



ONLINE MENU

ORDER TAKEOUT  
AND DELIVERY

## BEER

### TAP

- ✦ **GUINNESS** IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** AMERICAN PILSNER, WISCONSIN (4.2%)
- LEINENKUGEL SUMMER SHANDY** REFRESHING SUMMER BLEND, WISCONSIN (4.2%)
- ✦ **MAGNERS** IRISH APPLE CIDER, IRELAND (4.5%)
- ✦ **SMITHWICK'S** IRISH RED ALE, IRELAND (4.5%)
- ✦ **HARP** IRISH LAGER, IRELAND (5%)
- ★ **HALF ACRE DAISY CUTTER** PALE ALE, CHICAGO (5.2%)
- ★ **MYSTIC CELT IRISH ALE** CHICAGO (5.7%)  
\*\*BREWED EXCLUSIVELY FOR US BY SPITEFUL BREWING\*\*
- BLUE MOON** BELGIAN WHITE, COLORADO (5.4%)
- ★ **ALARMIST LE JUS** NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- ★ **REVOLUTION ANTI-HERO** IPA, CHICAGO (6.5%)
- ★ **REVOLUTION SUN CRUSHER** AMERICAN PALE WHEAT ALE, CHICAGO (5.3%)
- ★ **LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE** AMERICAN PALE WHEAT ALE, CHICAGO (7.5%)
- TRIPEL KARAMELIST** BELGIAN TRIPEL, BELGIUM (8.5%, 10 OZ POUR)



### BOTTLES

- BUDWEISER**
- COORS LIGHT**
- MICHELOB ULTRA**
- MILLER LITE**
- MILLER HIGH LIFE**
- ANGRY ORCHARD**
- ALLAGASH WHITE ALE**
- CORONA**
- HEINEKEN**
- MODELO**
- O'DOULS** (N/A)

### CANS

- WHITECLAW HARD SELTZER** (12OZ)  
BLACK CHERRY OR MANGO
- 3 FLOYDS GUMBALLHEAD** (12OZ)
- STELLA ARTOIS** (16OZ)
- STRONGBOW CIDER** (16.9OZ)
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ)
- LOCAL BREWS**
- BEGYLE BLONDE** (12OZ)
- DOVETAIL HELLES** (16OZ)
- GOOSE ISLAND 312** (16OZ)
- HALF ACRE BODEM IPA** (16OZ)
- MAPLEWOOD**
- SON OF JUICE IPA** (6.3%, 16OZ)

WINE, WHISKEY &  
NON-ALCOHOLIC  
ON BACK

## COCKTAILS

\$11

- IRISH LIQUID GOLD**  
JAMESON IRISH WHISKEY, FRESH SQUEEZED LIME JUICE, GINGER ALE, LIME GARNISH
- OLD TOWN FASHIONED**  
SMOOTH AMBLER BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- STRAWBASIL VODKA LEMONADE**  
HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE
- BOURBON SWEET TEA**  
SMOOTH AMBLER BOURBON, SOUTHERN STYLE SWEET TEA, FRESH LEMON JUICE, LEMON WEDGE
- SPANISH G&T**  
BEEFEATER GIN (CLASSIC OR STRAWBERRY PINK), FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- MOSCOW MULE**  
ABSOLUT VODKA (CLASSIC, ABSOLUT JUICE STRAWBERRY OR ABSOLUT JUICE APPLE), GINGER BEER, LIME WEDGE
- MARGARITA**  
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, JALAPENO AGAVE, SANGARITA, PASSION FRUIT, RASPBERRY
- PINEAPPLE BUBBLES**  
BRUT CHAMPAGE, COCONUT, MALIBU RUM, PINEAPPLE JUICE, SERVED UP WITH PINEAPPLE GARNISH
- MOJITO**  
CRUZAN WHITE RUM, FRESH MINT, FRESH LIME, SUGAR, SODA. TRY FLAVORED: MALIBU PINEAPPLE, STRAWBERRY OR LIME
- APEROL SPRITZ**  
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SANGRIA**  
RED WINE SANGRIA, FRESH FRUIT  
HALF CARAFE \$12 | FULL CARAFE \$19

