

SANDWICHES & WRAPS

Available until 5pm / All served with soup or fries

Warm Mexicali Wrap Smoked chicken in a tortilla wrap with lettuce, cheddar, salsa, guacamole and chipotle aioli	9.95
Caesar Wrap PT Caesar with smoked or grilled chicken in a tortilla wrap	9.95
★ Reuben Sandwich American deli classic of house cured beef, Swiss cheese, sauerkraut and piquant dressing, on grilled sourdough bread	9.95
★ Andouille Po'Boy Artisan smoked chilli sausage, grilled with peppers, onions and spicy ketchup on toasted ciabatta	9.95
Warm Fajita Wrap Our fajita mix with smoked chicken in a wrap	9.50
★ Redneck Sushi Pulled pork in a tortilla wrap with Mexican rice, cucumber and onion, with spicy ketchup dip	9.50

V Vegetarian **VG** Vegan **★** House Favourite

DESSERTS

★ PT's Brownie à la mode	6.95
Lemon Meringue Roulade Lemon curd, cream and hazelnut crumb	6.95
★ Apple Tarte Tatin With vanilla ice-cream	6.95
Vanilla Crème Brulée Mixed fruit and shortbread	6.95
Key Lime Pie Ginger and pistachio crumble, lime zest and jelly	6.95
Warm Sticky Orange Pudding Orange sauce and raspberry sorbet	6.95 VG
Gluten Free Chocolate Brownie à la mode	6.95 GF
Affogato - espresso and vanilla ice-cream	4.95
★ Fried ice-cream with nuts, cinnamon and butterscotch sauce	6.95
Sundaes Choice of house-made chocolate or butterscotch sauce	5.95
Selection of Paganini Coolhull Farm Ice-Cream ① 1.95 ③ 5.50 Vanilla, Strawberry, Chocolate	
Add a scoop of ice-cream to any dessert	1.50

LIQUID DESSERTS

Mudslide Vodka, Baileys, Borghetti coffee liqueur and cream	10.95
Chocolate Martini Dark, milk and white chocolate liqueurs, vanilla vodka and cream	10.95
Dark Rum Carajillo Fresh shot of espresso topped with dark rum	5.95
Espresso Martini Vodka, Borghetti, Cane syrup and a shot of espresso	10.95

★ Kids ★ MENU

Under 10 Served with fries or carrots and creamy buttery mash + a kid's drink (cordial, juice, milk)	6.95
Choice Chicken and Cheese Quesadilla Mini Rack of Ribs Cocktail Sausages Cheddar and Bacon Chips BBQ Wings Chicken Breast / Fried Chicken Mac 'n Cheese and garlic bread V Kids Size Burger	
Baby Bowl	

*A main is a single course of €14.50+ in value. Offer valid before 6 p.m. only.



American Barbecue food is perfect with beer and perfect for casual dining in a bar – and it is fun! A feature of smoked meats is that they are dry-rubbed or marinated first. As a result, some of our dishes are both smoky and spicy but many are not. Some are delicately smoked while others are stronger, like our ribs. But pork loves smoke – try the pulled pork to prove it for yourself! We use all the local suppliers and ingredients that we can but for authenticity some things are imported – Carolina Reapers for our hottest 'loco caliente' sauce being a good example.

A NOD TO SOME OF OUR LOCAL SUPPLIERS

Silver Hill Farms	DUCK
The Pantry Bakery, Kieran's Street	BREAD
Ballykeefe Distillery	WHISKEY, GIN
Sullivan's	CRAFT BEERS
O'Hara's	CRAFT BEERS
Avonmore	DAIRY
Breagh Valley Artisan Meats	ANDOUILLE SAUSAGE
Kish Fish	FRESH FISH
Kenna Butchers	LAMB
Paganini	ICE CREAM



100% of your tips (cash and card) go directly to our staff – and always have!

ASK ABOUT OUR

★ Drinks ★

MENU

Paris Texas has an extensive range of spirits, as well as beers on tap and in bottle, to meet and challenge your tastes – just as our food does. We also offer all our wines, including prosecco, by the glass as well as bottle.



Have you seen our **Gin & Whiskey** of the month?

Follow us for menu updates and great deals

@ParisTexasBar



BAR | SMOKEHOUSE | VENUE

A fusion of traditional
AMERICAN SOUTH WEST FAVOURITES
with the sophistication of
New Orleans French Quarter Cuisine

★ Food ★

MENU



Paris Texas is a small town in north-east Texas. It is also a 1984 Wim Wenders movie starring Harry Dean Stanton and Nastassja Kinski that won the Palme d'Or at the Cannes Film Festival. Of particular note is the movie's soundtrack album composed by Ry Cooder – a quality sound that is distinctive, authentic and uniquely American. It's these attributes that hit exactly on our philosophy "to offer a quality menu that is distinctive, authentic and uniquely American". Adding value to this provides the complete experience.

