

Irv's Pub

814 E Chocolate Avenue Hershey PA 17033 · +17172986476 · Updated: Jan 14, 2026

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SMALL PLATES 11

Brisket Burnt Ends

\$17.00

brisket burnt ends, waffle battered sweet potato fries, korean gochujang bbq

Deviled Eggs

\$13.00

crispy chesapeake oysters, candied bacon, smoked paprika

Pub Tenders

AVAILABLE OPTIONS

Buttermilk fried chicken, handcut fries, choice of one dipping sauce. House BBQ or brown butter buffalo sauce

\$17.00

Add Any Additional Dipping Sauces for:

\$0.50

Cheesy Egg Roll Fried Pickles

\$14.00

fried egg roll, dill pickle, smoked gouda, cooper sharp, bourbon remoulade

Annvile IPA Boiled Peel & Eat Shrimp

AVAILABLE OPTIONS

seasoned with old bay, side of cocktail sauce

1/2 Lb.: \$10.00

1 Lb.: \$19.00

Blistered Brussels

\$12.00

deep fried brussel sprouts, grated parmigiano reggiano, lemon vinaigrette

Brew Pub Pretzel

\$12.00

philly pretzel braid, house cheese sauce, grain mustard

Skillet Mac & Cheese

AVAILABLE OPTIONS

cavatappi, house cheese blend, toasted panko

\$12.00

Add Pulled Pork: \$6.00

Add Burnt Ends: \$10.00

Caprese Cauliflower Crust Flatbread

\$18.00

basil pesto, burrata cheese, cherry tomatoes, fresh basil, grilled chicken, balsamic vinaigrette on a cauliflower crust

Tater Tot Nachos

AVAILABLE OPTIONS

house cheese sauce, fresh pico, scallions, cilantro lime sour cream

\$15.00

Add Pulled Pork or Chicken: \$6.00

Smoked Wings

AVAILABLE OPTIONS

10 smoked wings, carrots & celery, choice of blue cheese or ranch, choice of one sauce, Hot, buffalo, BBQ, mango habanero BBQ, Alabama Reaper, honey mustard & old bay

\$18.00

Extra Dressing: \$0.50

LARGE PLATES 4

10oz Brown Butter Sage Flat Iron

10oz certified angus flat iron, sage brown butter, house mashed potatoes, corn on the cob

AVAILABLE OPTIONS

\$29.00

Mushrooms & Onions: \$3.00

Atlantic Salmon

crispy skin salmon, maple pumpkin glaze, fried sage, butternut squash ravioli, asparagus

\$29.00

Cajun Alfredo Chicken Tortellini

cajun alfredo cream sauce, grilled chicken and tri-colored tortellini, toasted baguette

\$26.00

Fish & Chips

beer battered cod, fresh fries, grilled lemon, house-made tartar sauce

\$22.00

BOWLS 3

Mexican Rice Bowl

fire roasted peppers, corn, barley, mexican rice, cojita cheese, avocado, cilantro, pico de gallo, roja, cilantro lime sour cream, lime, choice of chicken breast or pulled pork

\$24.00

Pasta Primavera

bucatini pasta, asparagus, spinach, cherry tomato, fresh cream, parmesan, herbs, garlic, shallot, lemon zest

\$22.00

Buddha Bowl

curry quinoa, spinach, onion, shitake mushrooms, tomatoes, broccoli, carrots, chick peas, honey/ginger soy sauce

\$18.00

SOUP & SALAD 4

House Seafood Chowder / Soup of the Day

AVAILABLE OPTIONS

Cup: \$8.00

Bowl: \$11.00

South West Salad

romaine, cabbage, black beans, corn, red pepper, red onion, avocado, poblano avocado ranch, tortilla strips

\$13.00

Cobb Salad

mixed greens, avocado, bleu cheese, almonds, crispy bacon, hard-boiled egg, dried cranberries, honey dijon & peppercorn vinaigrette

