

Brunch Menu

8 a.m. – 2 p.m.

Breakfast

- YOGURT PARFAIT GF | 7.95
local Greek yogurt, pears, apples, mint,
raw walnuts, honey, berries
- KITTY’S OVERNIGHT OATS VG | 8.25
almond milk, chia seeds, berries,
agave nectar, toasted hazelnuts
- STEEL CUT OATMEAL v | 8.5
bananas, brown sugar, warm milk
- AVOCADO TOAST v | 9.5
giardiniera, frisée, radish, chives, sesame
seeds, everything bagel seasoning
- IRISH COFFEE FRENCH TOAST | 10.95
coffee ice cream, cocoa nibs,
Bailey’s whipped cream
- DUTCH BABY PANCAKE v | 10.95
caramelized apples, Bailey’s ice cream,
berries, whiskey caramel sauce
- AVOCADO SALAD v | 13.75
walnuts, cucumbers, arugula, spinach,
shallot basil vinaigrette
- SHORT RIB-N-GRITS * GF | 15.75
Irish cheddar grits, poached egg,
braised short ribs, chefs greens
- KITTY’S BISCUITS * | 10.95
corned beef gravy, fried egg, side
of breakfast meat

- BREAKFAST SANDWICH * | 11
fried egg, sausage patty,
Irish cheddar, fresh herbs,
tomato, Texas toast
- GRAVLAX & BAGEL | 12.5
cage free egg, capers, pickled onions,
cucumbers, tomatoes, cream cheese,
toasted bagel
- TRUFFLE SCRAMBLE* | 12.75
tomatoes, toast points, chives,
choice of side
- BACON & BRIE
EGGSTRATA * | 12.95
sourdough, roasted vegetables,
cage free eggs, choice of side
- JUST EGGS * | 12.75
two eggs your way,
house potatoes, choice of bacon,
sausage patty, or sausage
banger & sourdough toast

TOP O’ THE MORNIN’ | 12.25
beans, black and white pudding,
fried eggs, sourdough toast

DONUT SAMPLER (Four) | 9
cinnamon sugar, Nutella, chocolate,
cream cheese with sprinkles

Lunch

- BOURBON BACON GF | 9.25
bourbon honey glazed thick cut bacon,
stout mustard
- RICOTTA HUMMUS v | 10.5
butternut squash, pumpkin seeds,
cinnamon, goat cheese,
whipped ricotta
- KITTY’S WINGS| 13.5
buffalo sauce, creamy herb ranch
- KITTY’S BLT | 13.75
thick cut bacon, Irish cheddar,
avocado, Kitty’s mustard aioli,
arugula, frisée, tomato, pumpernickel
add fried egg* 3
- CORNED BEEF SANDWICH | 14.75
horseradish aioli, Irish cheddar,
pumpernickel bun
- KITTY’S BURGER * | 15.75
black angus beef, tempura pickle,
whiskey onion aioli, Irish cheddar,
lettuce, tomato, buttery bun
add fried egg* 3 bacon 3.5 avocado 3
- WAGYU FLANK STEAK* | 25.25
brussel sprouts,
caramelized sweet potato, fig demi
- FISH & CHIPS | 18
tempura battered flounder,
beer battered sidewinder fries,
old bay tartar sauce, charred lemon

Kitty’s Hodgepodge

- KEEP IT SIMPLE – TWO eggs, choice of meat, potatoes, TWO pancakes, and an Irish Mary | 18
- SO EXTRA – TWO pieces of avocado toast, TWO pieces of bourbon bacon, and a bottomless mimosa | 25
- BUBBLES WITH BAE-CON– Share FOUR pieces of avocado toast, FOUR pieces of bourbon bacon, and TWO bottomless mimosa | 34

Sides (Two Each)

- BACON OR SAUSAGE | 4
- SOURDOUGH TOAST | 4
- POTATOES | 4
- PANCAKES | 4
- FRENCH TOAST | 4

Beverages

Non-alcoholic

- SPARROW COFFEE | 5
Regular or Decaf
Sparrow Coffee, located in Chicago’s
West Loop, yields a passion for hand-
crafted, exceptionally sourced coffees
unlike any other.

Kitty O’Sheas proprietary blend is
50% Brazil, 25% Sumatra,
25% Ethiopian Sidama
- ORANGE, CRANBERRY
OR TOMATO | 4
- SMOOTHIE OF THE DAY | 7
Ask your server for details



Alcoholic

- GOLDEN SPARROW | 11
Hot or iced Sparrow Coffee with
Kerrygold and whipped cream
- ROTATING SANGRIA | 9 g / 29 c
Blend of wine, fresh juice,
seasonal fruit
- MIMOSA | 12
Sparkling wine and orange juice
- BOTTOMLESS MIMOSA | 18
Sparkling wine and orange juice, Served by
the glass.

