



Salads

Iceberg Wedge with Crabmeat

Fresh iceberg lettuce covered with diced tomato, bacon bits, lump crab, diced scallions and bleu cheese dressing 18

Steak Salad (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 18

Chicken Cobb Salad (GF)

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

Caesar Salad

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

House Salad (GF)

Crispy romaine lettuce with vine ripe tomato wedges, sliced red onion & sliced carrot 9

Goat Cheese Salad

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

Salad Additions

Fried goat cheese medallion for 3
With grilled chicken or chicken tenders for 7
With corned beef for 7
With grilled salmon for 8
With grilled steak for 9
With crab meat or crab cake for MP

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

Soups

Served by the bowl

Irish Cobbler Soup

A hearty, creamy blend of potato, smoked gouda cheese and applewood bacon 7

Irish Onion

Rich beef and sweet onion broth slow cooked, topped with melted Tipperary Irish white cheddar cheese and finished with crispy onions 7

Maryland Crab

Delicious homemade recipe with vegetables and crab 7

Hours

Monday-Thursday 11:30am-10pm

Friday & Saturday 11:30am-1am

Sunday 10am-10pm

Happy Hour Mon-Fri 2pm-6:30pm

Contact Info

410-560-7900

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Appetizers

The Still's Crab Pretzel

A soft pretzel topped with our homemade crab dip and smothered with Tipperary Irish white cheddar cheese 18

Irish Nachos

Potato wedges with cheddar cheese, smoked applewood bacon and scallions served with a side of sour cream 13
with Corned Beef or Chicken add 6.00

P. Cullen's Crab Dip

Delicate blend of cream cheese, Old Bay and lump crab, topped with crispy potatoes, served with toast rounds and pretzel bites 18

Stout Brie

Imported cheese wedge dipped in stout batter, served with raspberry sauce, fresh baguettes and fruit garnish 13

Guinness Onion Rings

Onions coated in a rich Guinness batter served with a creamy horseradish sauce 9
add a beer cheese dipping sauce for 5.00 extra

Hawachi Wings

One pound of fried chicken wings tossed in our chef's sweet and mild Hawachi sauce 16

Pretzel Bites & Beer Cheese

Soft pretzel bites served with The Still's house made beer cheese 13

Chicken Tenders

House breaded and deep fried, served with choice of spicy wing, BBQ, ranch, bleu cheese, honey mustard or chefs Hawachi sauce on the side, garnished with celery and carrot sticks 16

Extra sauce 50¢ each

add a beer cheese dipping sauce for 5.00 extra

Guinness Beef Shortrib Quesadilla

Slow cooked short rib in a Guinness stock with sharp cheddar, red onion and our chef's sweet & mild Hawachi Sauce in a grilled flour tortilla 15

Chicken Quesadilla

Chopped Chicken breast, sharp cheddar, tomato & grilled onions in a fresh flour tortilla. Served with sour cream 14

Fried Calamari

Fresh calamari lightly battered and flash fried to perfection, served with marinara and a sweet chili sauce 16

Truffle Fries

Seasoned waffle fries topped with parmesan cheese and drizzled with truffle oil 13

Brussel Sprouts

Fresh deep fried seasoned brussel sprout halves garnished with bacon bits & parmesan cheese with a side of ranch 10

Cheese Curds

Half pound of white cheddar cheese curds served with a side of the chefs sweet & mild Hawachi sauce 13

Blarney Springrolls

Corned beef, cabbage and champ in a delicate wrap, served with spicy mustard and sweet chili sauce 12

Entrées

Add a side house salad or side Caesar for 4.00



Corned Beef and Cabbage (GF)

Slow cooked corned beef brisket, braised cabbage and boiled potatoes in a parsley pan sauce 20

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 29

The Still recommends Cabernet Sauvignon



Bangers & Mash

Grilled Irish sausage, served over champ topped with grilled red onion rings and demi-glace 20

The Still recommends Riesling



Still's Own Shepherd's Pie

Sirloin tips and vegetables in a 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 19

The Still recommends Chardonnay



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 Pinot Noir

Guinness Beef Short Rib

Slow cooked short rib in a Guinness stock served with champ and vegetable du jour 27

The Still recommends Cabernet Sauvignon

Crab Cakes

Twin 5 oz. Maryland style jumbo lump cakes, broiled and served with champ and vegetable du jour MP

Single crab cake entrée is available MP

The Still recommends Sauvignon Blanc

Housemade Meatloaf

Generous portion of homemade meatloaf topped with gravy, served with champ and vegetable du jour 19

The Still recommends Pinot Noir

Bourbon Salmon

Pan seared filet of salmon topped with a bourbon glaze, served with basmati rice and vegetable du jour 24

