



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
- 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
- BUD LIGHT** 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.