



# kitty o'sheas

## Breakfast Menu

**GREEK YOGURT & BERRIES** TN, D, V **10.50**  
Local Greek yogurt, toasted almonds, lemon curd, mint, honey, berries

**COCONUT CHAI PUDDING** TN, VG **10**  
Organic matcha, chia seeds, coconut milk, berries, Agave nectar

**BOURBON GLAZED PORK BELLY\*\*** E **14.50**  
Sourdough toast, apple butter, petite greens  
Add two eggs any style **5**

**AVOCADO TOAST\*\*** V, E **14.50**  
Toasted multi-grain croissant, giardinera, cucumbers, greens, toasted pumpkin seeds  
Add two eggs any style **5**

**KITTY O'SHEA'S LOX\*\*** E, SH **17.5**  
Crispy hashbrown potatoes, pickled onions, tomatoes, fried capers, hard boiled egg  
Add Bagel **3.5**

**KITTY O'SHEA'S BREAKFAST BOWL \*\*** E **16**  
Corned beef, spinach, grilled onions, tomatoes, fried eggs

**BRIE & BLACKBERRIES GRILLED CHEESE\*\*** E **17.5**  
Brioche, fig jam, blackberries compote, breakfast potato  
Add ham **3.5** Add two eggs any style **5**

**TRADITIONAL FRENCH TOAST** EDV **15.5**  
Powdered sugar, cocoa nibs, Bailey's whipped cream, maple syrup

**THE O'MELETTE\*\*** E, D **18.5**  
Ham, peppers, onions, Irish cheese, served with crispy hashbrowns & toast

**BREAKFAST SANDWICH** E, D **15**  
Multi-Grain Croissant, fried eggs, HP aioli, black forest ham, white cheddar, breakfast potato

- V** Vegetarian  
**VG** Vegan  
**GF** Gluten Free  
**D** Dairy  
**E** Egg

**SH** Shellfish  
**S** Soy  
**TN** Tree Nut  
**P** Peanut



**JUST EGGS \*\*** E, D **17.5**  
Two eggs your way, house potatoes, sourdough toast, choice of bacon, sausage, bangers, or chicken sausage

**KITTY O'SHEA'S BENEDICT \*\*** E, D **17.5**  
Warm biscuits, Irish bacon, poached eggs, Old Bay hollandaise, crispy hash browns  
Sub Smoked Salmon **5**

**IRISH BREAKFAST \*\*** E, D **18.5**  
Two eggs your way, bangers sausage, Irish bacon, beans, tomato, crispy hash browns, sourdough toast

**BUTTERMILK PANCAKES\*\*** E, D **15.5**  
Berries, lemon curd, maple syrup

**Bundles**

Includes juice & coffee

BAGEL with CREAM CHEESE **16**

GREEK YOGURT JAR **16**

STEEL CUT OATMEAL, BROWN SUGAR, RAISINS, MILK **16**

BISCUIT, EGG and IRISH CHEESE SANDWICH **16**

**SIDES**

GREEK YOGURT JAR **8** | STEEL CUT OATMEAL **9** | BISCUIT, EGG and IRISH CHEESE **9**

CRISPY HASHBROWNS **7** | BACON or SAUSAGE **7** | GRILLED HAM **7**

BAGEL with CREAM CHEESE **7** | APPLE or BANANA **2.5** | SEASONAL FRUIT CUP **8**

WARM BISCUITS **6** | CROISSANT **6**

**BEVERAGES**

SPARROW COFFEE, Regular or Decaf | **5**

Sparrow Coffee, located in Chicago's West Loop, yields a passion for hand-crafted, exceptionally sourced coffees. Kitty O'Sheas proprietary blend is 50% Brazil, 25% Sumatra, 25% Ethiopian Sidama.

