



SHAREABLES

BEER BATTERED CHICKEN FINGERS habañero ranch, ancho barbeque and chipotle aioli dipping sauces | 18

CRISPY BRUSSEL SPROUTS melted brie, candied walnuts | 12

FRIED WISCONSIN CHEESE CURDS habanero ranch sauce | 13 **V**

BEEF SHORT RIB NACHOS black beans, cheddar jack, jalapenos, pico de gallo, guacamole, sour cream | 18 **GF**

BURRATA & ROASTED BEETS roasted beets, oranges, arugula, cranberry vinaigrette, toasted country bread | 15 **V**

CURRY CHIPS coconut curry, sour cream, cilantro, scallions | 14 **GF** **V**

SLIDERS 3 FOR 18 | 6 FOR 30

MINI MAC angus beef burger, american cheese, shredded lettuce, chipotle aioli, pickles, chopped onion*

PULLED PORK braised duroc pork, housemade bbq sauce, chipotle slaw, brioche roll

SOUP & SALADS

FRENCH ONION SOUP melted gruyère, crostini | 10

SOUP OF THE DAY made fresh daily | 8

HOUSE SALAD field greens, bacon, chopped egg, carrot, roasted corn, red cabbage, tomato, croutons, house vinaigrette | 14

CHOPPED CHICKEN romaine, grilled chicken, corn, avocado, tomato, goat cheese, dates, almonds, house vinaigrette | 19 **GF**

D4 COBB mixed field greens, crispy chicken, avocado, chopped egg, bleu cheese crumbles, bacon, tomato, buttermilk ranch | 19

BLACKENED SALMON SALAD field greens, mango, blueberries, tomato, cucumber, sesame seeds, red onion, mango vinaigrette | 28

LARGE PLATES

SHEPHERD'S PIE chopped beef, english peas, carrots, mashed potatoes, melted irish cheddar | 24

CHICKEN POT PIE english peas, carrots, roasted corn, potatoes, onions, puff pastry | 24

FISH & CHIPS beer battered fresh icelandic cod, housecut fries, coleslaw | 25

BOURBON GLAZED SALMON garlic mashed potatoes, crispy brussel sprouts | 29

STEAK FRITES 12oz new york strip steak, herbed butter, shoestring fries | 38

HAPPY HOUR

Tuesday - Friday 3 PM - 6 PM

WINE DOWN WEDNESDAY

Half Price Bottles of Wine (\$60 and Under)

SANDWICHES *served with shoestring fries or garden salad*

D4 BURGER 1/2 pound angus beef patty, irish cheddar, fried onion curls, lettuce, tomato, pretzel bun* | 19

sub beyond plant based vegan patty | 1

RODEO BURGER 1/2 pound angus beef patty, smokehouse bacon, double swiss cheese, crispy onions, bbq sauce, pretzel bun* | 20

PULLED PORK braised duroc pork, housemade bbq sauce, chipotle slaw, brioche roll | 18

STEAK SANDWICH marinated filet mignon, gruyere cheese, caramelized onions, arugula, dijon aioli, ciabatta roll | 22

GRILLED CHICKEN SANDWICH baby swiss, bacon, lettuce, tomato, avocado, chipotle aioli, sourdough | 20

BUTTERMILK FRIED CHICKEN SANDWICH baby swiss, chipotle slaw, shaved pickle, brioche roll | 20

ROASTED TURKEY BLT roasted turkey breast, applewood bacon, baby swiss, lettuce, tomato, mayo, toasted sourdough | 18

GROWN UP GRILLED CHEESE gruyere, irish cheddar and smoked gouda, tomato jam, arugula, sourdough | 18 **V**

CORNERED BEEF 3/4 pound house braised corned beef, horseradish mustard, seeded rye bread | 22

REUBEN 3/4 pound house braised corned beef, baby swiss, sauerkraut, 1000 island, seeded rye bread | 24

SIDES

MASHED POTATOES | 7 **GF** **MAC & CHEESE** | 8

COLESLAW danish ball head cabbage, lime buttermilk dressing | 6 **GF** **V**

SHOESTRING FRIES truffle aioli | 8 **GF** **V**

HOUSECUT FRIES chipotle aioli | 8 **GF** **V**

SWEET POTATO FRIES chipotle aioli | 9 **GF** **V**

DESSERTS

MINI APPLE PIE vanilla bean ice cream | 10

BREAD PUDDING crème anglaise, candied walnuts | 10

SKILLET COOKIE warm housemade chocolate chip and m&m cookie, vanilla bean ice cream | 10

ICE CREAM vanilla bean | 7 **GF**

CRAFT COCKTAILS

BEE STING MARTINI

tito's, st. germain, grapefruit, lime, orange bitters | 14

BLACK WALNUT OLD FASHIONED

old forester 100 bourbon, nocello walnut liqueur, black walnut bitters | 15

CLASSIC PALOMA

cazadores blanco tequila, grapefruit, lime, triple sec, simple syrup, tatin rim | 14

BLACK CURRANT MULE

stoli vodka, black currant, lime, ginger beer | 12

IRISH SMASH

powers irish whiskey, muddled raspberry and basil, lemon | 15

G'OLD FASHIONED

glendalough double barrel irish whiskey, peach liqueur, orange bitters, lemon oil | 15

VIOLET RANCH WATER

casamigos blanco tequila, crème de violette, lime, soda | 14

POM SPARKLER

rosemary infused st. germain, pomegranate, lemon, cranberry bitters, prosecco | 14

