



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%)
-  **PAULANER FESTBIER** 9
A MALTY AND HOPPY GOLDEN ALE; ONLY PAULANER BEER SOLD AT OKTOBERFEST - GERMANY (5.8%)
-  **REVOLUTION OKTOBERFEST** 8.75
MARZEN, CHICAGO (5.8%)
-  **ALARMIST LE JUS** 8.75
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
-  **REVOLUTION ANTI-HERO** 8.75
IPA, CHICAGO (6.5%)

\$6.75 DRAFT BEER DEAL:
REVOLUTION OKTOBERFEST





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
-  **SOUTHERN TIER PUMPKIN** (8.6%) 9
- 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, ANGSTURA 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^{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

- 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	2.5OZ NEAT/ROCKS
 JAMESON	8.50	12
 SLANE	9	13
 POWERS	7	12
 RED BREAST	12	17
 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)	6	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
BUFFALO TRACE	11	15
JEFFERSON'S VSB BOURBON	9	13
ANGELS ENVY	13	17
MAKERS MARK	10	13
BASIL HAYDEN	11	15
KNOB CREEK	10	13
KNOB 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
DEWARS WHITE LABEL (BLEND)	10	14

DAILY DEALS

EVERYDAY

- \$6⁷⁵ DRAFT BEER DEAL**
REVOLUTION OKTOBERFEST
- \$22 DOMESTIC BUCKETS** MIX & MATCH!
- \$4⁵⁰ 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** (16.9OZ) 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

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

Chi-toberfest

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!

PAULINA MARKET BEER BRAT 13

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

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 jalapeños, 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

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 fries 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

DESSERTS

* APPLE TART & CUSTARD 10

Warm, topped with Irish custard and served with ice cream

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