

EST. **kitty o'sheas** 1985

APPETIZERS

<b>FRESHLY BAKED PRETZEL</b> V, D, S, WH 12 stout flavored mustard, cahill cheddar cheese sauce	<b>HUMMUS, VEGGIES &amp; NAAN</b> V, WH, S 14 roasted tomato basil hummus, cucumbers, carrots, celery, romaine, toasted naan bread
<b>PAN SEARED CRAB CAKE</b> E, D, SH, WH 19 fennel béchamel, wilted cabbage, leek potato puree	<b>CHARCUTERIE PLATTER</b> WH, S 24 gin and juice salami, bresaola, chicken pate with whiskey fig glaze, pickles, house mustard, sour dough
<b>KITTY'S WINGS</b> S, D 17.50 jameson infused hot sauce, baby carrots, celery, herb buttermilk dip	<b>KITTY O'SHEA'S CHEESE PLATTER</b> WH, D, S, V 21.50 cahill whiskey cheddar, cashel blue, stout irish cheddar, marcona almonds, fig jam, toasted bread
<i>Sub for</i> <b>Crispy Cauliflower</b> 17	<b>HOUSE POUTINE*</b> S, D, WH 19 crispy potatoes, cheese curds, whiskey cheddar cheese sauce, curried cream fraiche, green onions
<b>BOURBON GLAZED BACON</b> S, WH 15 Kitty's mustard, pickles, toast points	

SOUPS & SALADS

<b>LOADED POTATO SOUP</b> D CUP 6.5 BOWL 9.75 applewood smoked bacon, cheddar, green onion	<b>ROASTED CORN &amp; BOSTON BIBB SALAD</b> V, GF, TN 12 feta, heirloom cherry tomatoes, radish, peppers, spiced cashews, buttermilk vinaigrette
<b>BARLEY, LENTILS AND ROMAINE SALAD</b> VG, S 18 avocado, cucumbers, tomatoes, carrots, sea salt lime & mint vinaigrette	<b>CUCUMBER SUMMER SALAD</b> VG, GF 12 iceberg, spinach, mint, red onions, avocado, herb mustard seed vinaigrette
<b>FARM HOUSE SALAD</b> E, S, D 19 chopped cage free egg, green peas, field greens, crumbled goat cheese, spinach, warm bacon vinaigrette, sourdough croutons	<b>SALAD ENHANCEMENTS</b> <b>Grilled Chicken*</b> 8 <b>Grilled Salmon*</b> 9

HAND HELDS

<b>CRISPY COD SANDWICH</b> WH, D, S 19 old bay tartar, lettuce, tomatoes, house pickles, brioche bread <b>avocado</b> 3.5	<b>KITTY O'SHEA'S BURGER</b> WH, D, S 21 choice of beef or impossible, hp mayo, cahill whiskey cheddar, house pickles, buttery bun <b>add fried egg</b> 3 <b>bacon</b> 3.5 <b>avocado</b> 3.5
<b>LOBSTER ROLL</b> E, SH, S, D 25 tarragon dijon mayo, gem lettuce, celery, new england bun	
<b>CHICKEN LETTUCE WRAPS</b> S, D, GF 19 bibb lettuce, tomato basil hummus, cucumbers, feta, pickled onions, yogurt sauce	
<b>CHICAGO STYLE ITALIAN BEEF SANDWICH</b> WH, S 18 sweet green peppers, giardiniera, soft hoagie	
<b>CORNED BEEF SANDWICH</b> WH, D 19 irish cheddar, stout flavored mustard, marble rye	
<b>GRILLED CHICKEN SANDWICH</b> WH, S, D 18 basil mayo, tomatoes, lettuce, avocado brioche bread	

SIDES

<b>SAUTÉED SPINACH</b> 9
<b>CARAMELIZED BABY CARROTS</b> 9
<b>SIDE WINDER FRIES</b> 9
<b>ROASTED BROCCOLINI</b> 9
<b>BRAISED BARLEY &amp; LEEKS SALAD</b> 9
<b>LOADED MASHED POTATOES</b> 9

MAIN PLATES

<b>THE PUB STEAK**</b> GF, S 38 crispy potatoes, sautéed spinach, smoked peppercorn sauce	<b>MAC &amp; CHEESE</b> WH, D, S 24 parmesan cream sauce, chicken, green peas, cahill cheddar
<b>FISH &amp; CHIPS</b> D, S, WH 25 tempura battered cod, beer battered sidewinder fries, old bay tartar sauce, charred lemon	<b>KVAROY SALMON**</b> D, S, WH 28 braised barley & leeks salad, broccolini, corn bechamel
<b>PAN SEARED HALIBUT</b> GF, S, TN 29 lentil succotash, herb fingerling potatoes, parsley marcona almond pesto, char lemon	<b>KITTY'S SHEPHERD'S PIE</b> S, D, WH 29 short rib, lamb chop, hp demi, mashed potatoes, caramelized baby carrots, green peas, puff pastry

DESSERTS

<b>KITTY O'SHEAS BREAD PUDDING</b> V, D, E, WH 9 brioche, golden raisins, baileys custard, salted	<b>JAMESON FLAVORED PEACH COBBLER</b> V, D, E, WH 9 golden crispy crust, vanilla ice cream, salted caramel
<b>HONEY, GOAT CHEESE, CASHEW CHEESECAKE</b> D, E, WH, TN 9 passion fruit coulis, candied cashews, berries	<b>KITTY'S MILK SHAKE</b> V, GF, D 9 whiskey, chocolate ganache, whipped cream

V Vegetarian	E Egg	P Peanut
VG Vegan	SH Shellfish	SE Sesame
GF Gluten Free	S Soy	WH Wheat
D Dairy	TN Tree Nut	

\*\*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.

