



SHAREABLES

BEER BATTERED CHICKEN FINGERS habañero ranch, ancho barbeque and chipotle aioli dipping sauces | 19

BLACKENED SHRIMP TACOS chipotle slaw, mango salsa, corn tortillas | 19

CRISPY BRUSSEL SPROUTS melted brie, candied walnuts | 13 V

FRIED WISCONSIN CHEESE CURDS habanero ranch sauce | 14 V

BEEF SHORT RIB NACHOS black beans, cheddar jack, jalapenos, pico de gallo, guacamole, sour cream | 19 GF

BURRATA & HEIRLOOM TOMATOES balsamic glaze, olive oil, sea salt, toasted country bread | 16 V

CURRY CHIPS coconut curry, sour cream, cilantro, scallions | 15 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 | 12

SOUP OF THE DAY made fresh daily | 9

HOUSE SALAD field greens, bacon, chopped egg, roasted corn, red cabbage, carrots, tomatoes, housemade croutons, house vinaigrette | 16

CHOPPED CHICKEN romaine, grilled chicken, corn, avocado, tomato, goat cheese, dates, almonds, house vinaigrette | 20 GF

D4 COBB mixed field greens, crispy chicken, avocado, chopped egg, bleu cheese crumbles, bacon, tomato, buttermilk ranch | 22

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

LARGE PLATES

SHEPHERD'S PIE chopped beef, english peas, carrots, mashed potatoes, melted irish cheddar | 25

CHICKEN POT PIE english peas, carrots, roasted corn, potatoes, onions, puff pastry | 25

FISH & CHIPS beer battered fresh icelandic cod, housecut fries, coleslaw | 26

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

STEAK FRITES 12oz new york strip steak, herbed butter, shoestring fries | 39

LAKE SUPERIOR WHITEFISH roasted garlic and herb crust, lemon, sauteed spring vegetables | 29

MARTINI MONDAYS

\$10 Featured Martinis - Dirty | Espresso | Cosmo

WINE DOWN WEDNESDAY

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

WEEKEND BRUNCH

Saturday & Sunday | 10am - 2pm

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* | 21

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* | 22

PULLED PORK braised duroc pork, housemade bbq sauce, chipotle slaw, brioche roll | 19

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 | 19

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

CORNEBEEF 3/4 pound house braised corned beef, horseradish mustard, seeded rye bread | 23

REUBEN 3/4 pound house braised corned beef, baby swiss, sauerkraut, 1000 island, seeded rye bread | 25

