

kitty o'sheas

Breakfast Menu



Breakfast

YOGURT PARFAIT TN,G,D | 8.95
Local Greek yogurt, house granola, mint, raw walnuts, honey, berries

KITTY'S MUESLI TN,VG,G | 8.95
Almond milk, chia seeds, berries, Agave nectar, toasted hazelnuts

STEEL CUT OATMEAL G,D | 9.5
Berries, brown sugar, granola, chocolate

KITTY'S CONTINENTAL G,D | 13
Selection of seasonal sliced fruits, Greek yogurt, honey, fresh mint

BOURBON BACON GF | 10.75
Bourbon honey glazed thick cut bacon, chef's greens, poached egg

AVOCADO TOAST VG,G | 12
Giardiniera, frisée, radish, chives, everything bagel seasoning
Add poached egg 3

GRAVLAX & BAGEL G,D | 13.5
Cage free egg, capers, pickled onions, cucumbers, tomatoes, cream cheese, toasted bagel

BREAKFAST SANDWICH* G,D | 12
Fried egg, sausage patty, Irish cheddar, fresh herbs, tomato, Texas toast

IRISH COFFEE FRENCH TOAST G,D | 13
Dolce de leche, cocoa nibs, Bailey's whipped cream

KITTY'S BLT G | 14.75
Avocado, arugula, tomatoes, thick cut bacon, caramelized leeks aioli, toasted dark rye bread

GRITS-N-RIBS* G,D | 16.75
Irish cheddar grits, poached egg, braised short rib, chefs greens

KITTY'S BISCUITS* G,D | 13
Corned beef gravy, fried egg, side of breakfast meat

JUST EGGS* | 14
two eggs your way, house potatoes, choice of bacon, sausage patty, or sausage banger & sourdough toast

CORNED BEEF HASH & EGGS G,D | 16
Two eggs your way, sourdough toast

IRISH BREAKFAST G,D | 13.5
Beans, bangers sausage, two eggs your way, sourdough toast


Sides

BACON OR SAUSAGE | 6

SOURDOUGH TOAST | 4

POTATOES | 5

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 JUICE | 5

Alcoholic

GOLDEN SPARROW | 12
hot or iced Sparrow Coffee with kerrygold and whipped cream

ROTATING SANGRIA | 10 g/30 c
blend of wine, fresh juice and seasonal fruit

MIMOSA | 14
sparkling wine and orange juice

BOTTOMLESS MIMOSA | 32
sparkling wine and orange juice, served by the glass

Signature

TRADITIONAL IRISH COFFEE | 12
Freshly brewed Sparrow Coffee, 2 Gingers Irish Whiskey, freshly whipped cream

IRISH MARY | 15
Tullamore DEW, lime juice, Zing Zang Bloody Mary mix, Guinness Stout

THE PROPER MARY | 14
Wheatley vodka, lime juice, Zing Zang Bloody Mary mix

Beverages

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

Chef Mario Garcia
**These items were prepared in a facility that uses wheat, egg, milk, soy, fish, shellfish, peanuts and tree nuts.*

