

# MOLLY BLOOMS GASTROPUB

## Appetizers

- BLUE CHEESE CHIPS 10**  
Blue Cheese Reduction with Red Onion
- BUFFALO WINGS 10**  
Louisiana Hot, Guinness BBQ, Cajun or Teriyaki
- PUB NACHOS 11**  
Lager Cheese Sauce, Veggies, Sour Cream, Corned Beef or Chicken
- ARTICHOKE DIP 9**  
Cheese, Spinach, Artichoke
- HOT JALAPENO ROCKETS 11**  
Bacon Wrapped, Cream Cheese filled
- SIDEWINDER BAKE 9**  
Fries, Lager Cheese Sauce, Corned Beef, Sour Cream, Scallions
- CAPRECE SALAD 8**  
Tomato, Fresh Mozzarella, Basil Olive Oil and Vinegar
- SHRIMP COCKTAIL 10**  
Tiger Shrimp, Cocktail Sauce, Fresh Lemon
- CLAM STEAMERS 13**  
Butter Garlic Wine Broth, Toast

## SALADS & SOUPS

- SALMON SPINACHE 16**  
Tomatoes, Red Onion, Blue Cheese, Raspberry Vinaigrette
- COBB 12**  
Crispy Romaine, Turkey, Bacon, Avocado, Tomato, Cucumber, Hard Boiled Egg, Cheddar Cheese, Onion, Blue Cheese
- CHICKEN CAESAR 10**  
Parmesan, Croutons, Crispy Romaine
- PUB SALAD 7**  
Crispy Romaine, Tomato, Cucumber, Onion
- CHICKEN TACO SALAD 12**  
Chipotle Vinaigrette, Black Bean, Corn, Tomato
- CLAM CHOWDER 6**  
New England Style, Oyster Crackers
- CHICKEN NOODLE 6**  
Grandmas Recipe, Carrot, Celery
- IRISH BEEF STEW 11**  
Guinness, Carrot, Celery, Potato, Toast
- FRENCH ONION 6**  
Caramelized Onion, Croutons, Melted Swiss

## SANDWICHES

Sandwiches Served with Chips

- TOASTED RUBEN 12**  
Corned Beef or Turkey, Sauerkraut, Swiss, Thousand Island Dressing
- TURKEY CLUB 12**  
Sour Dough, Bacon, Pepper Jack, Aioli, Romaine, Avocado
- TUNA MELT 11**  
Albacore Tuna, Melted Cheddar, Lettuce, Tomato, Lemon Aioli
- BLT 10**  
Flat Bread, Aioli, Spinach

## Signature ENTREES

Entrees Served with a Pub Salad

- GRILLED SALMON 18**  
Citrus Herb Glaze, Mashed Potatoes, Sautéed Spinach
- SHEPHERDS PIE 14**  
Ground Chuck, mashed Potatoes
- DRUNKEN CHICKEN 16**  
Wine Deglazed Butter Sauce and Sautéed Mushrooms, Rice
- BANGERS & MAC 13**  
Lager Cheddar Sauce, Rasher Bacon, Panko
- RIBEYE 32**  
Prime, Mashed Potatoes  
Make it a Pepper Steak with Cognac Reduction & Fries add 8
- FISH & CHIPS 15**  
Beer Battered Cod, Tarter Sauce
- IDAHO RED TROUT 20**  
Panko Encrusted, Portobello Cream Sauce, Rice
- CORNED BEEF & CABBAGE 16**  
Served With Mashed Potatoes
- PASTA De JOUR**  
Ask Your Server
- SHRIMP TACOS DIABLO 13**  
Chipotle & Adobe, Cabbage, Cheddar, Rice

## Gourmet Burgers

Lettuce, Tomato, Onion, Pickle and House-Cut Fries Included with all Burgers

Upgrade to Sweet Potato Fries, Onion Rings, Sidewinder Fries, or Zucchini Fries 3

Add a Bowl of Soup or a Salad 4  
Gluten Free Bun 1

\*SPICY BURGER 12  
1/3lb, Pepper Jack, Grilled Jalapeño, Bacon, Aioli

\*BLACK N' BLUE BURGER 12  
1/3lb, Blue Cheese, Bacon

\*MOLLY'S BURGER 12  
1/3lb, Pepper Jack, Sautéed Onions, Corned Beef

\*STUFFED BURGER 14  
1/2lb Cheese on the Inside

\*THE GLEN 17  
1/2lb, Grilled Ham, Fried Egg, Sautéed Onions & Mushroom, Aioli, Pepper Jack

TERIYAKI SALMON BURGER 16  
Pineapple, Swiss Cheese

PORTABELLO BURGER 11  
Balsamic Glaze, Swiss Cheese, Spinach

VEGGIE BURGER 11  
Black Bean, Potato, Corn, Your Choice of Cheese

\*TURKEY BURGER 12  
Spinach, Artichoke, Goat Cheese

\*CLASSIC HAMBURGER 10 or 12  
1/3lb or 1/2 Your Choice of Cheese

## Sides

MAC & CHEESE 4  
Bacon added

MIXED GREENS 4  
Vinaigrette

ZUCHINNI FRIES 6

STEAMED CAJUN RICE 4

SAUTEED SPINACHE 4

WAFFLE SWEET POTATO FRIES 5

### Sodas, Juices and Such

Coke, Diet, Sprite, Dr. Pepper, Lemonade, Ginger Ale 3  
Grapefruit, OJ, Cranberry, Pineapple, Milk 3  
Redbull, Sugar Free Redbull 4

Gluten Free Item, may be prepared on or in surfaces that contain gluten.

