



HOURS

Monday	8am - 10pm
Tuesday	8am - 10pm
Wednesday	8am - 11pm
Thursday	8am - 12am
Friday	8am - 12am
Saturday	9am - 12am
Sunday	9am - 10pm

5734 East 2nd Street
Long Beach, CA 90803
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WWW.KCBRANAGHANS.COM



❧ BREAKFAST ❧

Served until 3 PM

TRADITIONAL IRISH BREAKFAST

Eggs, banger, Irish bacon, blood sausage, potatoes O'Brien, sauteed mushrooms, grilled tomatoes, and soda bread \$17.95

IRISH BENEDICT

Poached eggs with Irish bacon and Hollandaise sauce on top of grilled ciabatta bread with potatoes O'Brien and fresh fruit \$16.95

BREAKFAST BOXTY

Scrambled eggs w/ a cheese blend stuffed in a boxty. Served with potatoes O'Brien and fresh fruit. \$15.95
Add corned beef \$2.00 Add rasher/irish bacon \$2.00

AMERICAN BREAKFAST

"Any way you like it"

Eggs and style, potatoes O'Brien, fresh fruit, bacon and toast \$14.95 Sub Banger \$3.00

AVOCADO TOAST

Fresh avocados smashed, seasoned with heirloom tomatoes, purple onions, topped with queso fresca and micro greens \$15.95 Add eggs any style \$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 \$21.95

BUTTERMILK BISCUITS AND GRAVY

Fresh baked and made from scratch biscuits, smothered in our delicious homemade sausage gravy. Two biscuits to an order. \$14.95 full order \$9.95 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

LOX BAGEL BREAKFAST

Delicious smoked salmon served with bagel, cream cheese, red onions, sliced tomatoes, lemons and capers \$17.95

IRISH OATMEAL

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

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 \$17.95
Add chicken \$7 Add steak \$11

BRANAGHAN'S IRISH TOAST

Our own freshly made bread soaked in eggs and cream, baked to perfection, then sliced and grilled to order and topped with powdered sugar and a raspberry coulis \$14.95

TRADITIONAL FRENCH TOAST

3 slices of thick French bread grilled just right, sprinkled with powdered sugar and cinnamon. Served with whipped butter and hot maple syrup \$14.95

TRADITIONAL PANCAKES

Old-fashioned fluffy buttermilk pancakes served with whipped butter and hot maple syrup \$13.95

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 and again! \$15.95

BUILD YOUR OWN (Add any 3 items from ingredients menu below. Additional items added \$1/per)

"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 \$16.95

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 \$15.95

BRANAGHAN'S OMELETTE

Create your own delicious 3 egg omelette! Choose your favorite ingredients from the Build Your Own list. Served with potatoes O'Brien and fresh fruit \$15.95

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 \$12

BLOODY MARY

Vodka, house recipe spice blend, tomato juice, seasoned rim, and a vegetable garnished skewer. Well vodka \$12 Tito's \$14

MIMOSA BY THE BOTTLE

Orange Juice, Champagne \$19.95

PANCAKE BREAKFAST SHOT

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

❧ APPETIZERS ❧

CURRY CHIPS

A basket of our deep-fried chips served with our homemade curry sauce \$11.95

IRISH SAUSAGE ROLLS

Ground Irish style sausage sautéed with onions & Irish seasoning, wrapped in puff pastry and baked to perfection (4) \$13.95

FISH STRIPS

Beer battered Atlantic whitefish strips served with homemade tartar sauce \$13.95

RAIDER'S CHICKEN STRIPS

Tender chicken strips breaded and deep fried served with ranch dipping sauce \$13.95

ONION RINGS

Spicy battered onions deep fried and served with house-made ranch \$10.95

MAC 'N' CHEESE

Rigatoni noodles smothered with gruyere and sharp cheddar, sprinkled with crisp ciabatta shavings. A yummy in your tummy. \$13.95

IRISH NACHOS

Tortilla chips made fresh in our kitchen smothered with corned beef and melted cheese, topped with a savory jalapeno curry cream sauce & avocado \$15.95