\$14.00

RBP Salad

mixed greens, goat cheese, dried cranberries, candied walnuts, watermelon radish, lemon vinaigrette

\$13.00

HANDHELDS 8

Rotundas' Holiday Sammy

brined house made turkey breast, brie, Sandi's stuffing, cranberry mayo, Sandi's pumpkin bread, chips, pickle

\$18.00

Carnitas Taco (3)

pork carnitas, cilantro/lime cabbage slaw, fresh pico, spicy mayo, corn/flour tortilla, lime wedge

\$17.00

Pittsburgh Steak Taco (3)

ribeye steak, cooper cheese, fresh pico, bibb lettuce, chipotle mayo, french fries on top

\$17.00

Shrimp & Chorizo Taco (3)	\$17.00
shrimp & chorizo, cabbage taco slaw, fresh pico, cilantro lime sour cream, corn/flour tortilla, lime wedge	
Nolu Philly Cheese Steak (No One Likes Us)	\$19.00
ribeye steak thinly sliced, cheese sauce, onions, peppers, mushrooms, philly cheese steak roll, chips, pickle	
Vegetarian Mushroom Cheese Steak	\$17.00
assorted mushrooms, cooper sharp & marinara, philly cheese steak roll, chips, pickle	
Smoked Salmon BLT	\$19.00
smoked salmon, sundried tomato aioli, candied bacon, avocado, lettuce, ciabatta, chips, pickle	
Hot Picks & Chicks	\$17.00
spicy pickle slaw, beer batter fried chicken, bourbon remoulade, lettuce, tomato, philly sesame seed brioche, chips, pickle	

BURGERS 6

Cowboy Bison Burger	\$21.00
bison patty, mango habanero bbq sauce, smoked cheddar, benton's bacon, onion straws, philly sesame seed brioche, chips, pickle	
Impossible Burger	\$17.00
impossible burger patty, lettuce, tomato, onions, lemon tarragon aioli, udis gluten free bun, chips, pickle	
California Cheeseburger	\$16.00
8oz black angus, cooper cheese, lettuce, tomato, onion, mayonnaise, philly sesame seed brioche, chips, pickle	
Pub Burger	\$17.00
8oz black angus, cooper sharp, red pepper-bacon jam, dill pickle aioli, lettuce, philly sesame seed brioche, chips, pickle	
Chubster	\$19.00
8oz black angus, mac & cheese, benton's bacon, RBP special sauce, philly sesame seed brioche, chips, pickle	
French Onion Burger	\$18.00
8oz black angus, caramelized onions, fried onions, gruyere, garlic aioli, philly sesame seed brioche, chips, pickle	

PUB SIDES 4

Nice Salad	\$7.00
mixed greens, goat cheese, watermelon radish, cherry tomatoes, cucumber, onions, lemon vinaigrette	
Sweet Potato Waffle Fries	\$8.00
served with ketchup & bourbon remoulade	
RBP Fries	\$8.00
hand cut fries, house seasoning blend, ketchup, bourbon remoulade	
Ratatouille	\$6.00
medley of seasonal squash, zucchini, cauliflower, tomatoes vegetables	

DAILY SPECIALS 5

Taco Monday

tacos are \$4 Off

Burger & Trivia Tuesday

trivia starts at 6:30, burgers are \$4 off all day

Fish & Chips Wednesday

\$12 fish & chips, \$15 RBP salad w/ grilled shrimp or grilled chicken, seafood chowder (cup \$4 / bowl \$7)

Thursday Night Date Night! \$5 Off All Large Plates

choose any of our large plates for dine in or takeout \$5 off

Karaoke First Friday of Every Month

BRUNCH FARE 13

Lobster Roll

\$25.00

butter poached lobster, bibb lettuce, split top brioche, ff, drawn butter

The Basic

\$14.00

fluffy scrambled eggs, home fries, bacon, sourdough toast with house red pepper bacon jam

