

SONNY MCLEAN'S



BOSTON IRISH PUB & RESTAURANT

"Who says you're 3000 miles away."

2615 Wilshire Blvd. Santa Monica, California • 310.449.1811

WHO IS SONNY?

Edward "Sonny" McLean was born in Boston, MA on April 22, 1914. Sonny's family emigrated from County Cork Ireland during the years of the Potato Famine and settled in Boston. Sonny was one of seven children and lived in Dorchester, MA as a boy.

During World War II, Sonny joined the navy and was stationed on a Destroyer in the Pacific Ocean. Sonny fought courageously for his country, often braving the jungles of the South Pacific islands. After the war, Sonny returned to Boston, had three children and worked as an electrician for the Navy Yard in Charlestown, MA.

Sonny was best known for his love of good times, good pints, and good friends. An endless storyteller, Sonny loved to talk and tell tales. Many people joked that Sonny was a true Irishman and full of Blarney. Sonny's laughter could fill the room and his smile was contagious.

A fan of Big Band and Irish music, Sonny could cut a mean rug and danced many an Irish jig during his life. A frequent traveler, Sonny traveled through Ireland and across the United States...even visiting Santa Monica, CA. Sonny's appreciation of life, family and friends inspired many and he was deeply loved by all who knew him.

The spirit of Sonny McLean lives on in the pub named after him by his grandson and pub owner, Jim Conners. Sonny McLean's is a place for those with a love of Boston, the Irish, or those in search of a friendly face, a full pint and a good time.



APPETIZERS

RED SOX

☘ Denotes Happy Hour Specials. All fried items cooked in non trans-fat oil.

IRISH NACHOS

Someone named José McIntyre would definitely enjoy this Mexican/Irish combo of thin sliced potatoes piled with melted cheese, sour cream, and spring onions. **7.95**

☘ CHICKEN WINGS

Formerly attached to a chicken, these wings are available with a choice of homemade hot sauce, teriyaki or BBQ sauce. **7.95**

CHICKEN TENDERS

Our tenders are fried in seasoned bread crumbs, served with fries and a pretty damn good dipping sauce too. **7.95**

FRIED CLAMS

Bellies and all, served with coleslaw and tarter sauce. **12.00**

☘ MOZZARELLA STICKS

I think by now we all know what these are. Breaded and fried, served with our own marinara sauce. **7.25**

CHILI CHEESE FRIES

Its fries, with chili and cheese. But you knew that. **6.50**

POTATO SKINS

Crispy potato skins stuffed with chili, topped with melted cheese, bacon and green onions. Served with sour cream. **7.95**

GUACAMOLE & CHIPS **5.95**

☘ ONION RINGS

A basket of our homemade beer battered onion rings. **6.25**

☘ STUFFED JALAPEÑO POPPERS

Don't ask us how we got the stuff in there, but they're delicious. Served on a bed of greens with ranch dressing. **7.95**

☘ CALAMARI

Fried in our special seasoning, served with cocktail sauce. **7.25**

CHICKEN SKEWERS

Five big 'ol tender chicken skewers served with a small salad and dipping sauce. **9.25**



BONELESS BUFFALO TENDERS

This appetizer is more popular than Doug Flutie in Natick. These tenders are also available with BBQ, teriyaki and now "wicked hot" sauce. **8.25**

VEGGIE SPRING ROLLS

These spring rolls are made with fresh vegetables, mint and sprouts with dipping sauce. **6.95**

VEGGIE PLATE

We heard Californians eat veggies so we've arranged a healthy array of carrots, broccoli, celery, tomatoes and cucumbers, served with ranch dressing. **7.25**

APPETIZER PLATTER

A whole bunch of stuff including Buffalo wings, potato skins, mozzarella sticks and onion rings (or fries), served with ranch dressing and a lot of napkins. **10.25**

BOSTON

SOUPS & SALADS

CELTICS

CHILI CON CARNE

Served with cheese, onions, sour cream and chips.

Cup 3.50 Bowl 5.50

NEW ENGLAND CLAM CHOWDAH

Of course it's good. Little neck clams with bacon, potatoes and onions in a delicious creamy soup.

Cup 4.00 Bowl 5.50

FRENCH ONION SOUP

Topped with seasoned crostini, swiss & parmesan cheese **4.50**

GREEK SALAD

Michael Dukakis would be proud of this traditional Greek with mixed greens, feta cheese, black olives, tomatoes, cucumbers and onions. **7.95**

Add Chicken 3.00

CAESAR SALAD

The only one to build a better empire than Caesar himself was Red Auerbach. Romaine lettuce tossed in creamy Caesar dressing, topped with garlic croutons and parmesan cheese.

