

SANDWICHES & WRAPS

Available until 6pm

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

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

Mexicali Wrap **7.75**

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

Caesar Wrap **7.75**

PT Caesar with smoked chicken in a tortilla wrap

★ **Pastrami "Rachel" (Deli Classic)** **8.25**

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

BBQ Beef **9.25**

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

★ **Andouille Po'Boy** **8.75**

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** **5.95**

Lime Cheesecake **4.95**

Apple 'n' Berry Crumble **4.95**

★ **Rice Pudding Crème Brûlée** **4.95**

Warm Caramel Bread Pudding **4.95**

★ **Bananas Foster** **5.95**

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

Selection of Ice-Creams or Sorbet ① **1.95** ③ **4.95**

Vanilla, Strawberry, Chocolate

Sundaes **4.95**

Choice of house-made chocolate or butterscotch sauce

★ **Fried ice-cream** with nuts, cinnamon and Highbank syrup **4.95**

Banana Split **5.95**

Milkshakes **3.95**

Chocolate Brownie Shake **4.95**

Add a scoop of ice-cream to any dessert **1.00**

Coeliac Chocolate Torte **5.95**

'Spike' your Dessert Add a 'whacker' of liqueur **2.00**

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 €11.95+ in value.
Offer valid before 6 p.m. only.

DRINKS

Draught Beer

	ALCOHOL %	PRICE
Becks Vier	4.3	4.20

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

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

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

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

Staropramen	5.0	5.50
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Czech, full-bodied, smooth and thirst-quenching – its crispness goes well with lighter food.

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

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

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

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

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

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

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

Wine - White

	GLASS	BOTTLE
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Terranoble Sauvignon Blanc CHILE	5.50	19.95
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Patriarche Chardonnay FRANCE	6.25	22.95
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Patriarche Sauvignon Blanc FRANCE	6.25	22.95
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Ara Della Valle Pinot Grigio ITALY	6.50	23.95
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Etra Albarino SPAIN	6.75	24.95
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Sancerre, Daniel Crochet FRANCE	8.00	29.95
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Wine - Red

	GLASS	BOTTLE
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Terranoble Cabernet Sauvignon CHILE	5.50	19.95
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Patriarche Merlot FRANCE	6.25	22.95
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Cranswick Estate Shiraz AUSTRALIA	6.50	23.95
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Baron de Ley Rioja Club Privado SPAIN	6.50	23.95
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Finca Florencia Malbec ARGENTINA	6.75	24.95
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Aires Montepulciano D'Abruzzo ITALY	6.95	25.95
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Wine - Rosé

	GLASS	BOTTLE
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Noemie Vernaux Syrah FRANCE	6.00	21.95
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Wine - Bubbles

Prosecco – by the Glass	7.00	
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Furlan Prosecco Frizzante	29.95	
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Didier Chopin Champagne Brut	59.95	
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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
★ Texas Chilli Served with diced onion, cheddar, sour cream and real corn chips	4.95	6.95
Soup of the Day Served with grilled sourdough bread	3.95	5.50
Garlic Bread Grilled, garlic-buttered with melted jack cheese	4.95	6.75 V
Texican Bruscetta Our garlic bread with fresh diced tomato and cilantro pesto	5.95	7.75 V
★ Buffalo Wings Served with celery, blue cheese dip and your choice of sauce WING SAUCES Mild / Hot / Flamin' / Loco Caliente / Sweet Chilli / Garlic / Honey-Mustard / Cajun / BBQ	7.95	
Tortilla Chips & Three Dips Authentic corn chips with PT salsa, guacamole and roasted pepper fondue	5.50	7.50 V
★ Tequila Prawns Basted with tequila, chilli, tomato and garlic, skewered, char-grilled and served with a smokey rice cake	7.75	15.95 <small>AS MAIN</small>
House Chicken Liver Paté With boiled egg, diced onion, red onion marmalade and crostini	6.75	
Smokey Cheddar and Bacon Chips Served with sour cream and scallion	6.25	8.50
Chilli Cheese Chips Served with sour cream and scallion	6.75	8.95
★ Smokin' Rib Starter Served with frizzled onions and your choice of BBQ sauce RIB SAUCES Chipotlé (spicy and smokey) or Highbank Applejack (sweet and sour)	6.95	
Garlic and Pepper Mushrooms Criminis, herb-breaded, flash-fried and served with chipotlé aioli	6.95	V
★ Redneck Sushi Pulled pork in a tortilla wrap with smokey rice, cucumber and onion, with spicy ketchup dip	7.50	
Tasting Combo Any three of the above for sharing or as a main course	15.50	
Shellfish Cocktail Fresh lump crab, prawns and crawfish tails, greens, creole mayo and crostini	8.95	
★ Crab Cake All crab, house made, with roasted pepper fondue and crostini	8.95	17.50 <small>AS MAIN</small>
★ Crab-Stuffed Mushroom Our crabcake stuffed into a portobello with aioli, fondue and crostini	9.25	
Steamed Mussels Steamed in lemon, garlic butter and white wine, served with grilled garlic bread	7.50	

Shellfish items may contain some shell.