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 \$17.95

SAUTÉED MUSHROOMS

Sautéed mushrooms, red and yellow bell peppers, green onion and garlic tossed in our roasted red pepper and tomato sauce. Served on a bed of melted mozzarella cheese. \$11.95

SHRIMP COCKTAIL

Five jumbo shrimp served with our spicy cocktail sauce \$17.95

QUESADILLA

Giant flour tortilla stuffed with jack & cheddar cheese. Served with pico de gallo and sour cream \$9.95
Add jalapenos \$1 Add guacamole \$1
Add chicken \$7 Add shrimp \$9 Add filet \$11

VEGETABLE PLATTER

Vegetable crudites served with ranch dipping sauce \$9.95

TRAVIS HOT WINGS

Deep fried chicken wings tossed in our spicy wing sauce, served with carrots, celery & blue cheese dressing \$17.95
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 \$15.95

RYDER'S SLIDERS

Two mini-hamburgers served with cheese, grilled onions, & homemade thousand island dressing \$15.95

CHARCUTERIE PLATTER

Chef's selection of farmhouse cheese & meats \$18.95

BRUSSELS SPROUTS

Smothered with apples, bacon and caramelized onions, you can't eat just one \$12.95

❧ SOUPS & SALADS ❧

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

CREAMY CHICKEN NOODLE SOUP

Chunks of chicken simmered with pasta, veggies & savory spices Bowl \$12.95 Cup \$7.95

POTATO LEEK SOUP

Our house recipe made thick & creamy and loaded with chunks of potato & fresh leeks Bowl \$12.95 Cup \$7.95

KC'S SOUP OF THE DAY

Ask your server for our Chef's daily special Bowl \$12.95 Cup \$6.95

CAESAR SALAD

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

CITRUS SALAD

Mixed greens tossed with candied walnuts, fresh tomatoes & 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 & 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's, bacon topped with crumbled blue cheese \$15.95

SIDE SALAD

Mixed greens, tomato's, 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.

CAPRESE SALAD

Thick Slices of heirloom tomatoes, fresh buffalo mozzarella and fresh basil drizzled with extra virgin olive oil and balsamic glaze \$15.95

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

SANDWICHES & MORE

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

CORNEED BEEF SANDWICH

8 oz of our delicious corned beef with apple-onion relish, horseradish mayo & swiss cheese, on rye \$17.95

TURKEY CLUB SANDWICH

Triple decker pub club with sliced turkey breast, smoked bacon, avocado, tomato, swiss cheese & mayo, served on sourdough \$15.95

FISH TACOS

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

KATHY'S TUSCAN CHICKEN SANDWICH

Grilled chicken breast, roasted bell peppers, pesto sauce, mixed greens, balsamic cheese, served on a fresh ciabatta bread \$17.95

GEORGE'S BLTA

Bacon, lettuce, tomato, avocado & mayo on sourdough \$14.95

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. \$17.95

HALF SANDWICH

Choose between the corned beef, roasted turkey, or BLTA sandwich. \$13.50
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 \$19.95

PATTY MELT

Burger patty, swiss cheese, grilled onions, thousand 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 \$17.95

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 mozzarella cheese is melted on top, served open face, on a french roll \$17.95

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. \$14.95 Add chicken \$7

BURGERS

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

PUB BURGER

1/3 lb. ground beef served with cheddar cheese, lettuce, tomato, onions, mayo, mustard & pickles on a brioche bun \$18.95

MANCY'S MAPLES BURGER

1/3 lb. ground beef served with cheddar cheese, lettuce, tomato, fried onion straws, garlic aioli, an over-easy egg on top of a brioche bun \$18.95

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 \$18.95

BBQ BURGER

1/3 lb. burger topped with cheddar cheese, lettuce, tomato, bacon, onion & stout BBQ sauce on a brioche bun \$18.95

LB TURKEY BURGER

1/3 lb. ground turkey patty topped with swiss cheese, lettuce, tomato, onions, pickles, mayo & mustard, on a brioche bun \$15.95