HOT TEA | **5**

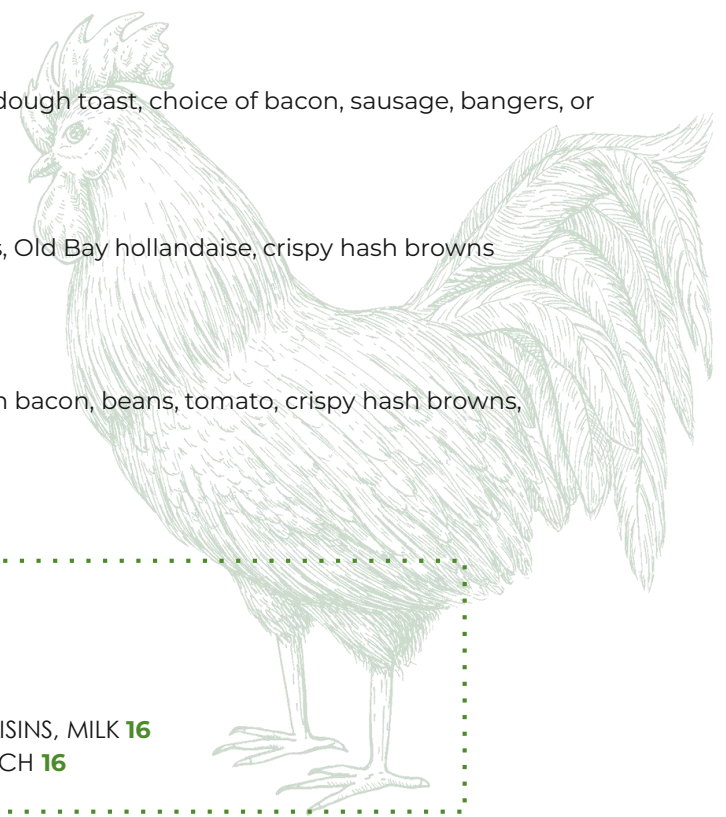
JUICE | **5**

Orange, Apple, Cranberry, Pineapple, Grapefruit

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

\*\*These items are made to order

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



# kitty o'sheas

All Day Dining

## To Share

### FRESHLY BAKED PRETZEL V D 14

Stout flavored mustard, herb boursin cheese sauce

### KITTY'S WINGS \*\* S D E SH 17.5

Spicy honey sauce, carrots, herb buttermilk dip

### SALMON TARTAR \*\* V G E 16

Sourdough, fried capers, pickled cage free egg, cucumbers, petite greens, avocado, salmon roe caviar

### CRUDITÉ & HUMMUS D E 14

Asparagus, cucumber, celery, heirloom carrots, peppers, edamame hummus, curried crème fraiche

### CHARCUTERIE PLATTER E 22

Mortadella, local salami, grilled banger, Kitty's mustard, house pickles, roasted grapes, olives, toast points

### KITTY O'SHEA'S CHEESE PLATTER \*\* S D E SH 19.5

White cheddar, cambozola cheese, aged gouda, whipped ricotta, honey, almonds, fig jam, roasted grapes, bread

## Soup & Salads

### LOADED POTATO SOUP D CUP 7 BOWL 9.5

Applewood smoked bacon, cheddar, green onion

### CHOP BLT SALAD G F E D 16

Cherry tomatoes, caged free egg, bacon, white cheddar, croutons, caper ale vinaigrette

### AVOCADO SALAD V G G F 17.5

Arugula, asparagus, roasted fennel, quinoa, piquillo peppers, grilled leek vinaigrette

### HERB MARINATED TOMATO SALAD V G G F 16

Gem lettuce, roasted heirloom carrots, watercress, basil, radish, toasted almonds, dijon chives vinaigrette

### SALADS ENHANCEMENTS

Grilled chicken \*\* 8.5    Grilled salmon \*\* 9.5

## Hand Helds

Choice of sides: Kitty's fries, chips, side salad, or cup of loaded potato soup

### KITTY O'SHEA'S BURGER \*\* D E 19

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

### BRIE & BLACKBERRIES \*\* E 17.5

Brioche, fig jam, blackberry compote

### LOBSTER ROLL \*\* E 23

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

### DOUBLE THE PIG \*\* 19

Pulled pork, pork belly, grilled onions, house pickles, mustard, Irish cheddar, soft roll

## Main Plates

### SIRLOIN STEAK \*\* D 28

Heirloom potatoes, leek soubise, pickled onions sage sea salt, shallot red wine butter

### FISH & CHIPS \*\* 21

Tempura battered cod, beer battered sidewinder fries, Old Bay tartar sauce, charred lemon

### MAC & CHEESE \*\* D 22

Grilled chicken, asparagus, green peas, white cheddar, parmesan truffle crisp

### PAN SEARED STRIPED BASS D 26

Carrots, potatoes medley, spinach, miso thyme broth, grilled lemon

### SHORT RIB SHEPHERD'S PIE D 25

Short rib, root vegetables, HP demi, creamy mashed potatoes, green peas, puff pastry

