



HOURS

Monday	9am - 10pm
Tuesday	9am - 10pm
Wednesday	9am - 11pm
Thursday	9am - 12am
Friday	9am - 12am
Saturday	9am - 12am
Sunday	9am - 10pm

5734 East 2nd Street
Long Beach, CA 90803
Phone: (562) 434-3600
Email: contact@kcbranaghans.com

WWW.KCBRANAGHANS.COM



TRADITIONAL IRISH BREAKFAST

Eggs, banger, Irish bacon, blood sausage, potatoes O'Brien, sauteed mushrooms, grilled tomatoes and soda bread \$21.95

IRISH BENEDICT

Poached eggs with Irish bacon and hollandaise sauce on top of grilled ciabatta bread with potatoes O'Brien and fresh fruit \$19.95

AMERICAN BREAKFAST

"Any way you like it"

Eggs any style, potatoes O'Brien, fresh fruit, bacon and toast \$16.95 Sub Banger \$3.00

FILET MIGNON AND EGGS

Our delicious, melt-in-your-mouth filet mignon, accompanied by eggs any style, potatoes O'Brien, fresh fruit, and toast of your choice \$27.95

BONE-IN PORK CHOP & EGGS

Juicy, pan-seared 8oz pork chop served with a biscuit and gravy, two eggs any style and fresh fruit. \$25.95

BUTTERMILK BISCUITS AND GRAVY

Fresh baked and made from scratch biscuits, smothered in our delicious homemade sausage gravy. Two biscuits to an order. \$15.95 full order \$10.95 half order

BUTTERMILK BISCUITS BREAKFAST SLIDERS

Two fresh baked biscuits served slider-style. Fried medium egg, butterflied banger, sausage, mozzarella cheese and covered in homemade sausage gravy. Served with potatoes O'Brien and fresh fruit. \$18.95

CHILAQUILES

House-fried corn tortilla chips with cilantro, red onion, sour cream, queso fresco and tossed with our famous green sauce. Served in a bowl and topped with two over-easy eggs \$18.95 Add chicken \$7 Add steak \$11 Add Carnitas \$9

IRISH OATMEAL

Imported steel-cut Irish oats served with your choice of brown sugar or honey \$9.95 Add raisins/bananas \$1 Add candied walnuts \$1

AVOCADO TOAST

Fresh avocados smashed, seasoned with heirloom tomatoes, purple onions, topped with queso fresca and micro-greens \$16.95 Add eggs (2) any style \$4.00

TRADITIONAL FRENCH TOAST

Three slices of thick French bread grilled just right, sprinkled with powdered sugar and cinnamon. Served with whipped butter and hot maple syrup \$16.95

TRADITIONAL PANCAKES

Old-fashioned, fluffy buttermilk pancakes served with whipped butter and hot maple syrup \$15.95

PERRY'S BREAKFAST SANDWICH

This is the Ultimate Breakfast Sandwich! An assembled combo of eggs, bacon, cheddar, avocado and mayo on toasted sourdough. Try it once ... you'll order it again & again! \$16.95 Add grilled turkey \$3.00

LOX BAGEL BREAKFAST

Delicious smoked salmon served with a bagel, cream cheese, red onions, sliced tomatoes, lemons and capers \$19.95

"IRISH" BREAKFAST BURRITO

A grilled flour tortilla filled with eggs, and your choice of ingredients from the list below. Served with potatoes O'Brien and fresh fruit. Sides of pico de gallo and sour cream upon request \$18.95

BRANAGHAN'S SCRAMBLE

For a low-carb meal try a delicious scramble! Just choose your favorite ingredients from the Build Your Own list. Served with potatoes O'Brien and fresh fruit \$17.95

BRANAGHAN'S OMELETTE

Create your own delicious three-egg omelette! Choose your favorite ingredients from the Build Your Own list. Served with potatoes O'Brien and fresh fruit \$17.95