The Still recommends Pinot Grigio

Buffalo New York Strip

10oz bison New York strip locally raised at JJ Bison. Grilled to your desired temperature, served with champ & vegetable du jour 29

The Still recommends Cabernet

Truffle Mushroom Ravioli with Crab

Mushroom filled Ravioli topped with a truffle cream bisque and crab meat 20

The Still recommends Pinot Grigio

Tullamore Dew Chicken

Slow Cooked Boneless Chicken thighs topped with a Tullamore Dew Irish Whiskey sauce, served with basmati rice & vegetable du jour 20

The Still recommends Zinfandel or a Malbec

Sides

4.00 each

• Handcut Fries • Baked Potato • Braised Cabbage • Vegetable Du Jour • Cole Slaw • Sweet Potato Fries • Champ (green onion mashed potatoes) Colcannon (Irish mashed potatoes and cabbage) • Waffle Fries • Basmati Rice Side Small House Salad or Side Small Caesar Salad



Denotes Irish Specialty

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

**Consuming raw or under cooked meats, seafood, poultry or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.*

An Poitin 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.

Burgers & Sandwiches

Served on your choice of white, marble rye, French bread, Hawaiian roll, Ciabatta or Brioche bun. For gluten free roll add 3.00 Served with your choice of old bay potato chips, french fries, cole slaw, champ or colcannon.

Add Waffle Fries or Sweet Potato Fries for 1.00, Truffle Fries or Guinness Rings for 5.00, side house salad or side Caesar for 4.00

Reuben

House cooked corned beef, sauerkraut, swiss cheese and thousand island dressing, grilled on marble rye 15

Smoked Turkey Rachel

Thin sliced smoked turkey, Swiss cheese and cole slaw, grilled on marble rye 14

Guinness Beef Short Rib Sandwich

Slow cooked short rib in a Guinness stock topped with BBQ sauce & cole slaw 15

Bookmaker Sandwich

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

Steak Sandwich

'Knife & Fork' sandwich! Grilled filet mignon tips, served open-face on garlic bread with sautéed mushrooms and Swiss cheese 18

Salmon B.L.T

Fresh salmon filet grilled to perfection and topped with smoked applewood bacon, lettuce and tomato served on ciabatta bread 17

Have it Blackened for 1.00 extra

Crab Cake Sandwich

5 oz. Maryland style jumbo lump cake, broiled and served with your choice of crackers or brioche bun MP

Backyard BBQ Burger*

8 oz. grilled Angus burger topped with homemade BBQ sauce, caramelized onions, smoked applewood bacon, provolone and Tipperary Irish white cheddar cheese on a Hawaiian roll 17

Sub a Buffalo Burger or a Beyond Burger for 2.00 extra

Still's Specialty 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 Buffalo Burger or a Beyond Burger for 2.00 extra

Smokehouse Chicken

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

Irish Turkey Club Panini

Thin sliced turkey breast, smoked applewood bacon, lettuce, tomato, Tipperary Irish white cheddar cheese & Guinness aioli. Served on grilled ciabatta bread 14

Irish Ham & Cheese Panini

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

Corned Beef Wrap

House cooked tender corned beef, red onion, dill pickle, swiss cheese & yellow mustard inside of a grilled tortilla 15

Build Your Perfect Burger

Chose Your Meat

Still Burger (Angus Beef) 8oz-15

Big Stil Burger (Angus Beef) 12oz-18

Beyond Burger (Plant Based)-16

Grilled Chicken Breast- 11

Buffalo (Locally Raised JJ Bison)-16

Pick Your Toppings

Lettuce-Tomato-Raw

Onion- Mayo -

Complimentary

Smoked Applewood Bacon

- Grilled Onions-Cole Slaw

Sautéed Mushrooms-

Sauerkraught-

Blackening Seasoning -

1.00 Each

Avocado - Crispy onions-

1.50 Each

Smoked Ham-2.00

Corned Beef -Fried Goat

Cheese Medallion -3.00

Each

Beer Cheese-5.00

Pick Your Suace

Guinness Aioli -

Chef's Hawachi-BBQ

Honey Mustard -

Bourbon Sauce-

Sweet Chili Sauce -

1000 Island- 50¢ each

Pick Your Cheese

Bleu Cheese-American -

Provolone -Gouda-Swiss

Tipperary Irish White

Cheddar

-1.00 Each

Dessert

Let our servers tempt you with our delicious selections

Chocolate Lava Cake

Warm chocolate cake with a rich chocolate sauce.

Topped with whipped cream and a scoop of vanilla ice cream 8

Bread Pudding

Topped with housemade bourbon sauce 8

Cheese Cake

With a Graham cracker crust 8

Lemon Cream Cake

Yellow cake with a lemon cream filling 8



...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, 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 it's '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 embrace 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)

**Consuming raw or under cooked meats, seafood, poultry or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.*

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.