

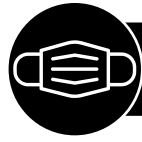




Menu

5485 N. NORTHWEST HIGHWAY | 773.631.9206 | VAUGHANSPUBCHICAGO.COM |  



MASK UP When you are interacting with our team or when moving around restaurant #savelives ILLINOIS STATE POLICY

BEER

TAP

- * **GUINNESS** IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** AMERICAN PILSNER, WISCONSIN (4.2%)
- MODELO ESPECIAL** LAGER, MEXICO (4.4%)
- * **MAGNERS** IRISH APPLE CIDER, IRELAND (4.5%)
- * **SMITHWICK'S** IRISH RED ALE, IRELAND (4.5%)
- CARLSBERG** PILSNER, DENMARK (5%)
- STELLA ARTOIS** LAGER, BELGIUM (5%)
- * **HALF ACRE DAISY CUTTER** PALE ALE, CHICAGO (5.2%)
- BLUE MOON** BELGIAN WHITE, COLORADO (5.4%)
- THREE FLOYD'S GUMBALLHEAD** AMERICAN PALE WHEAT ALE, INDIANA (5.6%)
- * **REVOLUTION ANTI-HERO** IPA, CHICAGO (6.5%)
- * **OLD IRVING BEEZER** NEW ENGLAND-STYLE HAZY IPA, CHICAGO (6.9%)
- BARTENDER'S CHOICE** (3) ROTATION OF LOCAL AND UNIQUE, ECLECTIC CRAFT BEER. ASK YOUR SERVER FOR TODAY'S CHOICE!



BOTTLES & CANS

- AMSTEL LIGHT
- ANGRY ORCHARD
- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- CORONA
- CORONA LIGHT
- GOOSE ISLAND 312 (16OZ CAN)
- HACKER PSCHORR
- HARP
- HEINEKEN
- HEINEKEN LIGHT
- MAGNERS
- MAPLEWOOD SON OF JUICE IPA (6.3%, 16OZ CAN)
- MGD 64
- MICHELOB ULTRA
- MILLER LITE
- MILLER HIGH LIFE
- O'DOULS (N/A)
- OLD STYLE
- PBR
- WHITECLAW HARD SELTZER (12OZ CAN)
ASK SERVER ABOUT FLAVORS

Drinks

WINE

WHITES

- STELLA** 7.5/27
PINOT GRIGIO (ITALY)
- PEPPERWOOD GROVE** 7.50/27
CHARDONNAY (CHILE)

- THE BETTER HALF** 9/35
SAUVIGNON BLANC (NEW ZEALAND)

REDS

- TILIA** 8/30
MALBEC (ARGENTINA)
- PEPPERWOOD GROVE** 7.5/27
PINOT NOIR (CHILE)
- TABALI** 8.50/33
CABERNET SAUVIGNON (CHILE)

ROSÉ & BUBBLES

- ROSÉ ALL DAY** 8/29
ROSE (ITALY)
- ZARDETTO PROSECCO** 8.50
BRUT 187ML SPLIT (ITALY)
- MIMOSA** 7

COCKTAILS \$8.50

- IRISH LIQUID GOLD**
JAMESON IRISH WHISKEY, FRESH SQUEEZED LIME JUICE, GINGER ALE, LIME GARNISH
- SMOOTH OLD FASHIONED**
SMOOTH AMBLER BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- STRAWBASIL VODKA LEMONADE**
HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE
- SPIKED PEACH SWEET TEA**
DEEP EDDY SWEET TEA VODKA, PEACH SCHNAPPS, LEMONADE
- SPANISH G&T**
BEEFEATER GIN (CLASSIC OR STRAWBERRY PINK), FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- MOSCOW MULE**
ABSOLUT VODKA (CLASSIC, ABSOLUT JUICE STRAWBERRY OR ABSOLUT JUICE APPLE), GINGER BEER, LIME WEDGE
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, JALAPENO AGAVE, SANGARITA, PASSION FRUIT, RASPBERRY
- PINEAPPLE BUBBLES**
BRUT CHAMPAGE, COCONUT, MALIBU RUM, PINEAPPLE JUICE, SERVED UP WITH PINEAPPLE GARNISH
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SANGRIA**
RED WINE SANGRIA, FRESH FRUIT
HALF CARAFE \$12 | FULL CARAFE \$19

DAILY DEALS

- EVERYDAY
- DOMESTIC BUCKETS 15
- PBR 16OZ CANS 3.50
- POWERS IRISH WHISKEY SHOTS 4

SEE **DAILY DEALS** PAGE ON WEBSITE FOR MORE

NON-ALCOHOLIC

- COFFEE 2.75
REGULAR OR DECAF
- ICED TEA 2.95
- LEMONADE 3.75
- SPARKLING SODA 3
- IBC ROOT BEER 4
- BARRY'S HOT TEA (POT) SM 3 | LG 6
- CLUB ORANGE 3.25
- ROCK SHANDY 3.25

SNACKS & SHARING

WISCONSIN CHEESE CURDS 9

Wisconsin cheddar, marinara, herb ranch

GIANT SOFT GERMAN PRETZEL 12

Beer cheese, German mustard

CHARRED BRUSSEL SPROUTS 9

Queso fresco, herbs, almonds, olive oil, sweet chili

PUB NACHOS 13

Chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, pickled jalapeños, sour cream and queso fresco. Ideal for sharing.