BUILD YOUR OWN (Add any three items from ingredients menu below. Additional items added \$1/per)

Ingredients...for your Burrito, Scramble, or Omelette:

Potatoes, Mixed Cheese, Avocado, Mushrooms, Jalapenos, Spinach, Banger, Rasher, Corned Beef, Chorizo, Bell Peppers, Onions, Pico de Gallo, Sour Cream, Diced Tomatoes, American Bacon. Sub Egg Whites \$3

❧ **BREAKFAST COCKTAILS** ❧

IRISH COFFEE

Jameson, raw sugar, homemade whipped cream \$14

BLOODY MARY

Vodka, house-recipe spice blend, tomato juice, seasoned rim, and a vegetable-garnished skewer. Well Vodka \$12.50 Tito's \$15.00 Ketel \$17.00 Goose \$19.00

MIMOSA BY THE BOTTLE

Orange Juice, Champagne \$21.95

PANCAKE BREAKFAST SHOT

Jameson and Butterscotch Schnapps, chased with a shot of OJ and bacon \$12

❧ APPETIZERS ❧

CURRY CHIPS

A basket of our fries served with our homemade curry sauce
\$12.95

IRISH SAUSAGE ROLLS

Ground Irish style sausage sautéed with onions & Irish seasoning, wrapped in puff pastry and baked to perfection
(4) \$15.95

RAIDER'S CHICKEN STRIPS

Tender chicken strips breaded and deep fried served with ranch dipping sauce \$15.95 Add Fries \$ 4.00

ONION RINGS

Spicy battered onions deep fried and served with house-made ranch \$11.95

MAC 'N' CHEESE

Rigatoni noodles smothered with gruyere and sharp cheddar, sprinkled with crisp ciabatta shavings. A yummy in your tummy. \$15.95

IRISH MACHOS

Tortilla chips made fresh in our kitchen smothered with corned beef and melted cheese, topped with a savory jalapeno curry cream sauce and avocado \$18.95

BRUSSELS SPROUTS

Smothered with apples, bacon and caramelized onions, you can't eat just one \$14.95

QUESADILLA

Giant flour tortilla stuffed with jack and cheddar cheese. Served with pico de gallo and sour cream \$11.95
Add jalapenos \$1 Add guacamole \$1
Add chicken \$7 Add fillet \$11

VEGETABLE PLATTER

Vegetable crudites served with ranch dipping sauce \$9.95

TRAMIS HOT WINGS

Deep fried chicken wings tossed in our spicy wing sauce served with carrots, celery & blue cheese dressing \$18.95
Half order \$14.95

SUMMER'S SPICY POTATOES

New potatoes deep fried and tossed in our spicy wing sauce, topped with crumbled blue cheese and served with ranch dressing on the side \$16.95

RYDER'S SLIDERS

Two mini-hamburgers served with cheese, grilled onions, and homemade thousand island dressing \$16.95

CALAMARI BOAT

Tender calamari, soaked in buttermilk and spices, hand-battered and flash-fried garnished with deep-fried spinach. Served with our homemade cocktail or tartar sauce \$18.95

❧ SOUPS & SALADS ❧

Add chicken \$7, Add salmon \$9, Add shrimp \$9, Add fillet \$11

CREAMY CHICKEN NOODLE SOUP

Chunks of chicken simmered with pasta, veggies and savory spices Bowl \$12.95 Cup \$8.95

POTATO LEEK SOUP

Our house recipe made thick and creamy and loaded with chunks of potato and fresh leeks Bowl \$12.95 Cup \$8.95

CAESAR SALAD

Romaine lettuce tossed in a creamy anchovy dressing topped with shaved parmesan cheese and savory croutons \$13.95

CITRUS SALAD

Mixed greens tossed with candied walnuts, fresh tomatoes and segmented oranges in a citrus vinaigrette dressing \$15.95

