



Things to Share

Fig Bread v	3.00
house whipped mustard butter	
Freshly Baked Pretzels v	10.75
kitty's mustard, magners apple cider cheese sauce	
Buffalo Mac and Cheese Bites	9.00
giardiniera, frisée, ranch dressing	
Bourbon Bacon	9.50
bourbon honey glazed jones dairy farm bacon celery, kitty's mustard	
Speck Wrapped Croquettes	9.75
potato and cheddar croquettes magners apple cider cheese sauce	
Kitty's Harissa Buffalo Wings*	12.50
chili rub, award winning harisa buffalo sauce	
Crab Cake *	16.00
brussels sprouts apple slaw, citrus rosemary aioli	
Ricotta and Arugula White Bean Hummus v	11.00
goat cheese whipped ricotta, baby arugula white bean hummus, balsamic pipette, crostini	
Charred Octopus GF	14.00
red wine braised, white bean purée chimichurri, fresh red ribbon sorrel	

Soups & Salads

Loaded Baked Potato Soup	cup 5.00 bowl 8.00
jones dairy farm bacon, cheddar, green onion	
Soup of the Day	cup 5.00 bowl 8.00
Bibb Lettuce Salad VG	12.00
avocado, cherry tomato, watermelon radish chive champagne vinaigrette	
Radicchio and Arugula Salad v	13.25
orange segments, goat cheese crumbles candied walnuts, citrus vinaigrette	
Heirloom Cauliflower Salad VG	12.00
mixed greens, roasted butternut squash sunflower seeds, purple and orange cauliflower peach vinaigrette	
Salad Enhancements	
grilled chicken 5.25 salmon 6.25 steak 7.25	

Hand Held

with choice of fries, chips, cup of soup, side salad or coleslaw
substitute sriracha sidewinder fries 3.00

Kitty's Burger *	15.50
tempura pickle, whiskey caramelized onion aioli irish cheddar, lettuce, tomato, buttery bun add fried egg* 3.00 bacon 3.50 avocado 3.00	
Kitty's Blended Burger *	15.00
blend of beef, shitake and portobello mushrooms whiskey caramelized onion aioli, irish cheddar tempura pickle, lettuce, tomato, buttery bun	
Ale Brined Fried Chicken Sandwich *	14.00
kittys ale spiced brine, crispy chicken thigh house mayo, lettuce, tomato, potato focaccia	
Fish Sandwich	13.50
tempura fried cod, harissa aioli, pickles apple coleslaw, baguette	
Kitty's BLT	13.50
jones dairy farm bacon, irish cheddar, avocado kittys mustard aioli, arugula and frisee, tomato pumpnickel add a fried egg 3.00	
Corned Beef Sandwich	14.75
horseradish aioli, irish cheddar, pumpnickel bun	

Main Plates

Fish & Chips	17.00
tempura battered cod, beer battered sidewinder fries, tartar sauce, charred lemon	
Pan Seared Salmon GF	22.00
brussels sprouts cranberry relish, lentil ragu grilled lemon	
Not Your Typical Chicken Pot Pie *	17.00
deconstructed selection of seasonal vegetables roasted potatoes, chive and irish cream béchamel	
Pan Seared Duck Breast *	26.00
braised fennel, almond dust, sweet potato purée	
Flat Iron Steak *	25.00
sea salt pan fried potatoes, roasted baby turnips whiskey demi	
Deconstructed Shepherd's Pie *	18.50
braised short rib, lamb chop, mashed potato baby carrot, green pea, pearl onion, hp demi	

Sides

Beer Battered Sidewinder Fries	7.25
Sriracha Sidewinder Fries	8.25
sriracha seasoning, harissa yogurt dip	
Whipped Potatoes	7.00
Buttery Cabbage	7.00
Sea Salt Pan-Fried Potatoes	7.00
Shaved Sautéed Brussels Sprouts	7.00

Sweets

Irish Brownie Bread Pudding	7.75
coffee ice cream, caramel sauce, candied pecan	
Chestnut Pear Skillet	7.25
chestnut pastry cream, poached pear goat cheese ice cream, caramel sauce	
Bailey's Rice Pudding Mousse	7.50
hazelnut ganache, flourless chocolate sponge	
Kitty's Ombré Cake	7.50
butter cream, ombré sponge cake bailey's simple syrup	

HELP US PROTECT OUR OCEANS AND REDUCE PLASTIC WASTE.

Straws are a big problem for the environment. It takes 200 years for a plastic straw to break down... into tiny toxic particles. Plastic straws can't be recycled and they often end up in the ocean, where they pollute water and harm sea life. Globally, hundreds of millions of straws are tossed every day, but we believe that we can all be part of the solution. **That is why we have transitioned to paper straws available upon request.**

A healthy ocean provides resilience to climate change. Help today by joining us in reducing straw use.




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

Parties of six or more are subject to an 18% gratuity.



