



CHEESY MARINARA MEATBALLS Served with kettle chips 8

PIMENTO CHEESE DIP Fresh mango salsa, corn chips and crackers 6

PESTO GOAT CHEESE With toasted ciabatta 7

SMOKED CHICKEN WINGS 1lb Carolina reaper, Korean BBQ or classic buffalo 10

GIANT PRETZEL Beer cheese sauce and mustard flight 8

BAR SNACKS Choice of roasted nuts or bacon wrapped dates 6

BAKED GOAT CHEESE Tomato sauce and ciabatta 8

CILANTRO STEAK EMPANADAS Tossed in chimichurri with garlic aioli 8



Flatbreads 7

PROSCIUTTO AND FIG Fig jam topped with prosciutto, arugula, and blue cheese

FRENCH BACON Crème fraiche topped with bacon, balsamic onions, and smoked gouda

PESTO Pesto topped with sundried tomatoes, kalamata olives, mozzarella, and fresh basil

TOMATO AND MOZZARELLA Herbed olive oil topped with heirloom tomatoes, fresh mozzarella, and fresh basil

Jacos 7 (choose 3)

Beer braised **CHICKEN** with cabbage and apple slaw

PORK carnitas with pico de gallo

BRISKET with chimichurri sauce, cilantro and onions

Baja **FISH** with mango salsa

Menu



Nachos 10

POT ROAST with jack cheese, diced tomatoes, jalapenos, green onions, and sour cream

BUFFALO CHICKEN pulled chicken, buffalo sauce, ranch flavored sour cream, celery, red onion

Sliders 9

Choice of:

Grass fed **CHEESEBURGER** on a brioche bun (3)

CHEESY MEATBALLS (3)

Seared **PORK BELLY** with blue cheese mayo (3)

BRISKET with pimento cheese (3)

Chicken Wraps 8

Choice of:

BUFFALO

BBQ

GREEK

Served with Kettle Chips

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Drafts

Blue Moon

Belgian White, Colorado (5.4%)

Carlsberg

Pilsner, Denmark (5%)

Great Lakes Dortmunder Gold

Lager, Ohio (5.8%)

Guinness

Stout, Ireland (4.2%), 20 oz pour

Magners

Irish Apple Cider (4.5%), 20 oz pour

Miller Lite

Pilsner, Wisconsin (4.5%)

Revolution Anti Hero IPA

IPA, Chicago (6.5%)

Smithwick's

Irish Red Ale (4.5%), 20 oz pour

Chalkboard Beers

A rotating selection of **finely crafted ale's and lagers**—8 options. Check out “The Chalkboard” or Ask your Server!

Wines

\$7.75/glass \$25/bottle

Red

High Note Malbec
(Argentina)

A by Acacia Pinot Noir
(California)

Tabalia Reserva Cabernet
Sauvignon (Chile)

Bottles

American Craft

3 Floyds Alpha King

Allagash White (Ale 5%)

Great Lakes Burning River (Pale Ale 6%)

Great Lakes Commodore Perry (IPA 7.5%)

Great Lakes Edmond Fitzgerald (Porter 5.8%)

Half Acre Pony Pilsener (can)

Half Acre Seasonal (can)

Sierra Nevada (Pale Ale 5.6%)

Imports

Amstel Light || Corona || Corona Light

Heineken || Heineken Light || Magners (16.9oz)

Stella Artois (can) || Tecate (can)

Premium Imports

Delirium Tremens || Hacker Pschorr

Samuel Smith Nut Brown || Stiegl Radler (can)

Domestic

Budweiser || Bud Select || Coors Light

Miller Lite || Miller High Life || PBR (can)

Cocktails \$8.50

Moscow Mule Tito's Handmade vodka, Barritts Bermuda ginger beer, lime wedge

Premium Margarita Milagro Silver or Reposado tequila, orange liqueur, sour mix, Tropicana orange juice, with or without salt!

Sweet Tea Vodka Lemonade Deep Eddy sweet tea vodka, lemonade, lemon wedge

Irish Mule Jameson whiskey, Barritts Bermuda ginger beer, lime wedge

Bourbon Manhattan Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth, Angostura bitters, Luxardo cherry. Served straight up.

Irish Old Fashioned Jameson Black Barrel, Simple Syrup, Angostura bitters, orange slice, Luxardo cherry, rocks

Cucumber, Basil G & T Hendricks Gin, Schweppes Tonic, fresh basil, cucumber, lime wedge, muddled

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

Irish Dog Bloody Mary Svedka vodka mixed with premium spicy Irish Dog Bloody Mary mix and dash of Guinness with trimmings. +\$1 Miller High Life Pony

Sangria Red wine sangria, fresh fruit. Half Carafe \$12 | Full Carafe \$19

White

Teranoble Chardonnay
(California)

Kris Pinot Grigio
(Italy)

Mt. Beautiful Sauvignon Blanc
(Chile)

