PARIS TEXAS

In answer to a customary question - Paris Texas is a small town in north-east Texas and 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.

Following many visits to the southern states of Georgia, the Carolinas and Louisiana we are convinced that there is something special in this food that Irish people will love as much as we do. American Barbecue food is perfect with beer and perfect for casual dining in a bar - and it is fun! Then the French / Cajun influence of New Orleans adds a bit of finesse to ensure there is something for everyone.

To guarantee that you get the 'real deal' in American food our American chef has brought his unique recipes to Paris Texas and prepares them with specialist equipment including our wood smoker, broiler and char-grill which have been imported from Texas. Our dishes are prepared to suit all palates. A feature of smoked meats is that they are dry-rubbed or marinated first. As a result some of our dishes are both smokey and spicy but many are not. Some are delicately smoked (like our lamb sirloin) 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 - ghost peppers for our hottest 'loco caliente' sauce being a good example.

Paris Texas has an extensive range of beers on tap and in bottle to meet and challenge your tastes - just as our food does. We also pride ourselves on our range of spirits, particularly whiskeys, rums, gins and vodkas. All these spirits encourage experimentation so we probably have a cocktail with your name on it. Some even use our home-made lemonade. We also offer all our wines, including prosecco, by the glass as well as bottle.

So if you want to experience 'real deal' American southwest cuisine and a genuine Irish welcome we think you have made the right choice. Our team are always on hand to help you with menu choices and suggestions that will suit your mood today.





BAR | SMOKEHOUSE | VENUE



A fusion of traditional AMERICAN SOUTH WEST FAVOURITES

with the sophistication of New Orleans French Quarter Cuisine

92 High Street, Kilkenny, Ireland | 056 776 1822



STARTERS

Redneck Sushi

Pulled pork, smokey rice wrap with cucumber, onion and spicy ketchup

Texican Bruschetta

Our garlic bread with fresh diced tomato and cilantro pesto

Buffalo Chicken Wings

With celery and blue cheese (sauces - mild, hot, flamin', loco caliente, sweet chilli, garlic, or BBQ)

PT Caesar Salad

Chilled baby gem, crispy bacon, sourdough croutons, shaved reggiano

Soup of the Day

Served with house sourdough bread

MAINS

Sizzlin' Chicken and Beef Fajitas

Onions, peppers, salsa, guacamole, sour cream and warm tortilla shells

Grilled Half Chicken

Herb rubbed and grilled, gravy, honey carrots and scallion smashed potatoes

Highbank Apple wood Smoked Half Rack o' Ribs

Frizzled onions, chips and slaw

9oz Hereford Sirloin (€5 upcharge)

Flame grilled. Frizzled onion. Choice of: garlic butter or pepper sauce, veg and

Steak Tip and Mushroom Tagliatelle

Sautéed with onions, tomatoes and a pepper cream sauce

Grilled Irish Salmon Fillet

With prawns, salsa and garlic butter, veg and potato

Smokey Burger with Fries and Frizzled Onions

7oz. angus burger flamed with smoked paprika, crisp bacon, emmental, BBQ sauce

Pulled Pork Sandwich

Slow smoked pork, frizzled onions, BBQ sauce on a toasted ciabatta

DESSERT

Chocolate Brownie a la Mode

Lime Cheesecake

Selection of Ice Creams

COFFEES & TEAS

Coffees by Nespresso - all available decaffeinated

Americano

Espresso

Cappuccino

Latte

Tea

Green Tea / Herbal Infusions

Everything * Everything * is scratch-made * * in-house by * our team of * chefs. **

WINES

Wine - White	GLASS	BOTTLE
Terranoble Sauvignon Blanc CHILE	5.50	19.95
Patriarche Chardonnay FRANCE	6.25	22.95
Patriarche Sauvignon Blanc FRANCE	6.25	22.95
Ara Della Valle Pinot Grigio ITALY	6.50	23.95
Etra Albarino spain	6.75	24.95
Sancerre, Daniel Crochet FRANCE	8.00	29.95
Wine - Red	GLASS	BOTTLE
Terranoble Cabernet Sauvignon CHILE	5.50	19.95
Patriarche Merlot FRANCE	6.25	22.95
Cranswick Estate Shiraz AUSTRALIA	6.50	23.95
Baron de Ley Rioja Club Privado SPAIN	6.50	23.95
Finca Florencia Malbec ARGENTINA	6.75	24.95
Aires Montepulciano D'Abruzzo ITALY	6.95	25.95
Wine - Rosé	GLASS	BOTTLE
Noemie Vernaux Syrah FRANCE	6.00	21.95
Wine - Bubbles		
Prosecco - by the Glass	7.00	
Furlan Prosecco Frizzante		29.95
Didier Chopin Champagne Brut		59.95

COCKTAILS

Occasions call for something special and that might just be one of our Paris Texas cocktails. A Whiskey Sour or a Martini are perfect before dinner, while a Berry Daiquiri or a Lynchburg Lemonade taste like dessert. Ask for our drinks menu.

SPIRITS

Our large range of Irish whiskeys includes some rare treats and to complement our American menu we have a nice choice of Bourbons. Our range of vodka, gin and rum probably include something you have never tasted before - but should have. Take a look at what's on offer in our drinks menu.

BEERS

If our food is different then so is our beer choice. With over a dozen premium draught beers and lagers. We have something for every taste, including old style Dublin Porter and Staropramen, a real quality Pilsner from Prague. More esoteric tastes can be satisfied from our bottle selection, where we are constantly looking for new ideas and tastes. If there is something you feel would be a good addition tell us and we will endeavour to have it for your next visit.

Take home our sauces & dressing for your home BBQ!

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