Full 7.95 Half 5.25

Add Grilled Chicken 3.00

Add Buffalo Chicken Tenders 3.00

Add Salmon 4.00

CAJUN CHICKEN SALAD

Sliced chicken breast seasoned with Cajun spices, served with mixed greens, tomatoes, onions and feta cheese. **9.25**

MEXICAN CHICKEN SALAD

Grilled chicken over mixed greens, bell peppers, onions, cucumbers, tomatoes and avocado. **9.25**

BLACKENED SHRIMP SALAD

Tiger shrimp sautéed in Cajun spices and served over mixed greens, tomatoes, black olives, cucumbers and onions. **10.25**

SHRIMP AVOCADO SALAD

Shrimp cocktail and avocado served over mixed greens, tomatoes, cucumbers, black olives and onions. **10.25**

LOBSTER SALAD

Our fresh lobster salad served on a bed of mixed greens, tomatoes, cucumbers, bell peppers, olives and onions. **14.95**

CAPRESE SALAD

Buffalo mozzarella cheese with vine ripe tomatoes, basil avocado, oil and balsamic vinaigrette. **9.50**

CHOP SALAD

This feast of a salad is made with salami, turkey, provolone cheese and romaine lettuce with your choice of balsamic vinaigrette or Italian dressing. **10.50**



SANDWICHES

All sandwiches served with a side of coleslaw. Add fries 1.00.

Add sweet potato fries 1.50. Substitute salad 1.50.



TURKEY AVOCADO

Thinly sliced turkey breast topped with sliced avocado, lettuce, tomatoes, onions and pickles on a toasted French roll. **8.25**

GRILLED CHICKEN SANDWICH

Grilled, boneless chicken breast served on a potato bun with lettuce, tomato, onion and pickles. **7.25**

STEAK SANDWICH

5 oz. New York Boston steak grilled to order and topped with sautéed onions, bell peppers and melted Swiss cheese, served on a toasted French roll. **10.95**

B.L.T.

A delicious combination of bacon, lettuce and tomato on your choice of bread with a side of mayo. **8.25**

VEGGIE SANDWICH

Roasted peppers, spouts, cucumber, avocado and hummus on sourdough bread. Served cold. **7.50**

THE SOUTHIE CORNED BEEF SANDWICH

Thinly sliced beef with melted Swiss, lettuce, tomatoes, onions and Thousand Island dressing on your choice of bread. So good even Whitey Bulger comes out of hiding for one. **8.25**

AHI TUNA SANDWICH

An 8 oz. grilled ahi tuna served on a bun with lettuce, tomato, french fries and a side of mayo. **10.95**

THE CHIEF'S FRIED CHICKEN SANDWICH

This chicken breast is cooked in seasoned bread crumbs, served on a sesame seed roll with lettuce, tomatoes, onions & pickles. **8.25**

BUFFALO CHICKEN SANDWICH

Even this sandwich is better than the Buffalo Bills. It comes smothered in our own buffalo sauce and melted mozzarella. **8.25**



THE PHIL ESPOSITO

Grilled shaved steak sandwich with onions, peppers and mushrooms on a fresh hoagie roll. Like Phil, this sandwich is a true classic. **8.25**

CHICKEN PARM SANDWICH

Topped with marinara sauce, mozzarella and parmesan cheese, served on a toasted French roll. To get a better one you would have to go to the North End. **8.25**

CAPRESE SANDWICH

Buffalo mozzarella cheese, basil, tomatoes, balsamic vinaigrette served on a croissant. **10.50**



THE LARRY BIRD

Grilled chicken topped with sautéed peppers, onions, mushrooms and melted mozzarella. Served on a sesame seed roll. **8.75**



SEAFOOD



FISH & CHIPS

Just like they have on the Cape, these fresh cod fillets are in a crispy beer batter, served with fries, coleslaw and tartar sauce. **11.95**

FRIED CLAM DINNER

Yes, they are Ipswich clams with bellies and all, but we aren't responsible for any unremoved navel rings. However, we are responsible for the fries, coleslaw and tarter sauce. **16.95**

ATLANTIC SALMON

Grilled salmon from the ocean on theother side of the country served with rice pilaf, steamed vegetables and a lemon caper sauce. **16.50**

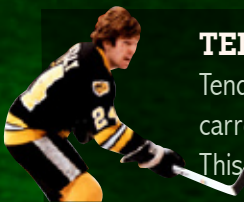
LOBSTER ROLL

All lobster meat, no substitutes, mixed with mayo and lettuce, served on a toasted French roll with fries and coleslaw. Definitely a New Englander's favorite. **14.95**

SHRIMP SCAMPI

Eight Black Tiger Shrimp sautéed in a garlic butter sauce, served over your choice of pasta or rice pilaf. **9.25**

ENTREÉS



TERRY O'REILLY'S IRISH STEW

Tender chunks of lamb cooked in a broth with carrots, onion, celery, potatoes and parsley. This dish is definitely worth fighting for. **9.25**