APPLE CIDER APEROL SPRITZ

pressed apple cider, aperol, prosecco, soda splash | 14

RED SANGRIA

red wine, brandy, cointreau, pomegranate, orange, seasonal fruit Glass 12 | Pitcher 38

MOCKTAILS

BASIL RASPBERRY FIZZ

muddled basil and raspberries, lemon, soda water | 11

PEACHY KEEN

peach nectar, fresh orange, ginger beer | 9

LIMEADE RICKEY

seedlip garden, lime, simple syrup, vanilla, soda | 10

WARM UPS | 11

CRÈME BRULÉE

stoli vani, frangelico, coffee, whipped cream

HOT TODDY

jameson, honey, lemon, cloves, hot water

IRISH COFFEE

busmillis irish whiskey, demerara sugar cube, coffee, whipped cream

MINT WHITE CHOCOLATE

stoli vanil, godiva white, creme de menthe, hot chocolate, whipped cream

SNICKERDOODLE

baileys, amaretto, butterscotch, goldschlager, coffee, whipped cream

SNOW PLOW

malibu coconut rum, crème de cacao, cinnamon, hot chocolate, whipped cream

DRAFT BEER

IMPORT

Guinness Irish Stout, Ireland 4.1% | 10 20oz

Harp Lager, Ireland 4.3% | 8.5

Stella Artois Euro Lager, Belgium 5.2% | 8.5

Smithwicks Red Ale, Ireland 5% | 8.5

CRAFT

Allagash White, Maine 5% | 8.5

Begyle Blonde Ale, Chicago 5.4% | 8.5

Bell's Two Hearted IPA, Michigan 7% | 8.5

Maplewood Son of Juice IPA, Chicago 6.3% | 9

Original Sin Hard Cider, New York 6% | 8.5

Dovetail Seasonal Draft, Chicago 6.3% | 9

DRAFT COMBOS | 10

Blacksmith Smithwick's | Guinness

Black & White Allagash White | Guinness

Black Velvet Original Sin Cider | Guinness

Black Widow Allagash White | Original Sin Cider | Black Currant

Dirty Blonde Begyle Blonde | Guinness

Half & Half Harp | Guinness

Boozy Apple Original Sin Cider | Jameson Irish Whiskey

BOTTLES AND CANS

IMPORT

Lefe Blonde Pale Ale, Belgium 6.6% | 7.5

Modelo Especial, Mexico 4.4% | 7.5

Krombacher Pils, Germany 4.8% | 8

Delirium Tremens Pale Ale, Belgium 8.5% | 12

Weihenstaphaner Hefe Weissbier, Germany 5.4% | 9 500ml

Guinness Zero (*non-alcoholic*) | 8.5

Heineken | 7.5

Heineken 0.0 (*non-alcoholic*) | 7.5

CRAFT

Lagunitas IPA, California 6.2% | 8

New Holland Dragon's Milk Bourbon Barrel Stout, Michigan 11% | 10

Kentucky Bourbon Barrel Ale, Kentucky 8.2% | 9

Dogfish Head SeaQuench Sour Ale, Delaware 4.9% | 8

Sam Adams Just the Haze IPA, (*non-alcoholic*) | 7.5

Stone Hazy IPA, California 7% | 8

LOCAL

Goose Island 312 Pale Wheat, Chicago 4.2% | 7.5

Off Color Apex Predator Farmhouse Ale, Chicago 6.5% | 8

Alarmist Le Jus West Cost IPA, Chicago 6% | 9

Spiteful God Damn Pigeon Porter, Chicago 8.27% | 8

Two Brothers Prairie Path (*Gluten Removed*) Golden Ale, Illinois 5.2% | 7.5

DOMESTIC

Coors Light | 7 Miller Light | 7

WINE

HOUSE

Rex Goliath | 10 • 40

Pinot Grigio | Sauvignon Blanc | Chardonnay Australia

Pinot Noir | Cabernet California

WHITES

Lagaria Pinot Grigio Friuli-Venezia, Italy | 11 • 44

Selbach Riesling Mosel, Germany | 11 • 44

Better Half Sauvignon Blanc Marlborough, New Zealand | 12 • 44

Baileyana Firepeak Chardonnay Central Coast, CA | 14 • 56

ROSÉ

Diora Rose of Pinot Noir Monterey, CA | 12 • 48

REDS

Bread & Butter Pinot Noir California | 12 • 48

La Posta Paulucci Malbec Mendoza, Argentina | 11 • 44

Four Vines, The Kinker Cabernet Sauvignon Paso Robles, California | 12 • 48

Alexander Valley Red Blend Alexander Valley, California | 14 • 56

Masciarelli Montepulciano Abruzzo, Italy | 12 • 48

Klinker Brick Old Vine Zinfandel Lodi California | 56

SPARKLING

Wycliff Sparkling Wine California | 8 • 40

La Farra D.O.C. Brut Prosecco Veneto, Italy | 11 • 48

Grüet Rosé Sparkling New Mexico | 12 • 52

Bricco Riella Moscato D'Asti Piedmont, Italy | 11 • 48

Veuve Clicquot Yellow Label Brut Reims, France | 110

BOTTLED SOFT DRINKS

Sprecher's Ginger Beer | 4.5

Sprecher's 16oz Root Beer | 5

Pellegrino (500 ml) | 7

CIDERS & HARD SELTZERS

Sam Smith Organic Perry Cider, UK 5% | 8

White Claw Hard Seltzer Black Cherry 5% | 8

High Noon Hard Seltzer 4.5% | 9

Watermelon | Mango | Pineapple | Passion Fruit