

kitty o'sheas

All Day Dining

APPETIZERS

FRESHLY BAKED PRETZEL V 12

stout flavored mustard,
herb boursin cheese sauce

PAN SEARED CRAB CAKE

E, D, SH, S, WH, 19

parsnip soubise, char snap peas,
frisée salad

KITTY'S WINGS ** S, D 17.5

spicy buttery hot sauce, carrots,
herb buttermilk dip

Sub for Crispy Cauliflower V 17

PARKER ROLLS & MONTE AMORE CHEESE BUTTER V, D, E 12

sea salt, shaved radish salad

CRUDITE & HUMMUS V, GF, D 14

asparagus, cucumber, pea pods, carrots,
peppers, edamame hummus, curried
crème fraîche

CHARCUTERIE PLATTER WH, S 24

mortadella, local salami, bresaola, Kitty's
mustard, house pickles, roasted grapes,
olives, toast points

KITTY O'SHEA'S CHEESE PLATTER

WH, D, S, V 21.5

white cheddar, cambozola cheese,
aged Widmer's cheddar, whipped
ricotta, almonds, fig jam, bread

HOUSE POUTINE ** S, D, WH 19

crispy potatoes, cheddar cheese, stout
pork gravy, curried crème fraîche

HAND HELDS

*Choice of sides: Kitty's Fries, Chips,
Side Salad, or cup of Loaded Potato Soup*

KITTY O'SHEA'S BURGER ** WH D S 21

Choice of beef or impossible,
hp mayo, Irish cheddar, lettuce, tomato,
house pickles, beer battered onions,
potato bun

Add fried egg 3 bacon 3.5 avocado 3

LOBSTER ROLL ** E SH S D 24

Tarragon Dijon mayo, gem lettuce,
celery, New England bun

SPICED CHICKEN THIGH WH D S 19

garlic labneh, pickled red onions,
tandoori seasoning, cabbage,
spinach wrapper

CAULIFLOWER PO BOY WH S E 18

malt vinegar aioli, pickles, tomatoes,
lettuce, soft hoagie

CORNED BEEF SANDWICH WH D 19

Irish cheddar, stout flavored mustard,
marble rye

CRISPY COD SANDWICH WH S D 18

Old Bay tartar, lettuce, tomatoes, house
pickles, on a ficelle

SIDES

ASPARAGUS 9

BABY CARROTS 9

SIDE WINDER FRIES 9

BRUSSELS SPROUTS 9

BEER BATTERED

ONION RINGS 9

LOADED MASHED

POTATOES 9

V Vegetarian
VG Gluten Free
D Dairy
E Egg

SH Shellfish
S Soy
TN Tree Nut
P Peanut
SE Sesame
WH Wheat

SOUP & SALADS

HOUSE SOUP WH, D, S

CUP 6.5 BOWL 9.25

applewood smoked bacon, cheddar,
green onion

BRUSSELS SPROUTS & ASPARAGUS

SALAD E, D, GF, SE, V 18

local greens, cucumbers, peppers,
chives, creamy tahini ranch dressing

BURRATA MOZZARELLA GD, V, TN, S 19

almond romesco, cherry tomatoes,
arugula, olive oil, cracked pepper

GARDEN LETTUCE & CHAR CARROTS SALAD V, GF, D, S, TN 18

gem lettuce, aged Widmer's cheddar,
snap peas, radish, paprika walnuts,
buttermilk pistou vinaigrette

SALADS ENHANCEMENTS

grilled chicken 8 grilled salmon 9

MAIN PLATES

CAST IRON SEARED RIB EYE ** D, S WH 38

beer battered onion rings, marinated
tomatoes, parsnip soubise, shallots red
wine butter

FISH & CHIPS ** D, S WH 25

tempura battered cod, beer battered
sidewinder fries, old bay tartar sauce,
charred lemon

BROILED WHITE FISH S, SH, GF 28

Swiss chard, asparagus, lobster chimichurri,
char lemon

MAC & CHEESE WH, D, S 24

braised chicken, green peas,
Widmer's aged cheddar, arugula

ATLANTIC SALMON S, D, GF 29

char baby carrots, lentils, celery root puree,
herb champagne vinaigrette, grilled lemon

