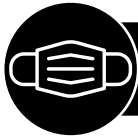


1615 N. WELLS | 312.440.0885 | CORCORANSOLDTOWN.COM |  



MASK UP When you are interacting with our team or when moving around restaurant #savelives ILLINOIS STATE POLICY

BEER

TAP

- * **GUINNESS** IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** AMERICAN PILSNER, WISCONSIN (4.2%)
- LEINENKUGEL SUMMER SHANDY** REFRESHING SUMMER BLEND, WISCONSIN (4.2%)
- * **MAGNERS** IRISH APPLE CIDER, IRELAND (4.5%)
- * **SMITHWICK'S** IRISH RED ALE, IRELAND (4.5%)
- * **HARP** IRISH LAGER, IRELAND (5%)
- * **HALF ACRE DAISY CUTTER** PALE ALE, CHICAGO (5.2%)
- BLUE MOON** BELGIAN WHITE, COLORADO (5.4%)
-  **HACKER-PSCHORR HEFEWEIZEN WHEAT ALE** GERMANY (5.5%)
-  **PAULANER OKTOBERFEST** MARZEN, GERMANY (5.5%)
-  **REVOLUTION OKTOBERFEST** MARZEN, CHICAGO (5.7%)
- * **ALARMIST LE JUS** NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- * **REVOLUTION ANTI-HERO** IPA, CHICAGO (6.5%)
- * **LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE** AMERICAN PALE WHEAT ALE, CHICAGO (7.5%)



BOTTLES

- BUDWEISER COORS LIGHT**
- MICHELOB ULTRA**
- MILLER LITE**
- MILLER HIGH LIFE**
- ANGRY ORCHARD**
- ALLAGASH WHITE ALE**
- CORONA**
- HEINEKEN**
- MODELO**
- O'DOULS (N/A)**

CANS

- WHITECLAW HARD SELTZER** (12OZ) BLACK CHERRY OR MANGO
- 3 FLOYDS GUMBALLHEAD** (12OZ)
- STELLA ARTOIS** (16OZ)
- STRONGBOW CIDER** (16.9OZ)
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ)

LOCAL BREWS

- BEGYLE BLONDE** (12OZ)
- DOVETAIL HELLES** (16OZ)
- GOOSE ISLAND 312** (16OZ)
- HALF ACRE BODEM IPA** (16OZ)
- MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ)

 **PUMPKIN BOURBON SMASH**
SMOOTH AMBLER BOURBON, PUMPKIN SYRUP, LEMON JUICE, SODA, CINNAMON RIM

IRISH LIQUID GOLD
JAMESON IRISH WHISKEY, FRESH SQUEEZED LIME JUICE, GINGER ALE, LIME GARNISH

LOOP 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

BOURBON SWEET TEA
SMOOTH AMBLER BOURBON, SOUTHERN STYLE SWEET TEA, FRESH LEMON JUICE, LEMON WEDGE

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

PINEAPPLE BUBBLES
BRUT CHAMPAGE, COCONUT, MALIBU RUM, PINEAPPLE JUICE, SERVED UP WITH PINEAPPLE GARNISH

MOJITO
CRUZAN WHITE RUM, FRESH MINT, FRESH LIME, SUGAR, SODA. TRY FLAVORED: MALIBU PINEAPPLE, STRAWBERRY OR LIME

APEROL SPRITZ
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH

SANGRIA
RED WINE SANGRIA, FRESH FRUIT
HALF CARAFE \$12 | FULL CARAFE \$19

Drinks

WINE

WHITES

- STELLA** 9.5/35
PINOT GRIGIO (ITALY)
- TILIA** 9.5/35
CHARDONNAY (ARGENTINA)
- KRIS** 11/39
PINOT GRIGIO (ITALY)
- HAHN** 11/39
CHARDONNAY (CALIFORNIA)
- THE BETTER HALF** 12/43
SAUVIGNON BLANC (NEW ZEALAND)
- CLEAN SLATE** 10/38
RIESLING (WASHINGTON)

REDS

- ANGELINE** 10/38
MERLOT (CALIFORNIA)
- HIGH NOTE** 10/38
MALBEC (ARGENTINA) 10/38
- BOGLE** 10/38
PINOT NOIR (CALIFORNIA) 10/38
- TABALI** 11/39
CABERNET SAUVIGNON (CHILE)

ROSÉ & BUBBLES

- ROSÉ ALL DAY** 10/37
ROSÉ (ITALY)
- DOM STE MICHELLE** 30
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 11
BRUT 187ML SPLIT (ITALY)

