

CELTIC CROWN PUBLIC HOUSE

2356 W Cullom. Chicago, IL 60618 * 773-588-1110

Appetizers

- Beer-Battered Cheese Curds** Green Line beer-battered Wisconsin white cheddar w/ side of Sriracha ranch 8.99
Red Pepper Hummus red pepper hummus, carrots, celery, cucumber, & warm pita wedges 7.99
Baked Spinach & Artichoke Dip choice of warm pita, deep fried pita, or tortilla chips 7.99
Blackened Chicken Quesadilla tomato tortilla, cheese blend, grilled peppers & onions, side of salsa and sour cream 9.99
Chicken Tenders house cut & buttermilk battered, sausage gravy, mash potato, choice of dipping sauce 8.99
Wings Buffalo or mild, BBQ, garlic parm, dry rub, Stupid Hot, side of blue cheese or ranch 6 – 6.99 12 – 11.99 18 – 17.99
Sirloin Sliders mini burgers w/ American cheese, pickle, side of fried onion straws 2 – 4.99 4 – 8.99 6 – 12.99
Sports Platter chicken tenders (3), chips and salsa, cheese quesadilla, shoestring French fries, dipping sauce 13.99
Loaded Tots house cheese sauce, bacon, green onion, side of sour cream 7.99
Nachos tortilla chips, chili, house cheese sauce, lettuce, tomato, jalapeno, sour cream, side of salsa 9.99
Hippie Hash hash browns, gyro meat, mushroom, onion, broccoli, feta cheese, 2 eggs any style, toast 9.99

Salads

Dressings: 1000 island, ranch, Caesar, blue cheese, balsamic vinaigrette, Italian, honey mustard

- Chicken Avocado Caesar** romaine lettuce, chicken, avocado, parmesan, croutons, Caesar dressing 10.99
Buffalo Chicken romaine lettuce, corn, carrot, tomato, onion, ranch, choice of grilled or fried chicken 9.99
Cobb romaine lettuce, hard-boiled egg, turkey, bacon, avocado, tomato 9.99
House Salad romaine lettuce, tomato, cucumber, homemade croutons 6.99 add chicken 3

Soups

Cream of Chicken, Tomato Bisque, Firehouse Chili Cup 2.99 Bowl 4.99

Sandwiches & Wraps*

Served with a side: shoestring fries, house made chips, tots Upcharge: 1 – side salad, veggies w/ ranch, Cole Slaw, Mashed Potato 2 – Cup of Soup/Chili 3 – Mac & Cheese

- Celtic Rueben** corned beef, Swiss, sauerkraut, 1000 island on marble rye 11.99
Augi's Spicy Chicken* grilled chicken, cheddar, bacon, lettuce, tomato, spicy mayo on Brioche 10.99
Grilled Cheese five-cheese blend melted on Texas toast, cup of tomato bisque soup, no side 8.99
Southern Fried* buttermilk fried chicken, lettuce, tomato, spicy pickle aioli on Brioche 10.99
Pot Roast Dip slow-roasted pot roast, provolone, on French bread, side of gravy 11.99
Turkey Pesto* turkey, romaine, pesto, tomato, ranch on sourdough 9.99
Shredded Buffalo Chicken* chicken, buffalo, carrots, celery, ranch on French bread 8.99
Italian Beef Dip Italian beef, provolone, giardiniera, red pepper, au jus on sourdough 9.99
Stampy Specialty bacon, avocado, cheddar, Swiss on sourdough 9.99
Fish Tacos corn tortilla, beer-battered cod, cole slaw, side of tartar & lemon (3) No Side 9.99

Burgers

Served with a side: shoestring fries, house made chips, tots Upcharge: 1 – side salad, veggies w/ ranch, Cole Slaw, Mashed Potato 2 – Cup of Soup/Chili 3 – Mac & Cheese

- House Burger** 1/2 pound beef patty, lettuce, tomato, onion 9.99
Double Crown two 1/4lb patties, Tillamook cheddar, bacon, lettuce, onion, pickle 10.99
The Royal Havarti, romaine, caramelized onions, mushrooms, steak sauce, onion aioli 11.99
Pepper Guac Pepper Jack, guacamole, Sriracha aioli, lettuce, tomato, onion 11.99
Southerner Jameson BBQ, cheddar, bacon, onion straws, lettuce, tomato, onion 11.99
Patty Melt grilled onions, American, cheddar on marble rye 10.99
Turkey Burger stuffed with garden veggies, Havarti, giardiniera, onion aioli 10.99
Veggie Burger sweet potato & black bean patty, fresh mozzarella, avocado 10.99

Lunch Special

Weekdays 11am-4pm
Dine in only

Served with a half or full sandwich, chips, cup of soup, and a fountain soda.

