

BURGERS & SIDE

CELT BURGER 11

8oz Angus char grilled, lettuce, tomato, onion, pickle; choice of golden brioche, pretzel or gluten free bun

BLACK & BLEU 12

Blackened spices, marble bleu cheese

☘ CHIRISH 13

Irish cheddar, Irish bacon rasher, American bacon, Marie Rose sauce

SOUTH OF THE BORDER 13

Pepper jack, charred chipotle salsa, pickled jalapenos, guacamole

HICKORY 13

Thick-cut bacon, smoked brisket, crispy onion straws, cheddar cheese, Guinness BBQ sauce

TRUFFLED CANDIED BACON 13

Ale braised onions, gruyere cheese

TURKEY BURGER 11

Wisconsin ground turkey, house seasoned, arugula, golden brioche, tomato, onion, pickle

GARDEN BURGER 11

Black bean and roasted corn patty, ale braised onions, cucumber, tzatziki, tomato focaccia

CHEESE \$1

marble bleu
cheddar
Irish cheddar
gruyere
pepper jack
gouda

TOPPINGS \$1.50

mushrooms
onion straws
bacon
fried egg
avocado
ale braised onions

SANDWICHES & SIDE

☘ CORNED BEEF 12

Thick cut, Guinness and cider brined, gruyere cheese, dark rye bread

SMOKED BRISKET 13

Guinness BBQ sauce, ale braised onions, fried pickle spear, southern pimento cheese, soft focaccia

CHICKEN SANDWICH 12

Grilled chicken or hand breaded & fried, Sriracha mayo, pickles, bread n' butter slaw, soft focaccia

BRISKET GRILLED CHEESE 13

Gouda, gruyere, Irish cheddar, house smoked brisket, Texas toast. Tomato bisque for dipping

CHOOSE YOUR SIDE

NO CHARGE FOR: FRENCH FRIES, MASHED POTATOES, KETTLE CHIPS OR WAFFLE FRIES.

SUB FOR \$1.50: ONION RINGS, HOUSE SALAD, FRESH FRUIT, MAC & CHEESE OR SOUP

WEEKEND FOOD FEATURES

FRIDAY

LOBSTER MAC & CHEESE 13

3 cheese macaroni, lobster pieces, red peppers

ALL-YOU-CAN-EAT FISH & CHIPS 12

PIZZAS [14" + 2 TOPPINGS] 12

Choose from sausage, peperoni, ham, green peppers, red peppers, onion, mushrooms, pineapple, tomatoes, jalapenos

SATURDAY

CHICKEN POT PIE 11

Creamy broth, veggies, puff pastry

CORNED BEEF & CABBAGE 12

Colcannon, mashed parsnips and carrots, boiled potatoes

MACARONI AND MEATBALLS 12

Cheesie marinara meatballs, cavatappi noodles, vodka cream sauce

SUNDAY

BRUNCH BUFFET (10AM-2:30PM) 12.95

Omelet Station, Waffle Station, Fruit Bar, Carved Meat Station, Salad Bar, Breakfast Items and Lunch Items

IRISH DOG BLOODY MARYS & MIMOSAS 6

DESSERTS

STICKY TOFFEE BREAD PUDDING 8

Classic warm cake, homemade vanilla custard, Jameson gelato

BAILEYS & COFFEE CHEESECAKE 7.50

Eli's Mochaccino Cheesecake; Layers of chocolate, coffee, vanilla mousse, chocolate ganache; chocolate cookie crust; Irish cream drizzle; whipped cream

FOUR LAYER CHOCOLATE CAKE 8

Cookie crumb outside, vanilla bean gelato

SKILLET COOKIE 8

Chocolate chip, vanilla bean ice cream (20 minute bake time—worth the wait or order while you eat!)

IRISH COFFEE 7.75

Tullamore Dew Irish Whiskey, coffee, sugar, freshly whipped cream

BAILEYS AND COFFEE 7.75

Topped with fresh whipped cream

SQUARE CELT

ALE HOUSE & GRILL

MENU



SNACKS & SHARING

GIANT GERMAN SOFT PRETZEL 9

Guinness beer cheese, spicy mustard

WISCONSIN CHEESE CURDS 8

Wisconsin cheddar, marinara, herb ranch

ALE HOUSE NACHOS 12

Smoked chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, sour cream. Ideal for sharing.
Guacamole +1

IRISH CHEESE AND CHARCUTERIE 14

Pickled raisins, bread, fig jam +
Wexford White Irish Cheddar | Cahill's Irish Porter | Blue Cashel Irish farmhouse; Whiskey Pork Salami | Irish Pork Black Pudding | Bresaola Dry Cured Beef Tenderloin

CANDIED BEER BACON 8

Guinness brown sugar glaze, house kettle chips

SQUARE CHICKEN WINGS 11

Bone-in or boneless: Sriracha BBQ, buffalo or Guinness BBQ; bleu cheese or ranch dressing

