



## Things to Share

<b>Fig Bread</b> v	<b>3.00</b>
sea salt & whiskey butter	
<b>Freshly Baked Pretzels</b> v	<b>11.00</b>
stout flavored mustard, herb boursin cheese sauce	
<b>Avocado Toast</b> v	<b>10.00</b>
giardiniera, frisée, radish, everything bagel seasoning	
<b>Bourbon Bacon</b> GF	<b>9.25</b>
bourbon honey glazed jones dairy farm bacon, celery, stout mustard	
<b>Speck Wrapped Croquettes</b>	<b>9.50</b>
potato and cheddar croquettes, herb boursin cheese sauce	
<b>Kitty's Wings</b>	<b>13.50</b>
creamy herb ranch, buffalo sauce	
<b>Crab Cake</b>	<b>15.50</b>
lemon basil aioli, fresno pepper, chef's greens	
<b>Ricotta Hummus</b> v	<b>10.50</b>
butternut squash, pumpkin seeds, cinnamon, ricotta, goat cheese	
<b>Whiskey Glazed Pork Belly</b> GF	<b>11.00</b>
crispy pork belly, carrot puree, pickled onion, walnut	

## Soups & Salads

<b>Loaded Baked Potato Soup</b>	<b>cup 5.50 bowl 8.25</b>
jones dairy farm bacon, cheddar, green onion	
<b>Soup of the Day</b>	<b>cup 5.50 bowl 8.00</b>
<b>Spinach Salad</b> v	<b>13.00</b>
spinach, iceberg, radicchio, pine nuts, cranberry, radish, feta cheese, apple vinaigrette	
<b>Avocado Salad</b> v,GF	<b>13.75</b>
walnut, cucumber, arugula spinach, shallot basil vinaigrette	
<b>Watercress and Grains Bowl</b>	<b>12.50</b>
heirloom carrot, farro, quinoa, asparagus, radish, fried egg, ale vinaigrette	
<b>Salad Enhancements</b>	
grilled chicken <b>5.25</b> salmon* <b>6.25</b> steak* <b>7.25</b>	

## Hand Held

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

<b>Kitty's Burger</b> *	<b>15.75</b>
black angus, tempura pickle, whiskey onion aioli, Irish cheddar, lettuce, tomato, buttery bun	
add fried egg* <b>3.00</b> bacon <b>3.50</b> avocado <b>3.00</b>	
<b>Kitty's Blended Burger</b> *	<b>15.00</b>
blend of beef, shitake and portobello mushroom, HP Mayo, wisconsin cheddar, lettuce, buttery bun	
<b>Chicken Sandwich</b>	<b>14.50</b>
house BBQ sauce, honey bourbon aioli, coleslaw, pretzel bun	
<b>Fish Sandwich</b>	<b>13.50</b>
lemon dill aioli, arugula, roasted onion, tempura cod, tomato, hoagie roll	
<b>Kitty's BLT</b>	<b>13.75</b>
bacon, Irish cheddar, avocado, Kitty's mustard aioli, arugula and frisee, tomato, pumpernickel	
add a fried egg* <b>3.00</b>	
<b>Corned Beef Sandwich</b>	<b>14.75</b>
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.



## Main Plates

<b>Fish &amp; Chips</b>	<b>18.00</b>
tempura battered cod, beer battered sidewinder fries, tartar sauce, charred lemon	
<b>Pan Seared Salmon*</b>	<b>22.00</b>
citrus quinoa, garlic béchamel, haricot verts, marble potatoes	
<b>Flat Iron Steak*</b>	<b>25.25</b>
brussel sprouts, caramelized sweet potato, fig demi	
<b>Chicken Wellington</b> GF	<b>21.00</b>
herb marinated chicken breast, mushrooms, spinach, puff pastry	
<b>Short Rib Mac &amp; Cheese</b>	<b>18.75</b>
local gouda, parmesan panko, baby greens	
<b>Deconstructed Shepherd's Pie</b> *	<b>19.00</b>
braised short rib, lamb chop, mashed potato baby carrot, green pea, pearl onion, hp demi	
<b>Short Rib</b>	<b>24.00</b>
braised short rib, fennel mash, roasted vegetables, Guinness reduction	

