

CORNISH PASTY CO.

SIGNATURE PASTIES

The Oggie (The Traditional Pasty)	\$15
Steak, potato, onion, and rutabaga (swede) with a side of red wine gravy or ketchup.	
Pork and Apple	\$16.50
Pork, potato, apple, onion, and sage with a side of red wine gravy.	
Lamb and Mint	\$17.50
Lamb, potato, rutabaga, onion, and fresh mint with a side of red wine gravy.	
Bangers and Mash	\$16
House pork and sage sausage, grilled onion, mashed potato, with a side of red wine gravy.	
Meat and Cheese	\$16
House pork and sage sausage, cheddar, and Swiss. Choice of red wine gravy, HP, or mustard cream sauce.	
The Royale with Cheese	\$16
Hamburger, french fries, grilled onion, bacon, portobello mushroom, and cheddar-Swiss blend. Choice of ranch, 1000 island, ketchup, or BBQ sauce.	
Shepherd's Pie (Lamb) or Cottage Pie (Ground Beef)	\$17/\$16
Ground minted lamb or seasoned ground beef. With peas and carrots, grilled onion, mashed potato, and cheddar. Served with a side of red wine gravy.	
Chicken Pot Pie	\$16
Chicken, carrots, red potato, green peas, celery, and onion in a rosemary and chicken gravy.	
Cajun Chicken	\$16
Spicy Cajun chicken breast, bacon, ham, and Swiss. Served with a side of chipotle sauce.	
Italian	\$16.50
Pepperoni, salami, capocollo, ham, fresh mozzarella, fresh basil, and roasted tomato with a side of marinara.	
Mexican	\$16
Mexican-spiced and simmered steak, potato, egg, hatch chili, and cheddar with a side of sour cream and salsa.	

Cubano	\$17
House pulled Mojo pork, ham, swiss cheese, dill pickles, and yellow mustard. Served with mustard cream sauce, spicy mustard, or extra yellow mustard.	
Carne Adovada	\$16.50
New Mexican style pork red chili stew, Mexican rice, hatch chili, and cheddar with sides of sour cream and salsa.	
Chicken Tikka Masala (Red Curry)	\$15.50
Marinated chicken breast, tikka masala sauce, green bell pepper and potato. Choice of minted-yogurt or tahini.	
Meatball	\$16
Housemade Meatball, fresh basil, marinara, and fresh mozzarella.	
Lovely Bit a Salmon	\$17.50
Marinated salmon, white wine and cream dill sauce, sautéed asparagus, garlic roasted tomato, spinach and red potato.	
Peppered Steak	\$17.50
Sirloin in a peppercorn brandy cream sauce, sautéed portobello, leeks, zucchini and Stilton English bleu cheese.	
The Pilgrim	\$16.50
House roasted turkey, sweet potato, grilled onion and housemade stuffing. Served with red wine gravy and cranberry sauce.	
Portobello Chicken	\$16
Chicken, fresh mozzarella, balsamic marinated portobello, roasted red peppers, fresh basil and marinara.	
Reuben	\$17
Pastrami, corned beef, housemade sauerkraut and Swiss with a side of 1000 Island.	
Guinness Stew	\$16.50
Steak simmered in a Guinness gravy, with red potato, mushrooms, carrot, and celery. Layered with cheddar, sautéed leeks and cabbage. Served with sour cream and chive.	
French Dip	\$16.50
House roasted beef, onions and Swiss cheese. Served with a horseradish sour cream and au jus.	

VEGAN & VEGETARIAN PASTIES

Vegan Oggie	\$14.50
Portobello, potatoes, rutabaga and onions. Served with a side of ketchup or housemade steak sauce.	
Vegan Royale With Cheese	\$15
Beyond Meat Patty, french fries, grilled onion, veggie bacon, button mushroom, and vegan cheese. Choice of ketchup or BBQ sauce	
Vegan Carne Adovada	\$16
New Mexican style Jackfruit red chili stew, Mexican rice, hatch chili, and vegan cheese with a side of salsa	
Vegan Cottage Pie	\$15.50
Vegan ground beef, peas, carrots, grilled onion, mashed potatoes, and vegan cheese with a side of housemade steak sauce	
Cheese and Onion	\$13.50
Potatoes, rutabaga, English cheddar, and onions with a side of marinara, ketchup, or housemade steak sauce.	
Veggie Balsamic Portobello	\$15
Balsamic marinated portobello mushrooms, fresh mozzarella, roasted red peppers, spinach and fresh basil with a side of marinara.	
Veggie Chicken Tikka Masala (Red Curry)	\$16
Veggie chicken, tikka masala sauce, green bell peppers and curried potatoes with choice of mint-yogurt or tahini.	
Veggie Mexican	\$15
Mexican spiced Impossible brand vegetarian ground beef, egg, potato, hatch chili, and cheddar with sides of sour cream and salsa.	

www.cornishpastyco.com

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



CORNISH PASTY CO.



HISTORY

The Cornish pasty originates from Cornwall (Southwest England) and can be traced back as far as the 13th century. Mining was once a thriving industry in Cornwall and at that time pasties were baked by the wives and mothers of the tin miners. Pasties were made with a thick crimped edge along one side so the miners could use the crimp as a handle to hold onto while eating. The hands of the miners would often be covered in arsenic from the mine, so the miners would discard the handle when they were done. The crusts were never wasted though, as many miners believed that ghosts, or “knockers”, inhabited the mines and their leftover crusts would keep these ghosts content.