CRISPY FISH TACOS 11

Corona battered tilapia, cilantro slaw, smoked jalapeno aioli, flour tortilla

DRUNKEN MUSSELS BOWL 13

Ale, garlic, shallots, tomatoes, garlic toast

BAKED FLATBREADS 8

–Smoked chicken, Guinness BBQ sauce

–Mozzarella, basil and tomato

–French Bacon: Crème fraiche topped with bacon, balsamic onions and smoked gouda

–Truffle, wild mushroom, goat cheese, herbed oil

–Hard salami and fig, creamy brie cheese, green onion

SPINACH & ARTICHOKE DIP 11

Tortilla chips

PUB FRIES OR TATER TOTS 8

–Poutine: Wisconsin cheese curds, gravy

–Curry sauce, melted shaved Irish cheddar

–Parmesan, Himalayan sea salt, truffle aioli

FRIED SCALLOPS 11

Freshly beer battered Georgia Bank scallops; lemon & garlic aioli, chili garlic ginger jam

HUMMUS 11

Carrots, cucumber, celery, bell peppers, bleu cheese dressing, pita bread

QUESADILLAS 11

Chicken or steak: veggies, salsa, sour cream
Guacamole +1

HOUSE-MADE GUACAMOLE 8

Tortilla chips, salsa

SOUPS & SALADS

ROASTED TOMATO BISQUE CUP 3 | BOWL 5

BAKED FRENCH ONION CUP 4 | BOWL 6

SMOKED BRISKET CHILI CUP 4 | BOWL 6

Topped with sour cream and Irish cheddar

HOUSE IRISH SEAFOOD CHOWDER 8

Irish Brown Bread

BACON TOMATO WEDGE 11

Marinated heirloom tomatoes, candied beer bacon, red onion, blue cheese crumbles

SOUTHWESTERN BBQ CHICKEN 13

Chopped iceberg lettuce, avocado, tomato, corn, black beans, tortilla strips, flour tortilla, ranch

GOAT CHEESE, PEAR AND CHICKEN 13

Mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

SQUARE CHOPPED 13

Grilled chicken or smoked brisket, tomato, onions, bacon, gorgonzola, avocado, egg, hard salami, sunflower seeds

CAESAR 9

Romaine lettuce, shaved parmesan, house-made croutons

GRILLED CHICKEN +3 | SMOKED BRISKET +5 |

CHICKEN FINGERS +3 | GRILLED SALMON +7

FIELD GREENS HOUSE 7

dressings BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, SOUTHWESTERN RANCH, THOUSAND ISLAND

IRISH FARE

FISH AND CHIPS 16

Hand dipped Smithwick's Ale battered cod, French fries, coleslaw, grilled lemon, Old Bay tartar sauce

SHEPHERD'S PIE 15

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH 13

Irish sausages, mashed potatoes, Irish baked beans

SEAFOOD CURRY 17

Curry braised shrimp, scallops and cod, sauteed vegetables, pineapple, rice pilaf

BONE-IN NY STRIP 25

(14oz) Bone-in, Guinness mushroom sauce, fingerling potatoes, seasonal vegetables

BLACKENED GRILLED ATLANTIC SALMON 16

Grilled, sustainably fished, sautéed watermelon, tomatoes, red onions, colcannon potatoes

LAMB SHANK + DUBLIN CODDLE 18

Rosemary demi glaze with an Irish sausage, bacon, vegetable stew

ALL DAY IRISH BREAKFAST 15

Irish bacon, black and white pudding, sausage, beans, eggs, grilled tomato, Irish brown bread

FROM THE SMOKER

WOOD SMOKED BRISKET 18

Mac & cheese, slaw, homemade cornbread, Guinness BBQ sauce, and peach cobbler

SMOKED HALF ROSEMARY CHICKEN 16

Mac & cheese, grilled vegetables with balsamic reductions and peach cobbler

BAKED MAC & CHEESE

CLASSIC 13

Cavatappi pasta, house-made three cheese sauce, parmesan, toasted breadcrumb

MAC PIGGY 16

Salami, bacon, Irish bacon, Andouille sausage

SMOKE HOUSE RULES 16

Smoked brisket, smoked provolone, green onion

BUFFALO BIRD 15

Buffalo chicken, bleu cheese, carrot and celery sticks

TOPPINGS

Choose from the following toppings
(\$1 EACH UNLESS OTHERWISE STATED):

grilled chicken	mushrooms
Irish bacon	sautéed onions
bacon	andouille
bell peppers	sausage (\$2)
broccoli	spicy shrimp (\$3)

WRAPS

SERVED WITH HOUSE SALAD OR HOUSE-MADE KETTLE CHIPS

SWEET CHILI SRIRACHA 11

Crispy chicken strips, cilantro lime cabbage, pickled cucumber, sweet chili Sriracha sauce

GRILLED CHICKEN 12

Bacon, avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN

FINGER 11

Lettuce, tomato, herb ranch

DIXIE 11

BBQ chicken, cole slaw, cheddar cheese, tomatoes

GREEK GRILLED

CHICKEN 12

Cucumber, roasted red pepper, spinach, tzatziki sauce, feta cheese

TURKEY APPLE BRIE 12

Oven roasted, creamy brie, gala apple, baby arugula

BURGERS & SANDWICHES →