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**DRAFT BEER** ☉

*Signatures*

- GUINNESS** *Ireland 4.2%* 16 oz. 11 Imperial Pint 14  
Stout | *distinctively dark, smooth, creamy*
- HALF & HALF** *Harp & Guinness*
- BLACKSMITH** *Smithwick's & Guinness*
- BLACK & BLUE** *Blue Moon & Guinness*
- HARP** *Ireland 5%* 10  
Lager | *light golden, medium body, crisp tasting*
- SMITHWICKS** *Ireland 4.5%* 11  
Ale | *amber red, medium body, toasted malt flavor*
- STRONGBOW CIDER** *GF U.K. 4.5%* 10.50  
Cider | *classic English cider, crisp apple, balanced*
- FAT TIRE** *Colorado 5.2%* 11  
Amber Ale | *flavorful, balanced beer with a fresh herbal hop profile*
- BLUE MOON** *Colorado 5.4%* 9.50  
Wit | *unfiltered, light-bodied, citrus flavor*
- MILLER LITE** *Wisconsin 4.2%* 9  
Lager | *smooth, light-bodied*
- BELLS OBERON** *Michigan 6.3%* 11  
American Wheat Ale | *citrusy, smooth, refreshing*
- GOOSE ISLAND GREEN LINE** *Chicago, IL 5.4%* 11  
APA | *wildflower honey, citrus flavor, light, crisp*
- LAGUNITAS LITTLE SUMPIN'** *Chicago, IL 7.5%* 11  
Wheaty IPA | *hints of pineapple, cedar and pine*
- REVOLUTION ANTI-HERO** *Chicago, IL 6.4%* 11  
IPA | *citrus, floral, well-balanced*
- KROMBACHER PILS** *Germany, 4.8%* 11  
Pilsner | *balance of hops and malt with a distinct crispness on the finish*
- STELLA ARTOIS** *Belgium 5.2%* 11  
Lager | *citrus, medium body, crisp, slightly hoppy*

*Bottles & Cans*

- BLUE MOON** *Denver, CO 5.4%* 9.50
- BUD LIGHT** *St. Louis, MO 4.1%* 9
- BUDWEISER** *St. Louis, MO 4.1%* 9
- COORS LIGHT** *Golden, CO 4.2%* 9
- CORONA** *Mexico City, MX 4.6%* 9
- GLUTENBE RG GLUTEN FREE PALE ALE** *GF Quebec, CAN 5.5%* 9.50
- HEINEKEN** *The Netherlands 5%* 10
- HEINEKEN 0.0** *The Netherlands 0%* 8
- MICHELOB ULTRA** *St. Louis, MO 4.1%* 9
- MILLER LITE** *Wisconsin 4.2%* 9
- LAGUNITAS IPA** *Chicago, IL 6.2%* 10
- RIGHT BEE SEMI DRY CIDER** *Chicago, IL 6.0%* 9
- SAM ADAMS BOSTON LAGER** *Boston, MA 5%* 10
- SIERRA NEVADA HAZY LITTLE THING** *Chico, CA, 6.7%* 10
- STELLA ARTOIS** *Belgium 5.2%* 10
- HIGHNOON** *5.0%* 8.50
- TRULY** *5.0%* 8.50

**KITTY O'SHEAS AMBER LAGER** 6.1% 11

a smooth and malty paradox

*Pub Exclusive Beer in partnership with Great Lakes Brewing - Cleveland, OH*

**COCKTAILS** ☉

*Specialty Cocktails*

- KOS OLD FASHIONED** 18  
Tullamore DEW, Fig and Cardamom Syrup, Angostura Bitters
- CLOVER CLUB** 20  
Aviation Gin, Lavender, Lemon, Egg White, Raspberries
- MOSCOW MULE** 17  
Tito's, Lime, Fever-Tree Ginger Beer
- THE PROPER MARY** 15  
Vodka, Lime, Bloody Mary
- ROTATING SANGRIA** 10g | 30c  
Wine, Juice, Seasonal Fruit

*Seasonal Cocktails*

- ROSÉ SPRITZ** 20  
Fleur de Mer Rose, Belvedere Vodka, Fever-Tree Sparkling Grapefruit
- STRAWBERRY PALOMA** 17  
Don Julio Reposado, Grapefruit, Strawberry, Club Soda
- WELCOME TO PARADISE** 19  
Grey Goose Vodka, Lemon, Pineapple, Ginger
- SPRING THYME** 21  
Maker's Mark Bourbon, Aperol, Lemon, Honey Syrup
- BOURBON PEACH SOUR** 20  
Knob Creek Bourbon, Basil Simple Syrup, Lemon, Peach, Egg White

*Low Proof Cocktails*

- LYRE'S ROSA NEGRONI** 14  
Botanist Gin, Lyre's Italian Spritz, Lyre's Aperitif Rosso
- SEED & SODA SPRITZ** 14  
21 Seeds Valencia Orange Tequila, Club Soda, Pineapple

*Zero Proof Cocktails*

- PEACH LAVENDER** 14  
Peach, Honey Lavender, Lemon, Club Soda