SALADS

	SMALL	LARGE
House Salad * Mixed leaves, carrot, beetroot, cucumber and tomato with deep-fried black-eyed pea croutons DRESSINGS Maple-Mustard Vinaigrette / Cumin Honey-Mustard / Roast Tomato and Lemon / Blue Cheese / EVO and Balsamic	4.95	6.95 V
★ PT Caesar * Chilled baby gem, crispy bacon, sourdough croutons and shaved reggiano	4.95	6.95
★ PT Grilled Caesar * Our Caesar but with grilled baby gem – a real treat!	4.95	6.95

* Add for Main Smokey Grilled Veggies Salmon, Grilled Chicken, Prawns 6oz Sirloin Steak, Crabcake	3.95	5.00	8.95
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Chicken Cobb Salad Diced smoked chicken, ham, cheddar, blue cheese, tomato, cucumber, crispy bacon, chopped egg, mixed leaves	11.50
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Crab, Mango and Grapefruit Salad Mixed leaves, avocado, toasted almonds, tomato and cucumber with a coriander, tomato and honey dressing	12.95
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MAINS

★ Highbank Applewood Smoked Rack o' Rib <small>HALF</small> Basted with your choice of BBQ rib sauces and served with frizzled onions BBQ SAUCES Chipotlé (spicy and smokey) or Highbank Applejack (sweet and sour)	12.50	16.25
Grilled Half Chicken Herb-rubbed and grilled, served with smokey gravy or BBQ sauce Quarter Dark Quarter Supreme	12.25	7.95 9.75
★ Mixed BBQ Platter Pulled Pork / 1/2 Rack / 1/4 Chicken / BBQ Beef / BBQ Wings / Steak Tips / Prawns / Salmon Fillet	ANY TWO 16.50	ANY THREE 19.95
Grilled Irish Salmon Fillet With prawns, salsa, garlic butter and white wine	15.95	
Flame Grilled Steak Served with frizzled onions and your choice of sauce: BBQ, pepper or garlic butter 9oz Hereford Sirloin 6oz Angus Fillet 16oz Dry-Aged T-Bone (28 days)	18.95 19.95 26.95	
★ House-Smoked 9oz Lamb Sirloin 'Foodie' favourite - unique to Paris Texas - it's the bomb!	18.95	
House Smoked Beef A pile of thin-sliced smoked beef with smokey gravy and sautéed onions	14.25	
All above mains served with two accompaniments.		
★ Jambalaya (Louisiana Paella) Prawns, smoked chicken, crawfish and andouille sausage sautéed with peppers and onion and tomato in a smokey saffron risotto	16.95	
Seafood Tagliatelle With tomato, white wine, herb butter and garlic bread	16.25	
Chicken and Mushroom Tagliatelle Served in a creamy garlic and cilantro pesto sauce with garlic bread	14.95	
Tagliatelle with Steak Tips Served in a peppery mushroom and onion sauce with garlic bread	15.95	

Smoked Chicken Club with Avocado	12.25
★ Cheesesteak, Frizzled Onion & Tomato	12.75
BBQ Pork, Frizzled Onion & Monterey Jack	12.25
Smokey Veg with Salsa and Cheddar	10.75 V
Seafood with Salsa and Emmental	13.95

Fajitas Sizzling platters of onions and peppers with salsa, guacamole, sour cream and warm tortilla shells	
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	REGULAR	LARGE
Sizzlin' Veggies	12.50	V
Sizzlin' Chicken	14.25	
Sizzlin' Beef	14.25	
★ Sizzlin' Smoked Pork	14.25	
Sizzlin' Seafood	15.95	
Sizzlin' Combo Any two of the above	15.50	

Authentic Corn Nachos Served with avocado, jalapeños, diced peppers and onions, melted cheddar, sour cream, guacamole, PT salsa and scallions	REGULAR	LARGE
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Chicken and Crispy Bacon	7.95	10.95
Texas Chilli	7.95	10.95
BBQ Pork	7.95	10.95
Veggie	7.95	10.95 V
Seafood	9.25	12.25

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

TRY OUR FRESH HOME-MADE Lemonade!	
All served with fries and pickle	
The Classic Lettuce, tomato, onion, pickle, side of Marie Rose sauce	10.95
★ Santa Fé Club Chicken fillet on grilled sourdough with Monterey Jack, crispy bacon, avocado and chipotlé aioli	12.50
Mexicali Burger Served with salsa, jalapeños and cheddar	11.95
Breakfast Burger Served with crispy bacon, fried egg and sautéed mushrooms	12.50
★ Smokey Burger Flamed with smoked paprika, served with emmental, crispy bacon, frizzled onions and BBQ sauce	12.75
Cajun Burger Choice of beef or chicken Flamed with Cajun spice, served with peppers, onions and cheddar	11.95
Buffalo Blue Burger Served with melted blue cheese, frizzled onions and hot wing sauce	11.95
BBQ Chicken Burger Chicken fillet with crispy bacon, cheddar, frizzled onions and BBQ sauce	12.50
★ Pulled Pork Sandwich Slow smoked pork, frizzled onions and BBQ sauce	11.95
Steak Tip Sandwich Sautéed BBQ steak tips with mushrooms, onions and BBQ sauce on a toasted ciabatta	12.50
Broiled Crabcake Burger House crabcake with lettuce, tomato and creole mayo	11.95

<i>Build your own!</i>		
Plain Burger Choice of Meat Black Angus, Pulled Pork, Chicken Fillet, Salmon Fillet, Grain-stuffed Smokey Portobello V		9.95
Choice of Toppings CHEESE Cheddar, Blue, Monterey Jack, Emmental VEG Sautéed onions, Mushrooms, Peppers, Frizzled onions OTHER Crispy bacon, Fried egg, Jalapeños, Cajun spice	EACH	1.00
Any 3 Toppings		2.50
Special Toppings Texas chilli, pulled pork, andouille sausage		2.00

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

Take home our sauces & dressing for your home BBQ!

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