D4 • IRISH PUB & CAFÉ •

Shareables

BEER BATTERED CHICKEN FINGERS habañero ranch, ancho barbeque and chipotle aioli dipping sauces | **18**

FRIED WISCONSIN CHEESE CURDS habanero ranch dipping sauce | **13** V

BEEF SHORT RIB NACHOS black beans, queso, jalapenos, pico de gallo, guacamole, sour cream | **18** GF

CORNED BEEF FRIED RICE mirin soy sauce, peanut, fried egg. cilantro* | **18** GF

STEAMED MUSSELS pei mussels, finocchio broth, focaccia crostini | **19**

HOT HONEY & BURRATA TOAST calabrian hot honey, burrata, focaccia | **15** V

MEATBALLS san marzano tomato sauce. dill sour cream, parmesan | **18**

GNOCCHI parisian style gnocchi, pistachio pesto fond, parmasean, micro basil | **18** V

CURRY CHIPS coconut curry, sour cream, cilantro, scallions | **14** GF V

SLIDERS 3 FOR 18 | 6 FOR 30

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

MORTADELLA MELT pan fried mortadella, irish mornay sauce, pistachio pesto

Soup & Salads

FRENCH ONION SOUP melted gruyére, crostini | **10**

SOUP OF THE DAY made fresh daily | **8**

HOUSE SALAD field greens, bacon, chopped egg, carrot, roasted corn, red cabbage, tomato, croutons, house vinaigrette | **10**

CHOPPED CHICKEN romaine, grilled chicken, corn, avocado, tomato, goat cheese, dates, almonds, house vinaigrette | **19** GF

D4 COBB mixed field greens, crispy chicken, avocado, chopped egg, bleu cheese crumbles, bacon, tomato, buttermilk ranch | **19**

Sandwiches *served with shoestring fries or garden salad*

D4 BURGER 1/2lb creek stone angus beef patty, irish cheddar, fried onion curls, lettuce, tomato, pretzel bun* | **20**

sub beyond plant based vegan patty | **1**

RODEO BURGER 1/2lb creek stone angus beef patty, smokehouse bacon, double swiss cheese, crispy onions, bbq sauce, pretzel bun* | **21**

MORTADELLA MELT pan fried mortadella, irish mornay sauce, pistachio pesto, brioche bun | **18**

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

GROWN UP GRILLED CHEESE gruyere, irish cheddar and smoked gouda, tomato jam, arugula, sourdough | **16** V

CORNED BEEF 3/4 pound house braised corned beef, apple mostarda, marbled rye bread | **22**

REUBEN 3/4 pound house braised corned beef, baby swiss, sauerkraut, 1000 island, marbled rye bread | **24**

Large Plates

SHEPHERD'S PIE chopped beef, english peas, carrots, mashed potatoes, melted irish cheddar | **24**

CHICKEN POT PIE english peas, carrots, roasted corn, potatoes, onions, puff pastry | **24**

FISH & CHIPS beer battered fresh icelandic cod, housecut fries, coleslaw | **25**

BONE-IN BEEF SHORTRIB braised short rib, smoked soy, au jus, garlic mashed potatoes, crispy brussel sprouts *(limited availability)** | **38** GF

PORK SCHNITZEL herbed creme fraiche, charred lemon, sweet and sour red cabbage | **19**

Sides

MASHED POTATOES WITH CREAMED MUSHROOM whipped potatoes, mushroom ragout, truffle oil | **10** GF V

COLESLAW danish ball head cabbage, lime buttermilk dressing | **6** GF V

SHOESTRING FRIES truffle aioli **8** GF V | **HOUSECUT FRIES** chipotle aioli **8** GF V | **SWEET POTATO FRIES** chipotle aioli **9** GF V

Desserts

OOEY GOOEY SKILLET COOKIE warm housemade chocolate chip cookie, vanilla bean ice cream | **10**

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

ICE CREAM vanilla bean | **7** 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.

Craft Cocktails

BEE STING MARTINI
tito's, st. germain, grapefruit, lime, orange bitters **| 14**

BLACK WALNUT OLD FASHIONED
old forester 100 bourbon, nocello walnut liqueur, black walnut bitters **| 14**

CLASSIC PALOMA
cazadores blanco tequila, grapefruit, lime, triple sec, simple syrup, tajin rim **| 12**

BLACK CURRANT MULE
stoli vodka, black currant, lime, ginger beer **| 12**

O'HARE TO HEATHROW
koval gin, fig vanilla, black pepper syrup, lemon, peychaud's bitters **| 14**

PEANUT BUTTER CUP MARTINI
skrewball peanut butter liqueur, five farms irish cream, chocolate drizzle **| 14**