### HOUSE POUTINE \*\* 19

Sidewinder fries, braised pork, cheddar cheese, stout pork gravy, curried crème fraiche

*Insider tip: also fun as a shareable*

## Dessert

### KITTY'S BREAD PUDDING \*\* E D V 7.5

Brioche, golden raisins, Baileys custard, salted caramel

### KITTY'S MILKSHAKE \*\* D V G F 8

Whiskey, chocolate ganache, whipped cream

Non-alcoholic 7

### HONEY, GOAT CHEESE, CASHEW CHEESECAKE \*\* T N D V 7.5

Salted caramel, whipped cream

### BAILEYS CREAM BRULEE \*\* D V G F 7.5

Burnt sugar, malt pearls

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

Chef Eliseo Balbuena  
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 9.5** Ireland 4.2%  
Stout | *distinctively dark, smooth, creamy*

**HALF & HALF** Harp & Guinness

**BLACKSMITH** Smithwick's & Guinness

**BLACK & BLUE** Blue Moon & Guinness

**HARP 9** Ireland 5%  
Lager | *light golden, medium body, crisp tasting*

**SMITHWICKS 9.5** Ireland 4.5%  
Ale | *amber red, medium body, toasted malt flavor*

**MAGNERS IRISH CIDER GF 9** Ireland 4.5%  
Cider | *classic cider made from 17 varieties of apple*

**FAT TIRE 9** Colorado 5.2%  
Amber Ale | *flavorful, balanced beer with a fresh herbal hop profile*

**BLUE MOON 9** Colorado 5.4%  
Wit | *unfiltered, light bodied, citrus flavor*

**MILLER LITE 8** Wisconsin 4.2%  
Lager | *smooth, light body*

**GOOSE ISLAND 312 SHANDY 9** Chicago, IL 4.2%  
Shandy | *lemony, juicy, refreshing*

**GOOSE ISLAND GREEN LINE 9** Chicago, IL 5.4%  
APA | *wildflower honey, citrus flavor, light & crisp*

**LAGUNITAS LITTLE SUMPIN' 10** Chicago, IL 7.5%  
Wheaty IPA | *hints of pineapple, cedar and pine*

**REVOLUTION ANTI-HERO 9** Chicago, IL 6.4%  
IPA | *citrus, floral, well balanced*

**SAM ADAMS BOSTON LAGER 9** Boston, MA 5%  
Lager | *spicy hops, slightly sweet, roasted malts, a smooth finish*

**STELLA ARTOIS 10** Belgium 5.2%  
Lager | *citrus, medium body, crisp, slightly hoppy*

## Bloody Marys

**IRISH MARY 15.5**  
Tullamore DEW whiskey, lime juice, Bloody Mary mix, Guinness Stout

**THE PROPER MARY 15**  
vodka, lime juice, Bloody Mary mix

V Vegetarian  
VG Vegan  
GF Gluten Free  
D Dairy  
E Egg

SH Shellfish  
S Soy  
TN Tree Nut  
P Peanut

## Cocktails

**MEZCAL MIDORI SOUR 14.75**  
Montelobos mezcal, Midori, lime juice, simple syrup, Peychaud's bitters

**BLACK PEPPER MARTINI 15.25**  
Hendricks gin, black pepper lime cordial, lime juice, bitter truth cucumber bitters

**WHISKEY LEMONADE 13**  
Tullamore Dew Irish whiskey, lemon juice, Monin ginger syrup

**PINEAPPLE GIMLET 19**  
Pineapple infused Titos vodka, lime, simple syrup

**ROTATING SANGRIA 10g / 30c**  
Blend of wine, fresh juice and seasonal fruit