## Sides

<b>Beer Battered Sidewinder Fries</b>	<b>7.50</b>
<b>Sriracha Sidewinder Fries</b>	<b>8.00</b>
sriracha seasoning, harissa yogurt dip	
<b>Whipped Potatoes</b>	<b>5.50</b>
<b>Buttery Cabbage</b>	<b>5.00</b>
<b>Sea Salt Pan-Fried Potatoes</b>	<b>6.50</b>
<b>Grilled Asparagus</b>	<b>7.25</b>

## Sweets

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



## Draft Beer

<b>Guinness</b> {Ireland 4.2%} stout   <i>distinctively dark, smooth, creamy</i>	<b>8.00</b>
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**Half & Half—Harp & Guinness**  
**Blacksmith—Smithwick's & Guinness**  
**Black & Blue—Blue Moon & Guinness**

<b>Kitty O'Sheas Red Ale</b> {Ireland 4.5%} red ale   <i>brewed with earthy hops, vienna and caramunich malt; deep color, rich aromatic flavor</i>	<b>7.50</b>
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<b>Blue Moon</b> {Colorado 5.4%} wit   <i>unfiltered, light-bodied, citrus flavor</i>	<b>8.00</b>
<b>Moody Tongue Aperitif</b> {Chicago 5%} pilsner   <i>light body, french baguette aromas</i>	<b>7.25</b>
<b>Miller Lite</b> {Wisconsin 4.2%} lager   <i>smooth, light body</i>	<b>7.00</b>
<b>Harp</b> {Ireland 5%} lager   <i>light golden, medium body, crisp tasting</i>	<b>7.50</b>
<b>Smithwick's</b> {Ireland 4.5%} ale   <i>amber red, medium body, roasted malt flavor</i>	<b>8.00</b>
<b>Stella Artois</b> {Belgium 5.2%} lager   <i>medium body, crisp, slightly hoppy</i>	<b>8.00</b>
<b>Firestone Walker Nitro Merlin</b> {California 5.5%} milk stout   <i>roasted coffee, vanilla, caramel</i>	<b>7.50</b>
<b>Magners Irish Cider</b> {Ireland 4.5%} cider   <i>classic cider made from 17 varieties of apple</i>	<b>7.50</b>
<b>Revolution Anti-Hero</b> {Chicago 6.5%} IPA   <i>citrus, floral, well balanced</i>	<b>7.50</b>
<b>Guinness Blonde</b> {Ireland 5%} golden lager   <i>light, aromatic, Guinness essence</i>	<b>8.00</b>
<b>Half Acre Bodem</b> {Chicago 6.7%} IPA   <i>medium body, grassy hops</i>	<b>7.50</b>
<b>Goose Island Green Line Pale Ale</b> {Chicago 5.4%} APA   <i>wildflower honey, citrus flavor, light and crisp</i>	<b>7.50</b>
<b>Buckledown Belt &amp; Suspenders</b> {Lyons, IL 7%} American IPA   <i>hops with a hint of malt and citrus</i>	<b>8.00</b>
<b>Seasonal Draft</b> <i>rotating selection</i>	<b>MKT</b>
<b>Sam Adams</b> <i>rotating selection</i>	<b>8.00</b>

### Irish Passport

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

## Wine

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

## Bottled Beer

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

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

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

<b>non-alcoholic —</b>	
<b>Heineken 0.0 N/A</b> <i>Amsterdam, Netherlands</i>	<b>7.00</b>
<b>O'Douls N/A</b> <i>St Louis, MO</i>	<b>6.00</b>

## Cocktails

<b>Autumn Toddy</b> <i>vanilla vodka, Dubonnet Rouge, spiced sage syrup, lemon</i>	<b>12.00</b>
<b>Cinnamon Margarita</b> <i>tequila, triple sec, lime, almond, cinnamon</i>	<b>11.00</b>
<b>Peel the Burn</b> <i>Smooth Ambler Contradiction bourbon, ginger, lemon, fresh apple cider</i>	<b>13.00</b>
<b>Kitty's Old Fashioned</b> <i>Tullamore DEW, fig cardamom syrup, red clover bitters</i>	<b>11.00</b>
<b>Seasonal Sangria</b> 9.00 glass 29.00 carafe <i>blend of wine, fresh juice and seasonal fruit</i>	

## Bloody Mary's

<b>Irish Mary</b> <i>Tullamore DEW, lime juice, Zing Zang Bloody Mary mix, Guinness Stout</i>	<b>14.00</b>
<b>The Proper Mary</b> <i>Wheatley vodka, lime juice, Zing Zang Bloody Mary mix</i>	<b>12.00</b>