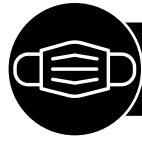




# Menu

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

**ORDER TAKE OUT & DELIVERY**  
Family Meals & Alcohol Drinks Available



## TAP

-  **GUINNESS** IRISH STOUT, IRELAND (4.2%)
- LEINENKUGEL SUMMER SHANDY** REFRESHING SUMMER BLEND, WISCONSIN (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%)
- SAM ADAMS BOSTON LAGER** VIENNA-STYLE LAGER, BOSTON (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 ZOMBIE DUST** PALE ALE, INDIANA (6.2%)
-  **REVOLUTION ANTI-HERO** IPA, CHICAGO (6.5%)
-  **OLD IRVING BEEZER** NEW ENGLAND-STYLE HAZY IPA, CHICAGO (6.9%)
- BELLS ROTATING HANDLE - ASK YOU SERVER!**



## BOTTLES & CANS

- AMSTEL LIGHT
- ANGRY ORCHARD
- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- CORONA
- CORONA LIGHT
- GOOSE ISLAND 312 (16OZ CAN)
- 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

## 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  
ROSÉ (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
- RASPBERRY BUBBLES**  
BRUT CHAMPAGNE, MALIBU COCONUT RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY 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

**VISIT DAILY DEALS TAB FOR MORE DEALS**

## 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

### FRIED PICKLES 9

House brined and breaded pickle chips. Served with chipotle ranch

### 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) 12

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

## BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE CHIPS.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR GLUTEN FREE BUN

### PUB BURGER 11.50

With all the trimmings

### BLACK & BLEU 13

Blackened spices, crumble bleu cheese + trimmings

### 🍀 CHIRISH 14

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

### KICKIN' SOUTHWEST 14

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

### BIG

### 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 \$1.50

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

### TOPPINGS \$1

MUSHROOMS  
ALE BRAISED ONIONS  
FRESH JALAPEÑOS

### TOPPINGS \$2

BACON  
FRIED EGG  
AVOCADO

## SALADS & SOUPS

### 🍀 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 blackberries, 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

## SOUPS CUP 3 | BOWL 5

### ROASTED TOMATO BISQUE

### WHITE BEAN, CORN AND CHICKEN CHILI

With queso fresco

## 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, ghost pepper cheese, arugula, ranch, brioche bun. SPICY!

### IRISH BREAKFAST SANDWICH 13

Bacon, sausage, egg, French roll

### BRISKET GRILLED CHEESE 13

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

### 🍀 CORNED BEEF 14

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

### STEAK SANDWICH 15

Sautéed onions, mushrooms, coleslaw, French roll

## 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 16

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

## IRISH FARE 🍀🍀🍀

### FISH AND CHIPS 17

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 17

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

### GUINNESS BEEF STEW 16

Chuck roast, carrots, potatoes, celery, beef broth

### CORNED BEEF & CABBAGE 16

Mashed potatoes and boiled turnips

## ALL WRAPS \$9

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

## 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

### 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.