



Salads

Steak (GF)*

Grilled filet mignon tips served over mixed greens with sautéed mushrooms, grape tomatoes, and aged bleu cheese crumbles served with balsamic vinaigrette on the side. 21

Chicken Cobb (GF)

Crispy romaine and fresh grilled chicken with tomatoes, eggs, applewood-smoked bacon, avocado and aged bleu cheese crumbles with a red wine vinaigrette on the side. 17

Caesar

Fresh romaine lettuce, garlic croutons and parmesan cheese with our Caesar dressing on the side. 9

House (GF)

Crispy romaine lettuce with vine-ripe tomato wedges, sliced red onion & sliced carrots. 9

Goat Cheese

Breaded and lightly fried goat cheese medallions with mixed greens, candied pecans and grape tomatoes with a raspberry balsamic vinaigrette on the side. 14

Salad Additions

Fried goat cheese medallion 3
Grilled chicken or chicken tenders 7
Corned beef 7
Grilled salmon 8
Grilled tuna 8
Grilled steak 11

Dressings: 1000 Island, Ranch, Bleu Cheese, Creamy Caesar, Oil & Balsamic Vinegar, Honey Mustard, Balsamic Vinaigrette, Red Wine Vinaigrette (fat free), Sesame Ginger, Raspberry Balsamic Vinaigrette

Soups

Served by the bowl

Irish Onion

A robust blend of rich beef and sweet onion broth, slow-cooked to perfection, topped with melted Tipperary Irish white cheddar cheese and finished with crispy onions. 8

Maryland Crab

A hearty, homemade recipe packed with fresh vegetables and succulent crab meat, delivering a taste of Maryland in every spoonful. 9

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McQueen's Crab Pretzel Dip

Warm lump crab dip topped with melted Tipperary Irish white cheddar and jumbo lump crab, served with soft pretzel bites. 22

Irish Nachos

Potato wedges with Tipperary Irish white cheddar cheese sauce, applewood-smoked bacon and scallions served with a side of sour cream. 13

with Corned Beef or Chicken add 6.00

Guinness Onion Rings

Onions coated in a rich Guinness batter served with a creamy horseradish sauce. 10

add a beer cheese dipping sauce for 5.00 extra

Pub Pickles

Breaded deep-fried pickles served with chipotle ranch dressing. 11

Pretzel Bites & Beer Cheese

Soft Pretzel Bites served with The Still's house-made beer cheese. 13

Appetizers

Chicken Tenders

House-breaded and deep-fried, served with your choice of spicy wing, BBQ, ranch, bleu cheese, honey mustard, chef's Hawachi or chef's smoked chili honey sauce on the side, garnished with celery and carrot sticks. 18

Extra sauce 50¢ each

add a beer cheese dipping sauce for 5.00 extra

Brussels Sprouts

Crispy fried Brussels sprouts topped with bacon and parmesan, served with ranch dressing. 12

Stout Brie

Imported cheese wedge dipped in stout batter, served with raspberry sauce, fresh baguettes and fruit garnish. 14

Blarney Spring Rolls

Corned beef, cabbage & champ in a delicate wrap, served with spicy honey mustard and sweet chili sauce. 13

Guinness Short Rib Flatbread

Tender Guinness-braised short rib with red onion, tomato and cheddar cheese on toasted flatbread, finished with a bourbon glaze. 16

Buffalo Chicken Flatbread

Grilled chicken breast tossed in Buffalo sauce with red onion, shredded cheddar cheese and bleu cheese crumbles baked on a crispy flatbread and served with ranch dressing. 14

Bison Hot Honey Steak Flatbread

Locally raised JJ Bison steak with bleu cheese, red onion, green olives and provolone on toasted flatbread, finished with smoked hot honey. 16

Entrées

Add a side house salad or side Caesar for 5.00

Guinness Beef Short Rib

Slow-cooked short rib in a Guinness stock served with champ and vegetable du jour. 29

The Still recommends Cabernet Sauvignon

Bourbon Salmon

Pan-seared filet of salmon topped with a bourbon glaze, served with basmati rice and vegetable du jour. 26

The Still recommends Pinot Grigio

Grilled Rib Eye *

Hand-cut 12 oz. ribeye grilled to your liking, served with a baked potato and vegetable du jour. 38

The Still recommends Cabernet Sauvignon

Mushroom Ravioli with Beef Short Rib

Mushroom-filled ravioli tossed in garlic butter, topped with tender beef short rib and finished with demi-glaze. 20

The Still recommends Pinot Noir

Mum's Meatloaf

House-made meatloaf topped with rich brown gravy, served with champ and vegetable du jour. 19

The Still recommends Merlot

Tuscan Garlic Chicken

Grilled chicken breast topped with a creamy garlic tomato Tuscan sauce, finished with parmesan and Italian herbs.