Choose from:

Turkey Pesto
Shredded Buffalo
Italian Beef Dip
Stampy Specialty
Grilled Cheese

Half 7.99

Full 11.99

Sweets

- Molten Lava Brownie a la Mode** Lava brownie, vanilla bean ice cream, & chocolate syrup 5.99
Chocolate Chip Cookie Skillet (allow 25 min) cookie, vanilla bean ice cream, whipped cream, & chocolate syrup 6.99

Signatures

- Fall-Off-The-Bone BBQ Ribs** house-made BBQ sauce with choice of side Full – 17.99 Half – 9.99
Fish & Chips Guinness-battered Atlantic cod, tartar sauce, shoestring French fries 10.99
Corned Beef & Cabbage sliced corned beef with cabbage, carrots, red potatoes (Allow 25 Minutes) 12.99
Pot Roast Dinner slow-roasted pot roast served with celery, carrots, mashed potatoes, gravy 12.99
Shepherd's Pie ground sirloin, diced vegetables, beef sauce, mashed potatoes, American cheese 11.99
Stuffed Mac & Cheese cavatappi, house-made cheese blend, parmesan crust. 10.99

ON THE TAP

	STELLA	6
	BLUE MOON	5
	BUD LIGHT	4
	GUINNESS	6
	STRONGBOW CIDER	5
	BELL'S – Oberon	6
	FOUNDERS – All Day IPA	6
	GOOSE ISLAND – Green Line Pale Ale	6

BOTTLES & CANS

Usual Suspects

Miller Lite	Corona
Coors Light	Amstel Light
Bud Light	Heineken
Budweiser	Dos XX
High Life	Old Style
MGD	PBR

Craft

Revolution Anti-Hero	6.5 / 6
Revolution Fist City	5.5 / 6
Revolution Bottoms Up Wit	5.0 / 6
Revolution Eugene Porter	6.8 / 6
Revolution Seasonal – Ask Server	6
Lagunitas Lil Sumpin' Sumpin'	7.0 / 7
Lagunitas IPA	6.2 / 6
Allagash White	5.0 / 8
Ballast Point Sculpin	7.0 / 8
Half Acre Daisy Cutter	5.2 / 7
Bell's Two Hearted Ale	7.0 / 7
Founder's Centennial IPA	7.2 / 7
Vandermill Totally Roasted	6.8 / 8
Goose Island Sofie	6.5 / 8
Goose Island 312 Wheat	4.2 / 6
Angry Orchard	5.0 / 5
Magners	4.5 / 6
Smith & Forge	5.0 / 6
Not Your Father's Root Beer	5.9 / 7

JUICE & SODA

Juice	3	Craft Bottles & Cans	4	Fountain	2.5
Orange		Goose Island Root Beer		Pepsi, Diet	
Pineapple		Goose Orange Cream Soda		Pepsi,	
Grapefruit		Green River Soda		Mountain	
		Gosling's Ginger Beer		Dew, Sierra	
		Red Bull /Sugar Free/Citrus		Mist,	
				Schweppes	
				Ginger Ale,	
				Soda, Tonic	

JavaBreeze Coffee

Medium Light Roast	2.5
Make it Irish with Tully & Irish Cream Liqueur	6

CELTIC CROWN COCKTAILS

- THE CRAIC** 8 Tito's Vodka, St. Germain, Ruby Red Grapefruit Juice, Lemon Twist
OLD FASHIONED 8 Old Overholdt Rye, Simple Syrup, Orange Peel, Angostura Bitters
NOT RED MAI TAI 8 Myers Dark, Bacardi, Simple Syrup, Lime, Pineapple, Amaretto Float

Mules 8

- Celtic Tullamore Dew
 Moscow Tito's
 Ruby Red Deep Eddy
 Cucumber Effen

WHISKEY Whiskey served in 1 ¼ oz. (shot) or 2 oz. (neat/rocks)

Irish	Rye	Bourbon	Scotch
Tullamore Dew 5/9	Bulleit 7/12	Basil Hayden's 8/14	Dewar's 6/10
Powers 6/10	Knob Creek 8/14	Bulleit 7/12	J. W. Black 8/14
Jameson 7/12	Old Overholdt 5/9	Maker's Mark 7/12	Glenlivet 12 9/16
Bushmills 7/12	Templeton 7/12	Benchmark 5/9	Knappogue 7/12
Red Breast 8/14	Crown 7/12	Knob Creek 8/14	

WINE

8 glass / 28 bottle

RED	WHITE
Merlot	Chardonnay
Pinot Noir	Pinot Grigio
Cabernet	White Zinfandel
Sparkling	Wycliff Brut

LIQUOR

VODKA

- Tito's Handmade, Ketel One, Ketel One Citroen, Stoli Razberi, Stoli Blueberi, Stoli Vanil, Deep Eddy Sweet Tea, Deep Eddy Ruby Red, Effen Cucumber
GIN Tanqueray, Plymouth, Hendrick's **RUM** Captain Morgan White & Spiced, Myers Dark **TEQUILA** Patron Silver, Casamigos Blanco y Reposado
OTHER

Malort, Fernet, Green Chartreuse, Jack Daniels, Jack Honey, Fireball, Malibu, SoCo, Seagrams 7, Rumchata, Jager, Rumpelminze

All liquor served in 1 ¼ oz. (shot) or 2 oz. (neat/rocks)