

# → KITTY O\*SHEAS <</p>



**HONORING TRADITION SINCE 1986 =** 

# LATE NIGHT MENU

Freshly Baked Pretzel V, D, S, WH	House Poutine* S, D, WH crispy potatoes, cheese curds, whiskey cheddar cheese sauce, curried crème fraiche, green onions
jameson infused hot sauce, baby carrots, celery, herb buttermilk dip  Sub for Crispy Cauliflower • 17	Hummus, Veggies & Naan V, WH, S roasted tomato basil hummus, cucumbers, carrots, celery, romaine, toasted naan bread
Loaded Potato Leek Soup D	SALAD ENHANCEMENTS  Grilled Chicken* / 8 Grilled Salmon* / 9
applewood shoked bacon, cheddar, green onion	Grinen Chicken 1/6 Grinen Sumon 1/9

Chicago Style Italian Beef Sandwich WH, S 19
sweet green peppers, giardiniera, soft hoagie
Kitty O'Sheas Club S, D,19
turkey breast, Irish bacon, avocado, mayo,
lettuce, tomato, marble rye

## Main Plates &



Kitty O'Sheas Bread Pudding V, D, E, WH.......9 brioche, golden raisins, baileys custard, salted caramel

Jameson Flavored Blueberry Cobbler V, D, E, WH...... 9 golden crispy crust, vanilla ice cream, salted caramel

V Vegetarian VG Vegan GF Gluten Free D Dairy E Egg SH Shellfish S Soy

TN Tree Nut

P Peanut SE Sesame WH Wheat

\*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

\*\*These items are made to order

 $These items \ were \ prepared \ in \ a \ facility \ that \ uses \ wheat, \ egg, \ milk, \ soy, fish, \ shell fish, \ peanuts \ and \ tree \ nuts.$ 



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#### **HONORING TRADITION SINCE 1986 =**

Dra	#	Beer	<b>(2)</b>
1		1	8

#### Signatures

Guinness Ireland 4.2%16 oz. 11 Imperial Pint	14
stout   distinctively dark, smooth, creamy  Half & Half Harp & Guinness	
Blacksmith Smithwick's & Guinness	
Black & Blue Blue Moon & Guinness	
Kitty O'Sheas Amber Lager <i>Ohio 6.1%</i> a smooth and malty paradox	10
Harp Ireland 5% lager   light golden, medium body, crisp tasting	11
Smithwicks Ireland 4.5%	11
Magners Irish Cider GF Ireland 4.5%	11
Fat Tire Colorado 5.2%	11
Blue Moon Colorado 5.4%	11

# Bottles & Cans

Bud Light St. Louis, MO 4.1%	8
Budweiser St. Louis, MO 4.1%	8
Coors Light Golden, CO 4.2%	8
Corona Mexico City, MX 4.6%	9
Glutenberg Gluten Free	
Pale Ale GF Quebec, CAN 5.5%	10
Heineken The Netherlands 5%	
Heinekin 0.0 The Netherlands 0%	8
Michelob Ultra St. Louis, MO 4.1%	8
Miller Lite Wisconsin 4.2%	
Lagunitas IPA Chicago, IL 6.2%	8
Guinness 0.0 Ireland 0%	
Sam Adams Boston Lager Boston, MA 5%	9
Sierra Nevada Hazy Little Thing Chico, CA 6.7%	9
Modelo Especial Mexico City, MX 4.4%	
High Noon 5%	
Truly 5%	
1141, 07,000	

Miller Lite Wisconsin 4.2% lager   smooth, light-bodied	9
Yuengling Pennsylvania 4.5% traditional lager   roasted caramel malt, cascade hops	9
Goose Island Green Line <i>Chicago, IL 5.4%</i>	10
<b>Lagunitas Little Sumpin'</b> <i>Chicago, IL 7.5%</i> wheaty IPA   hints of pineapple, cedar and pine	10
<b>Revolution Anti-Hero</b> <i>Chicago, IL 6.4%</i>	10
Krombacher Pils Germany 4.8%	11
Stella Artois Belgium 5.2% lager   citrus, medium body, crisp, slightly hoppy	11

### Cocktails

#### Specialty Cocktails

•
KOS Old Fashioned 18
tullamore dew, fig and cardamom syrup, angostura bitters
Irish Mule1
jameson irish whiskey, lime, fever tree ginger beer
The Proper Mary 1
vodka, lime, bloody mary mix
Rotating Sangria 10g   30
wine, brandy, cinnamon, orange, seasonal fruit
Kitty O'Sheas Handshake
shot of jeppson's malort paired with harp lager

## Seasonal Cocktails

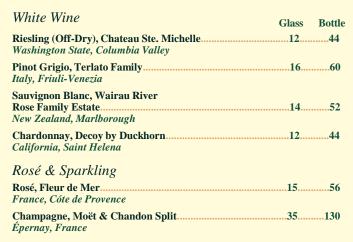
Pom Pom Margarita	17
don julio reposado, lime, pomegranate, spiced vanilla	
Manla Manhattan	20

### basil hayden bourbon, sweet vermouth, maple syrup, bitters

#### Zero Proof Cocktails

Thyme Again	12
pomegranate, thyme, fever tree blood orange ginge	r beer

## Wine &



Red Wine	Glass	Bottl
Pinot Noir, Acrobat	13	48
Oregon, Willamette Valley		
Malbec, Bodega Norton	12	44
Cabernet Sauvignon Columbia Crest H3 Washington State, Columbia Valley	13	48
Merlot, Wente Sandstone	13	48
Prosecco, Riondo	12	44
Italy, Veneto	12	44