Served over basmati rice with vegetable du jour. 21

The Still recommends Chardonnay

Corned Beef and Cabbage (GF)

Slow-cooked corned beef brisket, braised cabbage and boiled potatoes in a parsley pan sauce. 21

Try a pint of Guinness

Gaelic Steak (GF)*

Fresh hand-cut filet mignon, pan-seared, topped with onions, mushrooms and Irish whiskey sauce, served over colcannon. 34

The Still recommends Cabernet Sauvignon

Bangers & Mash

Grilled Irish sausages served over champ, topped with grilled red onion rings and rich demi-glaze. 21

The Still recommends Riesling

Still's Own Shepherd's Pie

A hearty blend of sirloin tips and vegetables in a rich, savory gravy, topped with champ and baked to a golden brown. 19

The Still recommends Malbec

Fish & Chips

White fish, stout battered and deep fried, served over our hand-cut fries with malt vinegar and remoulade sauce. 20

The Still recommends Pinot Grigio

Irish Stew

Braised lamb with onions, carrots and potatoes in a stout stock, served in a bread bowl. 19

Try a pint of Guinness or Malbec

Sides 5.00 each

- French Fries • Baked Potato
- Vegetable Du Jour • Cole Slaw
- Braised Cabbage • Basmati Rice
- Champ (green onion mashed potatoes).
- Colcannon (Irish mashed potatoes and cabbage)

Side Small House Salad • Side Caesar Salad

(GF)= Gluten Free An Poitín Stil is not a certified Gluten Free environment, the chance of any cross contamination due to airborne flour does exist.

**Consuming raw or undercooked meats, seafood, poultry or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.*

If you use a credit card we will charge an additional 3% to help offset processing costs. This amount is not more than we pay in fees. We do not surcharge debit cards.

An Poitín Stil prefers Cash, Visa, Mastercard and Discover. No personal checks please. We reserve the right to add 18% gratuity to parties over 8 or those requesting separate checks.



Reuben

House-cooked corned beef, sauerkraut, Swiss cheese and Thousand Island dressing, grilled on marble rye. 17

Smoked Turkey Rachel

Thin sliced smoked turkey, Swiss cheese and cole slaw, grilled on marble rye. 15

Guinness Beef Short Rib

Slow-cooked short rib in a Guinness stock topped with BBQ sauce & cole slaw. 16

Bookmaker

Garlic bread piled high with sliced roast beef, topped with caramelized onions and served with a side of horseradish sauce. 14
Don't forget the cheese 1.00

Paddy Melt

The Still's take on a classic. Tender house-cooked corned beef with Tipperary Irish white cheddar cheese, cole slaw and chef's smoked chili honey sauce sandwiched between grilled white bread. 17

Gaelic Steak Griddle

'Knife & Fork' sandwich! Grilled filet mignon tips, served open-face on garlic bread with sautéed mushrooms and Swiss cheese. 20

Burgers & Sandwiches

Served on your choice of white, marble rye, French, Hawaiian roll, Ciabatta or Brioche bun.
For gluten free roll add 3.00.

Backyard BBQ Burger*

8 oz. grilled Angus burger topped with homemade BBQ sauce, caramelized onions, applewood-smoked bacon, provolone and Tipperary Irish white cheddar cheese on a Hawaiian roll. 17
Sub a Bison Burger or a Beyond Burger for 2.00 extra.
Sub 12 oz Burger for 3.00 extra.