VEGGIE BURGER

Vegetarian patty served with swiss cheese, lettuce, tomato, onions, pickles, mayo & mustard, on a brioche bun \$14.95

HAPPY HOUR

M-F 3pm-5pm

\$1 off Craft Beer and House Wine
\$1 off Craft Cocktails
\$8 Guinness, Smithwicks & Harp
1/2 Price Irish Appetizers:
Spicy Potatoes, Irish Nachos,
Sausage Rolls and Curry Chips

Nightly specials available starting at 6pm

HALF PRICE MONDAY NIGHT

Half Off One Select Entree
Half Off Select Wine Bottles
Half Off One Select Craft Beer

BURGER & TRIVIA NIGHT TUESDAY

Any Burger \$15.00
Add Pint of Special Selection of
Craft Beer \$8.00

Trivia Starts at 7pm

FILET MIGNON WEDNESDAY NIGHT

Served with Homemade Bearnaise &
Brandy Peppercorn Sauce
\$24.95 Add 5oz Lobster Tail \$11.95

1/2 off all bottled wine

TACO NIGHT THURSDAY

\$3.50 Tacos
Choose from Chicken, Carnitas, Fish
(Grilled or Fried), Shrimp (\$1 Extra) &
Carne Asada
Margarita: Classic \$8 Cadillac: \$10

FRESH CATCH FRIDAY

Swordfish / Grilled Whitefish
Seared Ahi / Salmon
Served All Day \$21.95

PRIME RIB SATURDAY

Seasoned and Roasted to Perfection,
Served with Horseradish & Au Jus Fresh
Vegetables & Seasoned Mashed Potatoes
\$24.95 Add 5 oz. Lobster Tail \$11.95

FIRST FRIDAY LAST SUNDAY

Join us for LIVE music
Every First Friday & Last Sunday monthly

❖ ENTREES ❖

Entrees served with mashed or au gratin potatoes (add \$1) and seasoned vegetables

CHICKEN MARSALA

Tender chicken breast sautéed in marsala wine sauce with sliced mushrooms, garlic and spinach \$21.95

SHRIMP SCAMPI

Jumbo shrimp sautéed with white wine, butter, garlic, lemon & herbs (Pasta may be substituted for potatoes) \$23.95

GRILLED SALMON

Atlantic salmon fillet perfectly grilled and topped with a raspberry-port coulis \$23.95

GRILLED WHITEFISH

A very moist, mild, melt-in-your mouth whitefish, called "Haddock", grilled to perfection and topped with our homemade lemon caper sauce. \$19.95

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

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

❖ TRADITIONAL IRISH FAYRE ❖

FISH & CHIPS

Black & Tan beer-battered Atlantic whitefish fillet over a bed of fries, served with homemade tartar sauce \$19.95

CORNED BEEF & CABBAGE

Savory slices of corned beef with steamed cabbage, red potatoes & carrots topped with a traditional Irish cream sauce \$19.95

IRISH BEEF STEW

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

SHEPHERD'S PIE

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

❖ PASTA DISHES ❖

Served with homemade garlic toast

FETTUCCHINE STROGANOFF

Fettuccine noodles in a brandy reduction with fresh garlic, red and yellow bell peppers, mushrooms and sautéed chunks of filet mignon, all prepared to order \$23.95

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 \$17.95

Add broccoli \$2 Add chicken \$7 Add shrimp \$9

PESTO

Our own pesto sauce, rigatoni pasta, garlic, white wine and sun dried tomatoes, topped with freshly shaved parmesan cheese \$17.95 Add chicken \$7 Add shrimp \$9

BRANAGHAN'S SPECIAL COTTAGE PIE

Tender chunks of beef slow cooked with potatoes, carrots, celery, onions, herbs & Guinness in a rich brown gravy topped with mashed potatoes and then baked \$19.95

BAURGERS & CHAMP

Grilled Irish sausage served over a bed of mashed potatoes mixed with green onions, topped with homemade brown gravy \$17.95