Signature

- TRADITIONAL IRISH COFFEE | 10
Freshly brewed Sparrow Coffee,
2 Gingers Irish Whiskey, freshly whipped
cream
- IRISH MARY | 14
Tullamore DEW, lime juice,
Zing Zang Bloody Mary mix,
Guinness Stout
- THE PROPER MARY | 12
Wheatley vodka, lime juice,
Zing Zang Bloody Mary mix

Chef de Cuisine Eliseo Balbuena

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. GF- gluten free, V-vegetarian, VG– Vegan. Parties of six or more are subject to an 18% gratuity. 12/19

Signatures

GUINNESS *Ireland* 4.2% | 8
Stout | distinctively dark, smooth, creamy

KITTY O’SHEAS *Ireland* 4.5% | 7.5
Red Ale| brewed with earthy hops and vienna and caramunich malt; deep color, rich aromatic flavor

HALF & HALF | Harp and Guinness
BLACKSMITH | Smithwick’s and Guinness
BLACK & BLUE | Blue Moon and Guinness

Eamonn’s Red Ale *Chicago, IL* 5.6%| 7.50
Red Ale | This beer is named after Eamonn Brady, Kitty’s first General Manager. He helped establish Kitty’s as one of the premiere Irish Pubs in Chicago. Here’s to local legends. Sláinte!

BLUE MOON *Colorado* 5.4% | 8
Wit|unfiltered, light bodied, citrus flavor
BUCKLEDOWN BELT & SUSPENDERS
Lyons, IL 7% | 8
American IPA| hops with a hint of malt and citrus

FIRESTONE WALKER NITRO MERLIN
California 5.5% | 7.5
Milk Stout | roasted coffee, vanilla, caramel

GOOSE ISLAND GREEN LINE PALE ALE
Chicago, IL 5.4% | 7.5
APA| wildflower honey, citrus flavor, light & crisp

Classics

AMSTEL LIGHT *Netherlands* 3.5% | 7
BUD LIGHT *St. Louis, MO* 4.1% | 6
BUDWEISER *St. Louis, MO* 4.1% | 6
COORS LIGHT *Golden, CO* 4.2% | 6
CORONA *Mexico City, MX* 4.6% | 7
CORONA LIGHT *Mexico City, MX* 4.6% | 7
HEINEKEN *Netherlands* 5% | 7
MILLER LITE *Milwaukee, WI* 4.2% | 6
MICHELOB ULTRA *St. Louis, MO* 4.1% | 6
MODELO *Guadalajara MX* 4.6% | 7
SAM ADAMS *Boston, MA* 5.4% | 6

GUINNESS BLONDE *Ireland* 5% | 8
Golden Lager| light, aromatic, Guinness essence

HARP *Ireland* 5% | 7.5
Lager| light golden, medium body, crisp tasting

HALF ACRE BODEM *Chicago, IL* 6.7% | 7.5
IPA| medium body, grassy hops

MAGNERS IRISH CIDER *Ireland* 4.5% | 7.5
Cider| classic cider made from 17 varieties of apple
REVOLUTION ANTI-HERO *Chicago, IL* 6.4% | 7.5
IPA| citrus, floral, well balanced

SMITHWICK’S *Ireland* 4.5% | 8
Ale| amber red, medium body, toasted malt flavor

STELLA ARTOIS *Belgium* 5.2% | 8
Lager| citrus, medium body, crisp, slightly hoppy

Craft

LAGUNITAS PILSNER
Lagunitas Brewery, Chicago, IL 6% | 7
VOODOO RANGER IMPERIAL IPA
New Belgium Brewery, Fort Collins, CO 9% | 7
CROOKED TREE IPA
Dark Horse Brewery, Marshall, MI 6.5%| 8

Cider

MAGNERS PEAR CIDER *Tipperary, Ireland* 4.5%| 7
STELLA CIDRE European Style Cider, *Leuven, Belgium* 4.5%|

Non-alcoholic

KALIBER N/A *Dublin, Ireland* | 7
O’DOULS N/A *St. Louis, MO* | 6

Irish Passport

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

Cocktails

SPARKLING Domaine Ste. Michelle Brut | 12 / 60
ROSÉ ask for our 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

AUTUMN TODDY| 12
Vanilla vodka, Dubonnet Rouge, spiced sage syrup, lemon
KITTY’S OLD FASHIONED | 11
Tullamore DEW, fig cardamom syrup, red clover bitters
CINNAMON MARGARITA| 11
Tequila, triple sec, lime, almond, cinnamon
PEEL THE BURN| 13
Smooth Ambler Contradiction bourbon, ginger, lemon, fresh apple cider