



Things to Share

Fig Bread v	3.00
sea salt & whiskey butter	
Freshly Baked Pretzels v	11.00
stout flavored mustard, herb boursin cheese sauce	
Avocado Toast v	9.50
giardiniera, frisée, radish, everything bagel seasoning	
Bourbon Bacon GF	9.50
bourbon honey glazed jones dairy farm bacon celery, stout mustard	
Speck Wrapped Croquettes	9.25
potato and cheddar croquettes, herb boursin cheese sauce	
Kitty's Spiced Buffalo Wings	13.25
chili rub, buttery buffalo sauce, blue cheese dip	
Crab Cake	15.75
pickled mustard, caramelized leek mayo, chef greens	
Ricotta and Spinach Artichoke v	10.50
goat cheese, whipped ricotta, balsamic pipette, crostini	
Whiskey Glazed Pork Belly GF	11.00
fried olive, baby greens, remoulade sauce	

Soups & Salads

Loaded Baked Potato Soup	cup 5.50 bowl 8.25
jones dairy farm bacon, cheddar, green onion	
Soup of the Day	cup 5.50 bowl 8.00
Bibb Lettuce Salad v	12.00
roasted cauliflower, french radish, heirloom tomato, white cheddar, buttermilk herb dressing	
Avocado Salad v,GF	13.25
walnut, cucumber, arugula spinach, shallot basil vinaigrette	
Watercress and Grains Bowl *v	12.75
heirloom carrot, farro, quinoa, asparagus, radish, fried egg, ale 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 *	15.75
black angus, tempura pickle, roasted leek 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 mushroom, HP Mayo, wisconsin cheddar, lettuce, buttery bun	
Grilled Chicken Sandwich	14.00
remoulade sauce, fried green tomato, arugula, potato focaccia	
Fish Sandwich	13.50
tempura fried cod, tomato, butter lettuce, pickle brine mayo, soft hoagie	
Kitty's BLT	13.50
Jones dairy farm bacon, irish cheddar, avocado, Kitty's mustard aioli, arugula and frisee, tomato, pumpernickel	
add a fried egg* 3.00	
Corned Beef Sandwich	14.75
horseradish aioli, irish cheddar, pumpernickel bun	

Try Out some Co-Op Hot Sauce

Made locally right here in Chicago, IL,
Co-Op hot sauces donates 50% of all
proceeds to nonprofit arts and culinary
programs around Chicago.

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





**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.



Main Plates

Fish & Chips	18.00
tempura battered cod, beer battered sidewinder fries, tartar sauce, charred lemon	
Pan Seared Salmon*	22.00
grilled asparagus, farro, morel sauce, gremolata	
Flat Iron Steak*	25.50
roasted baby carrot, trumpet mushroom, stout glaze	
Roasted Lamb Chops*	27.00
heirloom potato, cauliflower puree, carrot, sweet pea, whiskey demi	
Pan Seared Chicken GF	19.00
potato puree, arugula carrot salad, mushroom herb sauce	
Short Rib Mac & Cheese	19.00
local gouda, parmesan panko, baby greens	
Seared Tuna* GF	25.00
roasted baby turnip, watercress, heirloom tomato, charred lemon	
Deconstructed Shepherd's Pie *	19.00
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	8.00
sriracha seasoning, harissa yogurt dip	
Whipped Potatoes	5.50
Buttery Cabbage	5.00
Sea Salt Pan-Fried Potatoes	6.50
Grilled Asparagus	7.25

Sweets

Blueberry Tullamore DEW Bread Pudding	7.75
soda bread pudding, whiskey ice cream, blueberry thyme and lemon compote	
Apple Orange Trifle	6.95
citrus dacquoise, orange infused apple, orange compote, almond whipped ganache	
Kitty's Ombré Cake	7.95
vanilla butter cream, mixed berry jam, ombré sponger, Bailey's simple syrup	
Irish Coffee Cake	7.50
dark coffee dacquoise, Baileys chocolate cremeux, coffee mascarpone whipped ganache	