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 \$17.95

❖ BOXTY DISHES ❖

Boxty is a traditional Irish potato pancake stuffed with an assortment of tasty fillings)

Our Boxty is served with fresh seasoned vegetables

Served Saturday and Sunday only

SHEPHERD'S PIE BOXTY

Savory ground beef & lamb cooked with carrots, peas & leeks in a brown beef stock \$21.95

IRISH STEW BOXTY

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

RASHER & CHEESE BOXTY

Irish bacon with melted cheddar cheese \$18.95

CORNED BEEF BOXTY

Sliced corned beef & seasoned cabbage, with melted swiss cheese, apple relish & horseradish mayo \$19.95

VEGETARIAN BOXTY

Zucchini, yellow squash, broccoli & carrots with melted cheddar cheese \$16.95

✂ CRAFT COCKTAILS ✂

BUILD YOUR OWN MULE

Moscow - Ketel / Irish - Jameson
Mexican - Hornitos
\$14.00 Premium / \$12.00 Well

MAKERSRITA

Makers Mark Kentucky Bourbon, Cointreau, and house made sweet and sour. Garnished with a Luxardo Maraschino cherry
\$14.00

THE CADDY

Don Julio Blanco, Cointreau, sweet & sour, Gran Marnier
\$15.00

THE CLASSIC

House Tequila, Triple Sec, Sweet & Sour \$12

THE SKINNY

Olmea Altos Blanco, Triple Sec, fresh lime juice, agave nectar
\$13.00

IRISH OLD FASHIONED

Jameson, sugar cube, Angosta bitters, muddled orange peel with a cherry garnish \$12.00

✂ WINE SELECTIONS ✂

HOUSE WHITE WINE	6 oz. \$8.75	9 oz. \$11.75	Bottle \$28.00	HOUSE RED WINE	6 oz. \$9.75	9 oz. \$13.25	Bottle \$32.00
PINOT GRIGIO	6 oz. \$9.75	9 oz. \$14.50	Bottle \$36.00	ROSE Bianchi	6 oz. \$9.75	9 oz. \$13.25	Bottle \$32.00
SAUVIGNON BLANC	6 oz. \$10.75 Kim Crawford \$13.25	9 oz. \$16.25 \$18.75	Bottle \$40.00 \$46.00	PINOT NOIR	6 oz. \$12.00 Meiomi \$13.00 Hess Select \$14.00	9 oz. \$18.00 \$20.00 \$21.00	Bottle \$40.00 \$44.00 \$48.00
CHARDONNAY	6 oz. \$12.50 Newton \$14.00 Gregory Graham \$16.00	9 oz. \$18.75 \$21.50 \$24.00	Bottle \$48.00 \$54.00 \$57.00	MERLOT	6 oz. \$13.25	9 oz. \$18.00	Bottle \$42.00
				CABERNET SAUVIGNON	6 oz. \$12.00 Federalist \$15.00 Serial \$17.00	9 oz. \$21.00 \$23.00 \$26.00	Bottle \$50.00 \$54.00 \$62.00

✂ SIDES ✂

IRISH BROWN BREAD

Made fresh in our kitchen \$6.00
(3 day notice loaves available) \$25.00

IRISH SODA BREAD

Made fresh in our kitchen \$6.00
(3 day notice loaves available) \$25.00

FRENCH FRIES

Seasoned with salt & curry powder \$7.00

CHAMP

Mashed potatoes with green onions \$7.00

CURRY SAUCE

A large side of this special recipe \$4.00

COTTAGE CHEESE

\$5.00

POTATOES AU GRATIN

Thinly sliced layered potatoes, liberally sprinkled with parmesan cheese, cream & spices, then baked to perfection casserole style \$9.00

✂ CHAMPAGNE ✂

Chandon Split \$15.00
G.H. Mumm Bottle \$65.00

✂ DESSERTS ✂

BREAD PUDDING

\$9.00

VANILLA ICE CREAM

\$6.00

CHOCOLATE BANANA MOLTEN CAKE

\$9.00

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