D4 •IRISH PUB & CAFÉ•

Shareables

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

FRIED WISCONSIN CHEESE CURDS habañero ranch | **15** V

GUINNESS PUB DIP creamy sharp cheddar, caraway seeds, chives, housemade potato chips | **15** V

CRISPY BRUSSEL SPROUTS lemon, sea salt | **12** V

MARYLAND STYLE SALMON CAKES roasted flaked salmon, lemon, dill, panko crust | **19**

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 **32**

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

FILET MIGNON fried onion curls, horseradish cream | add **1** each

PULLED PORK braised duroc pork, bbq sauce, chipotle slaw

Soup & Salads

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

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

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

CHOPPED CHICKEN romaine, grilled chicken, corn, avocado, tomato, goat cheese, dates, almonds, house 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

SALAD ADDITIONS: chicken **5** | salmon **12** | filet mignon **13**

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**

SMOKY SQUASH MAC & CHEESE butternut squash, gouda, herbed stuffing topping | **20** V

CHICKEN POT PIE english peas, carrots, roasted corn, potatoes, onions, puff pastry | **26**

BOURBON GLAZED SALMON garlic mashed potatoes, crispy brussel sprouts | **31** GF

GRILLED LAMB CHOPS herb marinated new zealand lamb, mashed potatoes, seasonal vegetable | **38** 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**

ROASTED TURKEY BLT roasted turkey breast, bacon, baby swiss, lettuce, tomato, mayo, toasted sourdough | **20**

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

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

REUBEN 3/4 pound corned beef, baby swiss, sauerkraut, 1000 island, seeded rye bread | **27**

Sides

MASHED POTATOES | **8** GF

MAC & CHEESE | **9** V

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

SHOESTRING FRIES truffle aioli | **9** GF V

HOUSECUT FRIES habanero ranch | **9** GF V

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

Desserts

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

PUMPKIN TART spiced whipped cream | **11**

SKILLET COOKIE warm housemade chocolate chip and m&m cookie, vanilla bean ice cream | **11**

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)

Sunday Roast

4pm - 7pm | $45 / person

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

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**

PINK FRENCH 75
koval cranberry gin, lemon, simple syrup, prosecco **| 14**

MEZCAL PALOMA
ilegal 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, lemon, mint, prosecco, club soda **| 15**

DUBLIN PAPER PLANE
tullamore dew irish whiskey, aperol, amaro nonino, lemon **| 15**

APPLE CART
applejack, cointreau, lemon **| 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**

Warm Ups | 12

CRÈME BRULEE
vanilla vodka, frangelico, coffee, whipped cream

HOT TODDY
jameson, honey, lemon, cloves, hot water

IRISH COFFEE
bushmills, sugar cube, coffee, whipped cream

MINT WHITE CHOCOLATE
vanilla vodka, creme de menthe, hot chocolate, whipped cream

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

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