

SQUARE CELT

ALE HOUSE & GRILL

MENU



SNACKS & SHARING

WISCONSIN CHEESE CURDS 8

Wisconsin cheddar, marinara, herb ranch

CANDIED BEER BACON 9

Guinness brown sugar glaze, house kettle chips

GIANT SOFT GERMAN PRETZEL 11

Guinness beer cheese, spicy mustard

ALE HOUSE NACHOS 13

Smoked chicken or smoked brisket; jalapenos, beans, cheese sauce, melted mozzarella and provolone cheese, salsa, queso fresco, sour cream.

Ideal for sharing. Guacamole +1.25

✪ IRISH CHEESE AND CHARCUTERIE 15

Pickled raisins, Irish brown bread,

Ballymaloe relish +

Wexford White Irish Cheddar | Cahill's Irish

Porter | Blue Cashel Irish farmhouse

Whiskey Pork Salami | Irish Pork Black Pudding

Bresaola Dry Cured Beef Tenderloin

SQUARE CHICKEN WINGS 12

Bone-in or boneless: Sriracha BBQ,

Korean sweet chili, buffalo or Guinness BBQ;

bleu cheese or ranch dressing

CRISPY FISH TACOS 11

Corona battered tilapia, cilantro slaw, smoked

jalapeno aioli, corn tortilla

DRUNKEN MUSSELS BOWL 13

Belgian White Ale, garlic, shallots, tomato, garlic toast

POPCORN SHRIMP 13

Buffalo popcorn shrimp, scallions, spiced popcorn, chili lime ranch dipping sauce

BAKED FLATBREADS 8

–Smoked chicken, Guinness BBQ sauce

–Mozzarella, basil and tomato

–French Bacon: Crème fraiche topped with bacon, balsamic onions and smoked gouda

–Truffle, wild mushroom, goat cheese, herbed oil

–Buffalo Chicken, buffalo bleu sauce, roasted celery

SPINACH & ARTICHOKE DIP 11

Tortilla chips and pita

PUB FRIES OR TATER TOTS 8

–Poutine: Wisconsin cheese curds, gravy

–✪ Curry sauce, melted shaved Irish cheddar

–Parmesan, Himalayan sea salt, truffle aioli

HUMMUS 11

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

QUESADILLAS 11

Chicken or steak: veggies, salsa, sour cream

Guacamole +1.25

HOUSE-MADE GUACAMOLE 8

Tortilla chips, salsa

SOUPS & SALADS

ROASTED TOMATO BISQUE CUP 4 | BOWL 6

BACON TOMATO WEDGE 11

Marinated heirloom tomatoes, candied beer bacon, red onion, blue cheese crumbles

KALE SALAD 12

Avocado, fresh strawberries, gala apples, sliced almonds, dried cranberries, feta cheese, lemon vinaigrette. Add grilled chicken +3.50

GOAT CHEESE, PEAR AND CHICKEN 14

Mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

dressings BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, LEMON VINAIGRETTE

SQUARE CHOPPED 13

Grilled chicken or smoked brisket, tomato, onion, bacon, gorgonzola, avocado, egg, hard salami, sunflower seeds

IRISH CAESAR 16

Grilled Blackened salmon, romaine lettuce, shaved Irish cheddar, grilled tomatoes, Caesar dressing

FIELD GREENS HOUSE 7

IRISH FARE

FISH AND CHIPS 16

Hand dipped Smithwick's Ale battered cod,
French fries, coleslaw, grilled lemon,
Old Bay tartar sauce

SHEPHERD'S PIE 16

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH 13

Irish sausages, mashed potatoes, Irish baked beans

SEAFOOD CURRY 15

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

GUINNESS STRIP STEAK 19

(8 oz) Strip, Guinness mushroom sauce,
fingerling potatoes, seasonal vegetables

BLACKENED GRILLED ATLANTIC SALMON 16

Grilled, sustainably fished, sautéed watermelon,
tomato, red onion, colcannon potatoes

ALL DAY IRISH BREAKFAST 16

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

FROM THE SMOKER

WOOD SMOKED BRISKET 18

Mac & cheese, slaw, homemade cornbread, Guinness BBQ sauce, and peach cobbler

SMOKED HALF ROSEMARY CHICKEN 16

Mac & cheese, grilled vegetables with balsamic reductions and peach cobbler

BAKED MAC & CHEESE

CLASSIC 13

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

MAC PIGGY 16

Salami, bacon, Irish bacon, Andouille sausage

SMOKE HOUSE RULES 16

Smoked brisket, smoked provolone, green onion

BUFFALO BIRD 15

Buffalo chicken, bleu cheese, carrot and celery sticks

TOPPINGS

Choose from the following toppings
(\$1.50 EACH UNLESS OTHERWISE STATED):

grilled chicken	mushrooms
Irish bacon	sautéed onions
bacon	andouille
bell peppers	sausage (\$2)
broccoli	spicy shrimp (\$3)