Traditionally, pasties were made with different fillings at each end; one end containing meat and vegetables, and the other end with a sweet filling. The sweet end would be marked with an initial so the miners knew what side to eat first. Today, Cornish Pasties are filled with steak, potatoes, swede (rutabaga) and onions.

At one time Cornwall had nearly 2,000 flourishing tin mines, but by the 1880's tin mining had become a rapidly declining industry. At this time, Cornish miners began immigrating to Michigan's Upper Peninsula for copper mining, bringing with them the tradition of pasties. Cornish Pasties are well known throughout mining towns across America as well as the British Isles.

TEA, COFFEE, & SOFT DRINKS

Fountain	\$3.50
Coke, Diet Coke, Dr Pepper, Sprite, Root Beer	
Homemade Lemonade (\$1 refills)	\$4.50
Fresh Brewed Iced Tea	\$3.50
Ask your server for selections.	
Coffee	\$3.50
PG Tips British Hot Tea (Pot)	\$3.50

MENU KEY

V = Vegetarian **AV** = Available Vegetarian

GF = Gluten Friendly **AGF** = Available Gluten Friendly

V = Vegan **AV** = Available Vegan

APPETIZERS & SOUPS

Soups made from scratch. Served with housemade bread and butter

Cup \$7	Bowl \$9
Cream of Leek, Potato & Stilton V AGF	
Cream of Tomato with Croutons V AGF	
Mushroom, Walnut & Spinach V	
Spicy Red Pepper Chicken with Black Beans & Rice AGF	

Cornish Meatballs	\$11
Housemade meatballs wrapped in bacon, with sautéed onions, in a white wine mustard gravy.	
Scotch Egg	\$7
Soft boiled egg wrapped in house pork with sage sausage and breadcrumb with choice of honey mustard, housemade steak sauce, or brown mustard sauce.	

Chicken Liver Pâté	\$10.50
Housemade chicken liver pâté with housemade toasted bread, butter, and red onion marmalade.	

Tandoori Wings GF	\$10
Chicken tandoori marinade, oven baked. Served with lemon mint yogurt dip.	

Parliament Wings	\$10
House of Parliament sauce, with honey and spice. Served with Stilton bleu cheese dip.	

SIDES

Housemade Bread with Butter V	\$4
Garlic & Herb Roasted Red Potatoes GF V	\$6.50
Garlic Mashed Potatoes with Cheese GF AV	\$7
Curried Potatoes GF AV	\$6
Chips GF V	\$6.50
Hand cut British style chips, cooked with cracked pepper and sea salt. Add garlic and/or jalapeño (\$0.50); add cheddar cheese (+\$0.75) and/or bacon (+\$2).	
Mushy Peas GF V	\$6
Housemade Coleslaw (Cornish Style) GF	\$4
Broccoli & Cauliflower Cheese Bake V	\$8
Proteins GF	\$7
Chicken, Tikka Chicken, Veggie Tikka or Vegan Chicken, Pork and Sage Sausage, Salmon (\$9)	

SALADS

Add Chicken, Tikka Chicken, Veggie Tikka or Vegan Chicken, Pork and Sage Sausage \$7, Salmon \$9

Garden Salad GF V	Half \$6.50	Full \$8.50
Mixed greens, red onion, cucumber, and cherry tomatoes with choice of white balsamic V or lemon pesto dressing. V		

Greek Salad GF V	Half \$8	Full \$10.50
Mixed greens, feta, kalamata olive, red onion, cherry tomatoes, and cucumber with choice of white balsamic V or lemon pesto dressing. V		

Caesar Salad AGF	Half \$9	Full \$11
Mixed greens with parmesan and homemade croutons tossed in our housemade Caesar dressing		

Chicken Tikka Salad GF AV	Half \$15	Full \$17.50
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Chicken breast marinated and baked in Indian spices. Served over mixed greens tossed in mint-yogurt dressing with cherry tomatoes, cucumber, walnuts, red grapes and red onion.

Pasta Salad V AV	Half \$9.50	Full \$13
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Pasta, feta and parmesan, sun dried tomato, artichoke, kalamata olive, roasted red pepper, red onion, and fresh spinach tossed in lemon pesto dressing. V

Beet Salad V GF	\$12
Roasted beets, Bleu cheese, spring mix, fresh mint, walnuts, tomato. Tossed in a white balsamic & citrus dressing V	

DESSERTS

Side of Vanilla Ice Cream	\$4
Apple Caramel Pasty	\$10
Apples, cinnamon, and caramel baked inside pastry. Served with choice of ice cream and/or fresh whipped cream on the side.	
Eton Mess	\$11
Housemade crisp meringue, freshly whipped cream, and a mixed berry compote	
Banoffee Pie	\$11
Graham cracker crust, layered with housemade caramel, fresh whipped cream, and topped with sliced bananas.	
Peanut Butter & Jelly Pasty AV	\$10
Peanut butter, bananas and raspberry jelly baked inside of pastry. Served with choice of whipped cream or ice cream and raspberry coulis.	
Sticky Toffee Pudding	\$10
Toffee drenched sponge cake with dates, served hot with crème anglaise or ice cream.	
Chocolate Bread & Butter Pudding	\$12
Housemade bread baked in rich chocolate brandy sauce. Served crispy on the outside, warm and moist on the inside with choice of crème anglaise or ice cream.	

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