

**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**

- |                              |                      |
|------------------------------|----------------------|
| <b>DOMESTIC</b>              | <b>ALLAGASH</b> 7.50 |
| <b>BUDWEISER</b> 6.75        | <b>CORONA</b> 7.50   |
| <b>COORS LIGHT</b> 6.75      | ORIGINAL • PREMIER   |
| <b>COORS BANQUET</b> 6.75    | <b>HEINEKEN</b> 7.50 |
| <b>MICHELOB ULTRA</b> 6.75   | ORIGINAL • OO        |
| <b>MILLER LITE</b> 6.75      | <b>MODELO</b> 7.50   |
| <b>MILLER HIGH LIFE</b> 6.75 |                      |

**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

\*NOT ELIGIBLE FOR BUCKET SPECIAL



**COCKTAILS \$14**



- APEROL SPRITZ**  
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- OLD TOWN FASHIONED**  
JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH

- \* DUBLIN SOUR**  
TEELING SMALL BATCH IRISH WHISKEY, LEMON JUICE, SIMPLE SYRUP, EGG WHITE, ANGSTURA BITTER DRIZZLE, SERVED UP, LEMON PEEL GARNISH

- NITRO ESPRESSO MARTINI - ON TAP!**  
HOUSE CRAFTED! THREE OLIVES VANILLA VODKA, COLD BREW COFFEE, KAHLUA, COFFEE BEAN 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

- SPICY SMOKY PALOMA**  
ALTOS REPOSADO TEQUILA, 400 CONEJOS MEZCAL, FEVER TREE SPARKLING GRAPEFRUIT, SODA WATER, AGAVE SYRUP, CRUSHED JALAPENOS, TAHINI RIM, GRAPEFRUIT WEDGE.

- STRAWBERRY ROSÉ SANGRIA**  
WITH FRESH FRUIT; \$15 HALF CARAFE | \$23 FULL CARAFE

- HUGO SPRITZ**  
PROSECCO, ELDERFLOWER LIQUOR, SODA WATER, FRESH MINT, LIME GARNISH

**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<sup>BTL</sup>  
CABERNET SAUVIGNON (NAPA, CA)
- DELOACH** 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)
- 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	2.50Z NEAT/ROCKS
<b>* PADDY IRISH WHISKEY</b>	9	13
<b>* EGAN'S VINTAGE GRAIN</b>	9	13
<b>* JAMESON</b>	8	12
<b>* SLANE</b>	9	13
<b>* TEELING SMALL BATCH (RUM CASK FINISH)</b>	6.50	13
<b>* RED BREAST</b>	12	17
<b>* GREEN SPOT</b>	12	17
<b>* YELLOW SPOT</b>	13	18
<b>* MIDDLETON VERY RARE</b>	25	37
<b>* WEST CORK (BOURBON CASK)</b>	8	12

**TEQUILA & MEZCAL**

<b>OLMECA ALTOS (PLATA, REPOSADO)</b>	8	13
<b>PATRON (SILVER, ANEJO, REPOSADO)</b>	9	13
<b>CASAMIGOS (BLANCO, REPOSADO)</b>	10	15
<b>DON JULIO (ANEJO, BLANCO SILVER, REPOSADO)</b>	10	15
<b>400 CONEJOS MEZCAL</b>	9	13
<b>JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO</b>	12	17

**BOURBON & WHISKEY**

<b>BULLEIT</b>	10	13
<b>SAZERAC RYE</b>	10	14
<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>WOODFORD RESERVE</b>	10	14
<b>WOODFORD DOUBLE OAK</b>	11	15
<b>TOKI SUNTORY (JAPAN)</b>	10	14

**SCOTCH**

<b>ABERFELDY (SINGLE MALT)</b>	10	14
<b>MACALLAN 12 (SINGLE MALT)</b>	13	19
<b>GLENLIVET 12 (SINGLE MALT)</b>	12	17
<b>JOHNNY WALKER BLACK LABEL (BLEND)</b>	10	14
<b>DEWAR'S WHITE LABEL (BLEND)</b>	10	14

**DAILY DEALS**

**EVERYDAY**

- \$7 DRAFT BEER DEAL** ASK YOUR SERVER
- \$23 DOMESTIC BUCKETS** MIX & MATCH!
- \$4<sup>50</sup> PBR 160Z CANS**
- \$6<sup>50</sup> 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

### \* 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 \$16<sup>50</sup> | 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

### 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.