COBB SALAD

Chopped romaine, grilled chicken, avocado, blue cheese crumbles, crispy applewood smoked bacon, diced hardboiled egg and tomatoes with your choice of dressing \$18.95

SEARED AHI TUNA SALAD

Sesame ginger vinaigrette, avocado, carrots, radish, purple pickled onions, garnished with seaweed, sesame seeds and a fried rice crisp \$23.95

BLUE CHEESE WEDGE

Wedge of iceberg lettuce with creamy blue cheese dressing, tomato, bacon-topped with crumbled blue cheese \$15.95

SIDE SALAD

Mixed greens, tomato, carrots and croutons, with choice of dressing \$8.50

HALF SALAD AND SOUP

Choose between the caesar, citrus, or blue cheese wedge salad and a cup of soup \$16.95

WARM SPINACH SALAD

Tender spinach tossed with pancetta, red and yellow bell peppers, pine nuts and dried cranberries in a warm, whole-grain honey mustard. \$17.95

CAPRESE SALAD

Thick slices of heirloom tomatoes, fresh buffalo mozzarella and fresh basil drizzled with extra-virgin olive oil and balsamic glaze \$16.95

ROASTED BEET SALAD

Mixed greens tossed with roasted beets, strawberries, segmented oranges and tomatoes in a pomegranate vinaigrette with fried goat cheese on top. \$16.95

Catering Now Available

ask your server for more information

⌘ SANDWICHES & MORE ⌘

Served with your choice of french fries or salad. Sub sweet potato fries \$2 Sub onion rings \$3

CORNED BEEF SANDWICH

8 oz of our delicious corned beef with apple-onion relish, horseradish mayo and swiss cheese, on rye \$18.95

TURKEY CLUB SANDWICH

Triple decker pub club with sliced turkey breast, smoked bacon, avocado, tomato, swiss cheese and mayo, served on sourdough \$17.95

FISH TACOS

Two deep-fried whitefish or two mixed-grilled fish tacos topped with cabbage, cream sauce and pico de gallo \$15.95

GEORGE'S BLTA

Bacon, lettuce, tomato, avocado and mayo on sourdough \$14.95 Add turkey \$3.00

THE "ADRIAN" CHICKEN SUB

A freshly grilled chicken breast, layered with bacon, avocado, swiss cheese, lettuce, tomato and mayo on a freshly toasted french roll. A real mouth-stretcher. \$18.95

HALF SANDWICH

Choose between the corned beef, roasted turkey, or BLTA sandwich. \$14.50 Sub soup for your side \$4

HOOVER'S FRENCH DIP

Thinly sliced prime rib, grilled onions, swiss cheese, and mayo on a toasted french roll. Served with our house au jus \$21.95

PATTY MELT

Burger patty, swiss cheese, grilled onions, thousand island on rye \$16.95

BUFFALO CHICKEN SANDWICH

Breaded chicken breast cooked to a golden brown, tossed in our signature spicy buffalo sauce and topped with blue cheese crumbles. Served on a toasted bun with lettuce, tomato, red onion and chipotle mayo \$18.95

CHICKEN PARMESAN SANDWICH

Chicken breast breaded with a mixture of parmesan cheese, basil, seasoned bread crumbs and fried to a golden brown. Topped with homemade tomato marinara sauce and melted mozzarella cheese melted on top, served open face, on a french roll \$18.95

KERI'S CAPRESE SANDWICH

A vegetarian delight! Delicious heirloom tomatoes sliced thick, fresh buffalo mozzarella and fresh basil drizzled with extra-virgin olive oil and balsamic glaze. Served on a slightly toasted ciabatta bread. \$16.95 Add chicken \$7
Make it a salad - no bread \$14.95

⌘ BURGERS ⌘

Served with your choice of french fries or salad

PUB BURGER

1/3 lb. ground beef served with cheddar cheese, lettuce, tomato, onions, mayo, mustard and pickles on a brioche bun \$19.95