SIDES

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

SPRING VEGETABLES sugar snap peas, asparagus, roasted radish | 9 GF V

COLESLAW danish ball head cabbage, lime buttermilk dressing | 7 GF V

SHOESTRING FRIES truffle aioli | 9 GF V

HOUSECUT FRIES chipotle aioli | 9 GF V

SWEET POTATO FRIES chipotle aioli | 9 GF V

DESSERTS

MINI APPLE PIE vanilla bean ice cream | 11

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 | 8 GF

CRAFT COCKTAILS

BEE STING MARTINI

tito's, st. germain, grapefruit, lime, orange bitters | 15

BLACK WALNUT OLD FASHIONED

old forester 100 bourbon, nocello walnut liqueur, black walnut bitters | 16

MEZCAL PALOMA

illegal mezcal, grapefruit, lime, triple sec,

simple syrup, tajin rim | 14

BLACK CURRANT MULE

stoli vodka, black currant, lime, ginger beer | 14

HUGO SPRITZ

st. germain elderflower liqueur, lemon, mint, prosecco, club soda | 14

DUBLIN PAPER PLANE

tullamore dew irish whiskey, aperol,

amaro nonino, lemon | 15

AVIATION COCKTAIL

tanqueray gin, luxardo cherry liqueur,

crème de violette, lemon | 15

RED SANGRIA

red wine, brandy, cointreau, pomegranate, orange,

seasonal fruit Glass 12 | Pitcher 38

MOCKTAILS

SEEDLIP COSMO

seedlip grove 42, lime, simple syrup. orange peel | 13

PEACHY KEEN

peach nectar, fresh orange, ginger beer | 11

MORNING FROST

seedlip spice 94, grapefruit juice,

simple syrup, lemon | 13

WARM UPS | 12

CRÈME BRULÉE

stoli vani, frangelico, coffee, whipped cream

HOT TODDY

jameson, honey, lemon, cloves, hot water

IRISH COFFEE

jameson 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% | 9

Stella Artois Euro Lager, Belgium 5.2% | 9

Strongbow Hard Cider, United Kingdom 5% | 9

Smithwicks Red Ale, Ireland 5% | 9

CRAFT

Allagash White, Maine 5% | 9

Begyle Blonde Ale, Chicago 5.4% | 9

Bell's Two Hearted IPA, Michigan 7% | 9

Maplewood Son of Juice IPA, Chicago 6.3% | 9

DRAFT COMBOS | 10

Blacksmith Smithwick's | Guinness

Black & White Allagash White | Guinness

Black Velvet Strongbow Cider | Guinness

Black Widow Allagash White | Strongbow Cider | Black Currant

Dirty Blonde Begyle Blonde | Guinness

Half & Half Harp | Guinness

Boozy Apple Strongbow Cider | Jameson Irish Whiskey

BOTTLES AND CANS

IMPORT

Paulaner Grapefruit Radler, Germany 2.5% | 9 16oz

Leffe Blonde Pale Ale, Belgium 6.6% | 8

Modelo Especial, Mexico 4.4% | 8

Krombacher Pils, Germany 4.8% | 8.5

Delirium Tremens Pale Ale, Belgium 8.5% | 12

Weihenstephaner Hefe Weissbier, Germany 5.4% | 10 500ml

Guinness Zero (*non-alcoholic*) | 9

Heineken | 8

Heineken 0.0 (*non-alcoholic*) | 8

CRAFT

3 Floyds Gumballhead Pale Wheat, Indiana 5.6% | 9 16oz

Lagunitas IPA, California 6.2% | 8

Dogfish Head SeaQuench Sour Ale, Delaware 4.9% | 8

Sam Adams Just the Haze IPA, (*non-alcoholic*) | 8

Stone Hazy IPA, California 7% | 8

LOCAL

Goose Island 312 Pale Wheat, Chicago 4.2% | 8

Off Color Apex Predator Farmhouse Ale, Chicago 6.5% | 8.5

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

Half Acre Green Torch Lime Lager, Chicago 4.5% | 7.5

Spiteful God Damn Pigeon Porter, Chicago 8.27% | 9

Two Brothers Prairie Path Golden Ale (*Gluten Removed*)

Illinois 5.2% | 8

DOMESTIC

Coors Light | 7.5 Miller Light | 7.5

WINE

HOUSE

Rex Goliath | 10

Pinot Grigio | Sauvignon Blanc | Chardonnay Australia

Pinot Noir | Cabernet California

WHITES

Lagaria Pinot Grigio Friuli-Venezia, Italy | 12 • 48

August Kessler Riesling Rheingau, Germany | 12 • 48

Greg Norman Sauvignon Blanc Marlborough, New Zealand | 13 • 52

Baileyana Firepeak Chardonnay Central Coast, CA | 14 • 56

Albert Bichot Macon-Villages Chardonnay Beaune, France | 60

ROSÉ

Chehalem Pinot Noir Rose Willamette Valley, WA | 13 • 56

REDS

Bread & Butter Pinot Noir California | 14 • 56

Anko Malbec Salta Argentina | 12 • 48

Aviary Vineyards Cabernet Sauvignon Napa, California | 13 • 52

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

Masciarelli Montepulciano Abruzzo, Italy | 12 • 48

Klinker Brick Old Vine Zinfandel Lodi California | 60

SPARKLING

Wycliff Sparkling Wine California | 9 • 38

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

Grüvi Dry Secco (*non-alcoholic*) Colorado | 10

Grüvi Bubbly Rosé (*non-alcoholic*) Colorado | 10

BOTTLED SOFT DRINKS

Sprecher's Ginger Beer | 5

Sprecher's 16oz Root Beer | 6

Pellegrino (500 ml) | 8

CIDER, HARD SELTZERS & THC DRINKS

Sam Smith Organic Perry Cider, UK 5% | 9

NÜTRL Vodka Seltzer 4.5% | 9

Black Cherry | Orange | Pineapple | Watermelon

High Noon Hard Seltzer 4.5% | 9

Watermelon | Mango | Pineapple | Passion Fruit

Wynk Lime Twist, 5mg THC | 10