creamy garlic and cilantro pesto sauce with garlic bread		<b>14.95</b>
<b>Tagliatelle with Steak Tips</b> Served in a peppery mushroom and onion sauce with garlic bread		<b>15.95</b>

# MEXICAN SPECIALITIES

## Quesadillas

Tortilla shells, stuffed, grilled and served with cheese, lettuce, scallion, salsa, guacamole and sour cream

<b>Smoked Chicken Club with Avocado</b>	<b>12.95</b>
<b>★ Cheesesteak, Frizzled Onion &amp; Tomato</b>	<b>12.95</b>
<b>BBQ Pork, Frizzled Onion &amp; Monterey Jack</b>	<b>12.95</b>
<b>Smokey Veg with Salsa and Cheddar</b>	<b>10.95</b> <b>V</b>
<b>Seafood with Salsa and Emmental</b>	<b>13.95</b>

## Fajitas

Sizzling platters of onions and peppers with salsa, guacamole, sour cream and warm tortilla shells

<b>Sizzlin' Veggies</b>	<b>12.95</b>	<b>V</b>
<b>Sizzlin' Chicken</b>	<b>14.75</b>	
<b>Sizzlin' Beef</b>	<b>14.75</b>	
<b>★ Sizzlin' Smoked Pork</b>	<b>14.75</b>	
<b>Sizzlin' Seafood</b>	<b>16.25</b>	
<b>Sizzlin' Combo</b> Any two of the above	<b>16.25</b>	

## Authentic Corn Nachos

Served with avocado, jalapeños, diced peppers and onions, melted cheddar, sour cream, guacamole, PT salsa and scallions

	REGULAR	LARGE
<b>Chicken and Crispy Bacon</b>	<b>8.50</b>	<b>11.50</b>
<b>Texas Chilli</b>	<b>8.50</b>	<b>11.50</b>
<b>BBQ Pork</b>	<b>8.50</b>	<b>11.50</b>
<b>Veggie</b>	<b>8.50</b>	<b>11.50</b> <b>V</b>
<b>Seafood</b>	<b>9.95</b>	<b>12.95</b>

Gluten-free pasta, gravy and breads are available (€1 extra). Most mains can be adjusted for gluten free. Allergens list available at bar and on 



# BURGERS

All served with fries and pickle

<b>The Classic</b> Lettuce, tomato, onion, pickle, side of Marie Rose sauce	<b>11.95</b>
<b>★ Santa Fé Club</b> Chicken fillet on grilled sourdough with Monterey Jack, crispy bacon, avocado and chipotlé aioli	<b>13.50</b>
<b>Mexicali Burger</b> Served with salsa, jalapeños and cheddar	<b>12.95</b>
<b>Breakfast Burger</b> Served with crispy bacon, fried egg and sautéed mushrooms	<b>13.50</b>
<b>★ Smokey Burger</b> Flamed with smoked paprika, served with emmental, crispy bacon, frizzled onions and BBQ sauce	<b>13.75</b>
<b>Cajun Burger</b> Choice of beef or chicken Flamed with Cajun spice, served with peppers, onions and cheddar	<b>12.95</b>
<b>Buffalo Blue Burger</b> Served with melted blue cheese, frizzled onions and hot wing sauce	<b>12.95</b>
<b>BBQ Chicken Burger</b> Chicken fillet with crispy bacon, cheddar, frizzled onions and BBQ sauce	<b>13.50</b>
<b>★ Pulled Pork Sandwich</b> Slow smoked pork, frizzled onions and BBQ sauce	<b>12.95</b>
<b>Steak Tip Sandwich</b> Sautéed BBQ steak tips with mushrooms, onions and BBQ sauce on a toasted ciabatta	<b>13.50</b>
<b>Broiled Crabcake Burger</b> House crabcake with lettuce, tomato and creole mayo	<b>12.95</b>

<i>Build your own!</i>	
<b>Plain Burger</b>	<b>10.95</b>
<b>Choice of Meat</b> Black Angus, Pulled Pork, Chicken Fillet, Salmon Fillet, Grain-stuffed Smokey Portobello <b>V</b>	
<b>Choice of Toppings</b>	EACH <b>1.00</b>
<b>CHEESE</b> Cheddar, Blue, Monterey Jack, Emmental	
<b>VEG</b> Sautéed onions, Mushrooms, Peppers, Frizzled onions, Tomato	
<b>OTHER</b> Crispy bacon, Fried egg, Jalapeños, Cajun spice, Avocado	
<b>Any 3 Toppings</b>	<b>2.50</b>
<b>Special Toppings</b> Texas chilli, pulled pork, andouille sausage	<b>2.00</b>

# ACCOMPANIMENTS

	REGULAR	LARGE
<b>Crushed buttery new potatoes with scallions</b>	<b>2.50</b>	<b>V</b>
<b>Garlic-roast baby potatoes</b>	<b>2.50</b>	<b>V</b>
<b>Grilled asparagus with tomato and garlic</b>	<b>3.50</b>	<b>V</b>
<b>Honey-cumin buttered carrots</b>	<b>2.50</b>	<b>V</b>
<b>Smokey veg medley</b>	<b>3.95</b>	<b>V</b>
<b>Fries / Smokey Fries</b>	<b>2.50</b>	<b>3.95</b> <b>V</b>
<b>Fennel-jicama 'slaw / New potato salad</b>	<b>2.50</b>	
<b>Sautéed mushrooms</b>	<b>2.95</b>	<b>V</b>
<b>Sautéed onions / Frizzled onions</b>	<b>2.50</b>	<b>V</b>
<b>Side Salad</b>	<b>2.50</b>	<b>V</b>
<b>Bread / Crostini</b>	<b>1.00</b>	<b>V</b>
<b>Extra Sauces</b>	<b>0.75</b>	
<b>★ Add a crab cake to anything</b>	<b>8.95</b>	

Take home our sauces & dressing for your home BBQ!

We regret we are unable to split bills on tables of more than six people.