



TAP

-  **GUINNESS** 9
IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** 6
AMERICAN PILSNER, WISCONSIN (4.2%)
-  **REVOLUTION OKTOBERFEST** 8.75
MARZEN, CHICAGO (5.7%)
-  **WEIHENSTEPHANER FESTBIER** 9
MARZEN, GERMANY (5.8%)
-  **MAGNERS** 9
IRISH APPLE CIDER, IRELAND (4.5%)
-  **SMITHWICK'S** 9
IRISH RED ALE, IRELAND (4.5%)
-  **DOVETAIL HEFEWEIZEN** 8.50
A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
-  **HARP** 9
IRISH LAGER, IRELAND (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%)
- ROTATING CRAFT BEER** 8.50 ASK YOUR SERVER
- \$6.50 CRAFT BEER DEAL** ASK YOUR SERVER




ASK ABOUT BUCKET SPECIALS



DAILY DEALS ON BACK

WINE, WHISKEY & NON-ALCOHOLIC ON BACK

BOTTLES

- BUDWEISER** 6
- COORS LIGHT** 6
- MICHELOB ULTRA** 6
- MILLER LITE** 6
- MILLER HIGH LIFE** 6
- ALLAGASH WHITE ALE** 7.25
-  **SOUTHERN TIER PUMPKING** (8.6%) 9
- CORONA** 7.25
- HEINEKEN** 7.25
- HEINEKEN OO** (N/A) 7
- MODELO** 7.25
- O'DOULS** (N/A) 7.25

CIDER, SELTZERS & SPIRITS CANS

- TRULY HARD SELTZER** (12oz) 7.50
STRAWBERRY LEMONADE, WILD BERRY
- WHITECLAW HARD SELTZER** (12oz) 7.50
BLACK CHERRY, MANGO OR LIME
- HORNITOS TEQUILA SELTZER** 8.50
LIME AND MANGO
- ABSOLUT GRAPEFRUIT PALOMA** (7%, 12oz) 9
MADE WITH VODKA
- WHITECLAW VODKA SODA** 8.50
WATERMELON
- ANGRY ORCHARD** (12oz) 7
- VANDER MILL TOTALLY ROASTED CIDER** (12oz) 7.50

CANS

- PABST BLUE RIBBON (PBR)** (16oz) 5
-  **GOOSE ISLAND 312** (16oz) 7.50
- GUINNESS O** (N/A) 7
-  **MAPLEWOOD SON OF JUICE IPA** (6.3%, 16oz) 8.50
- STELLA ARTOIS** (16oz) 8.50

COCKTAILS \$13



- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- OLD TOWN FASHIONED**
JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGUSTORA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- STRAWBASIL VODKA LEMONADE**
HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE
- SPICY SMOKY PALOMA**
OLMECA ALTOS REPOSADO TEQUILA, 400 CONEJOS MEXCAL, FEVER TREE GRAPEFRUIT JUICE, SODA WATER, AGAVE SYRUP, CRUSHED JALAPENOS, TAHINI RIM, GRAPEFRUIT WEDGE
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, PASSION FRUIT, RASPBERRY
- NITRO ESPRESSO MARTINI - ON TAP!**
HOUSE CRAFTED! GREY GOOSE VODKA, COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH
-  **SKIBISCUS SOUR**
WEST CORK IRISH WHISKEY DISTILLED IN TOWN OF SKIBBEREEN, BOURBON CASK FINISH, HIBISCUS INFUSED, LIME JUICE, LEMON JUICE, HONEY, EGG WHITE, SODA WATER, ON ICE!
- MARK TWAIN COCKTAIL**
ABERFELDY SINGLE MALT SCOTCH, LEMON JUICE, SIMPLE SYRUP, ANGUSTORA BITTERS, SERVED UP. MARK TWAIN'S FAVORITE; MORNING, NOON AND NIGHT!
- SPANISH G&T**
BEEFEATER GIN, FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- 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 GRAPEFRUIT OR ABSOLUT MIXED BERRY), GINGER BEER, LIME WEDGE
- STRAWBERRY ROSE SANGRIA**
WITH FRESH FRUIT
HALF CARAFE \$15 | FULL CARAFE \$22

WINE



WHITES

- TILIA** 9.5/35
CHARDONNAY (ARGENTINA)
- STELLA** 10/36
PINOT GRIGIO (ITALY)
- SEAN MINOR** 12/43
CHARDONNAY (CALIFORNIA)
- VILLA MARIA** 12/43
SAUVIGNON BLANC (NEW ZEALAND)
- REDS**
- HIGH NOTE** 11/39
MALBEC (ARGENTINA)
- BOGLE** 11/39
PINOT NOIR (CALIFORNIA)
- TWENTY ACRES** 12/43
CABERNET SAUVIGNON (CALIFORNIA)
- TEXTBOOK** 55^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
- HAHN SLH** 52^{BTL}
PINOT NOIR (CALIFORNIA)
- CATENA** 45^{BTL}
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 80^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
- ROSÉ & BUBBLES**
- GRAHAM BECK ROSE** 12/47
BRUT (SOUTH AFRICA)
- 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	5.50	11
 JAMESON	8.50	12
 RED BREAST	12	17
 RED BREAST LUSTAU EDITION	13	18
 GREEN SPOT	12	17
 YELLOW SPOT	13	18
 MIDLETON VERY RARE	25	37
 WEST CORK (BOURBON CASK)	8	12

