

BURGERS & SIDE

TAVERN BURGER 11

8oz Angus char grilled, lettuce, tomato, onion, pickle; choice of golden brioche, pretzel or gluten free bun

BLACK & BLEU 12

Blackened spices, marble bleu cheese

CHIRISH 13

Irish cheddar, Irish bacon rasher, American bacon, Marie Rose sauce

SOUTH OF THE BORDER 13

Pepper jack, charred chipotle salsa, pickled jalapenos, guacamole

HICKORY 14

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

TRUFFLED CANDIED BACON 14

Ale braised onions, gruyere cheese

TURKEY BURGER 12

Wisconsin ground turkey, house seasoned, arugula, golden brioche, tomato, onion, pickle

GARDEN BURGER 11

Black bean and roasted corn patty, ale braised onions, cucumber, tzatziki, tomato focaccia

CHEESE \$1 TOPPINGS \$1.50

marble bleu	mushrooms
cheddar	onion straws
Irish cheddar	bacon
gruyere	fried egg
pepper jack	avocado
gouda	ale braised onions

SANDWICHES & SIDE

CHIRISH CORNED BEEF 13

Thick cut, Guinness & cider brined, gruyere cheese, dark rye bread

SMOKED BRISKET 13

Guinness BBQ sauce, ale braised onions, fried pickle spear, southern pimento cheese, soft focaccia

CHICKEN SANDWICH 13

Grilled chicken or hand breaded & fried, Sriracha mayo, pickles, bread n' butter slaw, soft focaccia

BRISKET GRILLED CHEESE 13

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

CHOOSE YOUR SIDE

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

SUB FOR \$2 ONION RINGS, HOUSE SALAD, FRESH FRUIT, MAC & CHEESE OR SOUP

WEEKEND FOOD FEATURES

FRIDAY

LOBSTER MAC & CHEESE 13

3 cheese macaroni, lobster pieces, red peppers

ALL-YOU-CAN-EAT FISH & CHIPS 12

Hand dipped Smithwick's Ale battered cod, French fries, coleslaw, grilled lemon, Old Bay tartar sauce

SATURDAY & SUNDAY

BRUNCH MENU

(10:30AM-2:30PM)

IRISH DOG BLOODY MARYS & MIMOSAS 6

CHICKEN POT PIE 11

Creamy broth, veggies, puff pastry

LOBSTER MAC & CHEESE 14

3 cheese macaroni, lobster pieces, red peppers

DESSERTS

STICKY TOFFEE BREAD PUDDING 8

Classic warm cake, homemade vanilla custard, Jameson gelato

BAILEYS & COFFEE CHEESECAKE 7.50

Eli's Mochaccino Cheesecake; Layers of chocolate, coffee, vanilla mousse, chocolate ganache; chocolate cookie crust; Irish cream drizzle; whipped cream

FOUR LAYER CHOCOLATE CAKE 8

Cookie crumb outside, vanilla bean gelato

SKILLET COOKIE 8

Chocolate chip, vanilla bean ice cream (20 minute bake time-worth the wait or order while you eat!)

IRISH COFFEE 8.75

Tullamore Dew Irish Whiskey, coffee, sugar, freshly whipped cream

BAILEYS AND COFFEE 8.75

Topped with fresh whipped cream



MENU



4356 N LEAVITT | 773.279.4900 | MONTYGAELS.COM |  

SNACKS & SHARING

SOFT GERMAN PRETZELS 9

Guinness beer cheese, spicy mustard

WISCONSIN CHEESE CURDS 9

Wisconsin cheddar, marinara, herb ranch

PUB NACHOS 13

Smoked chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, sour cream. Ideal for sharing.

