



KITTY O'SHEAS



HONORING TRADITION SINCE 1986

LATE NIGHT MENU

Appetizers

Freshly Baked Pretzel V, D, S, WH.....12
stout flavored mustard, cahill cheddar cheese sauce

Loaded Mashed Potatoes.....10
applewood smoked bacon, cheddar, green onion

Whiskey Blaze Wings S, D.....18
jameson infused hot sauce, carrots, celery,
herb buttermilk ranch

Crispy Fries.....9

Soup & Salads

Potato Leek Soup D.....CUP 7 BOWL 10
applewood smoked bacon, cheddar, green onion

Farm House Salad E, S, D.....20
cage free egg, field greens, spinach, irish bacon,
onions, mushrooms, crumbled goat cheese, warm bacon vinaigrette,
sourdough croutons
Add *Chicken* 8 *Salmon* 9

Hand Helds

Italian Beef Sandwich WH, S.....21
sweet green peppers, giardiniera, soft hoagie

Emerald Isle Burger WH, S, D.....22
choice of beef or impossible, hp mayo, wisconsin aged
cheddar, lettuce, tomato, house pickles, buttery bun
Add *Fried Egg* 3 *Bacon* 3

Celtic Club Delight S, D.....20
turkey breast, irish bacon, mayo, lettuce, tomato,
marble rye

Chicken Tenders WH, E, D.....21
Four crispy tenders served with fries and your choice of
ranch, bbq, or honey mustard

Main Plates

Fish & Chips WH, S, D.....27
smithwick's beer battered cod, crispy potatoes,
tartar sauce, malt vinegar, charred lemon

Classic Mac & Cheese WH, D, S, V.....26
short rib, creamy cheese sauce, toasted parmesan crumbs

Desserts

Kitty O'Sheas Bread Pudding V, D, E, WH.....10
brioche, golden raisins, baileys custard, salted caramel

Jameson Flavored Blueberry Cobbler V, D, E, WH... 12
golden crispy crust, vanilla ice cream, salted caramel

V Vegetarian
VG Vegan
GF Gluten Free
D Dairy

E Egg
SH Shellfish
S Soy
TN Tree Nut

P Peanut
SE Sesame
WH Wheat

**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
<i>stout</i> distinctively dark, smooth, creamy	
Half & Half Harp & Guinness	
Blacksmith Smithwick's & Guinness	
Black & Blue Blue Moon & Guinness	
Kitty O'Sheas Amber Lager Ohio 6.1%	10
<i>a smooth and malty paradox</i>	
Harp Ireland 5%	11
<i>lager</i> light golden, medium body, crisp tasting	
Smithwicks Ireland 4.5%	11
<i>ale</i> amber red, medium body, toasted malt flavor	
Magners Irish Cider GF Ireland 4.5%	11
<i>cider</i> classic cider made from 17 varieties of apples	
Fat Tire Colorado 5.2%	11
<i>amber ale</i> flavorful, balanced beer with a fresh herbal hop profile	
Blue Moon Colorado 5.4%	11
<i>wheat ale</i> unfiltered, light-bodied, citrus flavor	

Bottles & Cans

Bud Light St. Louis, MO 4.1%	8
Budweiser St. Louis, MO 4.1%	8
Coors Light Golden, CO 4.2%	8
Corona Mexico City, MX 4.6%	9
Glutenberg Gluten-Free Pale Ale Montreal, CAN 5.5%	10
Heineken The Netherlands 5%	9
Heinekin 0.0 The Netherlands 0%	8
Michelob Ultra St. Louis, MO 4.1%	8
Miller Lite Milwaukee, WI 4.2%	8
Lagunitas IPA Petaluma, CA 6.2%	8
Guinness 0.0 Ireland 0%	9
Sam Adams Boston Lager Boston, MA 5%	9
Sierra Nevada Hazy Little Thing IPA Chico, CA 6.7%	9
Modelo Especial Mexico City, MX 4.4%	9
High Noon Seltzer 5%	8
Truly Seltzer 5%	8

Miller Lite Milwaukee, WI 4.2%	9
<i>lager</i> smooth, light-bodied	
Yuengling Pottsville, PA 4.5%	10
<i>traditional lager</i> roasted caramel malt, cascade hops	
Goose Island Green Line Chicago, IL 5.4%	10
<i>pale ale</i> wildflower honey, citrus flavor, light, crisp	
Lagunitas A Little Sumpin' Sumpin' Petaluma, CA 7.5%	10
<i>wheaty IPA</i> hints of pineapple, cedar and pine	
Revolution Anti-Hero Chicago, IL 6.4%	10
<i>IPA</i> citrus, floral, well-balanced	
Krombacher Pils Germany 4.8%	11
<i>pilsner</i> balance of hops and malt with a distinct crispness on the finish	
Stella Artois Belgium 5.2%	11
<i>lager</i> citrus, medium body, crisp, slightly hoppy	

Cocktails

Specialty Cocktails

KOS Old Fashioned	18
<i>tullamore d.e.w, fig and cardamom syrup, angostura bitters</i>	
Irish Mule	17
<i>jameson irish whiskey, lime, fever tree ginger beer</i>	
Rotating Sangria	10g 30c
<i>wine, brandy, cinnamon, orange, seasonal fruit</i>	
Kitty O'Sheas Handshake	15
<i>shot of jeppson's malört paired with harp lager</i>	
Bourbon Berry Jam	19
<i>woodford reserve bourbon, chambord, raspberry jam</i>	

Seasonal Cocktails

Siren Song	18
<i>hendrick's gin, passion fruit, lemon, coconut, club soda</i>	
Mango Dreams	18
<i>malibu coconut rum, disaronno amaretto, mango, coconut, pineapple</i>	

Zero Proof Cocktails

Wayward Sun	12
<i>pineapple, coconut, lime, pomegranate float</i>	

Wine

White Wine	6oz	9oz	Bottle
Riesling (Off-Dry), Chateau Ste. Michelle	13	16	44
<i>Washington State, Columbia Valley</i>			
Pinot Grigio, Terlato Family	17	23	60
<i>Italy, Friuli-Venezia</i>			
Sauvignon Blanc, Wairau River	16	19	52
<i>New Zealand, Marlborough</i>			
Chardonnay, Decoy by Duckhorn	15	18	44
<i>California, Saint Helena</i>			

Rosé & Sparkling

Rosé, Fleur de Mer	17	20	56
<i>France, Côte de Provence</i>			
Prosecco, Riondo	13		44
<i>Italy, Veneto</i>			

Red Wine	6oz	9oz	Bottle
Pinot Noir, Acrobat	16	21	58
<i>Oregon, Willamette Valley</i>			
Malbec, Bodega Norton	15	21	58
<i>Argentina, Mendoza</i>			
Cabernet Sauvignon Columbia Crest H3	16	22	58
<i>Washington State, Columbia Valley</i>			
Merlot, Wente Sandstone	15	21	58
<i>California, Livermore Valley</i>			

	Split	Bottle
Champagne, Moët & Chandon Split	35	130
<i>Épernay, France</i>		