



THE TEMPLE BAR



An Irish Pub With A Twist

SOUPS

Daily Soup of the Day

Cup: \$2.95 Bowl: \$4.95

Chili

Cup: \$2.95 Bowl: \$4.95

SALADS

Asian Chicken Salad

\$10.95

Shredded romaine lettuce and red cabbage with chopped green onions, Mandarin orange slices, sesame seeds, fried wontons almond slices with grilled teriyaki chicken tossed in soy vinaigrette

Dublin Caesar

\$9.95

Crisp romaine lettuce, topped with strips of grilled chicken, homemade croutons, and parmesan cheese in our house Caesar dressing. Substitute portabella mushroom

Fearon's Salad

\$8.95

Crispy romaine lettuce, shredded red cabbage, plum tomatoes, cucumber, red onion, toasted pine nuts, black olives and feta cheese with a lemon oil vinaigrette. Add chicken or portabella mushroom \$3

Keane's Cobb Salad

\$10.95

Chopped romaine lettuce, topped with strips of grilled chicken, smoked bacon, blue cheese, boiled egg and avocado, served with a homemade ranch dressing

SANDWICHES

All sandwiches and burgers are served with your choice of fries or tater tots. Additional toppings 75¢ Blue Cheese, American, Mozzarella, Bacon, Mushroom, Avocado, Grilled Onions, Irish Cheddar and Grilled Tomatoes.

Temple Signature Burger

\$9.95

Char grilled half pound of Angus beef topped off with blue cheese and crispy golden brown straw onions, served on a pretzel roll

Belfast Burger

\$10.95

Char grilled half pound of Angus beef, Irish bacon and Irish cheddar, topped with a fried egg and served on a pretzel roll

Classic Burger

\$8.95

Char grilled half pounder served to your liking with your choice of cheese, with lettuce, tomato and onion, served on a pretzel roll

Italian Irish Beef

\$8.95

Thinly sliced sirloin cooked in it's own juice with giardiniera peppers, and topped off with melted Irish cheddar on a fresh Italian roll

Buffalo Chicken Sandwich

\$8.95

Breast of chicken grilled or fried, dipped in our house buffalo sauce and served with lettuce, tomato and onion on a brioche bun

Portabella Sandwich

\$8.95

Grilled portabella mushroom, roasted red peppers, tomatoes, sautéed zucchini, yellow squash, and grilled onions topped with melted provolone and balsamic glaze, served on tomato foccaccia

Spinach & Artichoke Dip

\$7.95

Spinach and artichoke in a creamy parmesan cheese served with fresh tortilla chips

Chicken Wings

\$8.95

All natural chicken wings cooked to perfection with your choice of buffalo or bbq sauce

Crab Cakes

\$9.95

Homemade with all claw meat crab cakes, golden fried, served with tarragon remoulade

Chicken Quesadillas

\$6.95

Warm flour tortillas filled with a Mexican cheese blend and grilled chicken, served with sour cream and pico de gallo. Served with steak \$8.95

Nachos

\$8.95

A heap of golden tortilla chips, smothered in cheddar cheese sauce and topped with lettuce, jalapenos, pico de gallo and your choice of grilled chicken, or ground beef

Crispy Chicken Tenders

\$7.95

Strips of fresh chicken breaded in house spices, fried golden brown and served with bbq dipping sauce

Irish Potato Skins

\$8.95

Crispy potato skins loaded with corned beef and Irish cheddar, topped with fresh tomatoes and 1,000 island dressing

Classic Irish Curry Chips

\$4.95

Fried golden brown chips (fries), served with an Irish style curry sauce

Mac n' Cheese

\$8.95

A blend of cheddar, mozzarella and parmesan cheese mixed with bacon and topped off with blue cheese crumble

Turkey Club

\$8.95

Carved turkey breast, crisp bacon, lettuce, tomato, avocado and mayo served on dark wheat toast

The Georgie Best Steak Sandwich

\$10.95

Grilled beef tenderloin cooked to your liking and topped off with grilled mushrooms and onion straws with melted mozzarella on a fresh Italian roll *It's the best!*

The County Cork Porker

\$10.95

Braised pork belly, smoked bacon, and arugula, topped with a fried egg and drizzled with truffle oil, served on a toasted brioche bun

Sliders (3)

\$8.95

BURGERS: Ground beef grilled to perfection and topped with Irish cheddar
BBQ PORK: Pulled pork in a spicy bbq glaze
CORNED BEEF: Topped with Swiss, served on marble rye with creamy horseradish sauce

Tacos (3)

\$8.95

Choice of crispy cod, chicken or steak wrapped in a warm corn tortilla, shredded lettuce, Mexican cheeses and chipotle mayo with sour cream and pico de gallo

HOUSE SPECIALTIES

Fish and Chips

\$10.95

Fresh Atlantic cod dipped in a Smithwick Ale batter, fried golden brown and served with chips and peas

Chicken Curry

\$9.95

Naturally raised chicken simmered with yellow onions and spices in our homemade Irish curry sauce served over white rice (or do 1/2 rice 1/2 chips)

Guinness Beef Stew

\$11.95

A timeless Irish classic made from scratch with fresh Angus tenderloin, fingerling potatoes, and fresh vegetables simmered in our homemade Guinness gravy

Shepherds Pie

\$10.95

Seasoned ground sirloin beef and fresh vegetables in homemade gravy, topped with mashed potatoes and Irish cheddar and baked until golden brown

