



TAP

-  **GUINNESS** 8.75
IRISH STOUT, IRELAND (4.2%)
 - MILLER LITE** 6
AMERICAN PILSNER, WISCONSIN (4.2%)
 -  **MAGNERS** 8.75
IRISH APPLE CIDER, IRELAND (4.5%)
 -  **SMITHWICK'S** 8.75
IRISH RED ALE, IRELAND (4.5%)
 -   **DOVETAIL HEFEWEIZEN** 8.25
WHEAT BEER, CHICAGO (4.8%)
 -  **HARP** 8.75
IRISH LAGER, IRELAND (5%)
 - BLUE MOON** 7.50
BELGIAN WHITE, COLORADO (5.4%)
 -  **HALF ACRE TOME** 8.25
HAZY PALE ALE, CHICAGO (5.5%)
 -   **REVOLUTION OKTOBERFEST** 8.25
MARZEN, CHICAGO (5.7%)
 -  **WEIHENSTEPHANER FESTBIER** 8.50
MARZEN, GERMANY (5.8%)
 -  **ALARMIST LE JUS** 8.75
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
 - 3 FLOYDS ZOMBIE DUST** 8.50
PALE ALE, INDIANA (6.2%)
 -  **REVOLUTION ANTI-HERO** 8.50
IPA, CHICAGO (6.5%)
- ROTATING CRAFT BEER** 8 ASK YOUR SERVER
\$6 DRAFT BEER DEAL ASK YOUR SERVER



BOTTLES

- BUDWEISER** 6
- COORS LIGHT** 6
- MICHELOB ULTRA** 6
- MILLER LITE** 6
- MILLER HIGH LIFE** 6
- ANGRY ORCHARD** 6
- ALLAGASH WHITE ALE** 7.25
- CORONA** 7.25
- HEINEKEN** 7.25
- LAGUNITAS IPNA** (N/A) 6
- MODELO** 7.25
- O'DOULS** (N/A) 7.25






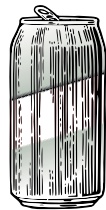
CIDER, SELTZERS & SPIRITS CANS

- ABSOLUT GRAPEFRUIT PALOMA** (7%, 12OZ) 9
MADE WITH VODKA
- STRONGBOW CIDER** (16.9OZ) 7.50
- TRULY HARD SELTZER** (12OZ) 7.50
WILD BERRY OR STRAWBERRY LEMONADE
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ) 7.50
- VIRTUE CIDER ROSE** (12OZ) 7
- WHITECLAW HARD SELTZER** (12OZ) 7.50
BLACK CHERRY, MANGO OR LIME
- WOODCHUCK MIMOSA CIDER** (12OZ) 7.50



CANS

- 3 FLOYDS GUMBALLHEAD** (12OZ) 7.50
-  **GOOSE ISLAND 312** (16OZ) 7.50
- GUINNESS NITRO COLD BREW** (14.9OZ) 8.50
-  **HALF ACRE DAISY CUTTER** (16OZ) 8.50
-  **MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ) 8.50
- PBR** (16OZ) 4
- STELLA ARTOIS** (16OZ) 7.50



COCKTAILS \$12

- OLD TOWN FASHIONED**
JEFFERSON'S VSB BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- ESPRESSO MARTINI**
THREE OLIVES VODKA, COLD BREW COFFEE, KAHLUA, SIMPLE SYRUP, COFFEE BEAN GARNISH
- ROARIN' 20'S MANHATTAN**
RABBIT HOLE RYE WHISKEY, CARPANO ANTICA SWEET VERMOUTH, ANGOSTURA BITTERS, LUXARDO CHERRY SERVED UP
- SPANISH G&T**
BEEFEATER GIN, FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, SPICY WATERMELON, PASSION FRUIT, RASPBERRY
- RASPBERRY BUBBLES**
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- FRENCH 12**
BRUT CHAMPAGNE, MALFY ROSA PINK GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- MOSCOW MULE**
ABSOLUT VODKA (CLASSIC, ABSOLUT JUICE STRAWBERRY OR ABSOLUT JUICE APPLE), GINGER BEER, LIME WEDGE
- JAMO-ADE**
JAMESON IRISH WHISKEY, FRESH LIME JUICE, MEYER LEMONADE CHOOSE FROM: CLASSIC, BLUEBERRY, PEACH
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SANGRIA**
RED WINE SANGRIA, FRESH FRUIT
HALF CARAFE \$13 | FULL CARAFE \$19
- JAMESON IRISH COFFEE**
JAMESON WHISKEY, COFFEE, SUGAR, FRESHLY WHIPPED CREAM
- JAMESON HOT APPLE CIDER**
JAMESON IRISH WHISKEY, APPLE CIDER, LEMON JUICE

