



**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** 8.50  
A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
-  **HARP** 8.75  
IRISH LAGER, IRELAND (5%)
- BELL'S BRIGHT WHITE ALE** 8.50  
A WINTER WHEAT ALE, MICHIGAN (5%)
-  **HALF ACRE DAISY CUTTER** 8.75  
PALE ALE, CHICAGO (5.2%)
- BLUE MOON** 7.75  
BELGIAN WHITE, COLORADO (5.4%)
-  **ALARMIST LE JUS** 8.75  
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
-  **REVOLUTION ANTI-HERO** 8.75  
IPA, CHICAGO (6.5%)
- SIERRA NEVADA HAZY LITTLE THING** 8.75  
HAZY IPA, CALIFORNIA (6.7%)
- ROTATING CRAFT BEER** 8.50 ASK YOUR SERVER
- \$6.50 CRAFT BEER DEAL** ASK YOUR SERVER



**BOTTLES**

- BUDWEISER** 6
- COORS LIGHT** 6
- MICHELOB ULTRA** 6
- MILLER LITE** 6
- MILLER HIGH LIFE** 6
- ALLAGASH WHITE ALE** 7.25
- CORONA** 7.25
- HEINEKEN** 7.25
- HEINEKEN OO** (N/A) 7
- LAGUNITAS IPNA** (N/A) 6
- MODELO** 7.25
- O'DOULS** (N/A) 7.25

**CIDER, SELTZERS & SPIRITS CANS**

- ANGRY ORCHARD** (12OZ) 7
- TOPO CHICO HARD SELTZER** (12OZ BOTTLE) 8
- STRAWBERRY GUAVA**
- ABSOLUT GRAPEFRUIT PALOMA** (7%, 12OZ) 9
- MADE WITH VODKA
- JAMESON GINGER & LIME** (5%, 12OZ) 8
- TRULY HARD SELTZER** (12OZ) 7.50
- WILD BERRY OR STRAWBERRY LEMONADE
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ) 7.50
- WHITECLAW HARD SELTZER** (12OZ) 7.50
- BLACK CHERRY, MANGO OR LIME

**CANS**

- 3 FLOYDS GUMBALLHEAD** (12OZ) 7.50
-  **GOOSE ISLAND 312** (16OZ) 7.50
- GUINNESS O** (N/A) 7
-  **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
- NITRO ESPRESSO MARTINI - ON TAP!**  
HOUSE CRAFTED! GREY GOOSE VODKA, COLD BREW COFFEE, KAHLUA, SIMPLE SYRUP, COFFEE BEAN GARNISH
- MARK TWAIN COCKTAIL**  
ABERFELDY SINGLE MALT SCOTCH, LEMON JUICE, SIMPLE SYRUP, ANGUSTORA BITTERS, SERVED UP. MARK TWAIN'S FAVORITE; MORNING, NOON AND NIGHT!
- APEROL SPRITZ**  
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SPANISH G&T**  
BEEFEATER GIN, FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- MARGARITA**  
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, MEZCAL, PASSION FRUIT, RASPBERRY
- WINTER SPIKED RUM PUNCH**  
BACARDI SPICED RUM, APPLE CIDER, CRANBERRY JUICE PUMPKIN SYRUP, ORANGES, PEARS, APPLES, NUTMEG, CINNAMON STICK
- 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
- STRAWBERRY ROSE SANGRIA**  
WITH FRESH FRUIT  
HALF CARAFE \$15 | FULL CARAFE \$22

-  **JAMESON IRISH COFFEE**  
JAMESON IRISH WHISKEY, SUGAR, COFFEE AND FRESHLY WHIPPED CREAM
-  **SPIKED HOT CHOCOLATE**  
VANILLA VODKA, IRISH CREAM, HOT CHOCOLATE, TOPPED WITH WHIPPED CREAM
-  **HOT TODDY**  
JAMESON IRISH WHISKEY, BROWN SUGAR, HOT WATER, LEMON WEDGE AND CLOVES

**WINE**



**WHITES**

- TILIA** 9.5/35  
CHARDONNAY (ARGENTINA)
- STELLA** 10/36  
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<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** 11/39  
ROSÉ (ITALY)
- DOM STE MICHELLE** 30  
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 11  
BRUT 187ML SPLIT (ITALY)