WRAPS

SERVED WITH HOUSE SALAD OR HOUSE-MADE KETTLE CHIPS

SWEET CHILI SRIRACHA 12

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

GRILLED CHICKEN 12

Bacon, avocado, tomato,
romaine, balsamic vinaigrette

BUFFALO CHICKEN

FINGER 12

Lettuce, tomato, herb ranch

DIXIE 12

BBQ chicken, cole slaw,
cheddar cheese, tomato

GREEK GRILLED

CHICKEN 12

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

TURKEY APPLE BRIE 12

Oven roasted, creamy brie,
gala apple, tomatoes,
baby arugula

BURGERS & SANDWICHES

BURGERS & SIDE

CELT BURGER 11

8oz Angus char grilled, lettuce, tomato, onion, pickle; choice of golden brioche, pretzel, gluten free bun or lettuce wrapped

BLACK & BLEU 12

Blackened spices, marble bleu cheese

🍀 BALLYMALOE CHIRISH 14

Irish cheddar, Irish bacon rasher, American bacon, Ballymaloe relish

SLOW HEAT CHIPOTLE 14

Ghost pepper cheese, poblano red onion jam, pickled jalapenos, guacamole, chicharron, chipotle aioli

HICKORY 15

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

SWEET SUNRISE 15

Fried egg, candied bacon, smoked provolone

TURKEY BURGER 12

Wisconsin ground turkey, house seasoned, arugula, golden brioche, tomato, onion, pickle

GARDEN BURGER-VEGAN 12

The Beyond Burger® plant based patty, ale braised onions, tomato, lettuce

CHEESE \$1

marble bleu
cheddar
Irish cheddar
Swiss
ghost pepper
smoked gouda
smoked provolone

TOPPINGS \$2

bacon
fried egg
avocado
mushrooms
onion straws
ale braised onions

SANDWICHES & SIDE

TURKEY CLUB 12

Bacon, lettuce, tomato, avocado, country wheat toast

CHICKEN SANDWICH 12

Grilled chicken or hand breaded & fried, Sriracha mayo, pickles, bread n' butter slaw

🍀 CORNED BEEF 13

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

SMOKED BRISKET 13

Maple brown sugar Sriracha, green onion, fried pickle, fried onion straws, soft focaccia

BRISKET GRILLED CHEESE 13

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

CHOOSE A SIDE

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

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

WEEKEND FOOD FEATURES

FRIDAY

PULLED PORK 13

(SERVED WITH GUINNESS BBQ)

PLATTER: Mac & cheese, coleslaw, cornbread

SANDWICH: Coleslaw, choice of: french fries, kettle chips or waffle fries

PIZZA [14" + 2 TOPPINGS] 12

Choose from sausage, pepperoni, green peppers, red peppers, onion, mushrooms, pineapple, tomatoes, jalapenos

SATURDAY & SUNDAY

HOUSE SMOKED RIBS

FULL SLAB 19 | HALF SLAB 14

Mac & cheese, slaw, homemade cornbread, Guinness BBQ sauce, and peach cobbler

PIZZA [14" + 2 TOPPINGS] 14

Choose from sausage, pepperoni, green peppers, red peppers, onion, mushrooms, pineapple, tomatoes, jalapenos

SUNDAY

BRUNCH BUFFET 13.95

(10AM-2:30PM)

Omelet Station, Waffle Station, Fruit Bar, Carved Meat Station, Salad Bar, Breakfast Items and Lunch Items

IRISH DOG BLOODY MARYS & MIMOSAS 6

DESSERTS

STICKY TOFFEE BREAD PUDDING 7.50

Classic warm cake, homemade vanilla custard, Jameson gelato

CHOCOLATE LAVA FUDGE CAKE 7.50

Fresh strawberries and raspberries, chocolate sauce, vanilla bean gelato

SKILLET COOKIE 8

Chocolate chip, vanilla bean ice cream
(20 minute bake time—worth the wait or order while you eat!)

GELATO SCOOPS 2.50/EA.

Vanilla Bean, Jameson or Chocolate