



• IRISH PUB & CAFÉ •

BREAKFAST

*we proudly serve windy knoll farm organic cage free eggs
substitute egg whites | 1*

GREEK YOGURT & FRUIT BOWL seasonal melon and berries,
vanilla greek yogurt, housemade granola | **14 GF V**

SMOKED SALMON PLATE norwegian smoked salmon, boursin cheese,
tomatoes, red onion, capers, , watermelon radish, country bread | **19**

SCONES & HOT HONEY BASKET irish cheddar scones,
calabrian hot honey | **10 V**

AVOCADO TOAST sunny side up egg, cucumber, radish, everything bagel
seasoning, micro greens, sourdough * | **15 V**

SUNRISE BREAKFAST 2 eggs, choice of bacon or irish sausage, breakfast
potatoes, toast * | **17**

D4 EGGS BENEDICT corned beef, poached eggs, tomato, hollandaise,
breakfast potatoes* | **19**

HASH & EGGS 2 eggs, housemade corned beef hash,
breakfast potatoes, toast * | **21**

HUEVOS RANCHEROS 2 eggs, cheddar jack, black beans, guacamole,
pico de gallo, sour cream, jalapeno, corn tortillas* | **19**

FARMER'S SCRAMBLE 3 scrambled eggs, mushrooms, red peppers,
spinach, goat cheese, breakfast potatoes, toast | **20 V**

DUBLIN OMELET irish sausage, red pepper, onion, irish cheddar, breakfast
potatoes, toast | **19**

SPINACH FETA OMELET baby spinach, feta, onion, gruyere,
breakfast potatoes, toast | **19 V**

BREAKFAST SANDWICH scrambled eggs, applewood smoked bacon,
tomato, american cheese, english muffin, breakfast potatoes | **17**

FRENCH TOAST challah bread, cinnamon, powdered sugar, fresh berries | **16**
substitute real maple syrup | **1 V**

IRISH BREAKFAST

2 eggs, 2 irish sausages, 2 irish rashers, irish beans, grilled tomato,
mushroom caps, breakfast potatoes, toast* | **22**

SIDES

TWO EGGS* | **6** **SLICED TOMATOES** | **5** **BREAKFAST POTATOES** | **5**
IRISH BEANS | **6** **RASHERS** | **7** **BACON** | **7** **SAUSAGE** | **7** **TOAST** | **3**

CORNER BEEF HASH | **9** **FRUIT** | **5**

COFFEE AND TEA

Nespresso Premium Espresso

ESPRESSO | **4** **AMERICANO** | **4** **DOUBLE ESPRESSO** | **5.5**

CAPPUCCINO | **5** **LATTE** | **6**

Two Brothers Locally Roasted Organic Brewhouse Coffee

REGULAR OR DECAF | **4**

TWO BROTHERS LEVIATHAN COLD BREW COFFEE | **5**

BARRY'S IRISH BREAKFAST TEA | **4.5**

TWO BROTHERS BLACK ICED TEA | **4**

GHIRADELLI HOT CHOCOLATE | **6**

BRUNCH

BOTTOMLESS

90 MINUTE TIME LIMIT

CLASSIC MIMOSAS AND BELLINIS | **22** per person

RED SANGRIA | **24** per person

**valid with purchase of an entree*

SOUP AND SALAD

SOUP OF THE DAY made fresh daily | **9**

FRENCH ONION SOUP melted gruyère, crostini | **12**

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

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

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

LUNCH

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

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

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

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

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

add Fried Egg | 1 sub plant based vegan patty | 1

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

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

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

FISH & CHIPS beer battered fresh icelandic cod, housecut fries,
danish ball head coleslaw | **26**

DESSERTS

MINI APPLE PIE vanilla bean ice cream | **11**

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

BREAD PUDDING crème anglaise, candied walnuts | **10**

ICE CREAM vanilla bean | **8 GF**

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

BRUNCH COCKTAILS

DAYBREAK MULE

stoli, orange juice, lime, ginger beer | 14

PINK ST. GERMAIN

grüet rosé sparkling wine, st. germain liqueur, lemon juice, soda splash | 14

SUNSHINE SPRITZ

aperol, pineapple, lime, prosecco | 14

ESPRESSO MARTINI

stoli vanil, espresso, kahlua, simple syrup | 15

D4 BLOODY MARY

stoli, dill pickle, bacon, green olive, cheese, tomato, celery, basil | 14

MIMOSAS | 10

CLASSIC fresh squeezed orange juice, sparkling wine

GRAPEFRUIT SPARKLER moscato d'asti, fresh squeezed grapefruit juice

PEACH MELBA peach nectar, stoli razberi, sparkling wine

PALOMA cazadores blanco tequila, grapefruit, lime, grenadine, sparkling wine

POMEGRANATE GINGER pomegranate juice, lime, ginger, sparkling wine

BLACK MIMOSA guinness, sparkling wine

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

HUGO SPRITZ

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

BLACK CURRANT MULE

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

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

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

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

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 Rielsing 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