



Molly's Weekend Breakfast Served until 2pm, only available on weekend.

Molly's Little Breakfast

Two eggs cooked to your liking, with your choice of smoked bacon, peameal bacon or sausages. Comes with toast and hash browns. \$8

Molly's Big Breakfast

Three eggs cooked to your liking, includes two of three meat options, smoked bacon, peameal bacon or sausage. Comes with toast and hash browns. \$10

Three-egg Omelet

An open-face omelet with a three cheese blend, hash browns and toast. \$9
Add ons: fresh grilled veggies, smoked bacon, peameal, or sausage. \$1.50 ea.

Poached Eggs Portobello

Two eggs poached on grilled Portobello Mushrooms, surrounded by a medley of grilled vegetables, hash browns and toast. \$13
Add ons: cheese, smoked bacon, peameal, or sausage. \$1.50

Toasted Western Sandwich




Two eggs, chopped onion, peppers and ham scrambled and served on your choice of toasted white or seven grain bread. \$10
Add cheese \$1.50

Free refills on coffee with all breakfast plates.



www.mollyblooms.ca

Take out available 519 885 0892

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Soups and Salads

Finnegan's Bowl

Soup of the day, made fresh daily, served with a toasted baguette. \$9

Irish Onion Soup

Looks French until your first taste. The full body flavour of Kilkenny in the broth, the onions, and topped with a slice of Irish Cheddar...a meal in a bowl. Served with a toasted baguette. \$10

Greek Salad

Crisp romaine lettuce, sweet bell peppers, red onions, tomatoes, cucumbers, black olives, and feta cheese tossed in a tangy Greek dressing. \$12 Add chicken \$4

Traditional Caesar Salad

Fresh romaine lettuce, made in house croutons, smoked bacon, all tossed in a creamy Caesar dressing. \$13 Add chicken \$4

BLT Salad

An assortment of greens, locally smoked bacon, in-house toasted croutons and tomatoes tossed in a honey mustard dressing. \$13

Beet and Goat Cheese Salad

Thick slices of beets, fresh Spring Mix, pickled red onions, maple roasted walnuts, topped with goat cheese and served with a honey Dijon dressing. \$15

Chicken Taco Bowl

A flour tortilla bowl stuffed with fresh greens, vegetables, cheese, and grilled chicken, served with our signature taco dressing on the side. \$25

Molly's Signature Starters

Onion Rings

Beer-battered onion rings served with our Smokey bbq sauce. \$11

Spinach Artichoke Dip

A blend of spinach, artichokes, and cheese baked and served with our own nacho chips and pita triangles. \$16 Add more chips \$4

Fried Pickle Spears

Dill pickle spears breaded and deep fried. Served with a ranch dip. \$10

Battered Cauliflower

Crispy whole cauliflower florets covered in a thin layer of deliciously crunchy batter. Served with a ranch sauce. \$10

Antijitos

Flour tortillas stuffed with our blend of cream cheese, jalapeños and roasted red peppers. Served with salsa and sour cream. \$15

Battered Mushrooms

Button mushrooms coated in a light tempura batter, deep fried and served with a creamy chipotle mayo. \$11

Garlic Bread and Cheese

Toasted baguettes covered in garlic butter and our 3 cheese blend. \$12

Mac and Cheese Wedges

Home-style Cheddar mac and cheese wedges, creamy cheesy on the inside, crispy on the outside. \$12

Calamari Strips

A basket of lightly breaded calamari morsels fried to a golden perfection, served with our own seafood dipping sauce. \$17

Chicken Quesadillas

Grilled chicken breast, three cheeses, tomatoes, and onions in a grilled tomato basil tortilla. Served with salsa and sour cream. \$17 Vegetarian option \$13

Irish Nachos

Lattice chips loaded with cheese, fresh chopped tomatoes, crumbled crispy smoked bacon, green onions and drizzled sour cream. \$18 Add chicken \$4



Nachos

Molly's Signature Burgers and Sandwiches

Served with our signature fries or daily soup. Garden or Caesar substitute \$5

Traditional Burger

Our half-pound burger served with lettuce, tomato, pickle and onion on a toasted Brioche bun. \$15
Add ons: cheddar, Swiss, smoked bacon, sautéed mushrooms, sautéed onions, jalapeños \$1.50 ea.

Molly's Bloomin' Burger

Piled high with peameal bacon, smoked bacon, cheddar, Swiss, sautéed mushrooms, mayonnaise, BBQ sauce, and topped with our beer battered onion rings. Served on a toasted Brioche Bun. \$22

BBQ Burger

Our signature half pound burger topped with cheddar, BBQ sauce, and our beer battered onion rings. Served on a toasted Brioche bun. \$17

Molly's Breakfast Burger

Also known as our brunch burger! Our half pound burger topped with smoked bacon, and a fried egg cooked the way you like it. Served on a toasted Brioche Bun. \$17

PBR Burger

This spicy peanut butter bacon burger has a southeast Asian flair and is "jam packed" with flavour thanks to our sriracha mayo and creamy peanut butter. That and the crunchy smoked bacon makes this a palate pleaser! Say that 3 times fast! Our surprise topping is the sweet relish. Served with lettuce on a toasted Brioche bun. \$17

Jerk Chicken Wrap

Jerk marinated chicken breast thinly sliced, lettuce, tomatoes, cheese, and a cool ranch dressing all rolled into a tortilla wrap. The heat of the jerk sauce, cooled by the ranch dressing offers the proper balance for this wrap. \$13

Whiskey Reuben

Back by popular demand, thin slices of corned beef brisket stacked with sauerkraut, Swiss cheese, Jameson's Irish Whiskey mustard, and served on marble rye. \$18