BBQ BURGER

1/3 lb. burger topped with cheddar cheese, lettuce, tomato, bacon, onion and stout BBQ sauce on a brioche bun \$19.95

VEGGIE BURGER

Vegetarian patty served with swiss cheese, lettuce, tomato, onions, pickles, mayo & mustard, on a brioche bun \$15.95

BLUE CHEESE BURGER

1/3 lb. ground beef served, lettuce, tomato, onions, mayo, mustard & pickles generous helping of stilton blue cheeses served on a brioche bun \$19.95

LONG BEACH TURKEY BURGER

1/3 lb. ground turkey patty topped with swiss cheese, lettuce, tomato, onions, pickles, mayo and mustard, on a brioche bun \$16.95

❧ ENTREES ❧

Entrees served with mashed potatoes and seasoned vegetables
Sub Au Gratin Potatoes for \$1

CHICKEN MARSALA

Tender chicken breast sautéed in marsala wine sauce with sliced mushrooms, garlic and spinach \$23.95

GRILLED SALMON

Atlantic salmon fillet perfectly grilled and topped with a raspberry-port coulis \$25.95

GRILLED WHITEFISH

A very moist, mild, melt-in-your mouth whitefish, called "Haddock", grilled to perfection and topped with our homemade, lemon caper sauce. \$21.95

PARMESAN CRUSTED CHICKEN

Boneless, skinless chicken breast, encrusted with our homemade parmesan breading. Served with traditional Irish cream sauce. Moist, tender and delicious! \$21.95

BONE-IN PORK CHOP

A thick-cut, double bone-in pork chop, pan-seared to a golden crust. Topped with an apricot glaze balancing sweet and savory. \$28.95

❧ PASTA DISHES ❧

Served with homemade garlic toast

FILET MIGNON STROGANOFF

Fettuccine noodles with a sour cream wine sauce, fresh garlic, onions, mushrooms and sautéed chunks of filet mignon, all prepared on order \$25.95

RIGATONI BOLOGNESE

Italian sausage, boneless beef shortribs, fresh tomatoes, garlic, herbs, spices and red wine lovingly simmered to a rich, thick meat sauce, spooned over rigatoni pasta \$23.95

FETTUCCHINE ALFREDO

Fettuccine noodles tossed in our homemade alfredo sauce: a delicate balance between cream and white wine, sprinkled with freshly shaved parmesan cheese \$18.95
Add broccoli \$2 Add chicken \$7 Add shrimp \$9

RIGATONI PESTO

Our own pesto sauce, rigatoni pasta, garlic, white wine and sun dried tomatoes, topped with freshly shaved parmesan cheese \$18.95 Add chicken \$7 Add shrimp \$9

A \$5.00 charge will be added for all split plate entrees and pasta dishes

❧ TRADITIONAL IRISH FAYRE ❧

FISH AND CHIPS

Black and Tan beer-battered Atlantic whitefish fillet over a bed of fries, served with homemade tartar sauce \$21.95

IRISH BEEF STEW

Tender chunks of beef slow cooked with potatoes, carrots, celery, onions, herbs & Guinness in a rich brown gravy \$21.95

SHEPHERD'S PIE

Mixture of ground beef and lamb cooked with carrots and peas in a rich brown beef stock, topped with mashed potatoes and then baked \$21.95

BAINGER AND CHAMP

Grilled Irish sausage served over a bed of mashed potatoes mixed with green onions, topped with homemade brown gravy \$19.95

BRANAGHAN'S SPECIAL COTTAGE PIE

Tender chunks of beef slow cooked with potatoes, carrots, celery, onions, herbs and Guinness in a rich brown gravy topped with mashed potatoes and then baked \$21.95

CORNED BEEF AND CABBAGE

Savory slices of corned beef with steamed cabbage, boiled red potatoes and carrots topped with a traditional Irish cream sauce. Served with mashed potatoes and green onions \$21.95