## Rotating Taps

**VARIES** | Ask our team what is new

## Bottles and Cans

**BLUE MOON 9** Denver, CO 5.4%

**BUD LIGHT 8** St. Louis, MO 4.1%

**BUDWEISER 8** St. Louis, MO 4.1%

**COORS LIGHT 8** Golden, CO 4.2%

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

**DOS EQUIS 8** Monterrey, MX 4.2%

**GLUTENBERG GLUTEN FREE PALE ALE GF 11**  
Quebec, CAN 5.5%

**HEINEKEN 8** Netherlands 5%

**HEINEKEN 0.0 7** Netherlands 0%

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

**MILLER LITE 8** Wisconsin 4.2%

**LAGUNITAS IPA 9.5** Chicago, IL 6.2%

**RIGHT BEE SEMI DRY CIDER GF 8**  
Chicago, IL 6.0%

**SAM ADAMS BOSTON LAGER 9**  
Boston, MA 5%

**SIERRA NAVADA HAZY LITTLE THING 9**  
Chico, CA 6.7%

**STELLA ARTOIS 10** Belgium 5.2%

**TRULY 7.5** Chicago, IL 5.0%

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

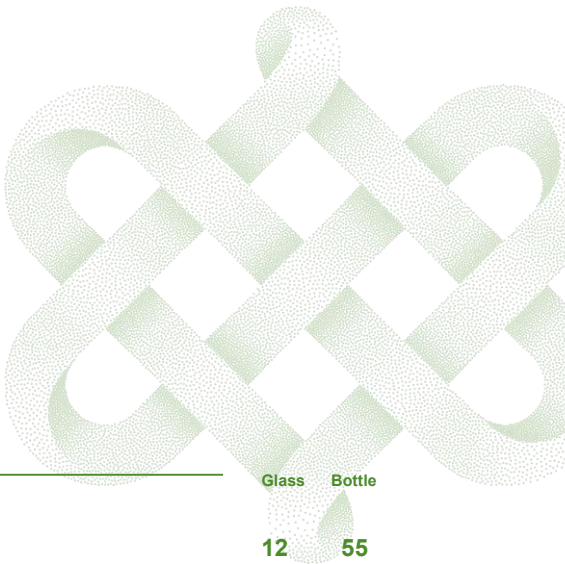
\*\*These items are made to order

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



# kitty o'sheas

Wine



## Sparkling

	Glass	Bottle
PROSECCO – RIONDO <i>Veneto, Italy</i>	12	55
CHAMPAGNE – MOET & CHANDON IMPERIAL BRUT 187ML <i>Epernay, France</i>		25
SPARKLING – STE. MICHELLE BRUT <i>Columbia Valley, WA</i>		60
CHAMPAGNE – CHANDON BRUT CLASSIC <i>Napa Valley, CA</i>		65
CHAMPAGNE – VEUVE CLICQUOT YELLOW LABEL <i>Reims, France</i>		195
CHAMPAGNE – VEUVE CLICQUOT NV ROSE <i>Reims, France</i>		225
CHAMPAGNE – RUINART ROSE <i>Reims, France</i>		260
CHAMPAGNE – DOM PERIGNON <i>Champagne, France</i>		335

## White and Rose Wine

CHARDONNAY – DECOY BY DUCKHORN <i>Sonoma County, CA</i>	13	68
CHARDONNAY – SONOMA- CUTRER <i>Russian River Ranches, CA</i>	16	72
CHARDONNAY – SANFORD ESTATE <i>Sta. Rita Hills, CA</i>		95
PINOT GRIGIO – TERLATO FAMILY <i>Colli Orientali Del Friuli, DOC Italy</i>	14	66
SAUVIGNON BLANC - WAIRAU RIVER <i>Marlborough, New Zealand</i>	16	68
SANCERRE – LANGLOIS-CHATEAU <i>Loire Valley, France</i>		80
RIESLING – CHATEAU STE. MICHELLE <i>Columbia Valley, WA</i>	9	55
ROSE – FLEUR DE MER <i>Cotes de Provence, France</i>	12	70
ROSE – WHISPERING ANGEL <i>Cotes de Provence, France</i>		75

## Red Wine

CABERNET SAUVIGNON – COLUMBIA CREST H3 <i>Horse Heaven Hills, WA</i>	13	68
CABERNET SAUVIGNON – DAOU <i>Paso Robles, CA</i>		82
CABERNET SAUVIGNON – CONN CREEK <i>Napa Valley, CA</i>		95
MERLOT- SEVEN FALLS <i>Wahluke Slope, WA</i>	12	55
PINOT NOIR – CAMBRIA “JULIA’S VINEYARD” <i>Santa Maria Valley, CA</i>	15	75
PINOT NOIR – PONZI VINEYARDS TAVOLA <i>Willamette Valley, OR</i>	17	88
PINOT NOIR – MEIOMI <i>Central Coast, CA</i>		86
MALBEC – BODEGA NORTON BARREL SELECT <i>Mendoza, Argentina</i>	12	65
RED BLEND – MURRIETA’S WELL “THE SPUR” <i>Livermore Valley, CA</i>	14	75
RED BLEND – THE PRISONER <i>Napa Valley, CA</i>		90

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

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