



PORTER CULLENS

IRISH PUB & RESTAURANT

3541 W. 99TH STREET, EVERGREEN PARK IL 60805 | 708-907-5558
VOTED BEST SOUTH SIDE IRISH PUB BY THE CHICAGO TRIBUNE | FIND US ON FACEBOOK

IRELAND



STARTERS

WINGS - WHISKEY BBQ OR BUFFALO SAUCE \$ 14

Marinated chicken wings served in our homemade Buffalo, or homemade Whiskey BBQ Sauce, with bleu cheese or ranch

PORTER CULLENS SLIDERS \$ 13.50

Trimmed down samples of our house steak burger with American cheese, candied bacon bleu cheese burger and cheddar mushroom burger on brioche bun, served with fries

CHIPS 'N' GRAVY \$ 12

(Porter Cullens take on Poutine Fries)

Our famous french fries along with our cheddar cheese sauce and our homemade gravy topped with chopped bacon and sprinkled with green onions

BLACKENED STEAK CROSTINI \$ 13

Blackened steak topped with roasted portobello mushrooms and bleu cheese on a sliced baguette covered in a balsamic glaze

VEGETARIAN CROSTINI \$ 12

Roasted red pepper, portobello mushroom and goat cheese on a sliced baguette covered with balsamic glaze

FRENCH FRIES BASKET \$ 5

SWEET POTATO FRIES BASKET \$ 6

SAUTÉED SEASONAL VEGETABLE \$ 5

CHIPS AND PICO DE GALLO \$ 8

FLATBREADS

PEAR FLATBREAD \$ 13

Grilled pears, bleu cheese and candied bacon with balsamic glaze

SPINACH FLATBREAD \$ 13

Sautéed spinach, roasted red peppers and feta cheese

CAPRESE FLATBREAD \$ 12

Pesto, tomatoes and mozzarella

BBQ CHICKEN FLATBREAD \$ 13.50

Grilled chicken, pineapple, mozzarella cheese and BBQ sauce

* PLEASE ALLOW AT LEAST 20 MINUTES

OUR FAVORITES

GUINNESS FISH AND CHIPS \$ 15

Deep-fried cod coated in our homemade Guinness batter, served with fries, house tartar sauce

HOUSE COOKED CORNED BEEF SANDWICH \$ 14

Our specialty Corned Beef cooked in house with melted Swiss cheese on toasted marble rye bread, served with fries and pickle

THE IRISH EGG \$ 12

Traditional Irish Sausage stuffed with hard-boiled egg breaded in Panko bread crumbs and covered in a Pommery mustard aioli sauce

IRISH EGG ROLL \$ 13

Our homemade corned beef, Swiss cheese, and sauerkraut hand rolled and paired with Thousand Island dressing and pickle aioli

BURGERS

THE "CULLENS CURE" BURGER \$ 16.50

Steak burger topped with our homemade corned beef, Swiss cheese, candied bacon and a fried egg, served with fries and your choice of bun

HOUSE STEAKBURGER \$ 12

Steak burger grilled to perfection with lettuce, tomatoes, onion choice of bun, served with fries and pickle

CANDIED BACON BLEU CHEESE STEAKBURGER \$ 14

Steak burger with candied bacon, sprinkled with bleu cheese on choice of bun, with fries and pickle

AGED CHEDDAR MUSHROOM STEAKBURGER \$ 13

Steak burger topped with Wisconsin cheddar, portobello mushroom and grilled onion on choice of bun, served with fries and pickles

VEGETARIAN BLACK BEAN BURGER \$ 13

Grilled onions, choice of bun with sweet potato fries and pickle

SPECIALTY BURGER OF THE WEEK \$ 14

Ask server

HOMEMADE CHILI CUP \$ 4.50 | BOWL \$ 6

(seasonal)

Our house recipe. Served with shredded cheese and onions.

HOMEMADE SOUP CUP \$ 4.50 | BOWL \$ 5

All our soups are made fresh daily in house.

SANDWICHES

GRILLED CHICKEN WRAP \$ 13

Seasoned grilled chicken with Julienne style cucumber and red onions, mixed greens and goat cheese, served with pineapple salsa

PORTER BUFFALO CHICKEN SANDWICH \$ 13.50

Breaded chicken breast sandwich covered in our homemade Buffalo sauce sprinkled with bleu cheese, lettuce and tomato served on your choice of bun, served with fries

BARTENDER'S JALAPEÑO CHICKEN SANDWICH \$ 14

Grilled chicken breast covered in choice of cheese and topped with freshly cut jalapeño peppers on choice of bun, served with fries

HOUSE OVEN-ROASTED TURKEY CLUB \$ 13

Oven-roasted turkey cooked in house along with bacon, mayonnaise, lettuce, tomatoes, choice of bread, served with fries and pickle

HALF SANDWICH AND SOUP \$ 11

Choose from our corned beef sandwich or turkey club, served with a bowl of our soup of the day

MAINS

GUINNESS BRAISED BEEF STEW \$ 14

(seasonal)

Braised Beef, parsnips, carrots, onions, potatoes, leeks with a Guinness gravy, served with toasted baguette

IRISH SHEPHERD'S PIE \$ 14

Beef with peas and carrots in our homemade gravy, covered in freshly whipped potatoes with parmesan sprinkles over the top

CHICKEN TACOS \$ 12

3 tacos with pico de gallo, lettuce, queso fresco and housemade salsa

FISH TACOS \$ 13

3 tacos, choice of grilled or fried cod with lettuce, tomato and guacamole salsa

CHICKEN STRIP BASKET \$ 11

Plain or in our homemade Buffalo or BBQ sauce 4 strips and fries

OUR SALADS

THE PORTER WEDGE SALAD \$ 8

Served with bacon, bleu cheese crumbles, tomato, onion and house ranch

CRANBERRY CANDIED WALNUT SALAD \$ 13.50

Seasoned grilled chicken atop mixed greens with cucumbers, red onions, goat cheese, dried cranberries and candied walnuts, served with a raspberry vinaigrette

SPECIALTY SALAD OF THE WEEK

Ask server. Prices may vary.

