



## 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%)
-  **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%)
- SAM ADAMS WINTER LAGER** 8  
SPICED WHEAT BOCK, BOSTON (5.6%)
-  **ALARMIST LE JUS** 8.75  
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- 3 FLOYDS ZOMBIE DUST** 8.50  
PALE ALE, INDIANA (6.2%)
- NEW BELGIUM ACCUMULATION** 8.50  
HAZY WHITE IPA, COLORADO (6.2%)
-  **REVOLUTION ANTI-HERO** 8.50  
IPA, CHICAGO (6.5%)
-  **REVOLUTION FISTMAS** 8.50  
RED ALE, 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

## 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

## SO BOOZY HOT CHOCOLATE

BOURBON, SHERRY, KAHLUA, CHARTREUSE, WHIPPED CREAM



## 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<sup>BTL</sup>  
CABERNET SAUVIGNON (CALIFORNIA)
- BOEN** 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** 11/39  
ROSÉ (ITALY)
- DOM STE MICHELLE** 30  
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 11  
BRUT 187ML SPLIT (ITALY)



## IRISH WHISKEY

- |                           | 1OZ 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 |
| <b>RABBIT HOLE RYE</b>         | 9  | 13 |

## TEQUILA

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

## SCOTCH

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



## 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



## 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