

Beverages

Enjoy complimentary refills on Soda, Tea and Lemonade with the purchase of an entrée.....\$2.99

Coca Cola Minute Maid Lemonade	Diet Coke Black Unsweetened Iced Tea	Sprite	Mello Yello	Ginger Ale Green Sweetened Iced Tea
Coffee - Refills with entrée purchase	\$1.50		1919 Draft Root Beer	Pint - \$4.25
Flavored Iced Tea or Lemonade - Choose ..	\$2.99		Juice - Choose from Orange, Pineapple,	\$2.99
from Strawberry, Raspberry or Peach.			Cranberry or Tomato.	
Hot Apple Cider	\$3.50		Hot Chocolate	\$3.50

Pub Lunch

Blarney Stone's Lunch is available Monday - Friday between the hours of 11 A.M. and 2 P.M.

- Soup & Half Sandwich** - A cup of our "Made Fresh Daily" Soup and our Daily Half Sandwich accompanied .. **\$9.99**
by a Pickle and your choice of Side Item.
- Corned Beef & Creamed Cabbage** - Tender Oven-Baked Shredded Corned Beef with Creamed Cabbage ... **\$11.99**
and Champ Potatoes. Served with Creamy Horseradish Dijon.
- Guinness Irish Stew** - Slow-Cooked Tender Beef, Carrots, Potatoes, Mushrooms, Onion, Garlic, Rosemary, . **\$10.99**
Thyme and Guinness. Served in a Sourdough Bread Boule and topped with Green Onion.
- Shepherd's Pie** - Ground Beef, Peas, Corn, Carrots, Onion, Garlic, Rosemary and Thyme served in a **\$10.99**
Sourdough Bread Boule. Topped with Champ Potatoes, Melted Jack-Cheddar Cheese and Green Onion.
- Bangers & Mash** - Champ Potatoes topped with two Authentic Irish Sausages, Sautéed Onions, Rosemary **\$10.99**
Onion Gravy and Green Onion. Accompanied by Baked Beans.
- Dirty Bangers** - Champ Potatoes topped with two Authentic Irish Sausages, smothered with Creamed **\$10.99**
Cabbage and sprinkled with Parsley.
- Chicken Curry** - A Traditional English-Style Curry Sauce with Sautéed Chicken, Diced Red Pepper and **\$11.99**
Peas served in traditional style over White Rice and accompanied by Waffle Fries.
- Bacon Mac & Cheese** - Cavatappi Pasta tossed in our Creamy Smoked Cheddar Cheese Sauce with Bacon ... **\$11.99**
then topped with Shredded Parmesan Cheese and Parsley.
- Fibber's Shore Lunch** - Ale Battered Cod golden fried and accompanied by Waffle Fries and Coleslaw. **\$10.99**
Served with Lemon, Malt Vinegar and Lemon-Dill Tartar Sauce.
- Kilkenny Cod** - Flour Dusted, Pan Sautéed Cod with a light White Wine and Lemon-Garlic Sauce nestled on . **\$10.99**
a bed of Wild Rice. Accompanied by House Vegetables and served with a Lemon.
- Angry Chicken Caesar Salad** - Crisp Romaine Lettuce drizzled with Caesar Dressing and topped with **\$10.99**
Oven-Baked Chicken tossed in our Signature Angry Buffalo Sauce, Diced Tomatoes, Shredded Parmesan
Cheese and Croutons.
- Crispy Fried Chicken Salad** - Crisp Iceberg Lettuce, Shredded Carrots and Shredded Red Cabbage drizzled **\$10.99**
with Honey Dijon Dressing and topped with Sliced Egg, Shredded Jack-Cheddar Cheese, Diced Tomatoes
and Panko Breaded Fried Chicken.
- Peasant Soup** - Our Soup of the Day served in a Sourdough Bread Boule. **\$7.99**

Daily Soups & Side Salads

Choose a Cup or Crock of our "Made Fresh Daily" Soup.

Rustic Beef Barley

Available Every Day

Cup.....\$3.99

Monday - Tomato Basil Bisque

Tuesday - Irish Baked Potato & Bacon

Wednesday - Cheesy Chicken Tortilla

Crock.....\$5.69

Thursday - Chicken Wild Rice Almondine

Friday - New England Clam Chowder

Saturday & Sunday - Cheddar Irish Ale

Fresh Side Salads

Caesar Salad

Crisp Romaine Lettuce tossed with our Creamy Caesar Dressing and topped with Shredded Parmesan Cheese and Croutons.

