



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

39 ORLAND SQUARE DR., ORLAND PARK | SQUARECELT.COM |

**ORDER  
TAKE OUT  
& DELIVERY**  
Family Meals & Alcohol Drinks Available

## 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
- ♣ **MAGNERS** IRISH APPLE CIDER, IRELAND (20 OZ, 4.5%) 6.75
- ♣ **SMITHWICK'S** IRISH RED ALE, IRELAND (20 OZ, 4.5%) 6.75
- ♣ **HARP** IRISH LAGER, IRELAND (20 OZ, 5%) 6.75
- ALLAGASH WHITE** BELGIAN-STYLE WHEAT, MAINE (5.2%) 6.50
- ★ **HALF ACRE DAISY CUTTER** PALE ALE, CHICAGO (5.2%) 6.50
- BLUE MOON** BELGIAN WHITE, COLORADO (5.4%) 6
- 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
- ROTATING TAPS** (2) ASK YOUR SERVER! 5.50

**\$4.50 DRAFT BEER DEAL** 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  
ASK SERVER ABOUT FLAVORS
- 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 D'ASTI** 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**
- CRAFT BEER DEAL**
- ASK YOUR SERVER 4.50

**VISIT  
DAILY DEALS  
TAB FOR  
MORE DEALS**

### COCKTAILS \$9

#### CELT OLD FASHIONED

SMOOTH AMBLER BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH

#### BAILEY'S PB HOT CHOCOLATE

BAILEY'S IRISH CREAM, OLD ELK PB&W WHISKEY, HOT COCOA TOP WITH WHIPPED CREAM

#### JAMESON IRISH COFFEE

JAMESON WHISKEY, COFFEE, SUGAR, FRESHLY WHIPPED CREAM

#### RASPBERRY BUBBLES

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

#### CHI-RISH BLOODY MARY

THREE OLIVES VODKA, LOCAL VINTAGE VINE BLOODY MARY MIX, DASH GUINNESS, TRIMMINGS.  
\* \$1 MILLER HIGH LIFE PONY

#### IRISH LIQUID GOLD

JAMESON IRISH WHISKEY, FRESH SQUEEZED LIME JUICE, GINGER ALE, LIME GARNISH

#### 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, RASPBERRY

#### 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
- HOT COCOA** 3.50
- 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

### GIANT SOFT GERMAN PRETZEL 12

Beer cheese, grain mustard, German mustard

### WISCONSIN CHEESE CURDS 9

Wisconsin cheddar, marinara, herb ranch

### 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  
-Blazin': Waffle fries, mac & cheese, hot sauce, green onion

### 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

## 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

## DESSERTS

### APPLE PIE EGGROLLS 7.50

Caramelized apple egg rolls, cinnamon sugar, salted caramel ice cream

## SALADS & SOUPS

### 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

### 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, roasted corn, poblano pepper

### HOUSE FIELD GREENS 7

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, CILANTRO LIME VINAIGRETTE

### SOUPS CUP 4 | BOWL 6

### ROASTED TOMATO BISQUE

### FRENCH ONION SOUP

### WHITE BEAN AND CORN CHICKEN CHILI

With queso fresco

### 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, ELOTE CORN, 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!

### CHOCOLATE PEANUT BUTTER CAKE 7.50

With bourbon caramel drizzle

### SALTED CARAMEL ICE CREAM 6

2 scoops with caramel sauce

## MAC & CHEESE

### CLASSIC MAC 14

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

TOPPINGS \$2 EACH: TRUFFLED MUSHROOMS, BELL PEPPERS, BROCCOLI, BRUSSELS SPROUTS, BACON, GRILLED CHICKEN\*

### MAC PIGGY 17

Smoked andouille, pulled pork, brisket, butter crumb crust, crispy onions

### BUFFALO BIRD 17

Crispy fried chicken, buffalo sauce, blue cheese crumbles, butter crumb crust, ranch drizzle, celery and carrots

### HEY MAC-ARENA 17

All natural chorizo, tortilla strips, sour cream, butter crumb crust, pickled jalapeños

### MAMBO ITALIANO 17

Smoked pork belly, wild mushroom, toasted garlic, butter crumb crust

### ELOTE 15

Roasted corn & poblano duo, cotija cheese, lime, butter crumb crust, tajin sprinkle

## 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, sautéed 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

## WRAPS

### SWEET CHILI SRIRACHA 12

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

### CHICKEN & BACON 12

Avocado, tomato, romaine, balsamic vinaigrette

### BUFFALO CHICKEN FINGER 12

Lettuce, tomato, herb ranch

### 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.