ORNISH PASTY CO

SIGNATURE PASTIES

\$17

\$18.50

Lamb Vindaloo

Spicy chicken, roasted corn, black beans, asiago

House roasted beef, onions and Swiss cheese. Served with a horseradish sour cream and jus.

salsa and sour cream.

French Dip

cheese, hatch chilies and Pico de gallo with sides of

The Oggie (The Traditional Pasty) \$16 Cubano \$19 Vegan Oggie Portobello, potatoes, rutabaga and onions. Served House pulled Mojo pork, ham, swiss cheese, dill Steak, potato, onion, and rutabaga (swede) with a with a side of ketchup or housemade steak sauce. pickles, and yellow mustard. Served with mustard side of red wine gravy or ketchup. cream sauce, spicy mustard, or extra yellow mustard. **Vegan Royale With Cheese** \$16 \$18 Pork and Apple Beyond Meat Patty, french fries, grilled onion, veggie \$18.50 Carne Adovada Pork, potato, apple, onion, and sage with bacon, button mushroom, and vegan cheese. Choice of New Mexican style pork red chili stew, Mexican a side of red wine gravy. ketchup or BBQ sauce rice, hatch chili, and cheddar with sides of sour Vegan Carne Adovada Lamb and Mint \$19 cream and salsa. \$17 New Mexican style Jackfruit red chili stew. \$18 The Chicken Greek Lamb, potato, rutabaga, onion, and fresh mint with Mexican rice, hatch chili, and vegan cheese with a Chicken breast, spinach, fresh mozzarella, feta, sun-dried a side of red wine gravy. side of salsa tomatoes, kalamata olives, artichokes and garlic. Served **Bangers and Mash** \$17.50 \$15.50 witha side of tahini or tzatziki Vegan Cottage Pie House pork and sage sausage, grilled onion, Vegan ground beef, peas, carrots, grilled onion, Chicken Tikka Masala (Red Curry) \$17 mashed potato, with a side of red wine gravy. mashed potatoes, and vegan cheese with a side of Marinated chicken breast, tikka masala sauce, green bell housemade steak sauce **Meat and Cheese** \$17.50 pepper and potato. Choice of minted-yogurt or tahini. Vegan Balsamic Portobello \$16 House pork and sage sausage, cheddar, and Swiss. Meatball \$17 Choice of red wine gravy, housemade steak sauce, Balsamic marinated portobello mushrooms, Housemade Meatball, fresh basil, marinara, and or mustard cream sauce. fresh mozzarella. vegan mozzarella, roasted red peppers, spinach The Royale with Cheese \$17.50 and fresh basil with a side of marinara. Lovely Bit a Salmon \$19 Hamburger, french fries, grilled onion, bacon, Marinated salmon, white wine and cream dill **Cheese and Onion** \$15.50 portobello mushroom, and cheddar-Swiss blend. sauce, sautéed asparagus, garlic roasted tomato, Potatoes, rutabaga, English cheddar, and onions Choice of ranch, 1000 island, ketchup, or BBQ spinach and red potato. with a side of marinara, ketchup, or housemade sauce. steak sauce. **Peppered Steak** \$19 \$19 / \$17.50 Shepherd's Pie (Lamb) or The Greek \$17 Sirloin in a peppercorn brandy cream sauce, sautéed **Cottage Pie (Ground Beef)** portobello, leeks, zucchini and Stilton English bleu Spinach, fresh mozzarella, feta, sun-dried tomatoes, cheese. Ground minted lamb or seasoned ground beef. kalamata olives, artichokes and garlic with choice With peas and carrots, grilled onion, mashed of tzatziki or tahini The Pilgrim \$18 potato, and cheddar. Served with a side of red Veggie Chicken Tikka Masala (Red Curry) House roasted turkey, sweet potato, grilled onion and wine gravy. housemade stuffing. Served with red wine gravy and Veggie chicken, tikka masala sauce, green bell **Chicken Pot Pie** \$17.50 cranberry sauce. peppers and curried potatoes with choice of mint-Chicken, carrots, red potato, green peas, celery, and yogurt or tahini. Portobello Chicken \$17.50 onion in a rosemary and chicken gravy. Veggie Spicy Asiago Chicken \$16.50 Chicken, fresh mozzarella, balsamic marinated portobello, Cajun Chicken \$18 roasted red peppers, fresh basil and marinara. Veggie chicken, roasted corn, black beans, asiago cheese, hatch chilies and Pico de gallo Spicy Cajun chicken breast, bacon, ham, and Swiss \$19 with sides of salsa and sour cream. Served with a side of chipotle sauce. Pastrami, corned beef, housemade sauerkraut and **Eggplant Parmesan** \$16.50 \$18 Swiss with a side of 1000 Island. Italian Roasted eggplant, zucchini, broccoli, fresh Pepperoni, salami, capocollo, ham, fresh mozzarella, **Guinness Stew** \$18 mozzarella, spinach, fresh basil, parmesan fresh basil, and roasted tomato with a side of marinara. Steak simmered in a Guinness gravy, with red potato, & marinara mushrooms, carrot, and celery. Layered with cheddar, Spicy Asiago Chicken

