Brehon Pub's Food & Drink Menu

Visit or call us today for your orders! We use fresh ingredients in cooking all the food that we serve. Call (312) 642-1071to learn more about our dining reservations, party packages, and carry-out.

PRIME RIB TRIO*



Roll Call Appetizers

MINI CHEDDAR BURGERS*

\$10.95

\$13.95

\$15.95	MIINI CHEDDAK BUKUEKS.	\$10.93
	Three mini burgers with lettuce, tomatoes	
	TOASTED RAVIOLI	\$8.95
	Served with spicy marinara	
\$10.95		Φ10.0 <i>E</i>
		\$10.95
	peppers, onions, and cheese, served with	
	guacamole and sour cream	
\$10.95	Add Chicken 3.00	
	\$10.95	Three mini burgers with lettuce, tomatoes TOASTED RAVIOLI Served with spicy marinara \$10.95 SANTA - FE QUESADILLA Filled with tomatoes, corn, black beans, peppers, onions, and cheese, served with guacamole and sour cream Add Chicken 3.00

Roma and sun-dried tomatoes, red onions and garlic, served with fresh mozzarella, balsamic vinaigrette, and parmesan flatbread		CRISPY CALAMARI RINGS Served with marinara and buffalo sauce IRISH NACHOS
HUMMUS PLATE Roasted red pepper Hummus served with cucumber, tomato, onion, and garlic, with pita bread	\$11.50	Homemade cheddar cheese sauce, chili, pico de gallo, sour cream, guacamole, and jalapeños, served over waffle fries or tortilla chips
BAKED PRETZEL Served with homemade cheese sauce	\$6.50	
STEAMED MUSSELS Steamed in a tomato broth with shallots, garlic, white wine, and peppers, served with garlic toast Add Shrimp 17.95	\$13.95	

\$12.95

\$11.95

Good Old Pub Grub

MOZZARELLA STICKS Served with a spicy marinara sauce for dipping	\$8.50	BACON CHEDDAR WAFFLE FRIES Cheddar cheese, bacon, and sour cream	\$9.95
CAJUN FRIED SHRIMP With buffalo and cocktail sauce	\$13.95	CHILI CHEESE WAFFLE FRIES Chili, cheddar cheese, and sour cream	\$9.95
TASTY TATER TOTS Served with barbeque sauce and homemade	\$8.50	STEAK HOUSE ONION RINGS Served with barbeque sauce	\$7.95
cheese sauce		HOUSE MADE CHILI OR SOUP	

CHEESE CURDS Served with a spicy marinara sauce	\$8.95	House-made Cup 4.95 Bowl 6.95	
		SPINACH & ARTICHOKE	\$10.95
TEX-MEX EGG ROLLS	\$9.95	QUESADILLAS	
Filled with chicken, black beans, corn,		Spinach and artichoke filled tortillas baked	
cheese, peppers, and onions served with sour		with Parmesan and mozzarella cheeses	
cream and guacamole		served with spicy marinara sauce	
		Add chicken 3.00	

Garden Chopped Salads

ANNE'S SOUTHWEST Fresh romaine lettuce, chopped black bean veggie burger, tortilla strips, Pico de Gallo, cheddar cheese, served with avocado ranch dressing Add grilled chicken 3.00	\$12.95	SOUTHSIDE CHOPPED cucumbers, tomatoes, red onion, hardboiled egg, grilled chicken, smoked bacon, bleu cheese crumbles, tossed in a ranch vinaigrette dressing, served with parmesan flatbread	\$12.95
GOLD COAST CAESAR Fresh romaine lettuce, sun-dried tomatoes, fresh mozzarella, homemade croutons tossed in a creamy Caesar dressing	\$11.95	TURKEY COBB Turkey, hickory bacon, hardboiled egg, red onion, diced tomatoes, crumbled bleu cheese, and fresh guacamole, served with peppercorn ranch dressing	\$12.95
Caesar salad with Chicken breast 14.95 Caesar salad with Herb crusted salmon 17.95		TUNA SALAD BOWL Homemade tuna on a bed of lettuce with tomatoes, onion vinaigrette, and warm pita	\$12.95
HOUSE SALAD Romaine, red onion, carrot, celery, egg	\$9.95	bread	

Pub Burger Bar

Half pound Angus steak burgers served with lettuce, tomato, onion, and pickle. All burgers are served with coleslaw and your choice of fries, or tater tots. Green bean fries, sweet tots, or mac & cheese, add 2.00.