SHEPHERD'S PIE

Ground beef with vegetables and herbs simmered in gravy and served with a creamy mashed potato topping. **9.75**

GUINNESS BEEF PIE

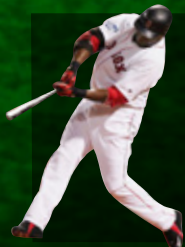
Tender pieces of beef cooked in a Guinness Stout sauce with vegetables, served under mashed potatoes. You might get a good buzz (if you eat about 10 of them). **9.75**

CORNED BEEF AND CABBAGE

Thinly sliced beef on braised cabbage with mashed potatoes, steamed cabbage and mustard sauce on the side. Sully, Murph and Fitzy all recommend this. **10.25**

CHICKEN PARMESAN

Breaded chicken breast topped with marinara sauce, mozzarella and parmesan cheeses. Served with a side of pasta. **9.95**



BIG PAPI'S BANGERS AND MASH

It's what David Ortiz does to every ball hung over the plate. Imported British sausage served with braised cabbage, mashed potatoes, steamed vegetables and brown gravy. **10.25**

BOSTON STEAK

We don't have the heart to call it a New York steak. This 10 oz. steak is grilled to order and served with mashed potatoes or fries and steamed vegetables. **15.95**

Gaelic – Irish whiskey and mushrooms

Au Poive – Brandy, onions and peppercorns

House Special - Blackened & garlic butter

STEAK TIP DINNER

Marinated sirloin tips, grilled or Sonny's Style (sautéed with peppers and onions in our special sauce), served with choice of mashed potatoes, rice or fries and steamed vegetables. **10.25**

HOUSE CHICKEN BREASTS

Two seasoned chicken breasts topped with a bacon and mushroom sauce, served with steamed vegetables along with the choice of mashed potatoes or fries **10.95**

HOUSE PENNE

Diced chicken breast sautéed with garlic, shallots, and broccoli in a white wine cream sauce. **9.95**

CAJUN CHICKEN PENNE

Diced chicken breast, bell peppers and shallots in a Cajun spiced cream sauce. **9.95**



SIDES

French Fries	3.00	Rice Pilaf	2.95
Mashed Potatoes & Gravy	3.00	Steamed Vegetables	3.00
Sweet Potato Fries	4.50	Side Salad	3.95

Visit our website SONNYMCLEANS.COM for the latest menu, photos and what's going on at the pub.

BURGERS

All 1/2 pound burgers served with lettuce, tomato, onions and pickles on a potato bun, served with fries.

HAMBURGER 7.95

VEGGIE BURGER 7.95

TURKEY BURGER 7.95

GREEK BURGER 8.95

Feta Cheese, Black Olives, Onions, Lettuce, Tomatoes

IRISH BURGER 9.75

Sliced Banger or Corned Beef, Mashed Potatoes, Gravy

CORDON BLEU BURGER 9.75

Ham, Swiss Cheese, Dijon Mustard

TATUPO BURGER 9.75

Ham, Pineapple, Mozzarella

CHILI BURGER 8.95

Chili, Shredded Cheddar

CALIFORNIA BURGER 9.50

Lettuce, Tomato, Avocado, Bacon

Extra Toppings: (add .75 for each, Avocado add 1.50):

Bacon, Mushrooms, Barbecue Sauce, Teriyaki Sauce, Thousand

Island Dressing, Black Olives, Cajun Seasoning, Feta Cheese,

Swiss Cheese, Mozzarella Cheese and Cheddar Cheese

THE TEDY BRUSCHI BURGER

A whopping two 1/2 lb. beef patties with choice of cheese. You'll be hitting something hard too after you tackle this thing. **9.95**

MEXICAN BURGER 8.95

Guacamole, Jalapenos, Olives, Sour Cream, Nacho Chips

PIZZA BURGER 8.95

Mozzerella Cheese, Marinara Sauce

ITALIAN BURGER 8.95

Meatloaf, Mozzarella, Marinara Sauce

TEXAS CON MAN 9.50

Jack Cheese, Coleslaw, BBQ Sauce and Onion Ring



SONNY'S PIZZA

Ask Server for Availability



16" PIE:

• CHEESE PIZZA 13.95

• PEPPERONI PIZZA 14.95

• MARGARITA PIZZA 16.95

• SAUSAGE & PEPPER PIZZA 15.95

• BUFFALO CHICKEN PIZZA 16.95

• BBQ CHICKEN PIZZA 16.95

SLICES:

CHEESE 2.25

PEPPERONI 2.75

SPECIALTY (When Available) 3.25

EXTRA TOPPINGS (add 1.00 for each):