Our Eggs Benedict

\$18.00

sunny side up eggs, smoked ham, hollandaise sauce, english muffin, hash browns

Breakfast Skillet

\$16.00

scrambled eggs, shredded cheddar jack, benton's pepper, bacon, home fries

Open Faced Cream Chipped Beef Sandwich

\$17.00

cream chipped beef served on ciabatta, side hash browns

Loaded French Toast

\$15.00

philly challah bread, whipped cream cheese filling with seasonal fruit, powdered sugar, maple syrup

Ricotta Filled Omelette

\$19.00

ricotta filled omelette, red sauce, parmesan cheese, hash brown potatoes

Smoked Salmon BLT

\$19.00

smoked salmon, sundried tomato aioli, candied bacon, avacado, lettuce, ciabatta, chips, pickle

Pub Burger

\$18.00

8oz black angus, cooper sharp, red pepper-bacon jam, dill pickle aioli, lettuce, philly sesame seed brioche, chips, pickle

Sweet & Spicy Chicken & Waffles

\$16.00

buttermilk fried chicken, cheddar-scallion waffle, gochujang strudel sauce, maple syrup

Hot Picks & Chicks

\$17.00

spicy pickle slaw, beer batter fried chicken, bourbon remoulade, lettuce, tomato, philly sesame seed brioche, chips, pickle

French Onion Burger

\$19.00

8oz black angus, caramelized onions, fried onions, gruyere, garlic aioli, philly sesame seed brioche chips, pickle

Fish & Chips

\$21.00

beer battered cod, fresh fries, grilled lemon, house-made tartar sauce

SIDES 6

RBP Fries

\$8.00

hand cut fries, house seasoning blend, ketchup, bourbon remoulade

Fresh Fruit Cocktail

\$5.00

Scrambled Eggs

\$6.00

Nice Salad

\$7.00

mixed greens, goat cheese, watermelon radish, cherry tomatoes, cucumber, onions, lemon vinaigrette

(2) Benton's Smoked Bacon

\$7.00

Hash Brown Potatoes

\$5.00

SUNDAY DRINK SPECIALS 3

Mimosa

\$10.00

oj, orange liquor, brut champagne

The Breakfast Club

\$14.00

our signature bloody mary, garnished with deviled egg, smoked bacon, pickle, grilled shrimp

Mimosa Flight

\$17.00

champagne, seasonal house made syrups, soda water

CRAFTED COCKTAILS 14

Smoked Peach Mule / Pomegranate Sage Mule

\$12.00

Peach Mule: crown peach, lemon juice, buchant, ginger beer. Pomegranate sage mule: Hidden still vodka, pomegranate liqueur, lemon juice, ginger beer And fresh sage garnish

House Manhattan

\$13.00

barrel aged Templeton rye whiskey, sweet vermouth, luxardo cherry, choice of bitters (black walnut / aztec chocolate / orange / angostura)

Espresso Martini

\$12.00

chilled fresh espresso, whipped vodka, coffee liqueur, topped with cinnamon

Prickly Pear Martini

\$12.00

Absolut pear vodka, elderflower liqueur, ginger simple syrup, lemon juice

White Chocolate Hazelnut Martini

\$12.00

360 double chocolate vodka, frangelico, white chocolate liqueur, with a chocolate hazelnut rim

Blueberry Pie Cobbler

\$12.00

infused blueberry gin, blueberry simple syrup, rumchata, graham cracker rim and fresh blueberries