Draft Beer

Guinness {Ireland 4.2%}	8.00
stout <i>distinctively dark, smooth, creamy</i>	
Guinness Half Pint	5.50

Half & Half—Harp & Guinness
Blacksmith—Smithwick's & Guinness
Black & Blue—Blue Moon & Guinness

Kitty O'Sheas Red Ale {Ireland 4.5%}	8.00
red ale <i>brewed with earthy hops and vienna and caramunich malt; deep color, rich aromatic flavor</i>	
Kitty O'Sheas Red Ale Half Pint	5.50

Blue Moon {Colorado 5.4%}	7.75
wit <i>unfiltered, light-bodied, citrus flavor</i>	
Bud Light {Missouri 4.1%}	6.50
lager <i>smooth, light body</i>	
Miller Lite {Wisconsin 4.2%}	6.50
lager <i>smooth, light body</i>	
Harp {Ireland 5%}	7.50
lager <i>light golden, medium body, crisp tasting</i>	
Smithwick's {Ireland 4.5%}	8.00
ale <i>amber red, medium body, roasted malt flavor</i>	
Stella Artois {Belgium 5.2%}	8.00
lager <i>medium body, crisp, slightly hoppy</i>	
Firestone Walker Nitro Merlin {California 5.5%}	7.50
milk stout <i>roasted coffee, vanilla, caramel</i>	
Magners Irish Cider {Ireland 4.5%}	7.50
cider <i>classic cider made from 17 varieties of apple</i>	
Revolution Anti-Hero {Chicago 6.5%}	7.50
IPA <i>citrus, floral, well balanced</i>	
Guinness Blonde {Ireland 5%}	8.00
golden lager <i>light, aromatic, guinness essence</i>	
Half Acre Tuna {Chicago 4.7%}	7.50
extra pale ale <i>medium body, grassy hops</i>	
Goose Island Green Line Pale Ale {Chicago 5.4%}	7.50
APA <i>wildflower honey, citrus flavor, light and crisp</i>	
Buckledown Belt & Suspenders {Lyons, IL 7%}	8.00
american IPA <i>hops with a hint of malt and citrus</i>	
Seasonal Draft	MKT
<i>rotating selection</i>	
Sam Adams	8.00
<i>rotating selection</i>	

Beer flights

Flight to Ireland	12.00
<i>Sample four of our Irish favorites: Harp (lager), Smithwick's (red ale), Magner's (cider), Guinness (stout)</i>	
Flight to O'Hare	11.00
<i>Sample some of our Chicago favorites: Kitty's (red ale), Revolution Anti-Hero (IPA) Goose Island Green Line Pale Ale (APA) Half Acre Tuna (pale ale)</i>	

Wine

	glass	bottle
Sparkling Domaine Ste. Michelle Brut	12	60
Rosé ask server for current selection	10	45
Pinot Grigio San Angelo	10	45
Sauvignon Blanc Chateau Ducourt	12	48
Chardonnay Barton & Guestier	13	52
Chardonnay Proverb	10	45
Pinot Noir Mark West	10	45
Cabernet/Merlot Chateau le Bergey	13	52
Cabernet Sauvignon Frei Brothers	16	64

Bottled Beer

craft —	
Lagunitas Pilsner	7.00
<i>Lagunitas Brewery, Chicago, IL 6%</i>	
Voodoo Ranger Imperial IPA	7.00
<i>New Belgium Brewery, Fort Collins, CO 9%</i>	
Crooked Tree IPA	8.00
<i>Dark Horse Brewery, Marshall, MI 6.5%</i>	
60 Minute IPA	8.00
<i>Dogfish Head Brewery, Milton, DE 6%</i>	

classics —	
Amstel Light Netherlands 3.5%	7.00
Bud Light St Louis, MO 4.1%	6.00
Budweiser St Louis, MO 5%	6.00
Coors Light Golden, CO 4.2%	6.00
Corona Mexico City, MX 4.6%	7.00
Corona Light Mexico City, MX 4.6%	7.00
Heineken Netherlands 5%	7.00
Miller Lite Milwaukee, WI 4.2%	6.00
Michelob Ultra St Louis, MO 4.1%	6.00
Modelo Guadalajara, MX 4.6%	7.00
Sam Adams Boston, MA 5.4%	6.00

cider —	
Magners Pear Cider	7.00
<i>Tipperary, Ireland 4.5%</i>	
Stella Cidre European style cider	8.00
<i>Leuven, Belgium 4.5%</i>	

non-alcoholic —	
Kaliber N/A	7.00
<i>Dublin, Ireland</i>	
O'Douls N/A	6.00
<i>St Louis, MO</i>	

Cocktails

Autumn Pear	12.25
<i>vodka, pear liqueur, lemon, chamomile</i>	
The Merchant	11.00
<i>gin, lemon, passionfruit, cinnamon</i>	
Whiskey Ginger Apricot Sour	11.75
<i>whiskey, lemon, ginger, apricot liqueur</i>	
Kitty's Old Fashioned	13.00
<i>tullamore dew, fig cardamom syrup dandelion and burdock bitters</i>	
Seasonal Sangria	9.00 glass 29.00 carafe
<i>blend of wine, fresh juice and seasonal fruit</i>	

Irish Whiskey Flights

<i>.5 oz each</i>	
Grafton Street Flight	15.00
<i>Powers, Tullamore Dew Cider Cask, Jameson, Bushmills Black Bush</i>	
Cliffs of Moher Flight	18.00
<i>2 Gingers, Quiet Man 8yr, West Cork Bourbon Cask, Redbreast 12yr</i>	