sautéed leeks and cabbage. Served with sour cream and chive.

Lamb and potato in a spicy vindaloo sauce.

Choice of minted-yogurt or tahini sauce.

\$18

www.cornishpastyco.com

VEGAN & VEGETARIAN PASTIES

\$16.50

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



JRNISH PAST



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

\$4
\$5
\$4
\$3.50
\$3.50

MENU KEY

V = Vegetarian AV = Available Vegetarian

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

V = Vegan **AV** = Available Vegan

APPETIZERS	& SOUPS
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Soups made from scratch. Served with housemade bread and butter **Cup \$8 Bowl \$12**

> 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

\$13

Housemade meatballs wrapped in bacon, with sautéed onions, in a white wine mustard gravy.

\$8.50

Hard 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

Housemade chicken liver pâté with housemade toasted bread, butter, and red onion marmalade.

Tandoori Wings GF

\$10.50

\$13

Chicken tandoori marinade, oven baked. Served with lemon mint yogurt dip.

Parliament Wings \$10.50

Houses of Parliament sauce, with honey and spice, oven baked. Served with Stilton blue cheese dip.

SIDES

Housemade Bread with Butter V	23
Garlic & Herb Roasted Red Potatoes GF 🔇	\$8
Garlic Mashed Potatoes with Cheese GF AV	\$8.50
Curried Potatoes GF AV	\$8
Chips GF • Hand cut British style chips, cooked with cracked pepper sea salt. Add garlic, jalapeño; add/or cheddar cheese (\$0.000 and/or bacon (+\$2).	
Mushy Peas GF V	\$7
Housemade Coleslaw (Cornish Style) GF	\$5
Broccoli & Cauliflower Cheese Bake V	\$10
Proteins GF Chicken, Tikka Chicken, Veggie Tikka or Vegan Chicken Pork and Sage Sausage, Salmon (\$10)	\$7.50

Half \$10 Full \$12.50

Half \$8

Mixed greens, feta, kalamata olive, red onion, cherry tomatoes, and cucumber with choice of white balsamic **v** or lemon pesto dressing. **V**

Mixed greens, red onion, cucumber, and cherry tomatoes with

Add Chicken, Tikka Chicken, Veggie Tikka or Vegan

Chicken, Pork and Sage Sausage \$7.50, Salmon \$10

choice of white balsamic **v** or lemon pesto dressing. **v**

Caesar Salad AGF

Greek Salad GF V

Garden Salad GF V

Half \$9.50 **Full** \$11.50

Mixed greens with parmesan and homemade croutons. Tossed in our housemade Caesar dressing.

Chicken Tikka Salad GF AV

Half \$15

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 A

Half \$10.50 Full \$15.50

Pasta, feta and parmesan, sun dried tomato, artichoke, kalamata olive, roasted red pepper, red onion, and fresh spinach. Tossed in lemon pesto dressing.

Sausage Salad GF

\$18

\$5

\$10

Full \$18.50

House pork and sage sausage, mixed greens, roasted red pepper, cherry tomato, feta, mushroom, and red onion. Tossed in mustard cream dressing.

DESSERTS (Serves 1 - 2)

Side of Vanilla Ice Cream **Apple Caramel Pasty** Apples, cinnamon, and caramel baked inside pastry. Served

withchoice of ice cream and/or fresh whipped cream on the side.

Eton Mess GF Housemade crisp meringue, freshly whipped cream, and a

\$13 **Banoffee Pie**

Graham cracker crust, layered with housemade caramel, fresh whipped cream, and topped with sliced bananas.

Peanut Butter & Jelly Pasty AV

\$12

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

mixed berry compote

\$13.50

Toffee drenched sponge cake with dates, served hot with crème anglaise or ice cream.

Chocolate Bread & Butter Pudding

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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