\$3.99

Garden Salad

Iceberg Lettuce with Shredded Carrots, Shredded Red Cabbage, Diced Tomatoes, Sliced Cucumbers and Sliced Egg. Topped with Croutons.

\$3.99

Soup & Salad

Choose a Garden Salad or Caesar Salad with a cup of our "Made Fresh Daily" Soup. Served with a Rustic Roll and Honey Butter.

\$7.69

Choose any of the following Dressings

1000 Island French Ranch Bleu Cheese Honey Dijon Balsamic Vinaigrette

Blarney Stone Pub

Serving Full Menu from 11:00 A.M. until 11:00 P.M.
Appetizers & Irish Sweets available until Midnight

Appetizers

*HH denotes Appetizer Pricing during Happy Hours.
Generous portions and plenty to share.*

Irish Nachos - Waffle Fries \$15.99....HH \$12.99

topped with Seasoned Beef or Chicken, Melted Jack-Cheddar Cheese, Tomatoes, Jalapenos and Green Onion. Served with Dublin Dip and Salsa.

Add Spicy Black Beans.....\$1.69

***Salmon Lox - Citrus Cured ... \$15.99....HH \$12.99**

Salmon, Lightly Toasted Focaccia, Sliced Tomatoes and our Signature Roasted Garlic, Spinach & Artichoke Dip.

Drunkin Spicy Shrimp - \$15.99....HH \$12.99

Succulent Shrimp sautéed with White Wine and Cajun Spice. Served with Lemon and a Rustic Roll.

Wings O'Malley - Crispy \$14.99....HH \$12.99

Fried, Juicy Bone-In Chicken Wings or Breaded Boneless Chicken tossed in your choice of Asian, Dragon BBQ, Angry Buffalo or Kilt Lifter Habañero Sauce. Served with Celery and Ranch or Bleu Cheese Dressing.

Traditional Pub Nachos - ... \$14.99....HH \$12.99

Tortilla Chips, Seasoned Beef or Chicken and Melted Jack-Cheddar Cheese topped with Shredded Lettuce, Black Olives, Diced Tomatoes and Pickled Jalapenos. Served with Sour Cream and Salsa.

Add Spicy Black Beans.....\$1.69

Ale Battered Onion Rings - \$9.99....HH \$7.99

Beer Battered, Thick Cut Onion Rings fried golden brown. Served with Dublin Dip.

Pickled Egg - Pickled with Spicy Peppers, Dill \$1.50

& Garlic.....Not your average Pickled Egg!

Irish Egg Rolls - Three Hand . \$14.99....HH \$12.99

Rolled, Crispy Fried Egg Rolls with Corned Beef, Cabbage, Carrots, Green Onion, Sauerkraut and Swiss Cheese. Served with Sriracha 1000 Island and Asian Sauce.

Emerald Island Dip - Our \$13.99....HH \$10.99

Creamy Roasted Garlic, Spinach & Artichoke Dip served chilled in a Bread Boule and topped with Diced Tomatoes and Parmesan Cheese. Accompanied by Tortilla Chips and Salsa.

Mussels Malone - Succulent .. \$14.99....HH \$11.99

Mussels Sautéed with Garlic, Onions, Tomatoes, Thyme and White Wine. Sprinkled with Parmesan Cheese and served with Lemon and a Rustic Roll.

Ale Battered Cheese Sticks - .. \$7.99....HH \$5.99

Beer Battered Mozzarella, Golden Fried and served with Marinara Sauce.

Spicy Chicken Lettuce \$15.99....HH \$12.99

Boats - Pan Sautéed Chicken, Broccoli, Carrots, Squash, Zucchini, Red Pepper and Cabbage tossed with our Asian Sauce. Garnished with Sliced Almonds, Fried Rice Noodles and Green Onion. Served with Romaine Hearts.

Pound O' Fries - Sweet Potato . \$12.99....HH \$9.99

and Waffle Fries served with our Signature Dublin Dip.

Pound O' Sheamus Fries - \$12.99....HH \$9.99

Waffle Fries topped with our Rosemary Onion Gravy, Sour Cream and Green Onions.

**Consuming raw or undercooked seafood may increase your risk of foodborne illness.*

Entrée Salads & Wraps

Ask your server to.... "Wrap It Up!" All Salads can be wrapped in a Flour Tortilla and served with your choice of one Side Item. Add a Cup of Soup or Side Salad for \$2.99.