Pumpkin Shaken Espresso	\$12.00
Vanilla vodka, kahlua, espresso, pumpkin rumchata, topped with whipped cream and pumpkin spice	
Rye Fashion	\$13.00
Hidden Still rye whiskey, luxardo cherry, orange, black walnut bitters	
Daddy's Medicine	\$12.00
jalapeño-pineapple infused tequila, torres mandala, house sours	
Seasonal Sangria	\$10.00
Blend of wines and liquors, seasonal fruits, assorted fruit juices	
Apple Cider Crush	\$12.00
Spiced rum, maple cinnamon syrup, apple cider, topped with sprite	
Cranberry Thyme Paloma	\$12.00
Hidden still agave tequila, cranberry juice, grapefruit juice, Splash of lime, topped with club soda and fresh thyme	
Elvis' Envy	\$13.00
Angles Envy, chocolate bitters, banana liqueur, brown sugar syrup, cocoa nib, banana chips	
Frozen Drinks	\$10.00
ask your server about our seasonal frozen cocktails	

WHITES ⁴

Pio Pinot Grigio	\$7.00
Sauvignon Blanc Lobster Reef New Zealand	\$9.00
Chardonnay J Lohr Central Coast	\$11.00
Prosecco Elmo Pio Italy	\$11.00

REDS ⁵

Canyon Road Cabernet / Chardonnay	
Pinot Noir Angeline California	
Merlot Shooting Star Lake County	
Malbec Astica Mendoza, Argentina	
Chiant Piegaia Italy	

ROSE ²

Rose Mcmanis California	\$10.00
Prosecco Elmo Pio Italy	\$11.00

DESSERTS ⁷

Sandi's Lime Cloud Cake	\$10.00
Sandie's lime cloud cake, key lime anglaise	
Sandi's Chocolate Sweet Tart Cake	\$8.00
Organic rhubarb, whole milled flour, chocolate chips, cinnamon, coconut oil, strawberry rhubarb glaze	
Chocolate Peanut Butter Brownie	\$11.00
warm chocolate peanut butter brownie, dark chocolate sauce, cocoa powder, scoop of vanilla ice cream	
Strawberry Shortcake	\$9.00
housemade shortcake, strawberries, whipped cream	
Carrot Cake	\$9.00
carrot cake, with layers of cream cheese icing, contains nuts	
Lemon Blueberry Cheesecake	\$9.00
Scoop of Ice Cream	\$3.00

DESSERT DRINKS ²

Espresso Martini	\$12.00
chilled fresh espresso, whipped vodka, coffee liqueur, topped with cinnamon	
Elvis' Envy	\$13.00
Angles Envy, chocolate bitters, banana liqueur, brown sugar syrup, cocoa nib, banana chips	

DRINK FEATURES ⁹

\$2 off All Draft Beers	
16 taps + Cask Engine	
Pub Manhattan	\$5.00
Barrel aged Hidden Still rye whiskey, Carpano classico vermouth, house cherry bitters	
Rye Fashion	\$5.00
Hidden still rye whiskey, luxardo cherry, blood orange, black walnut bitters	
Daddy's Medicine	\$5.00
Jalapeno & pineapple infused tequila, bacchant, house sours	
House Wines	\$5.00
Canyon Road Cabernet / Canyon Road Chardonnay / Pio Pinot Grigio	
Seasonal Sangria	\$5.00
Orange Crush	\$5.00
Faber orange vodka, triple sec, fresh squeezed oj, with lemon lime soda	
Select Mixed Drinks	\$5.00
Jameson, Jack Daniels, Tito's, Captain Morgan, Tanqueray, Hornitos	

\$2 off Select Bottles

Miller Lite / Bud Light / Budweiser / Michelob Ultra / Coors Light / White Claw

MAIN ⁶

Hot Dog & Tater Tots	\$9.00
Little Pub Cheeseburger & Pub Fries	\$9.00
Pasta with Marinara Sauce	\$9.00
Grilled Cheese & Pub Fries	\$9.00
Pasta with Butter	\$9.00
Little Fish & Chips	\$10.00

KIDS DESSERT ¹

Scoop of Ice Cream	\$2.00
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KIDS BRUNCH ³

Waffle & Scrambled Egg	\$9.00
Scrambled Eggs & Bacon	\$9.00
Egg Sandwich & Tater Tots	\$9.00