The Still Burger

8 oz. hand-crafted lean Angus ground beef burger grilled to order topped with our slow-cooked corned beef, cole slaw, Tipperary Irish white cheddar cheese and Guinness aioli on a brioche bun. 17
Sub a Bison Burger or a Beyond Burger for 2.00 extra.
Sub 12 oz Burger for 3.00 extra

Smokehouse Chicken

Grilled chicken topped with applewood-smoked bacon, smoked Gouda cheese, crispy onions and honey mustard dressing on a Hawaiian roll. 15

Celtic Ham & Cheese Panini

Smoked ham, Tipperary Irish white cheddar cheese and Guinness aioli served on grilled ciabatta bread. 14

Pubhouse Turkey Club Panini

Thin-sliced turkey breast, applewood-smoked bacon, lettuce, tomato, Tipperary Irish white cheddar cheese and Guinness aioli served on grilled ciabatta. 14

Salmon B.L.T.

Grilled salmon filet topped with applewood-smoked bacon, lettuce and tomato on toasted ciabatta. 17
Have it Blackened for 1.00 extra

Build Your Own Burger/Sandwich
Choose Your Protein

- 8 oz Angus Beef -15
- 12 oz Angus Beef-18
- Beyond (Plant Based) -16
- Bison (Locally Raised JJ Bison) -16
- Grilled Chicken Breast -12
- Corned Beef -14

Pick Your Toppings

Complimentary

- Lettuce
 - Tomato
 - Raw Onion
 - Mayo
- 1.50 Each
- Grilled Onions
 - Cole Slaw
 - Sautéed Mushrooms
 - Sauerkraut
 - Avocado
 - Blackening Spice
 - Applewood-smoked Bacon
- 3.00 Each
- Smoked Ham
 - Corned Beef
 - Turkey
 - Fried Goat Cheese Medallion

Pick Your Sauce

- 50¢ Each
- Guinness Aioli
 - Chef's Hawachi
 - Honey Mustard
 - Smoked Chili Honey
 - Bourbon Sauce
 - Chipotle Ranch
 - Sweet Chili
 - Thousand Island

Pick Your Cheese

- 1.00 Each
- Tipperary Irish Cheddar
 - Blue Cheese Crumbles
 - American
 - Provolone
 - Gouda
 - Swiss
 - Beer Cheese 5.00

Dessert

Additional Ice Cream 1.00

Funnel Fries

Fried funnel fries topped with powdered sugar, raspberry sauce and vanilla ice cream . 9

Cheesecake

Rich and creamy cheesecake on a classic graham cracker crust. 9

Bread Pudding

A comforting classic topped with our house-made bourbon sauce. 9

Chocolate Lava Cake

Warm chocolate cake with a molten chocolate center, topped with whipped cream and a scoop of vanilla ice cream. 9

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Sides

All Sandwiches/Burgers are served with your choice of

- Old Bay potato chips, french fries, cole slaw, champ or colcannon.
- Add Guinness Rings for 5.00
- Add side house salad or side Caesar for 5.00

Our Story

An Poitín Stil is an authentic Pub and represents proud Irish traditions. Nearly all physical components of The Still, including the bar, tables and bric-a-brac, were hand-crafted in Ireland, from Dublin to Cork, and shipped to the United States for on-site assembly.

An Poitín Stil literally means a moonshine, bootleg, or unlawful still, and offers more than just great drink and food. It is a reflection of the time when such illegal stills flourished on the Emerald Isle and is depicted in our décor and the ambiance of the Pub. A true Irish pub is distinguished by its 'craic', a Gaelic term for friendly interaction among people sharing conversation, libation, food, stories and music. Every aspect of An Poitín Stil tells a story of Ireland's colorful culture from the historic murals on the walls and ceilings to an array of Irish antiques scattered throughout the Pub portion of the bar.

The heart of any Irish Pub is the bar! With our distinctive draft beers, delivered through a state-of-the-art system, driven by a unique mix of nitrogen and carbon dioxide gas. The bar is amply stocked with an assortment of bottled beers, varietal wines by the glass and a complete selection of spirits.

An Poitín Stil is extremely proud of our chef and our menu. Featuring a variety of choices, including traditional Irish fare and a complete selection of appetizers, salads, sandwiches and entrees.

An Poitín Stil is committed to the Celtic spirit and embraces its wonderful heritage. Our training focuses on product knowledge and exceptional service as we strive to be the best traditional Irish pub in County Baltimore. We sincerely hope you will visit our Pub again!

Sláinte (to your health)

Weekly Specials

Scan here to check out this week's chef specials. Available while supplies last



Happy Hour & Daily Specials Scan Here