CLASSIC PUB BURGER*	\$12.50
BLACK BEAN VEGGIE BURGER	\$12.50
NEW IMPOSSIBLE BURGER	\$14.50

- American Cheese
- Cheddar Cheese
- Swiss Cheese
- Bleu Cheese
- Sautéed Mushrooms
- Hickory Smoked Bacon
- Roasted Onions
- Fresh Guacamole
- Fried Egg
- Homemade Chili
- Pico de Gallo
- Jalapeños

Burger toppings add 1.00 each.

Pub Burger Specialties

MUSHROOM SWISS BURGER* Sautéed mushrooms, Swiss cheese, lettuce, tomato, red onion, and mayo	\$13.95	PADDY O MELT* Swiss cheese, grilled onions, Thousand Island dressing on marble rye toast	\$13.95
BLEU MOON BURGER* Topped with bleu cheese, sautéed mushrooms, lettuce, tomato, red onion, and bleu cheese dressing	\$13.95	BACON CHEDDAR BURGER* Hickory smoked bacon, cheddar cheese, lettuce, tomato, and red onion	\$13.95
BACON & EGG BURGER* Cheddar cheese, fried egg, hickory bacon, lettuce, tomato, red onion, and roasted red pepper sauce	\$13.95	GUACAMOLE BACON BURGER* Fresh guacamole, hickory bacon, Swiss cheese, lettuce, tomato, red onion, and mayo	\$13.95
SOUTHWEST VEGGIE BURGER OR WRAP Black bean burger, lettuce, tomato and onions served with chipotle sauce, pico de gallo, and guacamole	\$13.95	BLACK & BLEU VEGGIE BURGER Served with crumbled Bleu cheese, grilled onions, lettuce, tomato, and bleu cheese dressing	\$13.95

Wrap ... 14.95

Wraps & Sandwiches

Served with coleslaw, fries, or tater tots. Green bean fries, sweet tots or mac & cheese, add 2.00.

PRIME RIB FRENCH DIP* Shaved prime rib with Swiss cheese, caramelized onions, served on French bread with horseradish cream sauce and au jus for dipping	\$14.95	COBB CHICKEN SANDWICH Grilled chicken breast with hickory bacon, bleu cheese dressing, lettuce, tomato, and fresh guacamole	\$13.95
ST. PATRICK'S REUBEN Slow-cooked and cured corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing on marble rye bread	\$12.50	GRILLED TILAPIA SANDWICH Seasoned and grilled to perfection, served with red pepper remoulade, lettuce, tomato, and grilled onions on French bread	\$13.95
or Turkey Rachel 12.50		TURKEY BACON CLUB Sliced turkey breast, hickory bacon, cheddar	\$12.50
BUFFALO CHICKEN Fried chicken breast dipped in spicy buffalo	\$12.50	cheese, on whole-grain bread with lettuce tomato, and chipotle mayo	
sauce served with bleu cheese dressing, lettuce, and tomato. Sandwich		CHICKEN CLUB WRAP Grilled chicken breast, smoked bacon,	\$12.50
Wrap 13.50		romaine lettuce, tomato, cheddar cheese, and ranch dressing	
STEAK SANDWICH* Seasoned and grilled to perfection with caramelized onions and provolone cheese served on French bread with chipotle sauce	\$13.95	TUNA FISH SANDWICH Tuna salad on whole grain bread with lettuce, tomato chipotle mayo. Sandwich	\$10.95
PARMESAN CHICKEN MELT Parmesan crusted chicken breast topped with spicy marinara sauce and melted mozzarella cheese	\$12.50	Wrap 11.95	

Pub Favorites

BLT Hickory smoked bacon, romaine lettuce, sliced tomato, and mayo	\$10.95	GUINNESS BRATS Two smoked brats boiled in Guinness and finished on the grill with grilled onions	\$11.95
JACK'S PULLED PORK Slow-cooked roasted pork with hickory BBQ sauce on a fresh bakery roll	\$11.95	SLOPPY JOE A homemade traditional favorite sandwich made from ground steak and a thick and hearty sauce	\$10.95

Dinners & Entrees

Dinners & Entrees Served with your choice of coleslaw, side house salad, or Caesar salad.