IRISH COSMO
jameson orange, cointreau, lime, cranberry juice **| 14**

POM SPARKLER
rosemary infused st. germain, pomegranate, prosecco, cranberry bitters **| 12**

RED SANGRIA
red wine, brandy, cointreau, pomegranate, orange, seasonal fruit Glass **10** | Pitcher **30**

Mocktails

CUCUMBER FIZZ
seedlip garden distilled non-alcohol spirit, cucumber, tangerine lavender honey syrup, lime, mint, soda **| 10**

PEACHY KEEN
peach nectar, fresh orange, ginger beer **| 8**

Warm Ups | 10

CRÈME BRULEE
stoli vani, frangelico, coffee, whipped cream

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

IRISH COFFEE
busmillls 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 | 9

IMPORT

Guinness Irish Stout, Ireland 4.1% 20oz
Harp Lager, Ireland 4.3%
Smithwicks Red Ale, Ireland 5%
Magners Irish Cider, Ireland 4.5%
Warpigs Laurite IPA, Minnesota 6.8%

Green Miller Lite, Wisconsin 4.2% **| 7**

Draft Combos | 9

Blacksmith Smithwick's | Guinness
Black Velvet Magners Cider | Guinness
Half & Half Harp | Guinness
Boozy Apple Magners Cider | Jameson Irish Whiskey

Bottles and Cans

IMPORT

Leffe Blonde Pale Ale, Belgium 6.6% **| 7**
Modelo Especial, Mexico 4.4% **| 7**
Krombacher Pils, Germany 4.8% **| 7**
Weihenstaphaner Hefe Weissbier, Germany 5.4% **| 8**
Buckler's *(non-alcoholic)* **| 7**
Guinness Zero *(non-alcoholic)* **| 8**
Heineken | 7

CRAFT

Lagunitas IPA, California 6.2% **| 7**
New Holland Dragon's Milk Bourbon Barrel Stout, Michigan 11% **| 10**
Dogfish Head SeaQuench Sour Ale, Delaware 4.9% **| 8**
Kentucky Bourbon Barrel Ale, Kentucky 8.2% **| 8**
Stone Hazy IPA, California 7% **| 8**

LOCAL

Goose Island 312 Pale Wheat, Chicago 4.2% **| 7**
Dovetail Vienna Style Lager, Chicago 5.1% **| 8**
Off Color Apex Predator Farmhouse Ale, Chicago 6.5% **| 8**
Alarmist Le Jus West Cost IPA, Chicago 6% **| 8.5**
Spiteful God Damn Pigeon Porter, Chicago 8.27% **| 8**
Two Brothers Prairie Path *(Gluten Removed)* GoldenAle, Illinois 5.2% **| 7**

DOMESTIC

Miller Light | 6 Coors Light | 6

Hard Seltzers

White Claw Hard Seltzer Black Cherry 5% **| 7**
High Noon Hard Seltzer 4.5% **| 7**
Watermelon | Mango | Pineapple | Passion Fruit
Finnish Long Drink 5.5% **| 8**
Citrus | Cranberry

Wine

HOUSE

Rex Goliath | 10 • 40
Pinot Grigio | Sauvignon Blanc | Chardonnay Australia
Pinot Noir | Cabernet California

WHITES

Due Torri Pinot Grigio Veneto, Italy **| 11 • 44**
Selbach Riesling Mosel, Germany **| 11 • 44**
Babich Sauvignon Blanc Marlborough, New Zealand **| 12 • 48**
DeLoach Vineyards Chardonnay Russian River Valley, California **| 12 • 48**

ROSÉ

Hogwash Rosé, California **| 11 • 44**
Chateau Minuty M Rosé Côtes de Provence, France **| 14 • 56**

REDS

Bread & Butter Pinot Noir California **| 12 • 48**
La Posta Paulucci Malbec Mendoza, Argentina **| 11 • 44**
Four Vines, The Kinker Cabernet Sauvignon Paso Robles, California **| 12 • 48**
Alexander Valley Red Blend Alexander Valley, California **| 14 • 56**
Masciarelli Montepulciano Abruzzo, Italy **| 12 • 48**
Klinker Brick Old Vine Zinfandel Lodi California **| 56**

SPARKLING

Wycliff Sparkling Wine California **| 8 • 40**
La Farra D.O.C. Brut Prosecco Veneto, Italy **| 10 • 48**
Grüet Rosé Sparkling New Mexico **| 11 • 52**
Tintero Moscato D'Asti Piedmont, Italy **| 10 • 48**
Veuve Clicquot Yellow Label Brut Reims, France **| 100**

Bottled Soft Drinks

Sprecher's Ginger Beer **| 4**
Sprecher's *16oz* Root Beer **| 5**
Pellegrino *(500 ml)* **| 7**