

BEER

TAP

-  **GUINNESS** 9.75
IRISH STOUT, IRELAND (20 oz | 4.2%)
- MILLER LITE** 6.50
AMERICAN PILSNER, WISCONSIN (4.2%)
- MODELO** 8.50
PILSNER STYLE LAGER MEXICO (4.4%)
-  **MAGNERS IRISH CIDER** 9.75
SEMI SWEET CIDER, IRELAND (4.5%)
-  **SMITHWICK'S** 9.75
IRISH RED ALE, IRELAND (20 oz | 4.5%)
-  **DOVETAIL HEFEWEIZEN** 8.75
A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
-  **HARP** 9.75
IRISH LAGER, IRELAND (20 oz | 5%)
-  **HALF ACRE DAISY CUTTER** 8.75
PALE ALE, CHICAGO (5.2%)
- BLUE MOON** 8
BELGIAN WHITE, COLORADO (5.4%)
- LAGUNITAS HAZY IPA** 8.75
A JUICY HAZY IPA, CALIFORNIA (5.5%)
- MORRETTI LAGER** 9
A EUROPEAN PALE LAGER ITALY (6%)
-  **REVOLUTION ANTI-HERO** 8.75
IPA, CHICAGO (6.5%)
- ROTATING CRAFT BEER** 8 ASK YOUR SERVER

\$7 DRAFT BEER DEAL ASK YOUR SERVER


DAILY DEALS ON BACK

WINE, WHISKEY & NON-ALCOHOLIC ON BACK

BOTTLES

- DOMESTIC**
- BUDWEISER** 6.75
 - COORS LIGHT** 6.75
 - COORS BANQUET** 6.75
 - MICHELOB ULTRA** 6.75
 - MILLER LITE** 6.75
 - MILLER HIGH LIFE** 6.75
- ALLAGASH** 7.50
CORONA 7.50
ORIGINAL • PREMIER
HEINEKEN 7.50
ORIGINAL • OO
MODELO 7.50

CANS

- PABST BLUE RIBBON (PBR)** (160Z) 4.50
-  **MAPLEWOOD SON OF JUICE IPA** (6.3%, 160Z) 9
- STELLA ARTOIS** (160Z) 8.50
- GUINNESS O** (N/A) 8
- ATHLETIC RUN WILD IPA** (N/A) 6.50

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

- HARD SELTZER** 8.25
- WHITE CLAW** BLACK CHERRY OR MANGO (5%)
- VODKA SELTZER** 9.25
- HIGH NOON*** PINEAPPLE (4.5%)
- SUN CRUISER VODKA ICE TEA** ORIGINAL OR WITH LEMONADE
- KOMBUCHA** 8.50
- JUNESHINE MANGO DAY DREAM HARD** (6%)
- CIDER** 7.75
- ANGRY ORCHARD** (5%)
- VANDER MILL TOTALLY ROASTED CIDER** (5%)
- N/A**
- CHEECH & CHONG'S HIGH & DRY*** WONDERMELON (5MG THC) 9

ASK ABOUT BUCKET SPECIALS

*NOT ELIGIBLE FOR BUCKET SPECIAL

COCKTAILS \$14

-  **DUBLIN SOUR**
TEELING SMALL BATCH IRISH WHISKEY, LEMON JUICE, SIMPLE SYRUP, EGG WHITE, ANGSTURA BITTER DRIZZLE, SERVED UP, LEMON PEEL GARNISH
-  **JAMESON GREEN RIVER**
JAMESON IRISH WHISKEY, GINGER BEER, LIME JUICE, LIME GARNISH. GREEN!
- OLD TOWN FASHIONED**
JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- NITRO ESPRESSO MARTINI - ON TAP!**
HOUSE CRAFTED! THREE OLIVES VANILLA VODKA, COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- MULES**
ABSOLUT VODKA (**CLASSIC**, **ABSOLUT GRAPEFRUIT** OR **ABSOLUT WILD BERRY**), GINGER BEER, LIME WEDGE
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: **CLASSIC**, **PASSION FRUIT**, **RASPBERRY**
- RASPBERRY BUBBLES**
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- MEDITERRANEAN GIN & TONIC**
BEEFEATER GIN, FEVER TREE CITRUSY MEDITERRANEAN TONIC, CUCUMBER, DRIED JUNIPER BERRIES, GRAPEFRUIT WEDGE
- FRENCH 12**
BRUT CHAMPAGNE, MALFY ROSA PINK GRAPEFRUIT GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- HOT COCKTAILS**
-  **IRISH COFFEE**
JAMESON IRISH WHISKEY, SUGAR, COFFEE AND FRESHLY WHIPPED CREAM
-  **SPIKED HOT CHOCOLATE**
THREE OLIVES VANILLA VODKA, IRISH CREAM LIQUEUR, HOT CHOCOLATE, FRESH WHIPPED CREAM
-  **HOT TODDY**
JAMESON IRISH WHISKEY, BROWN SUGAR, HOT WATER, LEMON WEDGE AND CLOVES