GUACAMOLE +2

PUB CHICKEN WINGS 8 for \$12 | 15 for \$18

BONE-IN OR BONELESS: Sriracha BBQ, Mango habanero, Buffalo, teriyaki, curry or Guinness BBQ. Celery, carrots

RANCH OR BLEU CHEESE DRESSING

FISH TACOS (3) 11

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


MINI CHEESEBURGER SLIDERS (3) 12

BAKED FLATBREADS 9

-Chicken, Guinness BBQ sauce*

-Mozzarella, Italian sausage, basil and tomatoes*

PUB FRIES OR TOTS 9

- Curry sauce, melted shaved Irish cheddar
-Parmesan, Himalayan sea salt, rosemary, truffle aioli

HUMMUS 12

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

QUESADILLAS 12

Chicken or steak: veggies, salsa, sour cream

GUACAMOLE +2

HOUSE-MADE GUACAMOLE 8

Tortilla chips, salsa

SALADS

IRISH CAESAR 16

Grilled blackened salmon, romaine lettuce, shaved Irish cheddar, grilled tomatoes, Caesar dressing, Irish brown bread, cream cheese

BACON TOMATO AVOCADO WEDGE 12

Cherry tomatoes, bacon, avocado, red onion, bleu cheese crumbles

PEAR GOAT CHEESE 15

Grilled chicken mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

CARNE ASADA STEAK SALAD 14

Mixed greens, avocado, tomato, corn, beans, cilantro, onion, queso fresco, tortilla strips, flour tortilla, chipotle ranch or cilantro lime vinaigrette

PUB CHOPPED 14

Grilled chicken or smoked brisket, tomato, red onion, bacon, gorgonzola cheese, avocado, egg, white beans, shaved radishes

HOUSE FIELD GREENS 5

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, CILANTRO LIME VINAIGRETTE

MAC & CHEESE

CLASSIC 13

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

MAC PIGGY 16

Salami, bacon, Irish bacon, Andouille sausage

SMOKE HOUSE RULES 16

Smoked brisket, smoked provolone, green onion

BUFFALO BIRD 16

Buffalo chicken, bleu cheese, carrot and celery sticks

TOPPINGS \$1.50 EA.

BELL PEPPERS, MUSHROOMS, BRUSSELS SPROUTS, BACON, GRILLED CHICKEN*, ITALIAN SAUSAGE*

MAINS

BLACKENED ATLANTIC SALMON 17

Sautéed, sustainably fished, sautéed watermelon, tomato, red onion, pan fried Brussels sprouts

CHICKEN CURRY 15

Red and green peppers, onions, mushrooms, Irish curry sauce, rice. 1/2 RICE-1/2 FRIES +2

IRISH FARE

FISH AND CHIPS 16

Hand dipped beer battered cod, French fries, coleslaw, grilled lemon, malt vinegar, Old Bay tartar sauce

SHEPHERD'S PIE 16

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH 15

Irish sausages, mashed potatoes, Irish baked beans

ALL DAY IRISH BREAKFAST 16

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

BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE CHIPS. **BREAD:** BRIOCHE, PRETZEL OR GLUTEN FREE BUN.

PUB BURGER 11.50

With all the trimmings + onion jam

BLACK & BLEU 13

Blackened spices, crumble bleu cheese + trimmings

CHIRISH 14

Irish cheddar, Irish bacon rasher, American bacon, onion jam, garlic mayo + trimmings

SPICY SOUTHWEST 14

Pepper Jack cheese, poblano red onion jam, fresh jalapenos, guacamole, chicharron, chipotle aioli + trimmings

HICKORY 14

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

MUCKER 14

Fried egg, Irish sausage, bacon, Swiss cheese + trimmings

CHEESE \$1.25

BLEU CHEESE CRUMBLES
CHEDDAR
IRISH CHEDDAR
SWISS
PEPPER JACK
SMOKED GOUDA
PROVOLONE
AMERICAN

TOPPINGS \$1.50

BACON
FRIED EGG
AVOCADO
MUSHROOMS
ALE BRAISED ONIONS
FRESH JALAPEÑOS

CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

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

SUB FOR \$2.50: ONION RINGS, HOUSE SALAD, FRESH FRUIT, MAC & CHEESE, PARMESAN TRUFFLE FRIES

SANDWICHES

GRILLED CHICKEN 13.50

Grilled chicken, bacon, smashed avocado, tomatoes, arugula, garlic mayo, Swiss cheese, brioche bun

NASHVILLE FRIED CHICKEN 14

2 fried chicken breasts, red onion, house made pickles, hot sauce, pepper jack cheese, arugula, ranch, brioche bun. SPICY!

IRISH BREAKFAST SANDWICH 13

Bacon, sausage, egg, French roll

BRISKET GRILLED CHEESE 12

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

CORNED BEEF 13

Thick cut, half pound, Guinness and cider brined, Swiss cheese, dark rye bread toasted

STEAK SANDWICH 14

Sautéed onions, mushrooms, coleslaw, French roll

WRAPS

SWEET CHILI SRIRACHA 11.50

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

HUMMUS & VEGGIE WRAP 11.50

Tomato, cucumber, avocado, hummus and balsamic drizzle

BUFFALO CHICKEN FINGER 11.50

Lettuce, tomato, herb ranch

ALL WRAPS \$9

With side salad or kettle chips
MON-FRI. 3-9PM (DINE IN ONLY)

CHICKEN & BACON 11.50

Avocado, tomato, romaine, balsamic vinaigrette or ranch dressing

CARNE ASADA STEAK 12.50

Mixed greens, avocado, tomato, corn, beans, cilantro, onion, tortilla strips, queso fresco, chipotle ranch

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.