## Drinks

### WINE

#### WHITES

- STELLA** 9.5/35  
PINOT GRIGIO (ITALY)
- TILIA** 9.5/35  
CHARDONNAY (ARGENTINA)
- KRIS** 11/39  
PINOT GRIGIO (ITALY)
- HAHN** 11/39  
CHARDONNAY (CALIFORNIA)
- THE BETTER HALF** 12/43  
SAUVIGNON BLANC (NEW ZEALAND)
- CLEAN SLATE** 10/38  
RIESLING (WASHINGTON)

#### REDS

- ANGELINE** 10/38  
MERLOT (CALIFORNIA)
- HIGH NOTE** 10/38  
MALBEC (ARGENTINA) 10/38
- BOGLE** 10/38  
PINOT NOIR (CALIFORNIA) 10/38
- TABALI** 11/39  
CABERNET SAUVIGNON (CHILE)
- ROSÉ & BUBBLES**
- ROSÉ ALL DAY** 10/37  
ROSE (ITALY)
- DOM STE MICHELLE** 30  
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 11  
BRUT 187ML SPLIT (ITALY)

## IRISH WHISKEY

	SHOT	NEAT	ROCKS
<b>BUSHMILLS BLACK BUSH</b> SOFT, SILKY TEXTURE   NUTTY CHARACTER	8	11	12
<b>CONNEMARA PEATED</b> SINGLE MALT   HONEY NOTES   DEEP PEAT   CHOCOLATE   VANILLA   OAK	8	12	13
<b>DUBLINER</b> SMOOTH, MELLOW   HONEY SWEETNESS   PEPPERY SPICE	8	11	12
<b>EGAN'S SINGLE MALT 10 YEAR</b> 94 PROOF   CREAMY   SMOKY   SILKY	9	13	14
<b>EGAN'S VINTAGE GRAIN</b> SINGLE GRAIN   AMERICAN BOURBON BARREL AGED   VANILLA   FUDGE	11	16	17
<b>GREEN SPOT</b> SINGLE POT STILL   BARLEY   APPLES   SPICES	11	16	17
<b>JAMESON</b> SPICY   NUTTY   VANILLA NOTES   SWEET SHERRY	8	11	12
<b>JAMESON BLACK BARREL</b> RICH FRUITY NOSE   TOASTED WOOD AND SPICES   VANILLA   FRUIT	8	11	12
<b>JAMESON CASKMATES</b> STOUT OR IPA EDITION   SEASONED CASKS   CHARRED OAK BUTTERSCOTCH   COCOA	9	13	14
<b>MIDLETON VERY RARE</b> SPICE-POTPOURRI   FLOWERS   OAK   CREAMY   BUTTERSCOTCH   VANILLA	22	30	33
<b>PADDY'S</b> CITRUS   FLOWERS   TOFFEE   VANILLA-OAK	8.75	11.75	12.75
<b>POWERS GOLD LABEL</b> FULL-FLAVORED   HONEYED SPICY NOTES	8.75	11.75	12.75
<b>RED BREAST 12 YEAR</b> WARM   SWEET FLAVORS   SPICY KICK	11	16	17
<b>SEXTON SINGLE MALT</b> RICH   DRIED FRUITS   SUBTLE OAK   SMOOTH	8	11	12
<b>SLANE IRISH WHISKEY</b> TRIPLE CASK BLEND   OAK & SPICE NOTES	8	11	12
<b>TULLAMORE DEW ORIGINAL</b> PLEASANT MALTINESS   TOASTED WOOD-VANILLA	8	11	12
<b>YELLOW SPOT 12 YEAR</b> SWEET   HONEY   BLACK PEPPER   PEACHES	12	17	18

## DAILY DEALS

- EVERYDAY
- DOMESTIC BUCKETS 19
- PBR 16OZ CANS 3.50
- POWERS IRISH WHISKEY SHOTS 4.50



DAILY  
BEER AND  
COCKTAIL  
DEALS

## NON-ALCOHOLIC

- COFFEE** 3.50  
REGULAR OR DECAF
- ICED TEA** 3.75  
UNSWEETENED OR FLAVORED
- LEMONADE** 3.75  
REGULAR OR FLAVORED
- SPARKLING SODA** 3.5  
REGULAR OR FLAVORED
- IBC ROOT BEER** 4
- TOPO-CHICO** (12OZ) 4  
SPARKLING WATER
- AQUA PANA** (16.9OZ) 4  
STILL WATER
- SUGAR FREE FLAVORS:**  
MANGO  
PEACH  
RASPBERRY  
STRAWBERRY