TEQUILA & MEZCAL

OLMECA ALTOS (PLATO, REPOSADO)	8.50	13
PATRON (SILVER, ANEJO, REPOSADO)	9	13
CASAMIGOS (BLANCO, REPOSADO)	10	15
DON JULIO (ANEJO, BLANCO SILVER, REPOSADO)	10	15
400 CONEJOS MEZCAL	9	13
JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO	12	17
VAMANOS RIENDO MEXCAL	10	15

BOURBON & WHISKEY

BULLEIT	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
NOB CREEK	10	13
NOB CREEK RYE	10	14
TEMPLETON RYE	11	15
WOODFORD RESERVE	10	14
TOKI SUNTORY (JAPAN)	10	14

SCOTCH

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

DAILY DEALS

EVERYDAY

- **DRAFT BEER DEAL** 6.50 ASK YOUR SERVER
- **DOMESTIC BUCKETS** 21 MIX & MATCH!
- **PBR 16OZ CANS** 5
- **JAMESON IRISH WHISKEY SHOTS** 5.50
- **CIDER, SELTZERS & SPARKLING BUCKETS** 29 MIX & MATCH!

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

NON-ALCOHOLIC

- COFFEE** 3.75
REGULAR OR DECAF
- 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

SNACKS & SHARING

* IRISH CURRY CHIPS 11

Topped with McDonnell's curry sauce, melted Irish cheddar

WISCONSIN CHEESE CURDS 11

Wisconsin cheddar, marinara, herb ranch

SHISHITO PEPPERS 11

Pan roasted, olive oil, sea salt, lemon garlic dipping sauce

PUB NACHOS* 17

Chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, fresh jalapeños, sour cream. Ideal for sharing. GUACAMOLE +2

PARMESAN TRUFFLE FRIES 12

Truffle oil, rosemary, sea salt, 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

Chitoberfest

GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

PORK SCHNITZEL SANDWICH 17

Sauerkraut, grilled onions, onion roll, side of yellow mustard. Choose a side!

SALADS & SOUP

* IRISH CAESAR* 20

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

PEAR GOAT CHEESE* 18

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

CARNE ASADA STEAK SALAD* 19

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

OLD TOWN CHOPPED* 17

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

WELLS STREET HOUSE SALAD 10

Field greens, cabbage, dried cranberries, cherry tomatoes, OLD TOWN OIL FIG BALSAMIC DRESSING. ADD CHICKEN +\$7 | ADD SALMON +\$10

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

SOUP CUP 5 | BOWL 7

ROASTED TOMATO BISQUE

PAULINA MARKET BEER BRAT 13

Grilled traditional German beer brat, grilled onions, mustard, sauerkraut, brat bun, kettle chips

BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

LTOP: LETTUCE, TOMATO, ONION, PICKLE.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR WHOLE WHEAT BUN

PUB BURGER* 15

Cooked to order + lettuce, tomato, onion, pickles

BLACK & BLEU* 16

Blackened spices, crumble bleu cheese + LTOP

* CHIRISH* 17.50

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

KICKIN' SOUTHWEST* 17

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

HICKORY* 18

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

TOPPINGS \$1

MUSHROOMS
ALE BRAISED ONIONS
FRESH JALAPEÑOS

TOPPINGS \$2

ANDOUILLE SAUSAGE
BACON
FRIED EGG
AVOCADO

CHEESE \$1.50

BLEU CHEESE CRUMBLES
CHEDDAR
IRISH CHEDDAR
GHOST PEPPER
PROVOLONE
AMERICAN

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,
FRUIT, MAC & CHEESE, BRUSSELS SPROUTS
PARMESAN TRUFFLE FRIES OR CUP OF SOUP

SANDWICHES

* CORNED BEEF* 17

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

TURKEY CLUB* 17

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

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, vanilla ice cream and Baileys caramel sauce

ICE CREAM 6

2 scoops, choose from vanilla or salted caramel, 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* 25

Sautéed, sustainably fished, sautéed broccoli, watermelon, tomato, red onion, 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* 22

Hand dipped beer battered cod, French fries, coleslaw, grilled lemon, malt vinegar, Old Bay tartar sauce

SHEPHERD'S PIE* 20

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH* 19

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

Iceberg 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

DESSERTS

CHURROS (2) 6

Chocolate or raspberry dipping sauces. ADD ICE CREAM (VANILLA OR SALTED CARAMEL) +2

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.