Strawberry Pecan Salad - Crisp Romaine Lettuce and Spring Greens topped with Fresh Strawberries, \$15.99

Candied Pecans, Bleu Cheese Crumbles, Diced Red Onion and a Juicy 7 oz. Chicken Breast. Drizzled with Poppy Seed Dressing.

Angry Chicken Caesar Salad - Oven-Baked Chicken tossed with our Signature Angry Buffalo Sauce and ... \$13.99

nestled on Crisp Romaine Lettuce drizzled with Caesar Dressing. Topped with Diced Tomatoes, Shredded Parmesan Cheese and Croutons.

Crispy Fried Chicken Salad - Crisp Iceberg Lettuce, Shredded Carrots and Shredded Red Cabbage drizzled \$13.99

with Honey Dijon Dressing. Topped with Sliced Egg, Jack-Cheddar Cheese, Panko Breaded Chicken and Diced Tomatoes. Personalize yours with any of the following sauces for an additional \$.89.

**Asian Breaded Chicken
Dragon BBQ Breaded Chicken**

**Angry Buffalo Breaded Chicken
Kilt Lifter Habañero Breaded Chicken**

Taco Salad - Garden Lettuce Mix topped with Seasoned Beef or Chicken, Shredded Jack-Cheddar Cheese, \$13.99

Pico de Gallo, Black Olives, Pickled Jalapenos and drizzled with Cilantro-Lime Sour Cream. Served with Tortilla Chips and Salsa.

We accept Visa, MasterCard, American Express, Discover and Cash.

Pubwiches

All Pubwiches are accompanied by a Pickle and your choice of one side unless otherwise specified. Add a Cup of Soup or Side Salad for \$2.99.

- Reuben** - Grilled Marble Rye Bread, Melted Swiss Cheese, Sauerkraut, Tender Oven-Baked Shredded Corned Beef and 1000 Island Dressing. **\$14.99**
- Blarney Dip** - Seasoned Tender Roast Beef on a Grilled Hoagie Bun with Garlic Aioli and topped with **\$14.99**
Melted Swiss Cheese. Served with Rosemary Onion Gravy.
- Emerald Chicken** - A Juicy 7 oz. Chicken Breast served on Lightly Toasted Focaccia. Topped with our **\$13.99**
Signature Roasted Garlic, Spinach & Artichoke Dip, Melted Mozzarella Cheese and Shredded Parmesan Cheese.
- Fibber's Fish Sandwich** - Golden Fried Ale Battered Cod served on a Bun with Lettuce and Tomato. **\$13.99**
Accompanied by Waffle Fries and Coleslaw. Served with Lemon, Malt Vinegar and Lemon-Dill Tartar Sauce.
- Cuban** - A Crispy Press-Grilled Hoagie with Beer Braised Pork Butt, Cured Ham, Melted Swiss Cheese, **\$14.99**
Pickles and a generous amount of Mustard.
- Kickin' Chicken** - A Juicy 7 oz. Chicken Breast served on a Bun and topped with Melted Smoked Cheddar, .. **\$13.99**
Caramelized Onions and our Signature Kilt Lifter Habanero Sauce.
- *Belfast Barnyard** - Grilled Cottage Bacon topped with Melted American Cheese and your choice of Two **\$12.99**
Over Easy or Hard Fried Eggs. Served on Toasted Sourdough Bread.
- Smoked Sicilian** - Smoked Ham, Pepperoni, Bacon and Melted Mozzarella Cheese on Lightly Toasted **\$14.99**
Focaccia with Spring Lettuce, Sliced Tomatoes, Balsamic Vinaigrette, Black Olives and Shredded Parmesan Cheese. Served with Marinara.
- California-Style Fish Tacos** - Ale Battered Cod nestled on Two Flour Tortillas. Dressed with crisp, **\$13.99**
thin-sliced Cabbage and Carrots, Pico de Gallo and Cilantro-Lime Sour Cream. Accompanied by Tortilla Chips, Salsa and Lime Wedges.
- Florentine Veg** - Our Signature Roasted Garlic, Spinach and Artichoke Dip, Sliced Cucumbers, Sliced **\$11.99**
Tomatoes and Spring Lettuce nestled on Lightly Toasted Focaccia. Topped with Mozzarella and Shredded Parmesan Cheese.

