

small plates \$5

House-smoked Chicken Quesadillas

Pan roasted vegetables,
black beans,
monterey jack cheese,
salsa, sour cream

Egg Rolls

Two egg rolls stuffed with
pork & vegetables,
hot mustard,
sweet & sour sauce

Sticky Asian Wings

Sweet-spicy glaze,
toasted sesame seeds

Herb Breaded Mozzarella

Marinara sauce

Beer Battered Button Mushrooms

Chipotle ranch dip

Pork Pot Stickers

Hoisin sauce, scallions

House-smoked Chicken Nachos

Black beans, tomatoes, olives,
salsa, sour cream

Vegetable Quesadillas

Pan roasted vegetables,
black beans, cilantro,
salsa, sour cream

Irish Nachos

Cheddar & jack cheese
bacon, green onions, jalapeños,
buttermilk ranch

Buffalo Wings

Tossed in our spicy sauce,
blue cheese, celery

Potato Skins

Stuffed with cheddar jack cheese,
applewood bacon, scallions,
sour cream

plates to share

The Cosmo

Three panko shrimp,
three crab rangoon,
two pork and
vegetable egg rolls,
hot mustard,
sweet & sour sauce
12

The O'shays Sampler

Herb breaded
mozzarella, potato skins,
buffalo wings
and pot stickers,
assorted sauces
12

Paddy's Wing Trio

A half-pound each
buffalo,
sticky asian,
bbq wings
12

wraps

Wraps, sandwiches & burgers served with your choice of french fries, house-made cole slaw or kettle chips.
substitute paddy's potatoes, onion rings or pub salad for \$2

Buffalo Chicken

Chicken tenders tossed in
our spicy sauce,
jack cheese,
romaine, tomatoes,
buttermilk ranch
7

Greek Chicken

Smoked chicken,
black olives,
feta cheese,
oregano vinaigrette
7

sandwiches

The O'Zak

The agent's favorite
locally made spicy sausage
grilled onions,
mustard,
on a toasted hoagie
8

Crispy Shrimp Po-Boy

Split panko shrimp,
lettuce, tomatoes,
Cajun remoulade sauce
on an artisan roll
9

Warm Pastrami & Swiss

on Artisan Rye
9

Grilled Buffalo Chicken

Tossed in our famous sauce
pepperjack cheese,
buttermilk ranch
8

Paddy's Chicken Sandwich

A flame grilled chicken breast,
bacon, swiss cheese, honey
mustard on an artisan roll
8

Cliff's Favorite

Smoked chicken,
tillamook cheddar, bacon,
lettuce, tomato,
mayonaise,
on a fresh baked roll
8

Aidan's BLT

Applewood-smoked bacon,
lettuce and tomato,
on a toasted hoagie roll
7

Grilled Mahi Mahi

Fresh herb aioli
on a garlic toasted roll
9

burgers

*The Pub Burger

A half-pound of choice ground beef
on a Kaiser with choice of cheese
8

*Black & Blue Pub Burger

Rubbed with house-made
seasoning topped with Stella
bleu cheese
8.5

*The Sale Barn Burger

Topped with applewood-bacon &
Tillamook cheddar cheese
Guinness BBQ sauce
8.5

Rhea's Black Bean Burger

Spicy black bean patty with jack
cheese on a kaiser bun
8

House-smoked Chicken Breast

Guinness bbq glaze, paddy's potatoes,
chef's vegetables
10

*10oz KC Strip Steak

Roasted garlic butter,
paddy's potatoes, chef's vegetables
14

Pub Style Fish & Chips

House-made tartar sauce, fresh lemon
10

Fettuccini with House-Smoked Chicken

Tossed in parmesan cream,
grilled garlic toast
10

Blackened Mahi-Mahi

Lemon-butter, paddy's potatoes,
chef's vegetables
12

South Beach Chicken

Topped with pepper-jack on a bed of
onions, peppers, mushrooms
chef's vegetables *low carb, gf*
10

*The Angus Atkins

A half-pound of choice ground beef
topped with swiss on a bed of
carmalized onions, forest mushrooms,
chef's vegetables
low carb, gf
10

specialties

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. GF= gluten free items prepared in an non-gluten free environment

FRESH SEASONAL SALADS

The Pub House

Mixed greens,
house-made croutons,
shredded cheese,
choice of dressing

3

Buffalo Mozzerella Salad

Field greens,
fresh herbs, tomatoes,
grilled bread,
balsalmic vinaigrette

8

The Bistro Chicken

Smoked, grilled or fried,
mixed greens
crumbled bacon,
homemade croutons,
shredded cheddar

9

Greek Chicken

Crisp romaine,
kalamata olives,
cucumbers,
feta cheese,
oregano vinaigrette,
grilled bread

9

Kansas City Steak Salad

Mixed greens topped with
thinly sliced strip steak,
tomatoes, mushrooms
honey-mustard dressing

9

dressings:

buttermilk ranch,
bleu cheese,
1000 island,
french,
balsalmic vinaigrette,
chipotle ranch,
oregano vinaigrette

classic cocktails

The Pink Pearl

Grey goose vodka, a splash of grapefruit juice, grenadine, lime juice, twist of lime

Ultimate Margarita

1800 Silver Tequila, Grand Marnier, sweet and sour mix, lime juice

Manhattan

Knob Creek, Sweet Vermouth, a dash of bitters, garnished with a cherry

Tom Collin's

Tanqueray Gin, Lemon Juice, Simple Syrup, club soda

Paddy O'shays Cosmopolitan

Grey Goose Vodka, Triple Sec, lime juice, cranberry juice, peach schnapps

Kathy's Pomegranate Martini

Pomegranate Infused Ketel One Vodka, Cointreau and a splash of fresh lime

Lemon Drop Martini

Ketel citroen, Cointreau, fresh squeezed lemon juice, sugar.
Shaken & served up in a sugared rim martini glass

Hawaii Martini

Bacardi rock coconut rum, splash of banana liquor, a dash of cranberry

Sour Apple Martini

Grey Goose vodka, Apple pucker, Cranberry Juice,
Shaken and served up

Victor's Mai Tai

The trader's secret recipe blended with four rums

Bloody Mary

Ketel one Vodka, our house-made bloody mary mix, garnished with a celery stick

Rob Roy

johnny walker red, sweet vermouth, bitters, with a maraschino cherry

drafts

Guinness
Sam Adams Boston Lager
Smithwicks
Harp
Boulevard Pale Ale
Boulevard Wheat
Goose Island 312
Bud Light
Michelob Ultra
Stella Artois



WINES

Premium Wines
Hess select chardonnay
Parducci Merlot
Estancia Cabernet
Joel Gott Riesling
9 glass
32 bottle

House Wines
CK Mondavi
Chardonnay
Cabernet
Merlot
Pinot grigio
White Zinfandel
7

Estancia

AFTER DINNER

Baileys
DiSaronno
Grand Marnier
Hennessy VS
Sambuca



Today's Dessert Selections
Market Price

Paddy's Story

When Paddy came to America from Ireland in 1897, he had a vision; Do your best and you'll be sure to succeed. Today we share Paddy's spirit in everything we do, from a smile at the front door, to the fresh, wholesome food paddy would be so proud to call his own. Bain sult as! (enjoy!)

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O'SHAYS
Fine Food, Drink & Fun



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