D4 •Irish Pub & Café•

Brunch

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 | **20**

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, red pepper, 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, black and white pudding, irish beans, grilled tomato, mushrooms, 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
CORNED 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

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**

HARVEST SALAD romaine, butternut squash, bacon, apples, dried cranberries, candied walnuts, pepitas, goat cheese dressing | **19**

CHOPPED CHICKEN romaine, grilled chicken, corn, tomato, avocado, goat cheese, dates, almonds, balsamic vinaigrette | **22** GF

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

BLACKENED SALMON SALAD mixed greens, mango, blueberries, tomato, cucumber, sesame seeds, red onion, mango vinaigrette | **30** GF

Lunch

FRIED WISCONSIN CHEESE CURDS habañero ranch | **15** 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 | **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 corned beef, baby swiss, sauerkraut, 1000 island, seeded rye bread | **27**

FILET MIGNON SANDWICH marinated filet tips, gruyère cheese, caramelized onions, arugula, dijon aioli, ciabatta roll | **29**

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

FISH & CHIPS beer battered fresh icelandic cod, housecut fries, 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 | **11**

PUMPKIN TART spiced whipped cream | **11**

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 vodka, orange juice, lime, ginger beer **| 14**

PINK ST. GERMAIN
grüet rosé sparkling wine, st. germain, lemon, soda splash **| 15**

SUNSHINE SPRITZ
aperol, pineapple, lime, prosecco **| 15**

ESPRESSO MARTINI
vanilla vodka, espresso, kahlua, simple syrup **| 16**

D4 BLOODY MARY
stoli vodka, dill pickle, bacon, green olive, cheese, tomato, celery **| 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, walnut liqueur, black walnut bitters **| 16**

MEZCAL PALOMA
ilegal mezcal, grapefruit, lime, triple sec, simple syrup, tajin rim **| 14**

HUGO SPRITZ
st. germain, lemon, mint, prosecco, club soda **| 15**

GARDEN PARTY MARTINI
hendrick's gin, st. germain, lemon, sauvignon blanc **| 16**

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 **| 12**

MORNING FROST
seedlip spice 94, grapefruit juice, simple syrup, lemon **| 13**

Draft Beer

IMPORT

Guinness Irish Stout Ireland 4.1% **| 10.5** 20oz
Harp Lager Ireland 4.3% **| 9**
Stella Artois Euro Lager Belgium 5.2% **| 9**
Magners Irish Cider Ireland 4.5% **| 10.5** 20oz
Smithwicks Red Ale Ireland 5% **| 9**

CRAFT

Allagash White Maine 5% **| 9**
Bell's Two Hearted IPA Michigan 7% **| 9**
Begyle Blonde Ale Chicago 5.4% **| 9**
Rotating Tap ask about our current seasonal selections

Draft Combos | 10.5

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

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**
Sam Smith Organic Perry Cider UK 5% **| 9**
Weihenstephaner 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**
3 Floyd's Zombie Dust Pale Ale Indiana 6.5% **| 9.5**
Kentucky Bourbon Barrel Ale Kentucky 8.2% **| 11**
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**
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 | 10

Pinot Grigio | Sauvignon Blanc | Chardonnay Australia
Pinot Noir | Cabernet California

WHITES

The Pinot Project Pinot Grigio Veneto, Italy **| 12 • 48**
August Kessler Rielsling Rheingau, Germany **| 12 • 48**
Better Half Sauvignon Blanc Marlborough, New Zealand **| 13 • 52**
Stoller Family Estate Chardonnay Willamette Valley, OR **| 14 • 56**
Joseph Drouhin Macon-Villages Chardonnay Burgundy, France **| 65**

ROSÉ

Chehalem Pinot Noir Rose Willamette Valley, OR **| 14 • 56**
Chateau Minuty M Côtes de Provence, France **| 13 • 52**

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 **| 65**

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**

Hard Seltzers

Surfside Iced Tea and Vodka Drinks 4.5% **| 9.5**
Iced Tea | Peach Iced Tea
Raspberry Iced Tea | Iced Tea & Lemonade
High Noon Hard Seltzer 4.5% **| 9.5**
Watermelon | Mango | Pineapple | Passion Fruit