BRANAGHAN'S CHICKEN NOODLE PIE

Tender chunks of juicy chicken lovingly simmered with pasta, veggies and savory spices topped with creamy mashed potatoes, then baked in the oven for a crispy crust \$19.95

❧ WINE SELECTIONS ❧

HOUSE WHITE WINE	6 oz.	9 oz.	Bottle	HOUSE RED WINE	6 oz.	9 oz.	Bottle
	\$9.00	\$12.00	\$28.00		\$9.75	\$13.25	\$30.00
PIÑOT GRIGIO	6 oz.	9 oz.	Bottle	ROSE	6 oz.	9 oz.	Bottle
Bianchi (<i>Paso Robles, US</i>)	\$9.75	\$14.75	\$35.00	Campuket (<i>Rhone Valley, FR</i>)	\$9.75	\$13.25	\$34.00
Seaglass (<i>Central Coast, US</i>)	\$11.50	\$16.75	\$38.00	Studio by Miraval (<i>Provence, FR</i>)	\$12.00	\$17.25	\$40.00
SAUVIGNON BLANC	6 oz.	9 oz.	Bottle	PIÑOT NOIR	6 oz.	9 oz.	Bottle
Napa Cellars (<i>Napa, US</i>)	\$12.50	\$16.50	\$40.00	Hitching Post (<i>Buellton, US</i>)	\$12.25	\$17.25	\$42.00
Kim Crawford (<i>Melbourne, AU</i>)	\$13.50	\$18.50	\$42.00	Browne Heritage (<i>Willamette, US</i>)	\$14.25	\$19.25	\$48.00
CHARDONNAY	6 oz.	9 oz.	Bottle	CABERNET SAUVIGNON	6 oz.	9 oz.	Bottle
Chalk Hill (<i>Sonoma, Coast, US</i>)	\$13.25	\$17.75	\$44.00	Bonanza the Vine Keeper (<i>Napa, US</i>)	\$15.25	\$19.75	\$54.00
Cakebread (<i>Napa, US</i>)	\$22.75	\$31.75	\$70.00	Austin Hope (<i>Paso Robles, US</i>)	\$18.75	\$25.75	\$65.00

❧ Inquire about the Captain's Wine List ❧

❧ SIDES ❧

IRISH BROWN BREAD	
Made fresh in our kitchen- Two slices (Loaves available - three days notice)	\$6.00 \$25.00
IRISH SODA BREAD	
Made fresh in our kitchen- Two slices (Loaves available - three days notice)	\$6.00 \$25.00
FRENCH FRIES	
Seasoned with salt and curry powder	\$7.00
CHAMP SIDE	
Mashed potatoes with green onions	\$9.00
CURRY SAUCE	
A large side of this special recipe	\$4.00
POTATOES AU GRATIN	\$9.00
Thinly sliced layered potatoes, liberally sprinkled with parmesan cheese, cream and spices, then baked to perfection casserole style	

❧ CHAMPAGNE ❧

House Glass	\$7.00 6oz / \$12 9oz
Chandon Split G.H.	\$15.00
House Bottle with OJ	\$21.00
Ruffino Bottle (Proseco)	\$34.00
Mumm Bottle (Champagne)	\$65.00

❧ DESSERTS ❧

BREAD PUDDING

Savor the nostalgia of homestyle comfort with soft artisan bread soaked in a rich vanilla-cinnamon custard, topped with warm chocolate sauce. A timeless dessert that warms the heart with every bite \$9.00

VANILLA ICE CREAM

Velvety vanilla ice cream, a timeless treat for any occasion, with optional chocolate sauce. \$6.00

CHOCOLATE MOLTEN CAKE

Indulge in the perfect harmony of velvety chocolate with the sweet essence of ripe bananas. Served warm with a sprinkling of powdered sugar and strawberries \$9.00

18% Gratuity included on parties of 8 or more
21 & older after 10pm