Draft Beer

Guinness {Ireland 4.2%} **8.00**
stout | *distinctively dark, smooth, creamy*

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

Kitty O’Sheas Red Ale {Ireland 4.5%} **7.50**
red ale | *brewed with earthy hops, vienna and caramunich malt; deep color, rich aromatic flavor*

Blue Moon {Colorado 5.4%} **8.00**
wit | *unfiltered, light-bodied, citrus flavor*
Bud Light {Missouri 4.1%} **7.00**
lager | *smooth, light body*
Miller Lite {Wisconsin 4.2%} **7.00**
lager | *smooth, light body*
Harp {Ireland 5%} **7.50**
lager | *light golden, medium body, crisp tasting*
Smithwick’s {Ireland 4.5%} **8.00**
ale | *amber red, medium body, roasted malt flavor*
Stella Artois {Belgium 5.2%} **8.00**
lager | *medium body, crisp, slightly hoppy*
Firestone Walker Nitro Merlin {California 5.5%} **7.50**
milk stout | *roasted coffee, vanilla, caramel*
Magners Irish Cider {Ireland 4.5%} **7.50**
cider | *classic cider made from 17 varieties of apple*
Revolution Anti-Hero {Chicago 6.5%} **7.50**
IPA | *citrus, floral, well balanced*
Guinness Blonde {Ireland 5%} **8.00**
golden lager | *light, aromatic, Guinness essence*
Half Acre Bodem {Chicago 6.7%} **7.50**
IPA | *medium body, grassy hops*
Goose Island Green Line Pale Ale { Chicago 5.4%} **7.50**
APA | *wildflower honey, citrus flavor, light and crisp*
Buckledown Belt & Suspenders {Lyons, IL 7%} **8.00**
American IPA| *hops with a hint of malt and citrus*
Seasonal Draft **MKT**
rotating selection
Sam Adams **8.00**
rotating selection

Irish Passport

Take a tasty tour around Ireland
with over 100 Irish Whiskeys.
Ask to see our Irish Whiskey menu

Wine

	glass	bottle
Sparkling Domaine Ste. Michelle Brut	12	60
Rosé ask server for current selection	10	45
Pinot Grigio San Angelo	11	46
Sauvignon Blanc Chateau Ducourt	12	48
Chardonnay Barton & Guestier	13	52
Chardonnay Proverb	11	46
Pinot Noir Les Deux Moulins	12	48
Malbec/Syrah Perlita	13	52
Cabernet Sauvignon Wente	13	52



Bottled Beer

craft —

Lagunitas Pilsner **7.00**
Lagunitas Brewery, Chicago, IL 6%
Voodoo Ranger Imperial IPA **7.00**
New Belgium Brewery, Fort Collins, CO 9%
Crooked Tree IPA **8.00**
Dark Horse Brewery, Marshall, MI 6.5%

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**
Tipperary, Ireland 4.5%
Stella Cidre *European style cider* **8.00**
Leuven, Belgium 4.5%

non-alcoholic —

Kaliber N/A **7.00**
Dublin, Ireland
O’Douls N/A **6.00**
St Louis, MO

Cocktails

Frozé **12.00**
Charles Smith Band of Roses Rosé, Organic Frozé mix
Kitty’s Old Fashioned **13.00**
Tullamore DEW, fig cardamom syrup, red clover bitters
Chicago Belle **11.50**
Bulleit rye, passion fruit, Triple Sec, lemon, mint, Prosecco
Cucumber Cooler **11.00**
Hendrick’s gin, vanilla, cucumber syrup, lime
Mag Mile Mule **11.00**
Tito’s vodka, pineapple, lime, ginger beer
Seasonal Sangria **9.00 glass 29.00 carafe**
blend of wine, fresh juice and seasonal fruit

Bloody Mary’s

Irish Mary **14.00**
Tullamore DEW, lime juice, Zing Zang Bloody Mary mix, Guinness Stout
The Proper Mary **12.00**
Wheatley vodka, lime juice, Zing Zang Bloody Mary mix