




## BEER

### TAP

-  **GUINNESS**  
IRISH STOUT, IRELAND (4.2%)
- LEINENKUGEL SUMMER SHANDY**  
REFRESHING SUMMER BLEND, WISCONSIN (4.2%)
- MILLER LITE**  
AMERICAN PILSNER, WISCONSIN (4.2%)
-  **MAGNERS**  
IRISH APPLE CIDER, IRELAND (4.5%)
- SMITHWICK'S**  
IRISH RED ALE, IRELAND (4.5%)
- HARP**  
IRISH LAGER, IRELAND (5%)
- BLUE MOON**  
BELGIAN WHITE, COLORADO (5.4%)
-  **\*HALF ACRE TOME**  
HAZY PALE ALE, CHICAGO (5.5%)
- \*ALARMIST LE JUS**  
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- 3 FLOYDS ZOMBIE DUST**  
PALE ALE, INDIANA (6.2%)
- \*REVOLUTION ANTI-HERO**  
IPA, CHICAGO (6.5%)
- ROTATING CRAFT BEER** ASK YOUR SERVER
- \$5.50 DRAFT BEER DEAL** ASK YOUR SERVER

### BOTTLES

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

### CIDER, SELTZERS & SPIRITS CANS

- ABSOLUT GRAPEFRUIT PALOMA** (7%, 12OZ)  
MADE WITH VODKA
- STRONGBOW CIDER** (16.9OZ)
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ)
- VIRTUE CIDER ROSE** (12OZ)
- VIZZY HARD SELTZER** PINEAPPLE MANGO
- WHITECLAW HARD SELTZER** (12OZ)  
BLACK CHERRY, MANGO OR LIME
- WOODCHUCK MIMOSA CIDER** (12OZ)



### CANS

- 3 FLOYDS GUMBALLHEAD** (12OZ)
- \*GOOSE ISLAND 312** (16OZ)
- GUINNESS NITRO COLD BREW** (14.9OZ)
- \*HALF ACRE DAISY CUTTER** (16OZ)
- \*MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ)
- PBR** (16OZ)
- STELLA ARTOIS** (16OZ)

## COCKTAILS \$11

### OLD TOWN FASHIONED

JEFFERSON'S VSB BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH

### ALMOST NAKED & FAMOUS

ALTOS TEQUILA SILVER, APEROL, CHARTREUSE, GINGER BEER, LIME JUICE. SERVED UP WITH LIME GARNISH

### RASPBERRY BUBBLES

BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH

### DAISY LOU

EMPRESS 1908 GIN, LIME JUICE, ST. GERMAIN LIQUEUR, ORANGE BITTERS, SODA, ORANGE WHEEL

### STRAWBASIL VODKA LEMONADE

HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE

### FRENCH 12

BRUT CHAMPAGNE, MALFY ROSA PINK GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP