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** 11/39
MALBEC (ARGENTINA) 10/38
 - BOGLE** 10/38
PINOT NOIR (CALIFORNIA) 10/38
 - TABALI** 12/43
CABERNET SAUVIGNON (CHILE)
 - QUILT** 55^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
 - BÖEN** 48^{BTL}
PINOT NOIR (CALIFORNIA)
 - CATENA** 48^{BTL}
MALBEC (ARGENTINA)
 - FROGS LEAP ESTATE** 75^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
- ### ROSÉ & BUBBLES
- ROSÉ ALL DAY** 11/39
ROSÉ (ITALY)
 - DOM STE MICHELLE** 30
BRUT (WASHINGTON)
 - BIAGIO PROSECCO** 11
BRUT 187ML SPLIT (ITALY)

SPIRITS



IRISH WHISKEY

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

BOURBON

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

TEQUILA

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

SCOTCH

MACALLAN 12	12	17
<small>(SINGLE MALT)</small>		
GLENLIVET 12	12	17
<small>(SINGLE MALT)</small>		
JOHNNY WALKER	10	14
BLACK LABEL (BLEND)		
LAPHROAIG	12	17
<small>(SINGLE MALT)</small>		
DEWARS WHITE LABEL	10	14
<small>(BLEND)</small>		

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
REGULAR OR FLAVORED
- IBC ROOT BEER** 4
- TOPO-CHICO** (12OZ) 4
- AQUA PANA** (16.9OZ) 4
STILL WATER
- HOT CHOCOLATE** 5
TOPPED WITH WHIPPED CREAM
- HOT APPLE CIDER** 5
TOPPED WITH WHIPPED CREAM
- SUGAR FREE FLAVORS:**
MANGO
PEACH
RASPBERRY
STRAWBERRY

DAILY DEALS

EVERYDAY

- **DRAFT BEER DEAL** 6 ASK YOUR SERVER
- **DOMESTIC BUCKETS** 19 MIX & MATCH!
- **PBR 16OZ CANS** 4
- **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 11

Wisconsin cheddar, marinara, herb ranch

FRIED PICKLES 10

House brined and breaded pickle chips served with chipotle ranch

CHARRED BRUSSELS SPROUTS 13

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

PUB NACHOS 15

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

PARMESAN TRUFFLE FRIES 12

Truffle oil, rosemary, sea salt

DIPPING: Curry sauce, malt vinegar aioli and sriracha ketchup

HOUSE-MADE GUACAMOLE 11

Tortilla chips, salsa

IRISH SAUSAGE ROLL 13

Winston Irish sausage, puff pastry, sliced

DIPPING: Spicy mustard, onion jam and curry ranch

FRIED CHICKEN SLIDERS (3) 14

Pickles, curry ranch sauce

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

•Mozzarella, sausage, basil and tomato*

•Truffle, wild mushroom, goat cheese, herbed oil

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®

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

CHOOSE BREAD: BRIOCHE, PRETZEL BUN
OR WHOLE WHEAT BUN

PUB BURGER 14.25

With lettuce, tomato, onion

BLACK & BLEU 15.50

Blackened spices, crumble bleu cheese
+ LTO

CHIRISH 16.50

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

KICKIN' SOUTHWEST 16

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

HICKORY 17

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

WELLS CLASSIC ON WHEAT 15.50

American cheese, charred onions, pickle chips,
mustard and ketchup, wheat bun

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

SOUPS CUP 4 | BOWL 6

ROASTED TOMATO BISQUE

WHITE BEAN CHICKEN CHILI

With queso fresco

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,
PARMESAN TRUFFLE FRIES OR CUP OF SOUP

SANDWICHES

TURKEY CLUB 16

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

GRILLED CHICKEN 17

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

STEAK BAGUETTE 18

Sliced seasoned steak, grilled onions, red
peppers, horseradish mayo

CORNED BEEF 16

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

BRISKET GRILLED CHEESE 15

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

NASHVILLE FRIED CHICKEN 16

Fried chicken breast, 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,
Merkts cheddar, Velveeta, mozzarella,
parmesan and butter crumb crust

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

MAC PIGGY 20

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

BUFFALO BIRD 20

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

HEY MAC-ARENA 20

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

MAMBO ITALIANO 20

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

ELOTE 18

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

MAINS

BLACKENED ATLANTIC SALMON 23

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

FIRE GRILLED CHICKEN CURRY BOWL 19

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

IRISH FARE



FISH AND CHIPS 20

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 MON-FRI 11a-3p \$11 ALL WRAPS

French fries, waffle fries, kettle chips
or cup of soup

WRAPS

SWEET CHILI SRIRACHA 14

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

GREEK GRILLED CHICKEN 14

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

CHICKEN & BACON 14

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 14

Lettuce, tomato, herb ranch

TURKEY PEAR BRIE 14

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

CARNE ASADA STEAK 16

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.