

THE WOLFHOUND

BAR & KITCHEN

DRAFT

Guinness (*Irish Dry Stout*) - 7.5
Carlsberg (*Lager*) - 7
Blake's Apple Lantern (*Cider*) - 7
Magners Cider (*Cider*) - 7.5
Maplewood The Chill Air (*Vienna Lager*) - 7
LaGrow (*IPA*) - 7
Wisacre Tiny Bomb (*Pilsner*) - 6.5
Lost Coast Great White (*Witbier*) - 6.5
Lo Rez Local Logic (*Pilsner*) - 8
Pipeworks Spice Latte (*Pumpkin 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

Autumn's Cherie - 12
Western Son vodka, spiced cherry cordial, creme de
flor, lime, Bittercube Jamaica no. 1

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
Blue Moon (*Wheat Beer*) - 6
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 Kabinet 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

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V = Vegetarian VE = Vegan

SMALL PLATES

French Fries - 8

Garlic aioli & house-made ketchup (v)

Chicken Strips - 11

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

Spinach Artichoke Dip - 13

Creamy 4 cheese blend, Werp Farms spinach & artichoke hearts, fresh tortilla chips (v)

Brussel Leaves - 8

Flash-fried brussels sprout leaves, lemon juice, garnished with crispy shallots (ve)

Cheese Curds - 10

Beer-battered white cheddar, creamy herb dressing & tomato sauce (v)

Elotes Cart - 13

Cucumber, French breakfast radish, daikon, jicama, mango, fresh lime, tajin, roasted corn relish, tortilla chips (ve)

SALADS

+grilled or fried Chicken - 6

Orange Sesame Salad - 11

Mixed greens, tatsoi, baby bok choy, shaved carrot, cucumber, orange supremes, crispy wonton, orange ginger vinaigrette (ve)

Spinach and Endive Salad - 11

Sliced grapes & blue cheese tossed in a balsamic vinaigrette (v)

Mixed Greens Salad - 9

Werp Farm lettuces & watermelon radish (ve)

Dressing choices: creamy herb, balsamic vinaigrette, lemon vinaigrette

HANDHELDS

Served with fries or mixed greens salad
+ bacon or egg - 2

Griddle Burger - 16

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

Grilled Cheese - 13

Aged white cheddar, smoked gouda, pullman bread, served with tomato sauce (v)

French Dip - 19

Wagyu roast beef, swiss & provolone, french bread, au-jus

Irish Dog - 16

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

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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ENTREES

Penne alla Vodka - 16

San Marzano tomatoes, vodka, garlic, shallot, cream, parmesan, fresh basil

Bistro Filet - 22

Bistro filet with red wine veal gravy, served with mashed potatoes and sautéed Brussels sprouts

The Full Irish - 19

Bangers, rashers, black & white pudding, fried eggs, tomato, mushrooms, baked beans, hash browns & brown bread

Pan-seared French Chicken Breast - 22

Cooks Venture Heirloom breast, scalloped potatoes, sautéed green beans, white wine butter sauce

PIZZA

14 inch Cheese (v) - 19

The Full Irish Pizza - 27

Bangers, rashers, black & white pudding

Zucchini +1.50

Onion +1.50

Kalamata Olives +1.50

Mushrooms +1.50

Green Peppers +1.50

Veggie Pizza - 23

Green Peppers, Onions, Zucchini, Mushrooms, Kalamata Olives

Sausage +1.50

Pepperoni +1.50

Bacon +2.50

Black or White Pudding +2.50

Irish Bacon +2.50

Irish Sausage +2.50

DESSERT

Cookie Skillet - 9

House-recipe chocolate chip cookie, vanilla ice cream, whipped cream, caramel & chocolate drizzle