- MEAL SPLIT \$ 1.50
- ALL SANDWICHES CAN BE MADE AS WRAPS
- GLUTEN FREE BUN AVAILABLE \$ 2 CHARGE
- SUB A SIDE SALAD OR COLESLAW FOR \$ 2, CHILI FOR \$ 3 IN PLACE OF FRENCH FRIES.
- SUB SWEET POTATO FRIES FOR \$ 1.50
- SUB SAUTÉED VEGETABLE FOR \$ 2.50

Half Pints

Comes with choice of french fries, applesauce or goldfish crackers

CHICKEN TENDERS

GRILLED CHEESE

MINI CHEESEBURGER

SLIDERS

KIDS MENU \$ 7

DRINKS

BOTTLED ROOT BEER \$ 3.50

PEACH OR RASPBERRY ICED TEA \$ 3.50

FLAVORED LEMONADE \$ 3.50

Lemon, strawberry, raspberry, cherry or peach

*For kids under 14

DESSERTS

CARAMEL CHEESECAKE

TRIPLE THREAT CHOCOLATE CAKE

CREME BRULE CHEESECAKE

CARROT CAKE

*WOLF'S BAKERY \$ 8.50

LEMON FLUFF CAKE

PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS.



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SPECIALTY DRINKS

PORTER PUNCH \$9
Vodka, Peach Schnapps, Amaretto, O.J. and Cranberry

MOSCOW MULE \$8
Vodka, fresh lime and ginger beer

HOUSE MARGARITA \$9
Silver Tequila, Triple Sec and fresh lime

PORTERS OLD FASHIONED \$11
Evan Williams, bitters, sugar, muddle orange and cherry

IRISH MULE \$9
Tullamore Dew, lime and ginger beer

ABSOLUT PEACH ICED TEA \$8
Absolut Peach, Simple Syrup and iced tea with a slice of lemon

BOURBON BALL \$11
Evan Williams and Amaretto

"AWARD WINNING" IRISH COFFEE \$9
Coffee with Bailey's and Jameson served with whipped cream

GIN

BEEFEATER
BOMBAY SAPPHIRE
AVIATION
TANQUERAY
THE BOTANIST

VODKA

ABSOLUT MANDARIN
ABSOLUT CITRON
ABSOLUT RASPBERRY
ABSOLUT PEACH
ABSOLUT VANILLA
ABSOLUT PEARS
ABSOLUT
SMIRNOFF
KETLE ONE
PURITY
STOLICHNAYA
BELVEDERE
GREY GOOSE
EFFEN CUCUMBER
EFFEN RASPBERRY
CHOPIN POTATO VODKA
TITO'S

COGNAC

MARTELL BLUE SWIFT
HENNESSY
CHRISTIAN BROTHERS BRANDY
CHIVAS REGAL



COSMOPOLITAN
Absolut Mandarin Vodka, Triple Sec, lime and cranberry

FRENCH
Absolut, Chambord and pineapple

PINEAPPLE UPSIDE DOWN CAKE
Vanilla Absolut, Grenadine, pineapple and cherry in center

BAILEY'S RASPBERRY MARTINI
Absolut Raspberry, Crème de Cocoa, Baileys with a drizzle of chocolate

PEARTINI
Absolut Pear, Absolut Vanilla, Simple Syrup and fresh lime

SOUTHSIDE MARTINI
Tanqueray Gin, Simple Syrup, muddled lime and muddled fresh mint

DIRTY MARTINI
Absolut, Dry Vermouth and olive juice



SCOTCH

GLENLIVET
GLENLIVET 12 YEAR OLD BLEND
GLENLIVET 18 YEAR OLD BLEND
GLENLIVET NADURRA
JOHNNIE WALKER RED
JOHNNIE WALKER BLACK
DEWAR'S
DEWAR'S 12 YEAR OLD BLEND
DEWAR'S HIIH HONEY
DEWAR'S WHITE LBL
J&B
GLENMORANGIE
BRUICHLADDICH

WHISKEY

JAMESON
JAMESON BLACK BARREL
JAMESON CASKMATES
SOUTHERN COMFORT
TULLAMORE DEW
MAKERS MARK
MAKERS MARK 46
BULLIET REGULAR
BULLIET RYE
KNOB CREEK
KNOB CREEK RYE
KNOB CREEK MAPLE BACON
WOODFORD RESERVE
BUSHMILLS
PENDELTON
GENTLEMAN JACK
PROPER TWELVE
BLACK BUSH
RED BUSH
PADDY'S
PADDY'S BEE STING
PADDY'S DEVIL APPLE
JIM BEAM
SEAGRAMS VO
SEAGRAMS 7
CANADIAN CLUB
CROWN ROYAL
CROWN ROYAL APPLE
CROWN ROYAL VANILLA
BASIL HAYDEN'S
SEXTON IRISH WHISKEY
DICKEL RYE
WILD TURKEY
SKREWBALL PEANUT BUTTER WHISKEY

Spirits

CRÈME DE COCOA
RUMCHATA
CRÈME DE MENTHE
PEPPERMINT
BAILEY'S

CAMPARI
JÄGERMEISTER
RUMPLE MINZE
RUMCHATA
LIMONCELLO

BLACKBERRY BRANDY
POMEGRANATE
GRANDE MARNIER
KAHLÚA

ITALIAN LIQUOR

DISARONNO FRANGELICO