# SNACKS & SHARING

## WISCONSIN CHEESE CURDS 10

Wisconsin cheddar, marinara, herb ranch

## GIANT SOFT GERMAN PRETZEL 13

Beer cheese, German mustard

## PUB NACHOS 14

Chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, pickled jalapeños sour cream and queso fresco. Ideal for sharing.  
GUACAMOLE +2

## PUB CHICKEN WINGS 8 for \$13 | 15 for \$19

BONE-IN OR BONELESS: Sriracha BBQ, Mango habanero, Korean sweet chili, Buffalo, Garlic parmesan or Guinness BBQ RANCH OR BLEU CHEESE DRESSING

## CHARRED BRUSSEL SPROUTS 12

Queso fresco, herbs, almonds, olive oil, sweet chili

## DRUNKEN MUSSELS BOWL 16

Belgian White Ale, garlic, shallots, tomato, garlic toast

## BAKED FLATBREADS 11

-Chicken, Guinness BBQ sauce\*  
-Mozzarella, sausage, basil and tomato\*  
-Truffle, wild mushroom, goat cheese, herbed oil

## PUB FRIES 10

-Poutine: Wisconsin cheese curds, gravy  
-🍀 Curry sauce, melted shaved Irish cheddar  
-Parmesan, Himalayan sea salt, rosemary, side of truffle aioli

## HUMMUS 12

Carrots, cucumber, celery, bell peppers, bleu cheese dressing, pita bread

## QUESADILLAS 13

Chicken or steak: veggies, salsa, sour cream Guacamole +2

## HOUSE-MADE GUACAMOLE 10

Tortilla chips, salsa

# SALADS

## CURRY CHICKEN CHICKPEA 14

Mixed greens, shredded carrots, shredded cabbage, raisins, cilantro, toasted almonds, curry yogurt dressing

## 🍀 IRISH CAESAR 17

Grilled blackened salmon, romaine lettuce, shaved Irish cheddar, grilled tomatoes, Caesar dressing, Irish brown bread, cream cheese

## CHICKEN SHAWARMA SALAD BOWL 14

Chicken, field greens, heirloom tomatoes, cucumbers, red cabbage, roasted pine nuts, lemon tahini dressing. Topped with falafel and hummus

## BACON TOMATO AVOCADO WEDGE 12

Marinated heirloom tomatoes, bacon, avocado, red onion, blue cheese crumbles

## PEAR GOAT CHEESE 16

Grilled chicken or tofu, mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

## CARNE ASADA STEAK SALAD 15

Mixed greens, avocado, tomato, corn, beans, cilantro, onion, queso fresco, tortilla strips, flour tortilla, chipotle ranch or cilantro lime vinaigrette

## OLD TOWN CHOPPED 14

Grilled chicken or smoked brisket, tomato, red onion, bacon, gorgonzola cheese, avocado, egg, white beans, shaved radishes

## GRILLED HARVEST VEGETABLE 13

Mixed Greens, asparagus, zucchini, yellow squash, roasted tomato, portabella, red peppers, bleu cheese crumbles

## HOUSE FIELD GREENS 7.50

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, WHITE BALSAMIC VINAIGRETTE

# MAC & CHEESE

## CLASSIC 15

Cavatappi pasta, house-made three cheese sauce, parmesan, toasted breadcrumbs

## MAC PIGGY 18

Salami, bacon, Irish bacon, Andouille sausage

## SMOKE HOUSE RULES 18

Smoked brisket, smoked provolone, green onion

## BUFFALO BIRD 18

Buffalo chicken, bleu cheese, carrot and celery sticks

## TOPPINGS \$2<sup>EA.</sup>

BELL PEPPERS, BROCCOLI, BRUSSELS SPROUTS, BACON, GRILLED CHICKEN\*

# MAINS

## BONE-IN NY STRIP 24

(14 oz) Bone-in, Guinness mushroom sauce, garlic mashed potatoes, seasonal vegetables