92 High Street, **Kilkenny, Ireland** | 056 776 1822

www.paristexas.ie

@ParisTexasBar

STARTERS

	REGULAR	LARGE
★ Texas Chili Served with diced onion, cheddar, sour cream and real corn chips	7.95	9.95
Soup of the Day Served with Sullivan's Stout brown bread	6.50	
★ New England Chowder With smoked bacon, spring onion and Sullivan's Stout brown bread	10.95	
Garlic Bread Grilled, garlic-buttered with melted jack cheese	6.50	V
Texican Bruschetta Our garlic bread with fresh diced tomato and cilantro pesto	7.50	V
★ Buffalo Wings Served with celery, blue cheese dip and your choice of sauce WING SAUCES Mild / Hot / Flamin' / Loco Caliente* / Cajun / BBQ / Kerala Curry & Mango * 'Loco Caliente' = crazy / insanely hot... only for the experienced!	10.25	
Spicy Short Rib Croquettes Served with butternut squash puree	9.50	
House Chicken Liver Pâté With red onion marmalade and crostini	9.50	
Cheddar and Bacon Chips Served with sour cream and scallion	8.25	
Chilli Cheese Chips Served with sour cream and scallion	8.25	
★ Smokin' Rib Starter Served with frizzled onions and your choice of BBQ sauce RIB SAUCES Chipotle (spicy and smokey), Applejack (sweet and sour) or Irish Whiskey	8.50	
PT Mushrooms Chestnut Mushrooms stuffed with spinach and goats cheese in a garlic and herb crust served with chipotle aioli	8.50	V
Tasting Combo Any three of the above for sharing or as a main course	19.95	
Cod and Smoked Bacon Spring Roll Served with mango mayonnaise and rocket	9.50	
★ Tempura Prawns With crispy kale, lemongrass and chilli aioli	10.50	
Crawfish Mac 'n' Cheese An authentic American favourite	10.50	
★ Harissa Spiced Pork Belly With pickled red cabbage, smoked garlic aioli and bacon crumb	10.95	
Steamed Mussels Steamed in lemon, garlic butter and white wine, served with grilled garlic bread	11.50	

Shellfish items may contain some shell.

SALADS

Dressed House Salad * (<i>see below for protein offers</i>) Mixed leaves, carrot, beetroot, cucumber, red onion and tomato DRESSINGS Maple-Mustard Vinaigrette / EVO and Balsamic	8.95	V
★ PT Caesar * Chilled baby gem, crispy bacon, sourdough croutons and shaved reggiano	8.95	
★ PT Superfood Salad * Mixed leaves and kale, roasted tomato and peppers, pomegranate and toasted chia seeds, cajun quinoa and candied walnuts with a house dressing	10.50	V
* Add - Grilled Chicken / Cajun Prawns / Vegan Fritters VG	5.95	
Chicken Cobb Salad Diced smoked chicken, ham, cheddar, blue cheese, tomato, avocado, cucumber, crispy bacon, chopped egg, mixed leaves	14.95	
Cajun Prawn, Mango and Grapefruit Salad Mixed leaves, avocado, toasted almonds, tomato and cucumber with a coriander, tomato and honey dressing	14.95	

MAINS

★ Applewood Smoked Rack o' Ribs Basted with your choice of BBQ rib sauces and served with frizzled onions BBQ SAUCES Chipotle (spicy and smokey), Applejack (sweet and sour) or Irish Whiskey	HALF 16.50	FULL 21.50
Jerk Chicken Breast Authentic grilled jerk chicken with roasted red pepper ragu & tzatziki	16.50	
★ Mixed BBQ Platter Pulled Pork / 1/2 Rack / BBQ Wings / Burnt Ends / Cajun Prawns / Cajun Spiced Hake / Brisket	ANY TWO 20.95	ANY THREE 24.95
Grilled Sea Bass With buttered spinach, chorizo and spring onion hollandaise	19.50	
Cajun Spiced Hake Fillet With tiger prawns, salsa and garlic butter	18.50	
Flame Grilled Irish Hereford Steaks 9oz Sirloin 12oz Ribeye 8oz Fillet	26.95 29.95 32.95	
All served with frizzled onions and your choice of sauce: whiskey pepper / garlic butter / chimichuri / bernaise		
Maple Grilled Barbary Duck Breast With crushed sweet potato and port wine sauce ~ We recommend medium	23.95	
⌘ All above mains served with two accompaniments ⌘		

