



MASK UP When you are interacting with our team or when moving around restaurant
#savelives ILLINOIS STATE POLICY

BEER

TAP

- ★ **GOOSE ISLAND 312** URBAN WHEAT ALE, CHICAGO (4.2%) 6
 - ★ **GUINNESS** IRISH STOUT, IRELAND (20 OZ, 4.2%) 6.75
 - BUD LIGHT** AMERICAN PILSNER, ST. LOUIS (4.2%) 3.50
 - LEINENKUGEL SUMMER SHANDY** REFRESHING SUMMER BLEND, WISCONSIN (4.2%) 5.50
 - ★ **MAGNERS** IRISH APPLE CIDER, IRELAND (20 OZ, 4.5%) 6.75
 - ★ **SMITHWICK'S** IRISH RED ALE, IRELAND (20 OZ, 4.5%) 6.75
 - CIDERBOYS** APPLE PEACH HARD CIDER, WISCONSIN (5%) 6.50
 - ★ **HARP** IRISH LAGER, IRELAND (20 OZ, 5%) 6.75
 - STELLA ARTOIS** EURO PALE LAGER, BELGIUM (5%) 6.50
 - ALLAGASH WHITE** BELGIAN-STYLE WHEAT, MAINE (5.2%) 6.50
 - ★ **GOOSE ISLAND SPF** CRISP FRUIT ALE, CHICAGO (5.5%) 6.50
 - BLUE MOON** BELGIAN WHITE, COLORADO (5.4%) 6
 - BELL'S OBERON** AMERICAN PALE WHEAT ALE, MICHIGAN (5.8%) 6.50
 - ★ **MOODY TONGUE STEEPED EMPEROR LEMON SAISON** BELGIAN SAISON, CHICAGO (6.3%) 6.50
 - BREWDOG ELVIS JUICE** GRAPEFRUIT IPA, OHIO (6.5%) 6.75
 - ★ **REVOLUTION ANTI-HERO** IPA, CHICAGO (6.5%) 6.75
 - ★ **LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE** AMERICAN PALE WHEAT ALE, CHICAGO (7.5%) 6.75
 - TRIPEL KARAMELIST** BELGIAN TRIPEL, BELGIUM (8.5%, 10 OZ POUR) 7.75
- ROTATING TAPS (2) ASK YOUR SERVER!**



BOTTLES

- BUDWEISER** 4.25
- COORS LIGHT** 4.25
- MICHELOB ULTRA** 4.25
- MILLER LITE** 4.25
- MILLER HIGH LIFE** 4.25
- ANGRY ORCHARD** 5
- CORONA** 5
- HEINEKEN** 5
- MODELO** 5
- O'DOULS (N/A)** 4.25



CANS

- BUD LIGHT SELTZER** 4.75
BLACK CHERRY OR MANGO
- WHITECLAW HARD SELTZER** (12OZ) 5.50
TANGERINE OR RASPBERRY
- 3 FLOYDS GUMBALLHEAD** (12OZ) 5.50
- MAPLEWOOD SON OF JUICE IPA** (16OZ, 6.3%) 6.50
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ) 5.50



Drinks

WINE

WHITES

- STELLA** 8/31
PINOT GRIGIO (ITALY)
- TILIA** 8/31
CHARDONNAY (ARGENTINA)
- THE BETTER HALF** 10/39
SAUVIGNON BLANC (NEW ZEALAND)
- CLEAN SLATE** 8/31
RIESLING (WASHINGTON)

REDS

- HIGH NOTE** 8.5/32
MALBEC (ARGENTINA)
- BOGLE** 9/35
PINOT NOIR (CALIFORNIA)
- TABALI** 9/35
CABERNET SAUVIGNON (CHILE)

ROSÉ & BUBBLES

- ROSÉ ALL DAY** 8/31
ROSÉ (ITALY)
- DOM STE MICHELLE** 25
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 9
BRUT 187ML SPLIT (ITALY)
- BIAGIO MOSCATO DASTI** 8.5
BRUT 187ML SPLIT (ITALY)

DAILY DEALS

- EVERYDAY DOMESTIC BUCKETS 16**
- BUD LIGHT SELTZER BUCKETS 19**
BLACK CHERRY OR MANGO
- BUD LIGHT DRAFTS 3.50**
- POWERS IRISH WHISKEY SHOTS 4**

