



**TAP**

- ✦ **GUINNESS** 9  
IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** 6  
AMERICAN PILSNER, WISCONSIN (4.2%)
- MODELO** 8.50  
PILSNER STYLE LAGER MEXICO (4.4%)
- ✦ **MAGNERS IRISH CIDER** 9  
SEMI SWEET CIDER, IRELAND (4.5%)
- ✦ **SMITHWICK'S** 9  
IRISH RED ALE, IRELAND (4.5%)
- ✦ **DOVETAIL HEFEWEIZEN** 8.75  
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** 8  
BELGIAN WHITE, COLORADO (5.4%)
- BELL'S OBERON** 8.75  
A CITRUS SUMMER WHEAT ALE, MICHIGAN (5.8%)
- ✦ **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

**\$6.75 DRAFT BEER DEAL BELL'S OBERON**

**DAILY DEALS ON BACK**

**WINE, WHISKEY & NON-ALCOHOLIC ON BACK**

**BOTTLES**

- BUDWEISER** 6.50
- COORS LIGHT** 6.50
- MICHELOB ULTRA** 6.50
- MILLER LITE** 6.50
- MILLER HIGH LIFE** 6.50
- ALLAGASH** 7.50
- CORONA** 7.50
- CORONA PREMIER** 7.50
- HEINEKEN** 7.50
- HEINEKEN OO** (N/A) 7.25
- LAGUNITAS IPNA** 7.25
- MODELO** 7.50

**CANS**

- PABST BLUE RIBBON (PBR)** (160Z) 4.50
- ✦ **GOOSE ISLAND 312** (160Z) 7.50
- ✦ **MAPLEWOOD SON OF JUICE IPA** (6.3%, 160Z) 9
- STELLA ARTOIS** (160Z) 8.50

**SELTZERS, KOMBUCHA & CIDER CANS / BUCKETS (5) \$29**

- HARD SELTZER** 8.25
- WHITECLAW** BLACK CHERRY OR MANGO (5%)
- TRULY** STRAWBERRY LEMONADE OR WILD BERRY (5%)
- TWISTED TEA** (5%)
- VODKA SELTZER** 9.25
- WHITECLAW SODA** CRANBERRY OR GUAVA (4.5%)
- HIGH NOON\*** PINEAPPLE (4.5%)
- TEQUILA OR GIN SELTZERS** 9.25
- TRULY TEQUILA SODA LIME** (5%)
- GIN&JUICE BY DRE AND SNOOP** APRICOT (5.9%)
- KOMBUCHA** 8.50
- JUNESHINE MANGO DAY DREAM HARD** (6%)
- CIDER** 7.75
- ANGRY ORCHARD** (5%)
- VANDER MILL TOTALLY ROASTED CIDER** (5%)



\*NOT ELIGIBLE FOR BUCKET SPECIAL

**COCKTAILS \$14**



**SUMMER SPRITZERS**

- APEROL SPRITZ** PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- LILLET SPRITZ** PROSECCO, LILLET BLANC, ST. GERMAIN, LEMON JUICE, LEMON 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! PRAIRIE VODKA (ORGANIC), COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH

**OLD TOWN FASHIONED**

JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH

**MULES**

ABSOLUT VODKA (**CLASSIC**, **ABSOLUT GRAPEFRUIT** OR **ABSOLUT MIXED BERRY**), GINGER BEER, LIME WEDGE

**PENICILLIN**

ABERFELDY WHISKEY, LEMON JUICE, HONEY GINGER SYRUP, LARGE ICE CUBE, CANDIED GINGER GARNISH, LEMON TWIST

✦ **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!

**RASPBERRY BUBBLES**

BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH

**SPANISH G&T**

BEEFEATER GIN, FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL

**FRENCH 12**

BRUT CHAMPAGNE, MALFY ROSA PINK GRAPEFRUIT GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP

**STRAWBERRY ROSE SANGRIA**

WITH FRESH FRUIT  
HALF CARAFE \$15 | FULL CARAFE \$22

**WINE**



**WHITES**

- TILIA** 10.50/38  
CHARDONNAY (ARGENTINA)
- STELLA** 10.50/38  
PINOT GRIGIO (ITALY)
- ANCIENT PEAKS** 12/43  
CHARDONNAY (CALIFORNIA)
- VILLA MARIA** 12/43  
SAUVIGNON BLANC (NEW ZEALAND)
- REDS**
- HIGH NOTE** 11/39  
MALBEC (ARGENTINA)
- GRAYSON** 12/43  
PINOT NOIR (CALIFORNIA)
- CHASING LIONS** 12/43  
CABERNET SAUVIGNON (CALIFORNIA)
- TEXTBOOK** 55<sup>BTL</sup>  
CABERNET SAUVIGNON (CALIFORNIA)
- HAHN SLH** 52<sup>BTL</sup>  
PINOT NOIR (CALIFORNIA)
- CATENA** 45<sup>BTL</sup>  
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 80<sup>BTL</sup>  
CABERNET SAUVIGNON (CALIFORNIA)

**ROSÉ & BUBBLES**

- HUBER SPARKLING ROSÉ** 12/45  
BRUT (AUSTRIA)
- ROSÉ ALL DAY** 11/39  
ROSÉ (ITALY)
- DOM STE MICHELLE** 30  
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 12  
BRUT 187ML SPLIT (ITALY)