## BLACKENED ATLANTIC SALMON 19

Sautéed, sustainably fished, sautéed watermelon, tomato, red onion, pan fried Brussels sprouts

## SEAFOOD CURRY 18

Curry braised shrimp, salmon and cod, sauteed vegetables, pineapple, rice pilaf

## IRISH FARE



### FISH AND CHIPS 19

Hand dipped beer battered cod, French fries, coleslaw, grilled lemon, malt vinegar, Old Bay tartar sauce

### SHEPHERD'S PIE 19

Ground beef, vegetable stew, mashed potatoes

### BANGERS AND MASH 16

Irish sausages, mashed potatoes, Irish baked beans

### ALL DAY IRISH BREAKFAST 19

Irish bacon, black and white pudding, sausage, beans, eggs, grilled tomato, Irish brown bread

# BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND\*

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE CHIPS. BREAD: BRIOCHE OR PRETZEL

## PUB BURGER 13.50

With all the trimmings + onion jam

## BLACK & BLEU 15

Blackened spices, crumble bleu cheese + trimmings

## 🍀 CHIRISH 16

Irish cheddar, Irish bacon rasher, American bacon, onion jam, garlic mayo + trimmings

## SPICY SOUTHWEST 16

Ghost pepper cheese, poblano red onion jam, fresh jalapenos, guacamole, chicharron, chipotle aioli + trimmings

## HICKORY 17

Thick-cut bacon, smoked brisket, crispy onion straws, cheddar cheese, Guinness BBQ sauce + trimmings

## WESTERN SUNRISE 17

Fried egg, thick cut bacon, provolone + trimmings

## CHEESE \$1.50

BLEU CHEESE CRUMBLES  
CHEDDAR  
IRISH CHEDDAR  
SWISS  
GHOST PEPPER  
SMOKED GOUDA  
PROVOLONE  
AMERICAN

## TOPPINGS \$2

BACON  
FRIED EGG  
AVOCADO  
MUSHROOMS  
ALE BRAISED ONIONS  
FRESH JALAPEÑOS

## CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

NO CHARGE FOR: FRENCH FRIES, MASHED POTATOES, KETTLE CHIPS OR WAFFLE FRIES

SUB FOR \$3.50: ONION RINGS, HOUSE SALAD, FRESH FRUIT, MAC & CHEESE, PARMESAN TRUFFLE FRIES

# SANDWICHES

## TURKEY CLUB 15

Bacon, arugula, tomato, smashed avocado, cranberry aioli, country wheat toast

## GRILLED CHICKEN 16

Grilled chicken, bacon, smashed avocado, tomatoes, arugula, garlic mayo, Swiss cheese

## BRISKET GRILLED CHEESE 14

Gouda, cheddar, Irish cheddar, house smoked brisket, Texas toast. Tomato bisque for dipping

## 🍀 CORNED BEEF 15

Thick cut, half pound, Guinness and cider brined, Swiss cheese, dark rye bread toasted

## NASHVILLE FRIED CHICKEN 16

2 fried chicken breasts, red onion, house made pickles, hot sauce, ghost pepper cheese, arugula, ranch, brioche

## LUNCH SPECIAL \$9 ALL WRAPS

With side salad or kettle chips | M-F 11a-3p

# WRAPS

## SWEET CHILI SRIRACHA 13

Crispy chicken strips, cilantro lime cabbage, pickled cucumber, sweet chili Sriracha sauce

## GRILLED VEGGIE WRAP 13

Freshly grilled seasonal vegetables, hummus, crisp lettuce

## CHICKEN & BACON 13

Avocado, tomato, romaine, balsamic vinaigrette

## BUFFALO CHICKEN FINGER 13

Lettuce, tomato, herb ranch

## CHICKEN CURRY 13

Mixed greens, chicken, cucumbers, curry yogurt, chutney

## GREEK GRILLED CHICKEN 13

Cucumber, roasted red pepper, mixed greens, tzatziki sauce, feta cheese

## TURKEY PEAR BRIE 13

Oven roasted, creamy brie, pear, dried cranberries, baby arugula

## CARNE ASADA STEAK 13

Mixed greens, avocado, tomato, corn, pinto beans, cilantro, onion, tortilla strips, queso fresco, chipotle ranch

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.