VISIT DAILY DEALS TAB FOR MORE DEALS

COCKTAILS \$9

- IRISH LIQUID GOLD**
JAMESON IRISH WHISKEY, FRESH SQUEEZED LIME JUICE, GINGER ALE, LIME GARNISH
- CELT OLD FASHIONED**
SMOOTH AMBLER BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- STRAWBASIL VODKA LEMONADE**
HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE.
- BOURBON SWEET TEA**
BOURBON, SOUTHERN STYLE SWEET TEA, FRESH LEMON JUICE, LEMON WEDGE.
- SPANISH G&T**
BEEFEATER GIN (CLASSIC OR STRAWBERRY PINK), FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- MOSCOW MULE**
ABSOLUT VODKA (CLASSIC, ABSOLUT JUICE STRAWBERRY OR ABSOLUT JUICE APPLE), GINGER BEER, LIME WEDGE
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, JALAPENO AGAVE, SANGARITA, PASSION FRUIT, BLACKBERRY
- PINEAPPLE BUBBLES**
BRUT CHAMPAGE, COCONUT, MALIBU RUM, PINEAPPLE JUICE, SERVED UP WITH PINEAPPLE GARNISH
- MOJITO**
CRUZAN WHITE RUM, FRESH MINT, FRESH LIME, SUGAR, SODA. TRY FLAVORED: MALIBU PINEAPPLE, STRAWBERRY OR LIME
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SANGRIA**
RED WINE SANGRIA, FRESH FRUIT
HALF CARAFE \$12 | FULL CARAFE \$19

NON-ALCOHOLIC

- COFFEE** 2.50
REGULAR OR DECAF
- ICED TEA** 3.50
UNSWEETENED OR FLAVORED

- LEMONADE** 3.50
REGULAR OR FLAVORED
- SPARKLING SODA** 3
REGULAR OR FLAVORED
- IBC ROOT BEER** 4

- TOPO-CHICO** (12OZ) 3.50
MINERAL WATER
- AQUA PANA** (16.9OZ) 3.50
STILL WATER
- BOTTLED WATER** 1

- SUGAR FREE FLAVORS:**
BLACK CHERRY, MANGO,
ORANGE, PEACH
RASPBERRY,
STRAWBERRY

SNACKS & SHARING

WISCONSIN CHEESE CURDS 9

Wisconsin cheddar, marinara, herb ranch

GIANT SOFT GERMAN PRETZEL 12

Beer cheese, German mustard

ALE HOUSE NACHOS 13

Chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, pickled jalapeños sour cream and queso fresco. Ideal for sharing.
GUACAMOLE +2

SMOKED BONE-IN OR BONELESS WINGS

8 for \$12 | 16 for \$18

SAUCES: House dry rub, Buffalo, garlic parmesan, Sriracha BBQ, Korean sweet chili, Guinness BBQ or mango habenero

DRESSINGS: Blue cheese or ranch

Served with carrots and celery

CHARRED BRUSSEL SPROUTS 11

Queso fresco, herbs, almonds, olive oil, sweet chili

BAKED FLATBREADS 10

-Chicken, Guinness BBQ sauce*

-Mozzarella, sausage, basil and tomato*

-Truffle, wild mushroom, goat cheese, herbed oil

PUB FRIES 9

-Poutine: Wisconsin cheese curds, gravy

- Curry sauce, melted shaved Irish cheddar

-Parmesan, Himalayan sea salt, rosemary, side of truffle aioli

HUMMUS 11

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

QUESADILLAS 12

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

HOUSE-MADE GUACAMOLE 9

Tortilla chips, salsa

SQUARE 14" PIZZA 12

PIZZA TOPPINGS \$1 EACH:

Sausage, pepperoni, andouille sausage, bacon, chicken, green peppers, red peppers, onion, mushrooms, pineapple, tomatoes, jalapenos, Canadian bacon, goat cheese, cherry tomatoes, spinach

SALADS

CURRY CHICKEN CHICKPEA 12

Mixed greens, shredded carrots, shredded cabbage, heirloom tomatoes, cucumbers raisins, cilantro, toasted almonds, curry yogurt dressing

IRISH CAESAR 16

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

CHICKEN SHAWARMA SALAD BOWL 13

Chicken, field greens, heirloom tomatoes, cucumbers, cabbage, roasted pine nuts, lemon tahini dressing. Topped with falafel and hummus

BACON TOMATO AVOCADO WEDGE 12

Marinated heirloom tomatoes, bacon, avocado, red onion, blue cheese crumbles

PEAR GOAT CHEESE 14

Grilled chicken, mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

CARNE ASADA STEAK SALAD 14

Mixed greens, avocado, tomato, corn, black beans, cilantro, onion, queso fresco, tortilla strips, flour tortilla, chipotle ranch or cilantro lime vinaigrette