IRISH WHISKEY

	SHOT	NEAT	ROCKS
BUSHMILLS BLACK BUSH SOFT, SILKY TEXTURE NUTTY CHARACTER	8	11	12
CONNEMARA PEATED SINGLE MALT HONEY NOTES DEEP PEAT CHOCOLATE VANILLA OAK	8	12	13
DUBLINER SMOOTH, MELLOW HONEY SWEETNESS PEPPERY SPICE	8	11	12
EGAN'S SINGLE MALT 10 YEAR 94 PROOF CREAMY SMOKY SILKY	9	13	14
EGAN'S VINTAGE GRAIN SINGLE GRAIN AMERICAN BOURBON BARREL AGED VANILLA FUDGE	11	16	17
GREEN SPOT SINGLE POT STILL BARLEY APPLES SPICES	11	16	17
JAMESON SPICY NUTTY VANILLA NOTES SWEET SHERRY	8	11	12
JAMESON BLACK BARREL RICH FRUITY NOSE TOASTED WOOD AND SPICES VANILLA FRUIT	8	11	12
JAMESON CASKMATES STOUT OR IPA EDITION SEASONED CASKS CHARRED OAK BUTTERSCOTCH COCOA	9	13	14
MIDLETON VERY RARE SPICE-POTPOURRI FLOWERS OAK CREAMY BUTTERSCOTCH VANILLA	22	30	33
PADDY'S CITRUS FLOWERS TOFFEE VANILLA-OAK	8.75	11.75	12.75
POWERS GOLD LABEL FULL-FLAVORED HONEYED SPICY NOTES	8.75	11.75	12.75
RED BREAST 12 YEAR WARM SWEET FLAVORS SPICY KICK	11	16	17
SEXTON SINGLE MALT RICH DRIED FRUITS SUBTLE OAK SMOOTH	8	11	12
SLANE IRISH WHISKEY TRIPLE CASK BLEND OAK & SPICE NOTES	8	11	12
TULLAMORE DEW ORIGINAL PLEASANT MALTINESS TOASTED WOOD-VANILLA	8	11	12
YELLOW SPOT 12 YEAR SWEET HONEY BLACK PEPPER PEACHES	12	17	18

DAILY DEALS

- EVERYDAY
- DOMESTIC BUCKETS 19
- PBR 16OZ CANS 3.50
- POWERS IRISH WHISKEY SHOTS 4.50



MORE DEALS ONLINE
HAPPY HOUR,
WEEKEND DEALS
& MORE

NON-ALCOHOLIC

- COFFEE** 3.50
REGULAR OR DECAF
 - ICED TEA** 3.75
UNSWEETENED OR FLAVORED
 - LEMONADE** 3.75
REGULAR OR FLAVORED
 - SPARKLING SODA** 3.5
REGULAR OR FLAVORED
 - IBC ROOT BEER** 4
 - TOPO-CHICO** (12OZ) 4
SPARKLING WATER
 - AQUA PANA** (16.9OZ) 4
STILL WATER
- SUGAR FREE FLAVORS:**
MANGO
PEACH
RASPBERRY
STRAWBERRY

SNACKS & SHARING

WISCONSIN CHEESE CURDS 10

Wisconsin cheddar, marinara, herb ranch

PUB NACHOS 14

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 \$13 | 15 for \$19

BONE-IN OR BONELESS: Sriracha BBQ, Mango habanero, Korean sweet chili, Buffalo, Garlic parmesan or Guinness BBQ

RANCH OR BLEU CHEESE DRESSING

CHARRED BRUSSEL SPROUTS 12

Queso fresco, herbs, almonds, olive oil, sweet chili

BAKED FLATBREADS 11

-Chicken, Guinness BBQ sauce*

-Mozzarella, sausage, basil and tomato*

-Truffle, wild mushroom, goat cheese, herbed oil

PUB FRIES 10

-Poutine: Wisconsin cheese curds, gravy

- Curry sauce, melted shaved Irish cheddar

-Parmesan, Himalayan sea salt, rosemary, side of truffle aioli

HUMMUS 12

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

QUESADILLAS 13

Chicken or steak: veggies, salsa, sour cream

GUACAMOLE +2

HOUSE-MADE GUACAMOLE 10

Tortilla chips, salsa

October

GIANT SOFT GERMAN PRETZEL 13

Beer cheese, grain mustard, German mustard

PRETZEL BREAD STICKS (3) 11

Stone ground mustard, beer cheese

PAULINA MARKET LANDYAGER SAUSAGE 10

Smoked beef and pork, brandy seasoned, German mustard, Great snack!