***Consuming raw or undercooked eggs may increase your risk of foodborne illness.**

Burgers & Chicken

Choose a 7 oz. Juicy Chicken Breast or a 8 oz. Certified Angus Beef Patty with your favorite topping. Served on a Bun with a Pickle and your choice of one Side Item. Add a Cup of Soup or Side Salad for \$2.99.

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| <p>*Classic Pub - Served with Lettuce and \$11.99
Tomato.</p> <p>*Hot Headed Irishman - Fresh Jalapenos, ... \$13.99
Bleu Cheese Dressing, Pepper Jack Cheese and Angry Buffalo Sauce.</p> <p>*Smokie O'Leary - Smoked Cheddar, Bacon \$13.99
and Dragon BBQ Sauce.</p> <p>*Rosemary O'Reilly - Swiss Cheese and \$13.99
Grilled Onions. Served with Rosemary Onion Gravy.</p> | <p>*Dirty Bird - Smoked Cheddar, Spicy Black . \$13.99
Beans, Sour Cream and your choice of an Over Easy or Hard Fried Egg.</p> <p>*Ultimate Cheese - American, Mozzarella \$12.99
and Smoked Cheddar.</p> <p>*Dubliner - Swiss Cheese and our Guinness .. \$13.99
& Mushroom Peppercorn Sauce.</p> <p>*Corker - Tender Corned Beef, Sauerkraut, ... \$15.99
Swiss Cheese and 1000 Island Dressing.</p> |
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***Consuming raw or undercooked beef or eggs may increase your risk of foodborne illness.**

Sides

Choice of sides included with an Entrée at no charge are.....Coleslaw, Champ Potatoes, House Vegetables, Baked Beans, Waffle Fries, Wild Rice or Creamed Cabbage. Substitute Sweet Potato Fries, Loaded Champ Potatoes, Sheamus Fries, Ale Battered Onion Rings or Fresh Fruit for an additional \$.99.

<p>Baked Beans \$2.99</p> <p>Wild Rice \$2.99</p> <p>Champ Potatoes \$2.99</p> <p>Creamed Cabbage \$2.99</p> <p>Sweet Potato Fries \$3.99</p> <p>Loaded Champ Potatoes \$3.99</p>	<p>Waffle Fries \$2.99</p> <p>Creamy Coleslaw \$2.99</p> <p>House Vegetables \$2.99</p> <p>Fresh Fruit \$3.99</p> <p>Sheamus Fries \$3.99</p> <p>Ale Battered Onion Rings \$3.99</p>
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Pub Specialties

