



SHAREABLES

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

GUINNESS PUB DIP cream cheese, sharp cheddar, caraway seeds, chives, served with housemade potato chips | 14 **V**

CRISPY BRUSSEL SPROUTS melted brie, candied walnuts | 14 **V**

FRIED WISCONSIN CHEESE CURDS habanero ranch sauce | 15 **V**

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

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 | 21 **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

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

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 | 26

BOURBON SALMON garlic mashed potatoes, crispy brussel sprouts | 29 **GF**

GLAZED MEATLOAF angus beef and pork, chipotle apricot glaze, mashed potatoes, crispy brussel sprouts | 26

STEAK FRITES 12oz new york strip steak, herbed butter, shoestring fries | 42 **GF**

SANDWICHES *served with shoestring fries or garden salad*

FRIED FISH SANDWICH hand battered cod, coleslaw, tartar sauce, pickles, brioche roll | 21

D4 BURGER 1/2 pound angus beef patty, irish cheddar, fried onion curls, lettuce, tomato, pretzel bun* | 21
sub plant based vegan patty | 1

SMASHED PADDY two angus beef patties, american cheese, shredded lettuce, tomato, chipotle aioli, pickles, chopped onion, brioche roll | 20

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**

FILET MIGNON SANDWICH marinated filet mignon tips, caramelized onions, arugula, dijon aioli, ciabatta roll | 28

REUBEN 3/4 pound house braised corned beef, baby swiss, sauerkraut, 1000 island, seeded rye bread | 26

SIDES

MASHED POTATOES | 8 **GF**

MAC & CHEESE | 8

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 | 11

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

ICE CREAM vanilla bean | 8 **GF**

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

CRAFT COCKTAILS

BEE STING MARTINI

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

BLACK WALNUT OLD FASHIONED

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

AUTUMN PEAR

marker's mark bourbon, spiced pear liqueur, lemon,
angostura 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 | 15

DUBLIN PAPER PLANE

tullamore dew irish whiskey, aperol,
amaro nonino, lemon | 15

CRANBERRY COSMO

koval cranberry gin, cointreau,
cranberry bitters, lime | 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

ZERO PROOF

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

HARD SELTZERS & THC DRINKS

NÜTRL Vodka Seltzer 4.5% | 9

Black Cherry | Orange | Pineapple | Watermelon

High Noon Hard Seltzer 4.5% | 9

Watermelon | Mango | Pineapple | Passion Fruit

Maplewood Dro THC Seltzer, 5mg THC | 10

Booji Berry | Citrus Haze

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

Magners Irish Cider, Ireland 4.5% | 9

Smithwicks Red Ale, Ireland 5% | 9

CRAFT

Allagash White, Maine 5% | 9

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

Maplewood Son of Juice IPA, Chicago 6.3% | 9

Begyle Blonde Ale, Chicago 5.4% | 9

DRAFT COMBOS | 10

Blacksmith Smithwick's | Guinness

Black & White Allagash White | Guinness

Black Velvet Magners Cider | Guinness

Black Widow Allagash White | Magners Cider | Black Currant

Dirty Blonde Begyle Blonde | Guinness

Half & Half Harp | Guinness

Boozy Apple Magners Cider | Jameson Irish Whiskey

BOTTLES AND CANS

IMPORT

Lefte 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

Sam Smith Organic Perry Cider, UK 5% | 9

Weihenstaphaner Hefeweissbier, Germany 5.4% | 10 500ml

Heineken | 8

Heineken 0.0 (non-alcoholic) | 8

Guinness Zero (non-alcoholic) | 9

CRAFT

Lagunitas IPA, California 6.2% | 8

Kentucky Bourbon Barrel Ale, Kentucky 8.2% | 10

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

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

Better Half Sauvignon Blanc Marlborough, New Zealand | 13 • 52

Stoller Family Estate Chardonnay Willamette Valley, OR | 14 • 56

Albert Bichot Macon-Villages Chardonnay Beaune, France | 60

ROSÉ

Chehalem Pinot Noir Rose Willamette Valley, OR | 14 • 56

REDS

Bread & Butter Pinot Noir California | 14 • 56

Cantina Della Torre Chianti Tuscany, Italy | 12 • 48

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

Barritt's Ginger Beer | 5

Sprecher's 16oz Root Beer | 6

Pellegrino (500 ml) | 8

WARM UPS | 12

CRÈME BRULEE

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