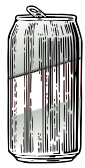




TAP

- 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%)
- REVOLUTION FREEDOM LEMONADE** 8
A SESSION LEMONADE SOUR, CHICAGO (5%)
- DOVETAIL VIENNA-STYLE LAGER** 8.50
CHICAGO (5.1%)
- BLUE MOON** 7.75
BELGIAN WHITE, COLORADO (5.4%)
- HALF ACRE TOME** 8.25
HAZY PALE ALE, CHICAGO (5.5%)
- 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



\$6.50 DRAFT BEER DEAL ASK YOUR SERVER

BOTTLES

- BUDWEISER** 6
- COORS LIGHT** 6
- MICHELOB ULTRA** 6
- MILLER LITE** 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

- ANGRY ORCHARD** (120Z) 7
- TOPO CHICO HARD SELTZER** (120Z BOTTLE) 8
STRAWBERRY GUAVA
- ABSOLUT GRAPEFRUIT PALOMA** (7%, 120Z) 9
MADE WITH VODKA
- JAMESON GINGER & LIME** (5%, 120Z) 8
- STRONGBOW CIDER** (16.90Z) 7.50
- TRULY HARD SELTZER** (120Z) 7.50
WILD BERRY OR STRAWBERRY LEMONADE
- VANDER MILL TOTALLY ROASTED CIDER** (120Z) 7.50
- VIRTUE CIDER ROSÉ** (120Z) 7
- WHITECLAW HARD SELTZER** (120Z) 7.50
BLACK CHERRY, MANGO OR LIME

CANS

- 3 FLOYDS GUMBALLHEAD** (120Z) 7.50
- GOOSE ISLAND 312** (160Z) 7.50
- GUINNESS NITRO COLD BREW** (14.90Z) 8.50
- HALF ACRE DAISY CUTTER** (160Z) 8.50
- MAPLEWOOD SON OF JUICE IPA** (6.3%, 160Z) 8.50
- PBR** (160Z) 4
- SPITEFUL GRIDIRON GOLDEN LAGER** (120Z) 7.50
- STELLA ARTOIS** (160Z) 7.50

COCKTAILS \$12

STRAWBASIL VODKA LEMONADE

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

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

BLOODY MARY

THREE OLIVES VODKA, LOCAL VINTAGE VINE BLOODY MARY MIX, DASH GUINNESS, PICKLE, TOMATO, SPORT PEPPERS, CELERY STICK, BACON, CELERY SALT RIM. *\$1 MILLER HIGH LIFE PONY

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

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

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** 11/39
MALBEC (ARGENTINA) 10/38
- BOGLE** 10/38
PINOT NOIR (CALIFORNIA) 10/38
- TWENTY ACRES** 12/43
CABERNET SAUVIGNON (CALIFORNIA)
- QUILT** 55^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
- BOEN** 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	2.50Z NEAT/ROCKS
POWERS	4.50	10
JAMESON	8.50	12
WEST CORK BOURBON CASK	8.50	12
RED BREAST	12	17
RED BREAST LUSTAU EDITION	13	18
GREEN SPOT	12	17
GREEN SPOT CHATEAU LEOVILLE BARTON	14	21
YELLOW SPOT	13	18
MIDLETON VERY RARE	23	32
SEXTON SINGLE MALT	8.50	12

TEQUILA

PATRON (SILVER, ANEJO, REPOSADO)	9	13
CASAMIGOS BLANCO	10	15
DON JULIO (ANEJO, BLANCO SILVER, REPOSADO)	10	15
1800 CRISTALINO	12	17
400 CONEJOS MEZCAL	9	13
JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO	12	17

BOURBON

BULLEIT	10	13
BULLEIT RYE	10	13
ELIJAH CRAIG	10	13
HEAVEN'S DOOR	10	14
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
WOODFORD RESERVE	10	14

SCOTCH

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

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

PERRIER (500ML) 4

AQUA PANA (16.90Z) 4

STILL WATER

SUGAR FREE FLAVORS:

- MANGO
- PEACH
- RASPBERRY
- STRAWBERRY

DAILY DEALS

EVERYDAY

- **DRAFT BEER DEAL** 6.50 ASK YOUR SERVER
- **DOMESTIC BUCKETS** 19 MIX & MATCH!
- **PBR 160Z 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 11

House brined and breaded pickle chips served with chipotle ranch

CHICK-ARITAS 12

Breaded chicken thigh bites, green onions, Korean sweet chili honey drizzle

TUNA POKE TACOS (3) 14

Fried corn tortilla, avocado, radishes, endamame, green onion, chipotle ranch

CHARRED BRUSSELS SPROUTS 13

Queso fresco, herbs, olive oil, sweet chili

PUB NACHOS 16

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

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

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®

LTOP: LETTUCE, TOMATO, ONION, PICKLE.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR WHOLE WHEAT BUN

PUB BURGER 14.25

With lettuce, tomato, onion, pickles

BLACK & BLEU 15.50

Blackened spices, crumble bleu cheese + LTOP

CHIRISH 16.50

Irish cheddar, Irish bacon rasher, American bacon, onion jam + LTOP

KICKIN' SOUTHWEST 16

Ghost pepper cheese, poblano red onion jam, fresh jalapenos, guacamole, chicharron, chipotle ranch + LTOP

HICKORY 17

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

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

ANDOUILLE SAUSAGE
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 19

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

PEAR GOAT CHEESE 17

Grilled chicken, mixed greens, fresh 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, chopped greens, carrots, tomato, red onion, bacon, gorgonzola cheese, avocado, egg, white beans, shaved radishes, roasted corn, poblano pepper

SHAWARMA SALAD BOWL 15

Field greens, heirloom tomatoes, cucumbers, red cabbage, carrots, curried walnuts, lemon tahini dressing. Topped with falafel and hummus. ADD CHICKEN +\$4

WELLS STREET HOUSE SALAD 8

Field greens, cabbage, dried cranberries, 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 4.50 | BOWL 6

ROASTED TOMATO BISQUE

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, BRUSSELS SPROUTS
PARMESAN TRUFFLE FRIES OR CUP OF SOUP

SANDWICHES

TURKEY CLUB 16

Bacon, mixed greens, tomato, smashed avocado, cranberry aioli, country wheat toast

GRILLED CHICKEN 17

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

BRISKET GRILLED CHEESE 16

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, mixed greens, ranch, brioche. SPICY!

BREAD PUDDING 9

Apple walnut bread pudding, topped with vanilla ice cream and Bailey's caramel sauce

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 22

Smoked andouille, bacon, brisket, butter crumb crust, crispy onions, BBQ sauce

BUFFALO BIRD 22

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

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

TUNA POKE BOWL 20

Tuna Poke, cilantro lime cauliflower rice, Cucumber, avocado, green onion shredded carrots, shredded cabbage, tortilla strips, chipotle ranch and soy balsamic drizzle

IRISH FARE

FISH AND CHIPS 21

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 18

Irish sausages, mashed potatoes, Irish baked beans

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

CHICKEN & BACON 14

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 14

Lettuce, tomato, herb ranch

TURKEY PEAR 14

Oven roasted, Irish cheddar, pear, dried cranberries, baby greens

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.