\*The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

# MOLLY BLOOMS GASTROPUB

## Cocktails

**MARASCA** 9

### FIZZ

Champagne, Pinnacle Cherry Vodka,  
Bitters and a Sugared Martini Rim

*Signature Bellini* 10

Ciroc Peach, Peach Puree,  
Dom Chardon Sparkling

**Little Utah Deputy** 9

Bulleit Rye Bourbon, Gran Marnier,  
Bitters, Sugar Cube, OJ

*Molly's Mary* 11

Kettle One, Tabasco Brand Bloody Mary Mix  
Bacon, Pickle, Celery and spice

**THE Sidecar** 11

Hennessy VSOP Cognac, Grand Marnier,  
Fresh Lemon Juice

**Berry  
Wise** 10

Veev Acai, Stoli Blueberi, Blackberry,  
Sage, Blueberry Red Bull

**Moscow Mule** 10

Kettle One, Lime, Ginger Beer

*French 75* 10

Tanqueray Gin, lemon Juice, simple  
Syrup, Dom Chardon

## Beer

### ALE'S

**Epic Mid Mountain Ale** 10  
Utah 5.5% abv 22oz

**Epic Lil' Brainless Raspberry** 5  
Utah 9.7% abv 12oz Can

**Lagunitas** 6.50

**Little Sumpin'-Sumpin Ale**  
California 7.5% abv

**North Coast Acme Ale** 6.50  
California 6.9% abv

### PALE ALE'S & IPA'S

**Epic Spiral Jetty IPA** 10  
Utah 6.6% abv 22oz

**Lagunitas IPA** 6.50  
California 6.2% abv

**Sierra Nevada Pale Ale** 6.50  
California 5.6% abv 37 IBU

**Squatters Hops Rising** 6.50

**Double IPA**  
Utah 9.0% abv 75 IBU

### OTHER CRAFT BEERS

**Pyramid Hefeweizen** 6.50  
Washington 5.2% abv

**Epic Pfeifferhorn Lager** 10  
Utah 5.3% abv 22oz

**Wasatch Devastator** 6.50

**Double Bock**  
Utah 8.0% abv

**Sam Adams Boston Lager** 6.50  
Massachusetts 4.9% abv

### DRAFT

**Bohemian Check Pilsner** 5/7.50/14  
Utah 4.0% abv

**Deschutes River Ale** 5/7.50/14  
Oregon 4.0% abv

**Squatters Organic Amber** 5/7.50/14  
Utah 4.0% abv

**Uintah Cutthroat Pale Ale** 5/7.50/14  
Utah 4.0% abv

**Uintah Wyld** 5/7.50/14

**Extra Pale Ale**

Utah 4.0% abv  
**Moab Over The Top** 5/7.50/14

**Hefeweizen**  
Utah 4.0% abv

**Moab Johnny's IPA** 5/7.50/14  
Utah 4.0 abv

**Epic Unfaithful IPA** 5/7.50/14  
Utah 4.0% abv

**Uinta Baba Black Lager** 5/7.50/14  
Utah 4.0% abv

**Park City Brewery** 5/7.50/14

**Hooker Blonde**

Utah 4.0% abv  
**Guinness** 7.50

### DOMESTICS 4

Mickey's, Corona, Budweiser, Bud Light,  
Miller Lite, PBR (16oz Can)

### IMPORTS 6.50

Newcastle Brown Ale, Bass Ale,  
Smithwicks, Harp, Stella Artois, Pacifico

## Grapes

### WHITES

**Cellar 8 Pinot Grigio, CA** 7 24  
*honeysuckle flowers, white peach and  
melon*

**Starborough Sauvignon Blanc** 7 28  
Marlborough NZ 7 28  
*crisp citrus, fresh tropical and stone fruits*

**Smoking Loon Chardonnay, CA** 7 26  
*fresh apple, pear and toffee notes*

**Kendal Jackson Vintners Reserve** 36  
**Chardonnay, CA**  
*ripe pineapple, mango and mellow oak*

**Naked Grape Moscato, CA** 7 26  
*sweet peach, orange blossom, fizz*

**Marquis de Riscal Rosé, Rioja, Spain** 7 28

### REDS

**Beringer Founders Reserve** 7 28  
Pinot Noir, CA  
*light and fruity, bright cherries and plum*

**MacMurray Ranch Russian River** 50  
**Pinot Noir, Sonoma**  
*raspberry and red fruit, hints of cola*

**Project Paso Cabernet Sauvignon,** 7 30  
**Paso Robles CA**  
*currant, black pepper and dark fruit*

**Martini Cabernet Sauvignon, Sonoma** 12 38  
*blue fruit, mellow oak and baking spice*

**Miguel Gascón Malbec, Argentina** 8 30  
*blackberry and plum with a hint of mocha*

**Apothic Red Blend, CA** 7 28  
*black cherry, vanilla and cocoa*

**Mollydooker "Two Left Feet"** 59  
Red Blend, Australia  
*Shiraz/Merlot/Cab, ripe red fruit, full bodied*