V	Vegetarian	G	Gluten
VG	Vegan	S	Soy
GF	Gluten Free	TN	Tree Nut
D	Dairy	P	Peanut

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Beverages



Signatures

GUINNESS *Ireland 4.2% | 9*

Stout | *distinctively dark, smooth, creamy*

HALF & HALF *Harp & Guinness*

BLACKSMITH *Smithwick's & Guinness*

BLACK & BLUE *Blue Moon & Guinness*

Draft Beer

HARP *Ireland 5% | 8.5*

Lager | *light golden, medium body, crisp tasting*

SMITHWICK'S *Ireland 4.5% | 9*

Ale | *amber red, medium body, toasted malt flavor*

MAGNERS IRISH CIDER *Ireland 4.5% | 9*

Cider | *classic cider made from 17 varieties of apple*

STELLA ARTOIS *Belgium 5.2% | 9.50*

Lager | *citrus, medium body, crisp, slightly hoppy*

SAM ADAMS *Boston, MA varies | 9* Rotating

selection

GOOSE ISLAND GREEN LINE

PALE ALE *Chicago, IL 5.4% | 9*

APA | *wildflower honey, citrus flavor, light & crisp*

REVOLUTION ANTI-HERO *Chicago, IL 6.4% | 9*

IPA | *citrus, floral, well balanced*

BLUE MOON *Colorado 5.4% | 9*

Wit | *unfiltered, light bodied, citrus flavor*

MILLER LITE *Wisconsin 4.2% | 8*

Lager | *smooth, light body*

Bottled Beer

Classics

BUD LIGHT *St Louis, MO 4.1% | 7.5*

COORS LIGHT *Golden, CO 4.2% | 7.5*

CORONA *Mexico City, MX 4.6% | 8*

CORONA LIGHT *Mexico City, MX 4.6% | 8*

HEINEKEN *Netherlands 5% | 8*

MICHELOB ULTRA *St Louis, MO 4.1% | 7.5*

MILLER LITE *Wisconsin 4.2% | 8*

MODELO *Guadalajara, MX 4.6% | 8*

REVOLUTION *Chicago, IL 5.3% | 8*

WHITE CLAW *Chicago, IL 5% | 7.5*

O'DOULS N/A *St Louis, MO | 7*

Wine

SPARKLING *Domaine Ste. Michelle Brut | 14 | 58*

PINOT GRIGIO *San Angelo | 14 | 58*

CHARDONNAY *Proverb | 11 | 47*

PINOT NOIR *Les Deux Moulins | 12 | 55*

CABERNET SAUVIGNON *Wente | 14 | 62*

ROSÉ *ask for our current selection | 11 | 47*

Cocktails

SPRING THYME | 13.5

Vodka, fresh lemon juice, simple syrup, thyme sprig

KITTY'S OLD FASHIONED | 12.5

Tullamore DEW, fig cardamom syrup, red clover bitter

SEASONAL SANGRIA | GLASS 10 CARAFE 30

Blend of wine, fresh juice, and seasonal fruit

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All Day Menu



To Share

Soups & Salads

Hand Held

Main Plates

FRESHLY BAKED PRETZELS v | 12

Stout flavored mustard, herb boursin cheese sauce

AVOCADO TOAST vG | 12

Giardiniera, frisée, radish, everything bagel seasoning Add a fried or poached egg 3

LOADED BAKED POTATO

SOUP | CUP 5.5 BOWL 8.25

Applewood smoked bacon, cheddar, green onion

Choice of fries, chips, cup of soup, side salad or coleslaw

KITTY'S BURGER * | 16.75

Choice of beef, impossible or blended burger patty hp mayo, Irish cheddar, lettuce, tomato, crispy onions, sesame bun Add fried egg 3, bacon 3.5, avocado 3

FISH & CHIPS | 18

Tempura battered flounder, beer battered sidewinder fries, old bay tartar sauce, charred lemon

PAN SEARED SALMON | 24

Grilled asparagus, cauliflower, toasted farro, lobster butter

BOURBON BACON GF | 10.75

Bourbon honey glazed apple wood smoked bacon house greens, poached egg

KITTY'S WINGS * | 14.5

Spicy honey sauce, carrots, herb buttermilk dip

WEDGE SALAD | 14

Applewood smoked bacon, tomatoes, pickle red onions, blue cheese, herb buttermilk dressing

AVOCADO SALAD vG | 14.5

Arugula, iceberg, frisee, cucumbers, tomatoes, radish, cauliflower, ale and roasted pepper vinaigrette

KITTY'S BLT | 14.75

Avocado, arugula, tomatoes, bacon, caramelized leeks, mayo, toasted dark rye bread

BBQ PULLED CHICKEN SANDWICH | 15.5

Apple cabbage slaw, pickles, tomatoes, lettuce, BBQ aioli, Texas toast

SHORT RIB MAC & CHEESE | 19.50

Corn bread, salted caramel, tabasco onions

DECONSTRUCTED SHEPHERD'S PIE * | 22

Braised short rib, lamb chop, mashed potato, baby carrot, green pea, pearl onion, hp demi

CRAB CAKE * | 18

Pickled mustard, caramelized leeks mayo, chef greens

RICOTTA AND SPINACH ARTICHOKE HUMMUS v | 12

Goat cheese whipped ricotta, balsamic pipette, crostini

TOASTED FARRO BOWL v | 13.75

Tomatoes, cucumbers, green peas, tabasco onions, field greens, asparagus, smoked tomato vinaigrette

SALAD ENHANCEMENTS

Grilled chicken * 6
Salmon 6.95

FISH SANDWICH | 14.75

tempura fried flounder, giardiniera, butter lettuce, sweet relish mayo, soft hoggie

Sweets

KITTY'S WHISKEY BREAD PUDDING | 7.5

Whiskey caramel sauce, whipped cream, white chocolate

BOOZY MILK SHAKE GF | 7

Irish coffee milk shake, whiskey, chocolate ganache *Non Alcoholic* | 6

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Chef Mario Garcia

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Kids Menu

Breakfast 7am – 11am
Lunch All Day



Breakfast

All orders come with kids drink

THE KIDS CONTINENTAL G | 8
Chef's selection of fresh baked pastries, & seasonal fruit cup

SEASONAL FRUIT BOWL V,TN,D | 9
Chef's selection of the season's freshest fruits, Nutella, honey

HAM AND CHEESE CROISSANT G,D | 9
Black forest ham & cheddar cheese
Add scrambled eggs 3

KIDS BREAKFAST G,D | 10
Two cage free eggs any style, ham, bacon or sausage patties, potatoes

KIDS RAINBOW PANCAKES G,D | 10
Maple syrup, whipped cream, butter, side of ham, bacon, or sausage patties

DOLCE DE LECHE KIDS FRENCH TOAST G,D | 10
Whipped cream, butter, side of ham, bacon, or sausage patties

Lunch

All orders come with kids drink and chocolate chip cookie or ice cream

KIDS BURGER G,D | 9
American cheese, burger bun, Kitty's fries

SEASONAL FRUIT BOWL V,TN, D | 9
Chef's selection of the season's freshest fruits, Nutella, honey

GRILLED CHEESE G,D,V | 9
Brioche, American cheese, Kitty's fries

HAM AND CHEESE CROISSANT D,G | 9
Black forest ham & cheddar cheese

GRILLED CHICKEN BREAST GF, D | 11
Roasted carrots, mashed potatoes

PAN SEARED SALMON GF, D | 12
Seasonal vegetables, marinated cucumber

CHICKEN NUGGETS G,D | 11
Kitty's fries, honey, house ketchup

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Executive Chef Mario Garcia