Pepperoni, Sausage, Chicken, Bell Pepper, Onion,

Mushrooms, Black Olives and Fresh Tomato

DESSERTS

Apple Pie a la mode 3.95

Brownie a la mode 3.95

Cheesecake with Raspberry Sauce 4.50



BEVERAGES

Soft Drinks 1.75

(3 Refill Limit)

Coke, Diet Coke, Sprite, Lemonade,

Iced Tea, Cranberry Juice



==== WATCH THE ====
NEW ENGLAND PATRIOTS
HERE ALL SEASON LONG

==== WATCH THE ====
BOSTON RED SOX
HERE ALL SEASON LONG



BOSTON

BEER

RED SOX

Upgrade to 20 oz. for \$1 extra

Premium Draught 16 oz. Pint – \$5.25 Pitchers – \$15.75

- Amstel Lite
- Anchorsteam
- Bass Ale
- Blue Moon Belgium White
- Boddingtons
- Boont Amber Ale
- Drifter Pale Ale
- Fat Tire Amber Ale

- Guinness
- Harp Lager
- Hoegarden
- Newcastle Brown Ale
- New Belgium Seasonal Ale
- Pilsner Urquell
- Redhook ESB
- Redhook IPA - India Pale Ale

- Samuel Adams
- Samuel Adams Seasonal
- Sierra Nevada Pale Ale
- Smithwicks Imported Irish Ale
- Stella Artois
- Widmer Hefeweizen
- Widmer's Drop Top Amber Ale

Domestic Draught 16 oz. Pint – \$4.50 Pitchers – \$13.50

- Bud Light
- Budweiser
- Budweiser American Ale
- Coors Light
- Mich Ultra
- Miller Lite

Malt Beverages \$4.75

- Smirnoff Ice
- Smirnoff Raspberry
- Smirnoff Green Apple

Bottled Beer \$4.50

- Bud Light
- Budweiser
- Coors Light
- MGD
- Miller High Life
- Miller Lite

Bottled Beer \$4.75

- Corona
- Heineken
- Heineken Lite
- Kaliber (non-alcoholic)
- Pacifico
- Red Stripe
- Rolling Rock
- Samuel Adams Light

Ciders 16 oz. Pint – \$5.25

- Strongbow Apple Cider
- Wyders Pear Cider

Ask about our beer of the month!



SPECIALTY DRINKS

All Specialty drinks are made with Solu Ku

BLOODY MARY – A Classic Spicy Bloody Mary

CAPE CODDA' – You feel like your down on the cape when you have one of these.

GREEN MONSTA' – A Green Apple Martini - it's out of the park.

COSMOPOLITAN – A little taste of Newbury Street on Wilshire Blvd.

BOSTON BLUE – Blueberry flavored martini - a few of these will help solve those homesick blues.



WHITE WINE

BENVOLIO PINOT GRIGIO Italy – Soft notes of melon and citrus with a touch of oak.

BERINGER WHITE ZINFANDEL

MATUA SAUVIGNON BLANC New Zealand – Grapefruit, gooseberry and herb flavours with a touch of lime.

LONGBOAT SAUV BLANC New Zealand – Grapefruit and lime aromas, with hints of fresh herbs, kiwi on the palate.

CALINA CHARDONNAY Chile – Citrus blossoms, green & red apples, with white peach & melon.

KENDALL JACKSON CHARDONNAY Sonoma/Napa – Layered aromas of peaches, honey and vanilla balance flavors of baked apples.

LA CREMA CHARDONNAY Monterey – Floral and tropical fruit on the nose, butterscotch, lemon peel and spice notes.

GLASS BOTTLE

\$7.50 \$28.00

\$5.75 \$21.00

\$7.25 \$27.00

\$10.00 \$37.00

\$6.00 \$22.00

\$8.50 \$31.00

\$10.00 \$37.00

RED WINE

GOATS DU ROAM SYRAH South Africa – Bold dark fruit with hints of coffee and black pepper.

CONO SUR PINOT NOIR Chile – Notes of plum, morello cherry and raspberry combine with coffee and chocolate hints.

LE CREMA PINOT NOIR Monterey – Aromas of strawberry, fresh tea leaves & black licorice.

CALINA MERLOT Chile – Blackberries, ripe plums and cherries with a smoky oak finish.

WOODBIDGE CABERNET SAUVIGNON California – Mild tannins, bright red fruit.

KENDALL JACKSON CABERNET SAUVIGNON Sonoma/Napa – Deep black cherry, blackberry and cassis flavors. Cedar and vanilla notes linger on the finish.

TRAPICHE CABERNET SAUVIGNON Argentina – Currant, cedar and spice. Mild elegant tannins with notes of tobacco and smoke.

GLASS BOTTLE

\$7.50 \$28.00

\$8.00 \$30.00

\$10.00 \$37.00

\$6.00 \$22.00

\$6.00 \$22.00

\$8.50 \$31.00

\$9.00 \$33.00