### CARIBBEAN MULE

CRUZAN WHITE RUM, PINEAPPLE JUICE, GINGER BEER, LIME JUICE, PINEAPPLE GARNISH

### JAMO-ADE

JAMESON IRISH WHISKEY, FRESH LIME JUICE, MEYER LEMONADE CHOOSE FROM: CLASSIC, BLUEBERRY, PEACH

### SPANISH G&T

BEEFEATER GIN, 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, SPICY WATERMELON, PASSION FRUIT, RASPBERRY

### APEROL SPRITZ

PROSECCO, APEROL, SODA WATER, ORANGE GARNISH

### SANGRIA

RED WINE SANGRIA, FRESH FRUIT  
HALF CARAFE \$13 | FULL CARAFE \$19

## WINE



### WHITES

- TILIA** 9.5/35  
CHARDONNAY (ARGENTINA)
- STELLA** 10/36  
PINOT GRIGIO (ITALY)
- KRIS** 11/39  
PINOT GRIGIO (ITALY)
- HAHN** 12/43  
CHARDONNAY (CALIFORNIA)
- THE BETTER HALF** 12/43  
SAUVIGNON BLANC (NEW ZEALAND)
- CLEAN SLATE** 11/41  
RIESLING (WASHINGTON)
- REDS**
- LAPOSTOLLE** 11/39  
MERLOT (CHILE)
- HIGH NOTE** 10/38  
MALBEC (ARGENTINA) 10/38
- BOGLE** 10/38  
PINOT NOIR (CALIFORNIA) 10/38
- TABALI** 12/43  
CABERNET SAUVIGNON (CHILE)
- QUILT** 55<sup>BTL</sup>  
CABERNET SAUVIGNON (CALIFORNIA)
- BÖEN** 48<sup>BTL</sup>  
PINOT NOIR (CALIFORNIA)
- CATENA** 48<sup>BTL</sup>  
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 75<sup>BTL</sup>  
CABERNET SAUVIGNON (CALIFORNIA)
- ROSÉ & BUBBLES**
- ROSÉ ALL DAY** 10/37  
ROSÉ (ITALY)
- DOM STE MICHELLE** 30  
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 11  
BRUT 187ML SPLIT (ITALY)

## SPIRITS



### IRISH WHISKEY

	10Z SHOT	2.5OZ NEAT/ROCKS
<b>POWERS</b>	4.50	10
<b>JAMESON</b>	8.50	12
<b>PADDY</b>	8	12
<b>RED BREAST</b>	12	17
<b>GREEN SPOT</b>	12	17
<b>YELLOW SPOT</b>	13	18
<b>MIDLETON VERY RARE</b>	23	32
<b>POWERS JOHN LANE</b>	13	18

### BOURBON

<b>BULLEIT</b>	10	13
<b>BULLIET RYE</b>	10	13
<b>JEFFERSON'S VSB BOURBON</b>	9	13
<b>ANGELS ENVY</b>	13	17
<b>MAKERS MARK</b>	10	13
<b>BASIL HAYDEN</b>	11	15
<b>KNOB CREEK</b>	10	13
<b>BUFFALO TRACE</b>	10	14
<b>TEMPLETON RYE</b>	11	15

### TEQUILA

<b>PATRON</b>	9	13
SILVER, ANEJO, REPOSADO		
<b>CASAMIGOS BLANCO</b>	10	15
<b>DON JULIO</b>	10	15
ANEJO, BLANCO SILVER, REPOSADO		

### SCOTCH

<b>MACALLAN 12</b>	12	17
(SINGLE MALT)		
<b>GLENLIVET 12</b>	12	17
(SINGLE MALT)		
<b>JOHNNY WALKER</b>	10	14
<b>BLACK LABEL</b> (BLEND)		
<b>LAPHROAIG</b>	12	17
(SINGLE MALT)		
<b>DEWAR'S WHITE LABEL</b>	10	14
(BLEND)		

## NON-ALCOHOLIC

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

## DAILY DEALS

### EVERYDAY

- **DOMESTIC BUCKETS** 19 MIX & MATCH!
- **PBR 16OZ CANS** 3.50
- **POWERS IRISH WHISKEY SHOTS** 4.50
- **CIDER, SELTZERS & SPARKLING BUCKETS** 27 MIX & MATCH!

**VISIT  
DAILY DEALS  
TAB FOR  
MORE DEALS**

## SNACKS & SHARING

### GIANT SOFT GERMAN PRETZEL 13

Beer cheese, grain mustard, German mustard

### WISCONSIN CHEESE CURDS 10

Wisconsin cheddar, marinara, herb ranch

### FRIED PICKLES 10

House brined and breaded pickle chips served with chipotle ranch

### CHARRED BRUSSELS SPROUTS 12

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

### 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

### HOUSE-MADE GUACAMOLE 11

Tortilla chips, salsa

### PUB CHICKEN WINGS 8 FOR \$15 | 15 FOR \$23

Bone-in or boneless.

CHOOSE YOUR SAUCE: Sriracha BBQ, Spicy Curry, Mango Habanero, Korean Sweet Chili, Buffalo, Garlic Parmesan or Guinness BBQ.