Add a Cup of Soup or Side Salad to an entrée for \$2.99

- Bangers & Mash** - Champ Potatoes topped with four Authentic Irish Sausages, Sautéed Onions, Rosemary ... **\$16.99**
Onion Gravy and Green Onion. Accompanied by Baked Beans, a Rustic Roll and Honey Butter.
- Dirty Bangers** - Champ Potatoes topped with four Authentic Irish Sausages, Smothered with Creamed **\$16.99**
Cabbage and sprinkled with Parsley. Accompanied by a Rustic Roll and Honey Butter.
- Guinness Irish Stew** - Slow-Cooked Tender Beef, Carrots, Potatoes, Mushrooms, Onions, Garlic, Thyme, **\$16.99**
Rosemary and Guinness are the base for this true comfort food. Served with a Rustic Roll and Honey Butter.
- Shepherd's Pie** - Ground Beef, Peas, Corn, Carrots, Onion, Garlic, Rosemary and Thyme topped with Champ **\$16.99**
Potatoes, Melted Jack-Cheddar Cheese and Green Onion. Served with a Rustic Roll and Honey Butter.
- Corned Beef & Creamed Cabbage** - Tender Oven-Baked Shredded Corned Beef with Creamed Cabbage ... **\$18.99**
and Champ Potatoes. Served with Creamy Horseradish Dijon, a Rustic Roll and Honey Butter.
- Kilkenny Cod** - Flour Dusted Pan Sautéed Cod nestled on a bed of Wild Rice and topped with a light White .. **\$16.99**
Wine and Lemon-Garlic Sauce. Accompanied by House Vegetables and served with a Lemon.
- Fibber Flanagan's Fish & Chips** - Ale Battered Cod golden fried and accompanied by Waffle Fries and **\$16.99**
Coleslaw. Served with Lemon, Malt Vinegar and Lemon-Dill Tartar Sauce.
- English-Style Curry** - A Traditional English-Style Curry Sauce with Diced Red Pepper and Peas served over
White Rice and accompanied by Waffle Fries. Choose from Vegetable, Chicken or Shrimp.
- Vegetable Curry....\$13.99 Chicken Curry....\$15.99 Shrimp Curry....\$17.99**
- Pub Mac & Cheese** - Cavatappi Pasta tossed in a Creamy Smoked Cheddar Cheese Sauce then topped with .. **\$11.99**
Shredded Parmesan Cheese and Parsley. Personalize it by adding any of the following items....
- Sautéed Chicken...\$3.99 Kilt Lifter Habanero Breaded Chicken...\$4.99 Sautéed Shrimp...\$5.99**
Angry Buffalo Breaded Chicken....\$4.99 Bacon....\$2.99 Dragon BBQ Breaded Chicken....\$4.99
- Steak Stroganoff** - Sautéed Tender Sirloin and Mushrooms with Cavatappi Pasta tossed in a creamy sauce of **\$18.99**
Rosemary Onion Gravy, Sour Cream and Marsala. Topped with a dollop of Sour Cream.
- *Lemon-Dill Salmon** - An 8 oz. Atlantic Salmon Filet nestled on a bed of Wild Rice and topped with **\$19.99**
Lemon-Dill Sauce. Accompanied by House Vegetables and served with a Lemon.
- *Black & Tan Sirloin** - A 10 oz. Center Cut Sirloin prepared to your specification, nestled on Fried Onion ... **\$21.99**
Strings and topped with our Guinness Mushroom Peppercorn Sauce. Accompanied by House Vegetables,
Champ Potatoes, a Rustic Roll and Honey Butter.
- *Rosemary & Garlic Sirloin** - Rosemary, Honey, Garlic and Soy Sauce create the marinade for this **\$21.99**
flavorful 10 oz. Center Cut Sirloin. Prepared to your specification, nestled on Fried Onion Strings and
accompanied by House Vegetables, Champ Potatoes, a Rustic Roll and Honey Butter.
- *Lamb Sirloin** - An 8 oz. Tender Lamb Sirloin pan sautéed to your specification, nestled on Champ Potatoes . **\$24.00**
and topped with Marsala Demi Glaze. Accompanied by Creamed Cabbage, a Rustic Roll and Honey Butter.

**Consuming raw or undercooked beef, lamb or seafood may increase your risk of foodborne illness.*

Irish Sweets

- Apple-Berry Tart** - An Apple, Raspberry, Blueberry and Blackberry baked Tart drizzled with a **\$6.99**
Raspberry-Honey Sauce. Served with Whipped Cream and Vanilla Bean Ice Cream.
- Chocolate Irish Cream Cake** - Chocolate Cake smothered with Caramel and Bailey's Irish Cream. Topped ... **\$6.99**
with Vanilla Bean Ice Cream, Whipped Cream, Toffee Bits and Chocolate Syrup.
- Jameson Irish Bread Pudding** - Cinnamon, Nutmeg and Vanilla create this Irish favorite. Deep Fried and **\$6.99**
topped with Jameson Irish Whiskey Sauce. Served with Vanilla Bean Ice Cream. Irresistible!
- Guinness Float** - Vanilla Bean Ice Cream topped with Jameson Irish Whiskey Sauce, Hershey's Chocolate and **\$6.49**
a float of Guinness Stout.
- Root Beer Float** - Vanilla Bean Ice Cream and 1919 Draft Root Beer topped with Whipped Cream and a **\$5.49**
Cherry.

Weekly Specials

WINE NOT MONDAY

Bottles of House Wine - Moscato, Rose', Pinot Grigio, Chardonnay, Merlot or Cabernet Sauvignon
1/2 Priced All Day!

VIP (Very Irish Person) PRIME TUESDAY - 5 PM

14 oz. Prime Rib served with Creamy Horseradish Dijon, one Side Item, a Rustic Roll and Honey Butter. VIP Club
Members receive an extra \$1.00 off their beer ALL Day!
\$26.99

"Dinner In Dublin"

Although it's morning in the States, it's dinner time in Dublin. Join us for Breakfast every Saturday & Sunday between 10 A.M. & 2 P.M. Breakfast Entrées include a FREE Bloody Mary, Mimosa or Screwdriver. Side choices for specified entrées include Parmesan Hash Browns, Waffle Fries or Fresh Fruit unless otherwise specified.

