



TAP

-  **GUINNESS** 9
IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** 6
AMERICAN PILSNER, WISCONSIN (4.2%)
-  **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%)
- STRONGBOW** 8.50
HARD APPLE CIDER, ENGLAND (5%)
- ALLAGASH WHITE** 8.50
WITBIER, MAINE (5.2%)
-  **HALF ACRE DAISY CUTTER** 8.50
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%)
- GREAT LAKES CONWAY'S IRISH ALE** 8.50
IRISH STYLE ALE, OHIO (6.3%)
-  **REVOLUTION ANTI-HERO** 8.75
IPA, CHICAGO (6.5%)
- ROTATING CRAFT BEER** 8.50 ASK YOUR SERVER



\$6.50 DRAFT BEER DEAL ASK YOUR SERVER

BOTTLES

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

CIDER, SELTZERS & SPIRITS CANS

- TRULY HARD SELTZER** (120Z) 7.50
STRAWBERRY LEMONADE, WILD BERRY
- WHITECLAW HARD SELTZER** (120Z) 7.50
BLACK CHERRY, MANGO OR LIME
- ABSOLUT GRAPEFRUIT PALOMA** (7%, 120Z) 9
MADE WITH VODKA
- WHITECLAW VODKA SODA** 8.50
PEACH
- ANGRY ORCHARD** (120Z) 7
- VANDER MILL TOTALLY ROASTED CIDER** (120Z) 7.50

CANS

- PABST BLUE RIBBON (PBR)** (160Z) 4.50
-  **GOOSE ISLAND 312** (160Z) 7.50
- GUINNESS O** (N/A) 7
-  **MAPLEWOOD SON OF JUICE IPA** (6.3%, 160Z) 8.50
- STELLA ARTOIS** (160Z) 8.50

COCKTAILS \$13



-  **JAMESON GREEN RIVER**
JAMESON, GINGER ALE, LIME JUICE, GINGER BEER, ON ICE - WE MAKE IT FESTIVE!
-  **POT OF GOLD**
RED BREAST IRISH WHISKEY, GINGER HONEY SYRUP, LEMON JUICE, EGG WHITE, SERVED UP, EDIBLE GOLD FLAKES 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!
-  **JAMESON IRISH COFFEE**
JAMESON IRISH WHISKEY, SUGAR, COFFEE AND FRESHLY WHIPPED CREAM
- OLD TOWN FASHIONED**
JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- NITRO ESPRESSO MARTINI - ON TAP!**
HOUSE CRAFTED! PRAIRIE VODKA (ORGANIC), COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, PASSION FRUIT, RASPBERRY
- 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 GRAPEFRUIT GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- MULES**
ABSOLUT VODKA (CLASSIC, ABSOLUT GRAPEFRUIT OR ABSOLUT MIXED BERRY), GINGER BEER, LIME WEDGE

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** 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
 JAMESON	5.50	12
 SLANE	9	13
 POWERS	7	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
WOODFORD DOUBLE OAK	11	15
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
DEWAR'S WHITE LABEL (BLEND)	10	14

DAILY DEALS

EVERYDAY

- \$6⁵⁰ DRAFT BEER DEAL** CONWAY'S IRISH RED
- \$21 DOMESTIC BUCKETS** MIX & MATCH!
- \$4⁵⁰ PBR 160Z CANS** 4.50
- \$5⁵⁰ JAMESON IRISH WHISKEY SHOTS**
- \$29 CIDER & SELTZER BUCKETS** 29
MIX & MATCH!

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

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
 - SODA WATER** 3.50
ADD A FLAVOR
 - IBC ROOT BEER** 4.50
 - PERRIER** (500ML) 4.50
 - AQUA PANA** (16.90Z) 4
STILL WATER
- FLAVORS:**
MANGO
PEACH
RASPBERRY
STRAWBERRY

SNACKS & SHARING

* IRISH SAUSAGE ROLL 15

Winston Irish Sausage, puff pastry, sliced,
DIPPING: spicy mustard, onion jam, curry ranch

* IRISH CURRY CHIPS 11

Topped with McDonnell's curry sauce,
melted Irish cheddar

* SPICY CORNED BEEF SLIDERS (3) 14

House brined, Swiss cheese, sauteed onions,
Colman's HOT mustard

WISCONSIN CHEESE CURDS 11

Wisconsin cheddar, marinara, herb ranch

SHISHITO PEPPERS 11

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

GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

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

FRIED PICKLES 11

Breaded fried pickle chips, chili lime sauce

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

QUESADILLAS* 14

Chicken or steak: veggies, salsa, sour cream
GUACAMOLE +2

FRESH VEGETABLE CRUDITÉS AND HUMMUS 14

Carrots, cucumber, celery, bell peppers,
bleu cheese dressing, naan bread

BURGERS

8oz ANGUS BEEF,
TURKEY OR BEYOND®

LTOP: LETTUCE, TOMATO, ONION, PICKLE.
CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR
WHOLE WHEAT BUN

PUB BURGER* 15.50

Cooked to order + lettuce, tomato, onion,
pickles

BLACK & BLEU* 16.50

Blackened spices, crumble bleu cheese
+ LTOP

* CHIRISH* 18

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

KICKIN' SOUTHWEST* 17.50

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

BIG HICKORY* 18

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

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* 21

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

* IRISH WEDGE SALAD 15

Iceberg wedge, Cashel Bleu Cheese dressing,
shallots, tomatoes, Irish bacon pieces

ADD CHICKEN +\$7

PEAR GOAT CHEESE* 18

Grilled chicken, mixed greens, fresh raspberries,
curried walnuts, raspberry poppyseed
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

ROASTED TOMATO BISQUE CUP 5 | BOWL 7

BLACK BEAN CHICKEN CHILI CUP 5 | BOWL 7

CURRIED CLAM AND POTATO CHOWDER CUP
CUP 7 | BOWL 9

FRENCH ONION SOUP 9 (BOWL)

CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

NO CHARGE FOR:

• FRENCH FRIES • KETTLE CHIPS
• MASHED POTATOES • WAFFLE FRIES

SUB FOR \$3.50:

• ONION RINGS • WELLS ST. HOUSE SALAD
• FRUIT • PARMESAN TRUFFLE FRIES
• MAC & CHEESE • 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!

* APPLE TART & CUSTARD 9

Served warm, topped with Irish custard

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, BACON, GRILLED CHICKEN*

MAC PIGGY* 23

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 20

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

ALL DAY IRISH BREAKFAST* 21

Irish bacon, black and white pudding,
sausage, beans, eggs, grilled tomato,
Irish brown bread

CORNED BEEF AND CABBAGE 25

House brined, mashed potatoes,
boiled potatoes, roasted turnips, side
of creamy honey horseradish sauce

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* 15

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* 18

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.