WINE

WHITES

- TILIA** 11/40
CHARDONNAY (ARGENTINA)
- STELLA** 11/40
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)
- VICE** 55^{BTL}
CABERNET SAUVIGNON (NAPA, CA)
- DELOACH** 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)
- MIRABEAU FOREVER SUMMER**
11/39
ROSÉ (FRANCE)
- DOM STE MICHELLE** 30
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 12
BRUT 187ML SPLIT (ITALY)

SPIRITS

IRISH WHISKEY

	10Z SHOT	2.5OZ NEAT/ROCKS
 PADDY IRISH WHISKEY	9	13
 EGAN'S VINTAGE GRAIN	9	13
 JAMESON	8	12
 SLANE	9	13
 TEELING SMALL BATCH (RUM CASK FINISH)	6.50	13
 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 (PLATA, REPOSADO)	8	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

BOURBON & WHISKEY

BULLEIT	10	13
SAZERAC RYE	10	14
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
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

- \$7 DRAFT BEER DEAL** ASK YOUR SERVER
- \$23 DOMESTIC BUCKETS** MIX & MATCH!
- \$4⁵⁰ PBR 160Z CANS**
- \$6⁵⁰ TEELING IRISH WHISKEY SHOTS**
- \$29 CIDER & SELTZER BUCKETS**
MIX & MATCH!

VISIT DAILY DEALS TAB FOR MORE DEALS

NON-ALCOHOLIC

- COFFEE** 3.75
REGULAR OR DECAF
 - HOT CHOCOLATE** 5.50
TOPPED WITH WHIPPED CREAM
 - 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

* SPICY CORNED BEEF SLIDERS (3) 15

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

* IRISH SAUSAGE ROLLS 16

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

* IRISH CURRY CHIPS 12

Topped with McDonnell's curry sauce, melted Irish cheddar

* IRISH SPICE BAG 15

Fried chicken pieces, onions, red peppers, French fries, tossed and spiced!

PUB CHICKEN WINGS* 8 FOR \$16⁵⁰ | 15 FOR \$25

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 15

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, queso fresco, 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* 15

Chicken or steak: veggies, lettuce, tomato, jalapeños, 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* 16.50

Cooked to order + lettuce, tomato, onion, pickles

BLACK & BLEU* 17.25

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 \$1.50

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

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, pinto 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

BLACK BEAN BEEF BRISKET CHILI CUP 5 | BOWL 7

GARNISHED WITH SOUR CREAM AND IRISH CHEDDAR

FRENCH ONION SOUP 9 (BOWL)

TOPPED WITH MELTED CHEESE

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

CORNED BEEF* 18

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

GRILLED CHICKEN* 18

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 18

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* 26

Sautéed, sustainably fished, sautéed broccoli, watermelon, tomato, red onion, mashed potatoes

FIRE GRILLED CHICKEN CURRY BOWL 23

Grilled curried chicken, rice, sauteed curried vegetables, avocado, naan bread

IRISH FARE

CORNED BEEF AND CABBAGE 25

Red potatoes, mashed carrots and parsnips, horseradish cream sauce

FISH AND CHIPS* 24

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

SHEPHERD'S PIE* 22

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH* 19

Irish sausages, mashed potatoes, Irish baked beans

ALL DAY IRISH BREAKFAST* 23

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* 16

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

CHICKEN CAESAR* 16

Grilled chicken, Caesar dressing, lettuce, croutons. parmesan cheese

CHICKEN & BACON* 16

Avocado, tomato, Iceberg, balsamic vinaigrette

BUFFALO CHICKEN FINGER* 16

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.