Braised Featherblade of Beef Wild mushrooms and leek, mash, frizzled onions and smoked shallot jus	23.95	
Crispy Fried Chicken With jalapeno and onion relish, chipotle aioli and fries	17.95	
PT Grilled Pork Chop 14oz of grilled pork chop with potato hash, buttered spinach and chimichurri dressing	20.95	
★ Jambalaya (Louisiana Paella) Prawns, smoked chicken, crawfish and andouille sausage sautéed with peppers and onion and tomato in a smokey saffron risotto	19.95	
Cajun Prawn and Crayfish Linguini Served with Creole butter, lemon and fresh herbs	18.95	
Chicken & Chorizo Tagliatelle With a creamy garlic and white wine sauce, served with garlic bread	17.95	
Chickpea and Red Pepper Fritters With warmed baby leaf spinach, diced avocado, spring onion and smoked beans	15.95	VG

MEXICAN SPECIALITIES

Quesadillas

Large folded tortilla wrap, stuffed, grilled and served with cheese, lettuce, scallion, salsa, guacamole and sour cream

Smoked Chicken Club with Avocado	15.95
★ Cheesesteak, Frizzled Onion & Tomato	16.95
BBQ Pork, Frizzled Onion & Monterey Jack	15.95
Veggies with Salsa and Cheddar	14.50

Fajitas

Platters of onions and peppers with lettuce, cheese, salsa, guacamole, sour cream and warm tortilla wraps

Veggies	15.50	V
Smoked Chicken	17.50	
Steak Tips	18.95	
★ Smoked Pork	16.75	
Combo Any two of the above	18.50	

Authentic Corn Nachos

Served with avocado, jalapeños, diced peppers and onions, melted cheddar, sour cream, guacamole, PT salsa and scallions

	REGULAR	LARGE
Chicken and Crispy Bacon	10.95	14.95
★ Texas Chili	11.95	15.95
BBQ Pork	10.95	14.95
Veggie	10.95	13.95

BURGERS



All served with fries and pickle

★ Santa Fé Club Sandwich Chicken fillet on grilled sourdough with Monterey Jack, crispy bacon, avocado and chipotle aioli	15.95
Breakfast Burger Served with crispy bacon, fried egg and sautéed mushrooms	15.95
Lamb Burger 7oz lamb patty with mixed baby leaves, goats cheese and fresh tzatziki	15.95
★ Smokey Burger Flamed with smoked paprika, served with emmental, crispy bacon, frizzled onions and BBQ sauce	15.95
Cajun Burger Choice of beef or chicken Flamed with Cajun spice, served with peppers, onions and cheddar	15.95
Buffalo Blue Burger Choice of beef or chicken Served with melted blue cheese, frizzled onions and hot wing sauce	15.95
BBQ Chicken Burger Chicken fillet with crispy bacon, cheddar, frizzled onions and BBQ sauce	15.95
★ Pulled Pork Sandwich Slow smoked pork, frizzled onions and BBQ sauce	15.95
Flank Steak Sandwich Grilled with mushrooms, onions and choice of sauce	16.50
Smoked Brisket Sandwich With frizzled onions and BBQ sauce on toasted ciabatta	15.95
Sweet Potato and Salted Courgette Patty With smoked paprika, garlic, monteray jack cheese and crispy baby gem	14.50

Classic Burger
Lettuce, tomato, onion, pickle and side of marie rose sauce

CHOICE OF MEAT
Irish Hereford Beef, Pulled Pork, Chicken Fillet, Lamb

14.50

CHOICE OF TOPPINGS

EACH 1.25

CHEESE Cheddar, Blue, Monterey Jack, Emmental, Goats, Mexican

VEG Sautéed onions, Mushrooms, Peppers, Frizzled onions

OTHER Crispy bacon, Fried egg, Jalapeños, Cajun spice, Avocado

Any 3 Toppings

2.95

Special Toppings
Texas chilli, pulled pork, andouille sausage/corned beef

2.50

EXTRA Hungry? Double up!
EXTRA Burger Patty / EXTRA Chicken Fillet

5.95

ACCOMPANIMENTS

Creamy buttery mash	3.25	V
Potato Rosti	2.95	V
Fries / Smokey Fries / Cajun Fries	3.25	V
Sweet Potato Fries / Parmesan Fries	3.95	V
Mac 'n Cheese	3.25	V
Cowboy smoked beans	2.95	V
Seasonal Vegetables	2.95	V
Sautéed onions / Frizzled onions	2.95	V
Sautéed mushrooms	2.95	V
Corn on the Cob	2.95	V
House 'slaw	2.95	V
Side Salad - House / Caesar	3.95	V
Extra Sauces	0.95	

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

GF Gluten-free pasta, gravy and breads are available. Most mains can be adjusted for gluten-free.

📱 Allergen, Celiac and food information
Also available at the bar