RANCH OR BLEU CHEESE DRESSING

### BAKED NAAN FLATBREADS 11

- House pickles, tomato, mozzarella, goat cheese, dill weed
- Hummus, roasted grapes, red onion, herbs, tomato, tahini, pinenuts and feta
- 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, naan bread

### QUESADILLAS 14

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

## BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE CHIPS.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR WHOLE WHEAT BUN

### PUB BURGER 14

With all the trimmings

### BLACK & BLEU 15.50

Blackened spices, crumble bleu cheese + trimmings

### 🍀 CHIRISH 16.50

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

### KICKIN' 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  
GHOST PEPPER  
PROVOLONE  
AMERICAN

### TOPPINGS \$1

MUSHROOMS  
ALE BRAISED ONIONS  
FRESH JALAPEÑOS

### TOPPINGS \$2

BACON  
FRIED EGG  
AVOCADO

## DESSERTS

### CHURROS (2) 6

Chocolate or raspberry dipping sauces.

ADD ICE CREAM (VANILLA OR SALTED CARAMEL) +2

## SALADS & SOUP

### 🍀 IRISH CAESAR 17

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

### PEAR GOAT CHEESE 16

Grilled chicken, mixed greens, fresh blackberries and raspberries, curried walnuts, raspberry poppy seed dressing

### CARNE ASADA STEAK SALAD 17

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

### OLD TOWN CHOPPED 16

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

### CHICKEN SHAWARMA SALAD BOWL 15

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

### WELLS STREET HOUSE SALAD 8

Field greens, cabbage, dried cranberries, walnuts, cherry tomatoes with OLD TOWN OIL FIG BALSAMIC DRESSING

ADD CHICKEN +\$4 | ADD SALMON +\$8

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, CILANTRO LIME VINAIGRETTE

## SOUP

ROASTED TOMATO BISQUE - CUP 4 | BOWL 6

### 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, WELLS ST. HOUSE SALAD, FRESH FRUIT, MAC & CHEESE, ELOTE CORN OR PARMESAN TRUFFLE FRIES

## SANDWICHES

### TURKEY CLUB 16

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

### GRILLED CHICKEN 16

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

### SMOKED SALMON CLUB 17

Smoked salmon, smashed avocado, tomato, arugula, chile lime sauce, country wheat toast.

### 🍀 CORNED BEEF 16

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

### BRISKET GRILLED CHEESE 14

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

### NASHVILLE FRIED CHICKEN 16

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

### CINNAMON COFFEE CAKE 8

Salted caramel ice cream, caramel drizzle

### ICE CREAM 6

2 scoops, choose from vanilla or salted caramel, topped with chocolate or caramel drizzle

## MAC & CHEESE

### CLASSIC MAC 16

Cavatappi noodles, 5-cheese: sharp cheddar, Mercks cheddar, Velveeta, mozzarella, parmesan and butter crumb crust

TOPPINGS \$2 EACH: TRUFFLED MUSHROOMS, BELL PEPPERS, BROCCOLI, BRUSSELS SPROUTS, BACON, GRILLED CHICKEN\*

### MAC PIGGY 19

Smoked andouille, pulled pork, brisket, butter crumb crust, crispy onions

### BUFFALO BIRD 19

Crispy fried chicken, buffalo sauce, blue cheese crumbles, butter crumb crust, ranch drizzle, celery and carrots

### HEY MAC-ARENA 19

All natural chorizo, tortilla strips, sour cream, butter crumb crust, pickled jalapeños

### MAMBO ITALIANO 19

Smoked pork belly, wild mushroom, toasted garlic, butter crumb crust

### ELOTE 17

Roasted corn & poblano duo, cotija cheese, lime, butter crumb crust, tajin sprinkle

## MAINS

### BLACKENED ATLANTIC SALMON 21

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

### FIRE GRILLED CHICKEN CURRY BOWL 18

Grilled curried chicken, cilantro lime riced cauliflower, sauteed curried vegetables, avocado, naan bread

### 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 17

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

### LUNCH SPECIAL \$10 ALL WRAPS

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

## WRAPS

### SWEET CHILI SRIRACHA 13

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

### GREEK GRILLED CHICKEN 13

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

### CHICKEN & BACON 13

Avocado, tomato, romaine, balsamic vinaigrette

### BUFFALO CHICKEN FINGER 13

Lettuce, tomato, herb ranch

### TURKEY PEAR BRIE 13

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

### CARNE ASADA STEAK 15

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.