Chicken Pot Pie

\$10.95

Tender chunks of chicken, carrots, celery, potatoes and peas in a fresh herb and white wine sauce, baked to perfection under a flaky pastry

1/2 Slab BBQ Pork Ribs

\$12.95

Slow roasted and char grilled with a spicy bbq sauce, served with golden fries and our homemade coleslaw

Beef Tenderloin

\$12.95

Grilled tenderloin medallions cooked to your liking, served with horseradish mashed potatoes and fresh sautéed vegetables

DESSERTS

Chocolate Brownie & Ice Cream

\$5.95

Warm chocolate fudge brownie with vanilla ice cream

Vanilla Cheese Cake

\$5.95

Vanilla cheesecake with whipped cream and a raspberry sauce

SIDES

Mash Potatoes

\$3.95

Fries

\$3.95

Tots

\$3.95

Rice

\$2.95

Seasonal Veggies

\$3.95

Side Salad

\$3.95

Curry Sauce

\$1.95

Fruit Cup

\$2.95

Gratuity will be included for parties of six or more
3001 North Ashland Avenue Chicago, IL 60657 | 773.248.0990
templebarchicago.com

BEER SELECTION

Ask about our beers of the month...

IMPORTED

Heineken (Holland)
Heineken Light (Holland)
Newcastle (England)
Amstel Light (Holland)
Woodpecker Cider (England)
Corona (Mexico)
Chimany Red (Belgium)
Delirium Nocturnum (Belgium)
Delirium Tremens (Belgium)
Boddingtons (England)
Lindemans Framboise (Belgium)
Maudite (Canada)
La Fin Du Monde (Canada)
Trois Pistroles (Canada)
Sam Smiths Nut Brown (England)
Stiegl Pils (Austria)
Estrella (Barcelona)
Whittekерke White (Belgium)
Lefe Blonde (Belgium)
St. Bernadus Triple (Belgium)
Spatan Munchen Dunkel (German)

DOMESTIC

Miller Light
MGD
Miller High Life
Budweiser
Bud Light
Coors Light
Lagunitas IPA
Lagunitas New Dogtown Pale Ale
Pabst Blue Ribbon
Buckler (Non – Alcoholic)

DRAFT BEER

Guinness
Blue Moon
Magners
Coors Light
Great Lakes Dortmund
Smethwick's
Stella Artois
Bells Seasonal
Harp
Heineken
Miller Lite

WHISKEY FLIGHTS

IRISH ROVER

\$10

A full bodied Irish blend and two single malts, one aged in both sherry and Bourbon wood, while the second is matured in both sherry and Bourbon casks, then vatted into a Port cask for 9 months

Black Bush
Bushmills 10 Year
Bushmills 16 Year

THE HIGHLAND FLING

\$10

A famed blended malt with hints of pepper, accompanied by two of the single malts. One an oaky highland malt and one a smoky malt

Johnnie Walker Green 15YR
Cragganmore 12YR
Talisker 10 YR

THE DARK KNIGHT

\$8

A tasting of three intense blended whiskies from three different countries: Canada, Ireland & Scotland

Crown Royal Black
Black Bush
Johnnie Walker Black

THE CLASSICS

\$8

Jameson

World's best selling Irish Whiskey, delicately flavored with a long finish

Powers

Ireland's favorite Whiskey, rich yet smooth

Tullamore Dew

A fabled name in Irish Whiskey, soft and elegant

THE CONNOISSEUR

\$9

Clontarf Black Label

Produced to honor the Irish Victory over the Vikings at the Battle of Clontarf

Powers 12 yr

Special reserve in honor of the new millenium. Triple distilled

Red Breast

One of the world's finest spirits. Named after the Irish cardinals' vestments

THE VERY FINEST

\$12

Midleton Very Rare 2008

Ireland's finest Whiskey. Each bottle is hand signed by their master distiller

Jameson Gold Reserve

Aged for a time in new oak casks for an extra rich flavor

Jameson 18 Year

Aged in sherry casks for a rich, complex favor

MARTINIS

Classic

Tanqueray Gin with a Splash of Vermouth and olives

Filthy

Absolute Vodka with extra Olive juice with olives

Paddy Mint

Stoli Vodka, Chocolate Godiva, Creme de Menthe, chocolate swirl

Cosmo

Absolute Citron, cranberry juice and a splash of lime with a twist

Margarita Tini

Patron Silver, Cointreau, sour, splash of lime juice

TEMPLE COCKTAILS

Premium Margarita

Patron Silver, Cointreau, fresh lime juice and splash of OJ

Bloody Mary

Absolute Peppar, our special Temple Mix, a celery-salted rim

Temple Bar Sangria

Our House made Red wine, Brandy and fruit mix

Tequila Sunrise

Patron Silver, OJ and a splash of grenadine

Mai Tai

Dark and Light Rum, Creme De Almond, Triple Sec, sour mix and pineapple juice

WINES

White

Bonterra Sauvignon Blanc (California)
\$7.50(gl) \$30(btl)

Salmon Creek Pinot Grigio (California)

\$6.50(gl) \$26(btl)

Canyon Road Chardonnay (California)

\$7.00(gl) \$28(btl)

Red

Mirassou Pinot Noir (California)

\$7.50(gl) \$30(btl)

Canyon Road Cabernet (California)

\$7.00(gl) \$28(btl)

Canyon Road Merlot (California)

\$7.00(gl) \$28(btl)



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