SALADS

IRISH CAESAR 17

Grilled blackened salmon, romaine lettuce, shaved Irish cheddar, grilled tomatoes, Caesar dressing, Irish brown bread, cream cheese

CHICKEN SHAWARMA SALAD BOWL 14

Chicken, field greens, heirloom tomatoes, cucumbers, red cabbage, roasted pine nuts, lemon tahini dressing. Topped with falafel and hummus

BACON TOMATO AVOCADO WEDGE 12

Marinated heirloom tomatoes, bacon, avocado, red onion, blue cheese crumbles

PEAR GOAT CHEESE 16

Grilled chicken or tofu, mixed greens, fresh raspberries, curried walnuts, raspberry poppy seed dressing

CARNE ASADA STEAK SALAD 15

Mixed greens, avocado, tomato, corn, beans, cilantro, onion, queso fresco, tortilla strips, flour tortilla, chipotle ranch or cilantro lime vinaigrette

OLD TOWN CHOPPED 14

Grilled chicken or smoked brisket, tomato, red onion, bacon, gorgonzola cheese, avocado, egg, white beans, shaved radishes

HOUSE FIELD GREENS 7.50

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, CILANTRO LIME VINAIGRETTE

PAULINA MARKET BEER BRAT 10

Grilled veal brat, grilled onions, German mustard, sauerkraut, brat bun, kettle chips, German potato salad

PORK SCHNITZEL SANDWICH 13

Sauerkraut, grilled onions, onion roll, side of German mustard. Choose a side!

PORK SCHNITZEL PLATTER 14

German potato salad, sauerkraut, pretzel stick, German mustard

MAC & CHEESE

CLASSIC 15

Cavatappi pasta, house-made three cheese sauce, parmesan, toasted breadcrumbs

MAC PIGGY 18

Salami, bacon, Irish bacon, Andouille sausage

SMOKE HOUSE RULES 18

Smoked brisket, smoked provolone, green onion

BUFFALO BIRD 18

Buffalo chicken, bleu cheese, carrot and celery sticks

TOPPINGS \$2^{EA.}

BELL PEPPERS, BROCCOLI, BRUSSELS SPROUTS, BACON, GRILLED CHICKEN*

MAINS

BONE-IN NY STRIP 24

(14 oz) Bone-in, Guinness mushroom sauce, garlic mashed potatoes, seasonal vegetables

BLACKENED ATLANTIC SALMON 19

Sautéed, sustainably fished, sautéed watermelon, tomato, red onion, pan fried Brussels sprouts

SEAFOOD CURRY 18

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

IRISH FARE

FISH AND CHIPS 19

Hand dipped beer battered cod, French fries, coleslaw, grilled lemon, malt vinegar, Old Bay tartar sauce

SHEPHERD'S PIE 19

Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH 16

Irish sausages, mashed potatoes, Irish baked beans

ALL DAY IRISH BREAKFAST 19

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

BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE CHIPS. **BREAD:** BRIOCHE OR PRETZEL

PUB BURGER 13.50

With all the trimmings + onion jam

BLACK & BLEU 15

Blackened spices, crumble bleu cheese + trimmings

CHIRISH 16

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

SPICY SOUTHWEST 16

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

HICKORY 17

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

WESTERN SUNRISE 17

Fried egg, thick cut bacon, provolone + trimmings

CHEESE \$1.50

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

TOPPINGS \$2

BACON
FRIED EGG
AVOCADO
MUSHROOMS
ALE BRAISED ONIONS
FRESH JALAPEÑOS

CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

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

SUB FOR \$3.50: ONION RINGS, HOUSE SALAD, FRESH FRUIT, MAC & CHEESE, PARMESAN TRUFFLE FRIES

SANDWICHES

TURKEY CLUB 15

Bacon, arugula, tomato, smashed avocado, cranberry aioli, country wheat toast

GRILLED CHICKEN 16

Grilled chicken, bacon, smashed avocado, tomatoes, arugula, garlic mayo, Swiss cheese

BRISKET GRILLED CHEESE 14

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

CORNED BEEF 15

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

NASHVILLE FRIED CHICKEN 16

2 fried chicken breasts, red onion, house made pickles, hot sauce, ghost pepper cheese, arugula, ranch, brioche. SPICY!

LUNCH SPECIAL \$9 ALL WRAPS

With side salad or kettle chips | M-F 11a-3p

WRAPS

SWEET CHILI SRIRACHA 13

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

HUMMUS & VEGGIE WRAP 13

Tomato, cucumber, chickpeas, avocado, hummus and balsamic drizzle

CHICKEN & BACON 13

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 13

Lettuce, tomato, herb ranch

CHICKEN CURRY 13

Mixed greens, chicken, tomatoes, cucumbers, curry yogurt, raisins, chutney

GREEK GRILLED CHICKEN 13

Cucumber, roasted red pepper, mixed greens, tzatziki sauce, feta cheese

TURKEY PEAR BRIE 13

Oven roasted, creamy brie, pear, dried cranberries, baby arugula

CARNE ASADA STEAK 13

Mixed greens, avocado, tomato, corn, pinto 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.