**SPIRITS**



**IRISH WHISKEY**

	10Z SHOT	2.50Z NEAT/ROCKS
✦ <b>JAMESON</b>	8.50	12
✦ <b>SLANE</b>	9	13
✦ <b>POWERS</b>	7	12
✦ <b>RED BREAST</b>	12	17
✦ <b>GREEN SPOT</b>	12	17
✦ <b>YELLOW SPOT</b>	13	18
✦ <b>MIDLETON VERY RARE</b>	25	37
✦ <b>WEST CORK</b> (BOURBON CASK)	8	12

**TEQUILA & MEZCAL**

<b>OLMECA ALTOS</b> (PLATO, REPOSADO)	6	13
<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>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 & WHISKEY**

<b>BULLEIT</b>	10	13
<b>ELIJAH CRAIG</b>	10	13
<b>BUFFALO TRACE</b>	11	15
<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>KNOB CREEK RYE</b>	10	14
<b>TEMPLETON RYE</b>	11	15
<b>WOODFORD RESERVE</b>	10	14
<b>WOODFORD DOUBLE OAK</b>	11	15
<b>TOKI SUNTORY</b> (JAPAN)	10	14

**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>DEWAR'S WHITE LABEL</b> (BLEND)	10	14

**DAILY DEALS**

**EVERYDAY**

- \$6<sup>75</sup> DRAFT BEER DEAL** BELL'S OBERON
- \$22 DOMESTIC BUCKETS** MIX & MATCH!
- \$4<sup>50</sup> PBR 160Z CANS**
- \$6 ALTOS TEQUILA SHOTS**
- \$29 CIDER & SELTZER BUCKETS** MIX & MATCH!

**VISIT DAILY DEALS TAB FOR MORE DEALS**

**NON-ALCOHOLIC**

- COFFEE** 3.75  
REGULAR OR DECAF
- ICED TEA** 4.25  
UNSWEETENED OR FLAVORED
- LEMONADE** 4.50  
REGULAR OR FLAVORED
- SODA WATER** 3.75  
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 CURRY CHIPS 11

Topped with McDonnell's curry sauce, melted Irish cheddar

### PUB CHICKEN WINGS\* 8 FOR \$16 | 15 FOR \$24

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

### FRESH VEGETABLE CRUDITÉS AND HUMMUS 14

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

### WISCONSIN CHEESE CURDS 12

Wisconsin cheddar, marinara, herb ranch

### GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

### PUB NACHOS\* 18

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, truffle aioli and sriracha ketchup

### FRIED PICKLES 12

Breaded fried pickle chips, chipotle ranch

### HOUSE-MADE GUACAMOLE 12

Tortilla chips, salsa

### QUESADILLAS\* 14

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

## BURGERS

8oz ANGUS BEEF OR BEYOND

**LTOP: LETTUCE, TOMATO, ONION, PICKLE.**

**CHOOSE BREAD: PRETZEL BUN, WHOLE WHEAT BUN, OR SESAME SEED TOPPED BRIOCHE BUN.**

### PUB BURGER\* 16

Cooked to order + lettuce, tomato, onion, pickles

### BLACK & BLEU\* 17

Blackened spices, crumble bleu cheese + LTOP

### \* CHIRISH\* 18

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

### KICKIN' SOUTHWEST\* 18

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

### BIG HICKORY\* 18.75

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 \$1.25

ALE BRAISED ONIONS  
FRESH JALAPEÑOS

### TOPPINGS \$2.50

ANDOUILLE SAUSAGE  
BACON  
FRIED EGG  
AVOCADO

## DESSERTS

### \* APPLE TART & CUSTARD 10

Warm, topped with Irish custard and served with ice cream

## SALADS & SOUP

### \* IRISH CAESAR\* 23

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

### SHAWARMA SALAD BOWL 16

Field greens, heirloom tomatoes, cucumbers, red cabbage, carrots, curried walnuts, lemon tahini dressing, falafel, hummus

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\* 18

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 11

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

### CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

#### NO CHARGE FOR:

• FRENCH FRIES  
• MASHED POTATOES  
• WAFFLE FRIES

#### SUB FOR \$3.75:

• FRUIT  
• MAC & CHEESE  
• WELLS ST. HOUSE SALAD  
• PARMESAN TRUFFLE FRIES  
• CUP OF SOUP

## SANDWICHES

### GRILLED CHICKEN\* 17

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

### BRISKET GRILLED CHEESE\* 17

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

### NASHVILLE FRIED CHICKEN\* 18

Fried chicken breast, red onion, house made pickles, hot sauce, ghost pepper cheese, mixed greens, ranch, brioche. SPICY!

### ICE CREAM 6

2 scoops, choose from vanilla or salted caramel, chocolate or caramel drizzle

## MAC & CHEESE

### CLASSIC MAC 17

Cavatappi noodles, 5-cheese: sharp cheddar, Mercks cheddar, Velveeta, mozzarella, parmesan and butter crumb crust

TOPPINGS \$2 EACH: BELL PEPPERS, BROCCOLI, BACON, GRILLED CHICKEN\*

### MEAT LOVERS MAC & CHEESE\* 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 22

Grilled curried chicken, rice, 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

### 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

### LUNCH SPECIAL MON-FRI 11a-3p

## \$12 ALL WRAPS

French fries, waffle frie or cup of soup

## WRAPS

### SWEET CHILI SRIRACHA\* 15

Crispy chicken strips, cilantro lime cabbage, pickled cucumber, sweet chili Sriracha sauce

### CHICKEN & BACON\* 15

Avocado, tomato, Iceberg, balsamic vinaigrette

### BUFFALO CHICKEN FINGER\* 15

Iceberg lettuce, tomato, herb ranch

### CARNE ASADA STEAK\* 19

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.