**SPIRITS**



**IRISH WHISKEY** 

	1OZ SHOT	2.5OZ NEAT/ROCKS
<b>POWERS</b>	4.50	10
<b>JAMESON</b>	8.50	12
<b>RED BREAST</b>	12	17
<b>RED BREAST LUSTAU EDITION</b>	13	18
<b>GREEN SPOT</b>	12	17
<b>GREEN SPOT CHATEAU LEOVILLE BARTON</b>	14	21
<b>YELLOW SPOT</b>	13	18
<b>MIDLETON VERY RARE</b>	23	32

**TEQUILA & MEZCAL**

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

**BOURBON**

<b>BULLEIT</b>	10	13
<b>BULLEIT RYE</b>	10	13
<b>ELIJAH CRAIG</b>	10	13
<b>HEAVEN'S DOOR</b>	10	14
<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>TEMPLETON RYE</b>	11	15
<b>WOODFORD RESERVE</b>	10	14
<b>BASIL HAYDEN TOAST</b>	12	17

**SCOTCH**

<b>ABERFELDY</b> (SINGLE MALT)	10	14
<b>MACALLAN 12</b> (SINGLE MALT)	13	19
<b>GLENLIVET 12</b> (SINGLE MALT)	12	17
<b>JOHNNY WALKER BLACK LABEL</b> (BLEND)	10	14
<b>DEWARS WHITE LABEL</b> (BLEND)	10	14

**NON-ALCOHOLIC**

- COFFEE** 3.75  
REGULAR OR DECAF
  - HOT CHOCOLATE** 5  
TOPPED WITH WHIPPED CREAM
  - ICED TEA** 4  
UNSWEETENED OR FLAVORED
  - LEMONADE** 4  
REGULAR OR FLAVORED
  - SPARKLING WATER** 3.50  
REGULAR OR FLAVORED
  - IBC ROOT BEER** 4.50
  - PERRIER** (500ML) 4.50
  - AQUA PANA** (16.9OZ) 4  
STILL WATER
- SUGAR FREE FLAVORS:**  
MANGO  
PEACH  
RASPBERRY  
STRAWBERRY

**DAILY DEALS**

**EVERYDAY**

- **DRAFT BEER DEAL** 6.50 ASK YOUR SERVER
- **DOMESTIC BUCKETS** 21 MIX & MATCH!
- **PBR 16OZ CANS** 4
- **POWERS IRISH WHISKEY SHOTS** 4.50
- **CIDER, SELTZERS & SPARKLING BUCKETS** 28 MIX & MATCH!

**SEE DAILY DEALS PAGE ON WEBSITE FOR HAPPY HOUR, WEEKEND DEALS & MORE**

## SNACKS & SHARING

### WISCONSIN CHEESE CURDS 11

Wisconsin cheddar, marinara, herb ranch

### FRIED PICKLES 11

House brined and breaded pickle chips served with chipotle ranch

### GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

### 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 12

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 13

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\* 14.50

With lettuce, tomato, onion, pickles

### BLACK & BLEU\* 15.75

Blackened spices, crumble bleu cheese  
+ LTOP

### ✪ CHIRISH\* 16.75

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\* 15.75

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\* 18

Mixed greens, avocado, tomato, corn,  
beans, cilantro, onion, queso fresco, tortilla  
strips, flour tortilla, Old Town Oils – Cilantro &  
Onion Olive Oil

### 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 +\$5

### WELLS STREET HOUSE SALAD 8

Field greens, cabbage, dried cranberries,  
cherry tomatoes with OLD TOWN OIL FIG BALSAMIC  
DRESSING. ADD CHICKEN +\$5 | ADD SALMON +\$9

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE,  
HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH,  
OLD TOWN OILS – CILANTRO & ONION OLIVE OIL

## SOUPS CUP 5 | BOWL 7

### ROASTED TOMATO BISQUE

### BLACK BEAN CHICKEN CHILI

### FRENCH ONION SOUP 9 (BOWL)

### 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\* 17

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

### ✪ CORNED BEEF\* 17

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

### NASHVILLE FRIED CHICKEN\* 17

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,  
Merkts 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\* 24

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\* 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\* 17

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.