Guacamole +1

IRISH CHEESE AND CHARCUTERIE 14

Pickled raisins, bread, fig jam +
Wexford White Irish Cheddar | Cahill's Irish Porter | Blue Cashel Irish farmhouse; Whiskey Pork Salami | Irish Pork Black Pudding | Bresaola Dry Cured Beef Tenderloin

CANDIED BEER BACON 9

Guinness brown sugar glaze, house kettle chips

MONTY GAELS CHICKEN WINGS 11

Bone-in or boneless: Sriracha BBQ, buffalo or Guinness BBQ; bleu cheese or ranch dressing

CRISPY FISH TACOS 12

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

DRUNKEN MUSSELS BOWL 14

Ale, garlic, shallots, tomatoes, garlic toast

BAKED FLATBREADS 9

–Smoked chicken, Guinness BBQ sauce

–Mozzarella, basil and tomato

–French Bacon: Crème fraiche topped with bacon, balsamic onions and smoked gouda

–Truffle, wild mushroom, goat cheese, herbed oil

–Hard salami and fig, creamy brie cheese, green onion

SPINACH & ARTICHOKE DIP 12

Tortilla chips

TAVERN FRIES OR TATER TOTS 8

–Poutine: Wisconsin cheese curds, gravy

– Curry sauce, melted shaved Irish cheddar

–Parmesan, Himalayan sea salt, truffle aioli

FRIED SCALLOPS 11

Freshly beer battered Georgia Bank scallops; lemon & garlic aioli, chili garlic ginger jam

HUMMUS 12

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

QUESADILLAS 12

Chicken or steak: veggies, salsa, sour cream
Guacamole +1

HOUSE-MADE GUACAMOLE 8

Tortilla chips, salsa

SOUPS & SALADS

ROASTED TOMATO BISQUE CUP 3 | BOWL 5

BAKED FRENCH ONION CUP 4 | BOWL 6

SMOKED BRISKET CHILI CUP 4 | BOWL 6

Topped with sour cream and Irish cheddar

HOUSE IRISH SEAFOOD CHOWDER 8

Irish Brown Bread

BACON TOMATO WEDGE 11

Marinated heirloom tomatoes, candied beer bacon, red onion, blue cheese crumbles

GRILLED CHICKEN +3

SOUTHWESTERN BBQ CHICKEN 14

Chopped iceberg lettuce, avocado, tomato, corn, black beans, tortilla strips, flour tortilla, ranch

dressings BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, SOUTHWESTERN RANCH, THOUSAND ISLAND

GOAT CHEESE, PEAR AND CHICKEN 14

Mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

MG CHOPPED 13

Grilled chicken or smoked brisket, tomato, onions, bacon, gorgonzola, avocado, egg, hard salami, sunflower seeds

CAESAR 9

Romaine lettuce, shaved parmesan, house-made croutons

GRILLED CHICKEN +3 | SMOKED BRISKET +5 |

CHICKEN FINGERS +3 | GRILLED SALMON +7

FIELD GREENS HOUSE 6

IRISH FARE

FISH AND CHIPS 16

Hand dipped Smithwick's Ale battered cod, French fries, coleslaw, grilled lemon, Old Bay tartar sauce

SHEPHERD'S PIE 16

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH 14

Irish sausages, mashed potatoes, Irish baked beans

SEAFOOD CURRY 16

Curry braised shrimp, scallops and cod, sauteed vegetables, pineapple, rice pilaf

BLACKENED GRILLED ATLANTIC SALMON 16

Grilled, sustainably fished, sautéed watermelon, tomatoes, red onions, colcannon potatoes

ALL DAY IRISH BREAKFAST 16

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

BAKED 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 15

Buffalo chicken, bleu cheese, carrot and celery sticks

TOPPINGS

Choose from the following toppings

(\$1 EACH UNLESS OTHERWISE STATED):

grilled chicken
Irish bacon
bacon

bell peppers
broccoli
mushrooms

sautéed onions
andouille sausage (\$2)
spicy shrimp (\$3)

WRAPS

SERVED WITH HOUSE SALAD OR HOUSE-MADE KETTLE CHIPS

SWEET CHILI SRIRACHA 11

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

GRILLED CHICKEN 12

Bacon, avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 11

Lettuce, tomato, herb ranch

DIXIE 11

BBQ chicken, cole slaw, cheddar cheese, tomatoes

GREEK GRILLED CHICKEN 12

Cucumber, roasted red pepper, spinach, tzatziki sauce, feta cheese

TURKEY APPLE BRIE 12

Oven roasted, creamy brie, gala apple, baby arugula

BURGERS & SANDWICHES 