- ***Belfast Barnyard** - Grilled Cottage Bacon topped with your choice of Two Over Easy or Hard Fried Eggs, .. **\$12.99**
Melted American Cheese and a side choice. Served on Toasted Sourdough Bread.
- ***Belfast Breakfast** - Grilled Cottage Bacon with Two Eggs and a side choice. Served with Sourdough Toast . **\$12.99**
and Jelly.
- ***Bangers & Eggs** - Three Authentic Irish Sausages with Two Eggs and a side choice. Served with **\$12.99**
Sourdough Toast and Jelly.
- ***Celtic Cure** - Grilled Cottage Bacon topped with Two Eggs, Parmesan Hash Browns, Rosemary Onion **\$13.99**
Gravy, Sour Cream and Green Onion. Served with a Rustic Roll.
- ***Corned Beef Hash** - Tender Oven-Baked Corned Beef, Diced Potatoes, Onions and Sauerkraut topped with **\$14.99**
Hollandaise Sauce and Two Eggs. Served with Sourdough Toast and Jelly.
- ***Traditional Irish Breakfast** - One Banger, Cottage Bacon, Two Eggs, Baked Beans, Grilled Tomatoes **\$14.99**
and a side choice. Served with Sourdough Toast and Jelly.
- ***Breakfast Nachos** - Waffle Fries topped with melted Jack-Cheddar Cheese, Cottage Bacon, Two Poached ... **\$14.99**
Eggs, Hollandaise Sauce and Diced Tomatoes. Sprinkled with Green Onion and Paprika.
- ***Irish Benedicts** - Two Toasted English Muffins with your choice of Cottage Bacon, Corned Beef or Citrus Cured
Salmon and a side choice. Topped with Poached Eggs, Hollandaise Sauce and Paprika.
Cottage Bacon....\$13.99 Corned Beef....\$14.99 Citrus Cured Salmon....\$15.99
- ***Steak & Eggs** - Tender Center Cut Sirloin prepared to your specification with Two Eggs and a side choice. Served
with Sourdough Toast and Jelly.
5 oz. Sirloin.....\$14.99 10 oz. Rosemary & Garlic Sirloin.....\$21.99 10 oz. Sirloin.....\$21.99
- Apple-Berry Breakfast Tart** - An Apple, Raspberry, Blueberry and Blackberry baked Tart drizzled with a **\$6.49**
Raspberry-Honey Sauce. Served with Whipped Cream. **Free Beverage not include with this item.

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A Wee Bit of Blarney

Many people know about the Blarney Stone of Blarney Castle but the word "Blarney" itself needs a little more explaining....

The Blarney Castle stands in an Irish town called Blarney just 5 miles NW of Cork City. Originally built in the 10th century it was meant to be a wooden hunting lodge. The wooden lodge stood until 1210 when it was transformed into a stone castle. Around 1446 the castle was enlarged and strengthened as it stands today. The castle walls are fifteen feet thick and rise 120 feet above the surrounding plains. Men standing in the towers could survey the entire area for an approaching enemy and it quickly became the strongest fortress in all of Múnster.

The "Blarney Stone" is thought to originate from the "Stone of Scone" which belonged to Scotland. In Scotland, the ceremony of crowning a king was held over the stone due to the fact that it was thought to have magical powers. In 1314 at The Battle of Bannockburn, the Scots along with the help of the Irish defeated the English. For the gratitude of Irish support, Robert the Bruce gave half of the stone to Cormac McCarthy, King of Múnster. The Stone was installed at Blarney Castle where it became known as the Blarney Stone.

The term "Blarney" originated when Queen Elizabeth I wanted land owners to agree to occupy their own land under title from her and pay taxes to England. The queen sent the Earl of Leicester to the Blarney fortress to take possession of the castle. Whenever the earl endeavored to negotiate the surrender, Lord Blarney always suggested a banquet or some other form of delay. Thus, long progress reports with excuses were always sent to the queen and the castle remained untaken. The queen became so irritated at the earl's reports that she replied... "This is all blarney!" Thus the term Blarney has come to mean eloquent speech or 'the ability to influence, flatter and coax with fair words.

In each one of us lies the "Gift of Blarney" and it only needs to be awakened. So sit back, enjoy a few pints and speak a little "Blarney" amongst friends.