CAJUN FRIED SHRIMP	\$16.95	FISH OR SHRIMP TACOS	
Tiger shrimp breaded with Cajun spices.		Three tacos filled with marinated lime	
Served with fries and cocktail sauce for		cabbage, Pico de Gallo, chipotle sauce and	
dipping		guacamole cream sauce.	
GRILLED TILAPIA Grilled with blackening spices and served	\$15.95	Grilled Tilapia 13.95 Sauteed Shrimp 16.95	
with mashed potatoes, steamed vegetables,		GUINNESS STEW	\$14.95
Pico de Gallo, and red pepper remoulade		Savory beef stew slowly cooked with	\$14.93
FISH 'N CHIPS		carrots, onions, celery, and potatoes. Served	

Beer battered cod fish filets served with tartar sauce and french fries.		over mashed potatoes and oven-baked puff pastry	
Two pieces 12.95 Three pieces 15.95		SHEPHERD'S PIE Seasoned ground beef slowly cooked with	\$13.95
CAJUN CHICKEN Grilled boneless chicken breast with cajun	\$14.95	carrots, onions, and peas. Served with mashed potatoes and cheddar cheese	
spices, served with mashed potatoes and steamed vegetables		HERB CRUSTED SALMON Herb crusted Atlantic salmon served with steamed vegetables and mashed potatoes	\$17.95

Mac & Cheese

A big bowl of our famous homemade creamy white cheddar Mac and Cheese topped with garlic bread crumbs.

Original Mac & Cheese Mac and Cheese topped with garlic bread crumbs	\$11.95	Mac & Shrimp Mac and Cheese topped with grilled shrimp	\$16.95
Mac & Buffalo Chicken Mac and Cheese topped with buffalo chicken breast	\$14.95	Mac & Spinach & Artichoke Mac and Cheese topped with Spinach and artichokes	\$15.95
Mac & Grilled Chicken Mac and Cheese topped with grilled chicken breast	\$14.95	Mac & Chili Mac and Cheese topped with our homemade chili	\$13.95
Mac & BBQ Chicken	\$14.95	Mac & Bacon Mac and Cheese topped with Bacon	\$13.95

Additional toppings Roasted Onions, Jalapeno Peppers, Sautéed Mushrooms, Pico de Gallo... 1.00

Drink Menu

Draft Beers

Lagunitas IPA, CA	\$6.50	Magners Cider, IRE	\$6.50
Green Line, IL	\$6.50	Stella Lager, Belg	\$6.50
Daisy Cutter, IL	\$6.50	Anti Hero, IL	\$6.50
Fat Tire Ale, CO	\$6.50	312 Wheat Ale, IL	\$6.50
Blue Moon, CO	\$6.50	Half and Half	\$7.50
Ebel's Weiss, IL	\$7.50	Black and Tan	\$7.50
Guinness Stout, IRE	\$7.50	Black Velvet	\$7.50
Smithwick's Ale, IRE	\$6.50	Black and Blue	\$7.50
Harp Lager, IRE	\$6.50		

Bottled Beers

Miller Lite, Budweiser, Bud Light,	\$5.00	PBR, Old Style, Tallboy Cans	\$4.00
Coors, Miller High Life, Michelob			
Ultra			

The Cure

Bloody Mary	\$9.50	Blood Orange Mimosa	\$12.00
Mimosa	\$12.00	Michelada	\$9.50

All American Craft Beer

Lagunitas Lil Sumpin Sumpin Abv 7.5%	\$7.00	Three Floyds Space Station ABV 6.0%	\$7.00
Metropolitan Krank Shaft Kolsch ABV 5.0%	\$6.50	Steigel Radler ABV 2.25%	\$8.00
Allagash White Ale ABV 5.2%	\$7.00	Goose Island Matilda ABV 7.0%	\$8.50
Victory Golden Monkey Tripel ABV 9.5%	\$8.50	Goose Island Sophie ABV 6.5%	\$8.50
Left Hand Milk Stout ABV 5.2%	\$6.50	Chief Blackhawk Porter ABV 5.6%	\$6.50
Three Floyds Gumballhead ABV 6.6%	\$7.00	Victory Sour Monkey ABV 9.5%	\$8.50