SHORT RIB SHEPHERD'S PIE S, D, WH 29

Seasonal vegetables, HP demi, mashed
potatoes, green peas, puff pastry

DESSERT

KITTY O'SHEAS BREAD PUDDING

V, D, E WH 9

broiche, golden raisins, Baileys custard,
salted caramel

HONEY, GOAT CHEESE, CASHEW CHEESECAKE D, E, WH, TN 9

passion fruit coulis, candied cashews,
berries

BAILEYS & DULCE DE LECHE BAR

V, E, D, S, WH 9

flourless chocolate cake, torched
meringue, malt pearls, Melba sauce

KITTY MILK SHAKE V, GF, D 9

whiskey, chocolate ganache,
whipped cream

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

**These items are made to order

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

kitty o'sheas

Beverages

Draft Beer

Signatures

GUINNESS 11 Ireland 4.2%

Stout | *distinctively dark, smooth, creamy*

HALF & HALF Harp & Guinness

BLACKSMITH Smithwick's & Guinness

BLACK & BLUE Blue Moon & Guinness

HARP 10 Ireland 5%

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

SMITHWICKS 11 Ireland 4.5%

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

MAGNERS IRISH CIDER GF 10.50

Ireland 4.5%

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

FAT TIRE 11 Colorado 5.2%

Amber Ale | *flavorful, balanced beer with a fresh herbal hop profile*

BLUE MOON 9.50 Colorado 5.4%

Wit | *unfiltered, light bodied, citrus flavor*

MILLER LIGHT 9 Wisconsin 4.2%

Lager | *smooth, light bodied*

BELLS OBERON 11 Michigan 5.8%

Pale Wheat | *bright, citrusy, spicy hop character*

GOOSE ISLAND GREEN LINE 11

Chicago, IL 5.4%

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

LAGUNITAS LITTLE SUMPIN' 11

Chicago, IL 7.5%

Wheaty IPA | *hints of pineapple, cedar and pine*

REVOLUTION ANTI-HERO 11

Chicago, IL 6.4%

IPA | *citrus, floral, well balanced*

METROPOLITAN FLYWHEEL 11

Chicago, 5.5%

Pilsner | *spicy hop flavors, bitterness and malt for balance*

STELLA ARTOIS 11 Belgium 5.2%

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

ROTATING TAPS 10

Varies | *Ask our team what's new*

Cocktails

KOS OLD FASHIONED 18.25

Tullamore DEW, fig and cardamom syrup, angostura bitters

BERRY GOOD LEMONADE 19.25

Casamigos tequila, house selection of berry puree, lemonade

SMOKED SALT & GRAPEFRUIT MULE 18.75

Bombay sapphire, grapefruit juice, ginger beer, lime juice, smoked salt rim

PINEAPPLE GIMLET 19.50

Pineapple infused Titos vodka, lime, simple syrup

ROTATING SANGRIA 10g/30c

Blend of wine, fresh juice, seasonal fruit

Bloody Marys

IRISH MARY 16.25

Tullamore DEW whiskey, lime juice, Bloody Mary mix, Guinness Stout

THE PROPER MARY 15.50

vodka, lime juice, Bloody Mary mix

Bottles and Cans

BLUE MOON 9.50 Denver, CO 5.4%

BUD LIGHT 9 St. Louis, MO 4.1%

BUDWEISER 9 St. Louis, MO 4.1%

COORS LIGHT 9 Golden, CO 4.2%

CORONA 9 Mexico City, MX 4.6%

DOS EQUIS 9 Monterrey, MX 4.2%

GLUTENBERG GLUTEN FREE

PALE ALE GF 11 Quebec, CAN 5.5%

HEINEKEN 10 The Netherlands 5%

HEINEKEN 0.0 8 The Netherlands 0%

MICHELOB ULTRA 9 St. Louis, MO 4.1%

MILLER LITE 9 Wisconsin 4.2%

LAGUNITAS IPA 10 Chicago, IL 6.2%

RIGHT BEE SEMI DRY CIDER 9

Chicago, IL 6.0%

SAM ADAMS BOSTON LAGER 10

Boston, MA 5%

SIERRA NAVADA HAZY LITTLE THING 10

Chico, CA 6.7%

STELLA ARTOIS 10 Belgium 5.2%

TRULY 8.50 Chicago, IL 5.0%

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

**These items are made to order

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

V Vegetarian
VG Vegan
GF Gluten Free
D Dairy
E Egg

SH Shellfish
S Soy
TN Tree Nut
P Peanut

kitty o'sheas

Wine



White Wine	Glass	Bottle
RIESLING (OFF-DRY) – CHATEAU STE. MICHELLE <i>Columbia Valley, WA</i>	10	48
PINOT GRIGIO – TERLATO FAMILY <i>Italy, Friuli-Venezia</i>	16	70
SAUVIGNON BLANC, WAIRAU RIVER ROSE FAMILY ESTATE <i>Marlborough, New Zealand</i>	17	72
CHARDONNAY – SONOMA- CUTRER <i>Sonoma County, CA</i>	17	75

Rose and Sparkling

ROSE – FLEUR DE MER <i>Cotes de Provence, France</i>	15	64
PROSECCO – RIONDO <i>Veneto, Italy</i>	13	60

Red Wine

PINOT NOIR – DAVIS BYNUM <i>Russian River Valley, CA</i>	19	78
MALBEC – WENTE SADNSTONE <i>Central Coast, CA</i>	13	56
CABERNET SAUVIGNON – COLUMBIA CREST H3 <i>Horse Haven Hills, WA</i>	14	60
RED BLEND – MURRIETA’S WELL “THE SPUR” <i>San Francisco Bay, CA</i>	17	72

- V Vegetarian

VG Vegan

GF Gluten Free

D Dairy

E Egg
- SH Shellfish

S Soy

TN Tree Nut

P Peanut

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

**These items are made to order

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