Molly's Meatball Parm Sandwich

Picture a toasted buttery baguette filled with tender juicy meatballs, smothered in our own marinara sauce, covered with our three cheese blend, then broiled to perfection. \$18

Beef Dip

Customers would storm the kitchen if we removed this item from our menu. Tender thinly sliced roasted in-house beef, topped with sautéed onions, and Swiss cheese. Served on a toasted baguette with our rich Guinness au jus for dipping. \$18

Celtic Club

Chicken breast layered with Swiss cheese, cheddar, smoked bacon, mayo, lettuce and tomato on three toasted slices of seven grain bread. \$18

Vegetarian Selections

Served with your choice of our signature hand-cut fries or our daily soup. Garden or Caesar salad sub \$5

Grilled Cheese

Goopy, buttery, crispy, comforting in all the right ways. \$9
Add smoked or peameal bacon \$1.50

Molly's own Beyond Beef Burger

It looks, cooks, and satisfies like a beef burger but its plant-based. Served on a toasted Brioche bun with lettuce, tomato, red onions and pickle. \$16

Spicy Black Bean Burger

Our veggie burger is topped with lettuce, tomato, and red onion, served on a toasted Brioche bun. \$13

Buffalo Cauliflower Bites Wrap

Our crispy Buffalo Cauliflower Bites are tossed in a medium wing sauce, then we add lettuce, tomato, cool creamy ranch dressing and roll it up into a wrap! \$14

Philly Portobello Cheesestyle Sandwich

A vegetarian twist on a Philadelphia classic. It starts with garlic sautéed Portobello mushrooms, onions, and peppers, topped with cheese and layered on a grilled baguette with garlic aioli. \$14



Molly's Bloomin' Burger

Bloomin' Chips

Molly's chips are hand-cut fresh daily, Yukon Gold Potatoes

Basket of Chips

Fresh cut daily, plain and simple. \$9
Add side curry sauce. \$4

Sweet Potato Chips

Thick-cut and served with Sriracha mayo. \$11

Waffle Chips

A platter of waffle cut chips served with sriracha mayo. \$17 Add curry. \$4

French Canadian Poutine

A pub signature! A huge portion of our hand-cut chips, topped with Montreal cheese curds and a generous helping of our rich vegetarian gravy. \$15
Add beef. \$4

Bombay Poutine

A huge portion of our hand-cut chips topped with Montreal cheese curds and covered in our medium spiced curry sauce. \$15

Pulled Pork Poutine

A huge portion of our hand-cut chips topped with Montreal cheese curds, pulled pork, and Molly's gravy. \$17

Poutine Supreme

Braised beef in rich au jus, caramelized onions, sautéed mushrooms, and Montreal cheese curds, then smothered in Molly's rich gravy. \$18

SPORTS | Music | Food

Entertainment | Friends

Pub Favourites

Garden or Caesar salad substitution \$5

Fish and Chips

Our famous Guinness battered fish, with our fresh cut daily fries, coleslaw, and tartar sauce. 1 piece dinner. \$17 2 piece dinner. \$19

Bangers and Mash

Locally sourced Farmers Sausages served on a bed of garlic mashed potatoes topped with our Guinness Onion Gravy! \$18

Liver and Onions

Tender calf's liver sautéed and smothered with our onion gravy. Served with mashed potatoes. \$19 Add bacon. \$1.50

Irish Stew

Fork tender Guinness-marinated beef, chunks of carrots and potatoes in a rich, thick Guinness broth. Served with a toasted baguette. You will want to clean the bowl with the baguette so you get every drop. \$18

Chicken Fingers

Crispy chicken fillets and hand-cut fries served with a side of plum sauce, not just for the kids! \$17

Guinness Steak Pie

Fork tender Guinness-marinated beef, carrots, potatoes and mushrooms simmered in a rich Guinness broth topped with a golden puff pastry. Served with a garden salad. \$19

Roasted Leek and Chicken Pot Pie

A light, fluffy pastry is what makes this pot pie the ultimate pub treat. Roasted leeks, grilled chicken breast, peas and carrots in a rich creamy sauce then topped with a golden puff pastry. Served with a garden salad. \$18

Molly's Curry

Sweet peppers and onions simmered in a medium spiced curry sauce, served over your choice of Basmati Rice or our hand-cut fries. Served with warmed **Stonefired Nann**. \$16 Add chicken. \$4

Lobster Mac and Cheese

Cavatappi noodles smothered in a rich creamy cheese sauce, mixed in caramelized onions, seasoned lobster, then topped with bread crumbs and baked. Served with your choice of a garden or Caesar salad. \$18
We can substitute smoked bacon for lobster

Molly's Ultimate Platter

A selection of all our favourites! Chicken fingers, onion rings, fried pickles, sweet potato fries, carrot and celery sticks. Served with a selection of dipping sauces. \$35 No substitutions.

Piled High Nachos

Our in-house made nacho chips topped with cheese, seasoned tomatoes, onions, jalapeños, and black olives. Baked and served with salsa and sour cream. \$20
Add chicken or beef brisket. \$4 ea.

Watson Wings

Our wings are lightly breaded and fried in a trans-fat free oil. Served with carrot and celery sticks and a blue cheese dip.
Small \$19 Large \$34
Flavours of wing sauces
Mild, medium, hot, suicide, tequila-lime, BBQ, salt and pepper, sweet chilli, honey garlic, Cajun, hot honey and jerk.
Note that when wings are on special no veggies accompany wings. No doggie bags available so order what you can eat.

****Food specials available with beverage purchase only. **No take out on food specials.**