

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%) 7
- LEINENKUGEL SUMMER SHANDY** REFRESHING SUMMER BLEND, WISCONSIN (4.2%) 6
- BUD LIGHT** AMERICAN PILSNER, ST. LOUIS (4.2%) 3.50
- ☘ **MAGNERS** IRISH APPLE CIDER, IRELAND (20 OZ, 4.5%) 7
- ☘ **SMITHWICK'S** IRISH RED ALE, IRELAND (20 OZ, 4.5%) 7
- ☘ **HARP** IRISH LAGER, IRELAND (20 OZ, 5%) 7
- STELLA ARTOIS** EURO PALE LAGER, BELGIUM (5%) 6.50
- 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
- BELL'S OBERON** AMERICAN WHEAT ALE, MICHIGAN (5.8%) 6.75
- 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

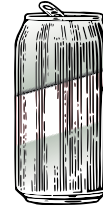
BOTTLES

- 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



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

JEFFERSON'S VSB BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH

RASPBERRY BUBBLES

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

DAISY LOU

EMPRESS 1908 GIN, LIME JUICE, ORANGE BITTERS, SODA, ORANGE WHEEL

FRENCH 12

BRUT CHAMPAGNE, MALFY ROSA PINK GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP

AEGEAN MULE

CRUZAN WHITE RUM, ROOTS RAKOMELO LIQUEUR, PINEAPPLE JUICE, GINGER BEER, LIME JUICE, PINEAPPLE GARNISH

IRISH LIQUID GOLD

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

SPANISH G&T

BEEFEATER GIN, 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, PASSION FRUIT, SPICY WATERMELON, 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

HUMMUS 11

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

HOUSE-MADE GUACAMOLE 9

Tortilla chips, salsa

FRIED PICKLE CHIPS 9

House-brined, crispy coated sliced pickles, deep-fried, served with a side of buttermilk ranch dip

CHARRED BRUSSEL SPROUTS 11

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

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

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

QUESADILLAS* 12

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

PROTEIN

CRISPY FRIED RIBS 6 for \$12 | 12 for \$18

Single bone spare ribs, smoked, fried, and dipped in an ale BBQ sauce

NASHVILLE CHICKEN LEGS CONFIT 5 for \$10 | 10 for \$17

Low poached chicken drum, dredged and deep-fried, tossed in Nashville spices, side of Alabama white BBQ sauce for dipping, house-brined pickle slices

SMOKED BONE-IN OR BONELESS WINGS

8 for \$12 | 16 for \$18

CHOOSE YOUR SAUCE: House Dry Rub, Sriracha BBQ, Buffalo, Garlic Parmesan, Korean Sweet Chili, Guinness BBQ or Mango Habenero

DRESSINGS: Blue cheese or ranch
Served with carrots and celery

CHEESY

WISCONSIN CHEESE CURDS 9

Wisconsin cheddar, marinara, herb ranch

🍷 MAC & CHEESE BITES 10

Deep-fried mac n' creamy pepper Jack cheese bites, secret dipping sauce

🍷 ROTEL SO...MAC SAUSAGE QUESO DIP 10

Tomatoes, green chili, cheese sauce, noodles, and chorizo with chips

🍷 MAC WONTONS 9

4 Large house-made wontons. CHOOSE FROM: Crab & Mac with Sweet Chili for dipping or Pulled Pork & Mac with BBQ for dipping

BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE CHIPS.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR WHOLE WHEAT BUN

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

KICKIN' SOUTHWEST 15

Ghost pepper cheese, poblano red onion jam, fresh jalapeños, 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
AMERICAN

TOPPINGS \$1

MUSHROOMS
ALE BRAISED ONIONS
FRESH JALAPEÑOS

TOPPINGS \$2

BACON
FRIED EGG
AVOCADO

SALADS & SOUP

🍀 IRISH CAESAR 17

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

PEAR GOAT CHEESE 17

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

CARNE ASADA STEAK SALAD 16

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

SQUARE CHOPPED 15

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

CHICKEN SHAWARMA SALAD BOWL 15

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

HOUSE FIELD GREENS 7.50

Field greens, cabbage, dried cranberries, walnuts, cherry tomatoes with choice of dressing
ADD CHICKEN +\$3 | ADD SALMON +\$6

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

SOUP

ROASTED TOMATO BISQUE - CUP 4 | BOWL 6

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 SEASONAL VEGETABLES

SANDWICHES

TURKEY CLUB 13

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

GRILLED CHICKEN 15

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

SMOKED SALMON CLUB 16

Smoked salmon, smashed avocado, cucumber, tomato, arugula, chile lime sauce, country wheat toast

PULLED PORK (AND MORE PORK) SANDWICH 12

Smoked andouille sausage, BBQ pulled pork, bacon, cheddar mac n' cheese, tangy BBQ sauce, pretzel bun

🍷 SO...MAC BRISKET GRILLED MAC N'CHEESE 12

Smoked brisket, house BBQ, cheddar mac n' cheese, tomato aioli, Texas toast

🍀 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

CHICKEN & BACON 12

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 12

Lettuce, tomato, herb ranch

SOUTHWESTERN CHICKEN 11

Pulled chicken, black beans, spinach, roasted red peppers, sweet corn, poblano peppers, low-fat bleu cheese, and BBQ vinaigrette

CARNE ASADA STEAK 13

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



MAC & CHEESE

CLASSIC MAC 12

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

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

MAC PIGGY 16

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

BUFFALO BIRD 16

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

HEY MAC-ARENA 16

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

MAMBO ITALIANO 15

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

ELOTE 14

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

MAINS

BLACKENED GRILLED ATLANTIC SALMON 18

Grilled, sustainably fished, sautéed watermelon, tomato, red onion, seasonal vegetables

FIRE GRILLED CHICKEN CURRY BOWL 18

Grilled curried chicken, cilantro lime riced cauliflower, sauteed curried vegetables, avocado, naan bread

HOUSE SMOKED RIBS 18 (HALF SLAB)

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

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

IRISH FARE



FISH AND CHIPS 19

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 17

Irish sausages, mashed potatoes, Irish baked beans

ALL DAY IRISH BREAKFAST 18

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

DESSERTS

APPLE PIE EGGROLLS 7.50

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

CHOCOLATE PEANUT BUTTER CAKE 7.50

With bourbon caramel drizzle

ICE CREAM 6

2 scoops, choose from vanilla or salted caramel, topped with chocolate or caramel drizzle

CHURROS (2) 6

Chocolate or raspberry dipping sauces.

ADD ICE CREAM (VANILLA OR SALTED CARAMEL) +2

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