SQUARE CHOPPED 14

Grilled chicken or smoked brisket, tomato, red onion, bacon, gorgonzola cheese, avocado, egg, white beans, shaved radishes

GRILLED HARVEST VEGETABLE 13

Mixed greens, asparagus, zucchini, yellow squash, roasted tomato, portabella, red peppers, bleu cheese crumbles

HOUSE FIELD GREENS 7

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, WHITE BALSAMIC VINAIGRETTE

MAC & CHEESE

CLASSIC 14

Cavatappi pasta, house-made three cheese sauce, parmesan, toasted breadcrumbs

MAC PIGGY 18

Salami, bacon, Irish bacon, Andouille sausage

SMOKE HOUSE RULES 18

Smoked brisket, smoked provolone, green onion

BUFFALO BIRD 18

Buffalo chicken, bleu cheese, carrot and celery sticks

TOPPINGS \$2EA.

BELL PEPPERS, BROCCOLI, BRUSSELS SPROUTS, BACON, GRILLED CHICKEN*

MAINS

NEW YORK STRIP 20

(8 oz) Guinness mushroom sauce, garlic mashed potatoes, seasonal vegetables

BLACKENED GRILLED ATLANTIC SALMON 18

Grilled, sustainably fished, sautéed watermelon, tomato, red onion, pan fried Brussels sprouts

SEAFOOD CURRY 18

Curry braised shrimp, salmon and cod, sauteed vegetables, pineapple, rice pilaf

HOUSE SMOKED RIBS 18 (Half Slab)

Tangy house rub, mac & cheese, slaw, homemade cornbread, fries, Guinness BBQ sauce

IRISH FARE

FISH AND CHIPS 18

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

SHEPHERD'S PIE 18

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH 16

Irish sausages, mashed potatoes, Irish baked beans

ALL DAY IRISH BREAKFAST 17

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

BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLES. BREAD: BRIOCHE OR PRETZEL

CELT BURGER 12.50

With all the trimmings + onion jam

BLACK & BLEU 14

Blackened spices, crumble bleu cheese + trimmings

CHIRISH 15

Irish cheddar, Irish bacon rasher, American bacon, onion jam, garlic mayo + trimmings

SPICY SOUTHWEST 15

Ghost pepper cheese, poblano red onion jam, fresh jalapenos, guacamole, chicharron, chipotle aioli + trimmings

HICKORY 16

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

WESTERN SUNRISE 15

Fried egg, thick cut bacon, provolone

CHEESE \$1.50

BLEU CHEESE CRUMBLES
CHEDDAR
IRISH CHEDDAR
SWISS
GHOST PEPPER
SMOKED GOUDA

TOPPINGS \$2

BACON
FRIED EGG
AVOCADO
MUSHROOMS
ALE BRAISED ONIONS
FRESH JALAPEÑOS

CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

NO CHARGE FOR: FRENCH FRIES, MASHED POTATOES, KETTLE CHIPS OR WAFFLE FRIES

SUB FOR \$2.50: ONION RINGS, HOUSE SALAD, FRESH FRUIT, MAC & CHEESE, PARMESAN TRUFFLE FRIES OR GRILLED ASPARAGUS

SANDWICHES

TURKEY CLUB 13

Bacon, lettuce, tomato, smashed avocado, cranberry aioli, country wheat toast

GRILLED CHICKEN 14

Grilled chicken, bacon, smashed avocado, tomatoes, lettuce, garlic mayo, Swiss cheese

BRISKET GRILLED CHEESE 14

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

CORNED BEEF 15

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

NASHVILLE FRIED CHICKEN 16

2 fried chicken breasts, red onion, house made pickles, hot sauce, ghost pepper cheese, arugula, ranch, brioche. SPICY!

WRAPS

SWEET CHILI SRIRACHA 12

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

GRILLED VEGGIE WRAP 12

Freshly grilled seasonal vegetables, roasted red pepper hummus, crisp lettuce

CHICKEN & BACON 12

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 12

Lettuce, tomato, herb ranch

CHICKEN CURRY 12

Mixed greens, chicken, tomatoes, cucumbers curry yogurt, raisins, chutney

GREEK GRILLED CHICKEN 12

Cucumber, roasted red pepper, spinach, tzatziki sauce, feta cheese

TURKEY PEAR BRIE 12

Oven roasted, creamy brie, pear, dried cranberries, baby arugula

CARNE ASADA STEAK 13

Mixed greens, avocado, tomato, corn, pinto beans, cilantro, onion, tortilla strips, flour tortilla, queso fresco, chipotle ranch

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