

THE WOLFHOUND

BAR & KITCHEN

V = Vegetarian

BRUNCH MENU

Chocolate Chip Banana (v) - 3

Lemon Blueberry Muffin (v) - 3

Scones (3) - 6

Rotating

Mini Sausage Rolls (6) - 10

Chicken Strips - 11

Cook's Venture Heirloom chicken strips, served with creamy herb dressing & barbecue sauce

Fruity Waffle - 10

Belgium style waffles, house-made fruit syrup, fresh fruit, whipped cream, served with maple syrup and butter (v)

Biscuits & Gravy - 12

Drop biscuit, house-made sausage gravy

Half Irish - 12

Winston banger, rasher, black & white pudding, fried eggs, diced potatoes, & house-made brown bread

Full Irish Breakfast - 19

Winston's bangers, rashers, black & white pudding, fried eggs, tomato, mushrooms, baked beans, diced potatoes & house-made brown bread

Avocado Toast - 13

Avocado on sourdough, topped with a roasted red pepper tapenade, pepitas and fried capers with side salad tossed in basil vinaigrette (v)

Veggie Skillet - 15

Red peppers, mushrooms, onions, potatoes, and swiss cheese skillet topped with 2 eggs and home made biscuit (v)

Fried Chicken and Waffles - 17

Cooks Heirloom buttermilk chicken, Belgium style waffles, togarashi maple honey

Irish Dog - 16

Jumbo Winston sausage, horseradish mustard sauce, Kerrygold whiskey aged cheddar, fresh mustard greens on a hoagie roll

Griddle Burger - 16

Two 4-oz La Pryor beef patties, aged white cheddar, orange caramelized onions & garlic aioli, butter bun

Fried Chicken Sandwich - 15

Cooks Venture Heirloom buttermilk chicken breast, seared provolone, apple & pear slaw, creamy herb dressing, butter bun

CONSUMER ADVISORY

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

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DRAFT

Guinness (*Irish Dry Stout*) - 7.5

Carlsberg (*Lager*) - 7

Blake's Caramel Apple (*Cider*) - 7

Magners Cider (*Cider*) - 7.5

Maplewood The Chill Air (*Vienna Lager*) - 7

LaGrow (*IPA*) - 7

Wisecre Tiny Bomb (*Pilsner*) - 6.5

Lo Rez Local Logic (*Pilsner*) - 8

Pipeworks Pumpkin Spiced

Latte (*Pumkin Ale*) 12oz - 7

Spiteful Alley Time (*APA*) - 7

Alter Ambigram (*IPA*) - 7

COCKTAILS

Bee's Knees - 11

City of London Gin, honey, lemon

Sanhriya Royal - 12

*Koblevo Muskat Royal, Bacardi Superior, Bittercube
Jamaican bitters, lime, demerara, basil*

The Dude Imbibes - 11

*Coffee infused Sacred Bond brandy, Creme de
Cacao, orgeat, almond milk*

The Counselor - 13

*Jameson Black Barrel, Creme de Banane,
cherry bark vanilla bitters*

BOTTLE /CAN

Clausthaler 0.0% NA (*Non-Alcoholic*) - 5

Carlsberg (Tall) (*Lager*) - 7.5

Coors Light (*Lager*) - 5

Corona Extra (*Lager*) - 6

Corona Light (*Lager*) - 6

Heineken (*Lager*) - 6

Miller High Life (*Lager*) - 4

Miller Lite (*Lager*) - 4

Old Milwaukee (*Lager*) - 3

Old Style (*Lager*) - 3

Samuel Smith Organic Lager (Tall) (*Lager*) - 9

Half Acre Daisy Cutter (Tall) (*APA*) - 6

Lagunitas IPA (*IPA*) - 6

Founders All Day IPA (*Session IPA*) - 6

Revolution Anti-Hero (*American IPA*) - 6.5

Delirium Tremens (Tall) (*Belgian Golden Ale*) - 12

Genesee Cream Ale (*Cream Ale*) - 3

Old Rasputin (*Russian Imperial Stout*) - 11

Lindemans Framboise (*Fruit Lambic*) - 13

Stiegl Radler Grapefruit (*Shandy*) - 8

Ace Perry Cider (*Cider*) - 7

White Claw Black Cherry (*Hard Seltzer*) - 6

Nutrl Seltzer (*Variety*) (*Hard Seltzer*) - 7

Topo Chico Strawberry Guava (*Hard Seltzer*) - 7

WINE

J. Roget Brut Sparkling Wine 6 / 20

Los Monteros Brut Cava 10 / 35

Kamoizumi Umeshu Umelicious 18 / 75

Gancia Pinot Grigio 7 / 24

Cline Sauvignon Blanc 8 / 27

Matthew Fritz Chardonnay 9 / 30

August Kessler Riesling Kabinett 9 / 30

Montrose Rose 7 / 24

Castle Rock Pinot Noir 7 / 24

Bouchard Aine + Fils Pinot Noir 11 / 39

Black's Station Cabernet Sauvignon 7 / 24

Matthew Fritz Cabernet Sauvignon 10 / 35

Johnny Q Shiraz 9 / 30

Flight of the Condor Malbec 10 / 35