Three Floyds Alpha King ABV 10%	\$7.00	Kentucky Bourbon Ale ABV 8.2%	\$8.50
Three Floyds Zombie Dust ABV 6.2%	\$7.00	Toppling Goliath Psudo Sue ABV 6.2%	\$8.00
Imported Bottled Beer			
Amstel Light, Amsterdam	\$6.00	Dos Xx Lager, Mexico	\$6.00
Boddingtons, England	\$6.50	Fosters Oil Can, Australia	\$7.00
Hoegaarden, Belgium	\$6.00	Hacker-Pschorr, Germany	\$7.00
Corona, Mexico	\$6.00	Heineken, Holland	\$6.00
Corona Light, Mexico	\$6.00	Newcastle, England	\$6.00
Modelo Mexico	\$6.00	Red Stripe, Jamaica	\$6.00
Modelo Negro, Mexico	\$6.00	Bass Ale, England	\$6.00
Pacifico, Mexico	\$6.00	Heineken Light, Holland	\$6.00
Dos Xx Amber, Mexico	\$6.00		
Superior St. Shots			
Cinnamon Bun		Lemon Drop	
Cinnamon Toast Cereal		Jägermeister Drop	
Baby Guinness		Washington Apple	

Oatmeal Cookie	Kamikazee
Car Bomb	Pickle Back
O Bomb	Vegas Bomb

Premium Wines

Oyster Bay Sauvignon Blanc, New

Zealand

Glass 9.75

Bottle 38.00

14 Hands Cabernet, California

Glass 9.75

Bottle 38.00

Kenwood Yalupa Pinot Noir,

California

Glass 9.75

Bottle 38.00

Ruffino Pinot Grigio, Italy

Glass 9.75

Bottle 38.00

Wente Morning Fog Chardonnay,

California

Glass 9.75

Bottle 38.00

Wells St. House Wines

Sycamore Lane

Glass 8.00

Bottle 30.00

Cabernet, Chardonnay, Merlot

Retro Cocktails

Whiskey Sour

Jim Beam, Lemon Juice and Simple Syrup with a Cherry & Orange Garnish Knob Creek Old Fashion

Knob Creek

Bourbon, 3 Dashes of Bitters, Muddled Cherry & Orange with a Touch of Sugar

M&M Manhattan

Maker's Mark, Sweet Vermouth and a Cherry Garnish Served On The Rocks

Tom Collins

Beefeater Gin And Simple Syrup Finished With Club Soda In A Tall Glass with a Cherry & Orange Wheel Hennessey Sidecar

Hennessey VS, Grand Marnier and Lemon Juice with an Orange Slice

Moscow Mule

Absolut Vodka, Ginger Beer with a Lime Wedge

Rob Roy

Dewar's White Label Scotch, Sweet Vermouth and a Dash of Bitters

Fantasic Martinis

Cosmo Absolut Citron Vodka, Cointreau and cranberry juice	\$12.50	Berry Berry Stoli Blueberry vodka, Chambord, Blue Curacao, and sour mix	\$12.50
St Germain Bombay Gin, St Germain and a splash of ginger ale	\$12.50	Dirty Grey Goose Vodka, Olive Juice, dry vermouth	\$14.50
		Razzmopolitan	\$12.50

Appletini Stoli Gala Applik Vodka, apple pucker, and sour mix	\$12.50	Stoli Razberi vodka, Cointreau and cranberry juice		
Lemon Drop	\$12.50	The Classic Absolut Vodka, dry vermouth and olives	\$12.50	
Absolut Citron Vodka, Cointreau and Sour Mix				
French Stoli Vanil, Chambord, Pineapple and Cranberry Juice	\$12.50			
Margaritas				
The Classic	\$12.00	Lemonrita	\$12.00	
1800 Reposado, Lime Juice, and Sour Mix		1800 Silver Tequila, Lime Juice Agave, and Sour Mix		
Top Shelf	\$13.50			
Patrón Tequila, Grand Marnier, Lime Juice,		Palomarita	\$12.00	
and Sour Mix		1800 Reposado, Grapefruit Juice, Splash of Soda with a Lime Wedge		

^{*}Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies