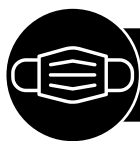


1615 N. WELLS | 312.440.0885 | CORCORANSOLDTOWN.COM | f @



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%)
- ✦ **MAGNERS** IRISH APPLE CIDER, IRELAND (4.5%)
- ✦ **SMITHWICK'S** IRISH RED ALE, IRELAND (4.5%)
- ✦ **HARP** IRISH LAGER, IRELAND (5%)
- BLUE MOON** BELGIAN WHITE, COLORADO (5.4%)
- ★ **HALF ACRE TOME** HAZY PALE ALE, CHICAGO (5.5%)
- ★ **ALARMIST LE JUS** NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- 3 FLOYDS ZOMBIE DUST** PALE ALE, INDIANA (6.2%)
- ★ **REVOLUTION ANTI-HERO** IPA, CHICAGO (6.5%)
- ★ **LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE** AMERICAN PALE WHEAT ALE, CHICAGO (7.5%)



\$5.50 CRAFT BEER SPECIAL ASK YOUR SERVER

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)
PBR (16OZ)
- STELLA ARTOIS** (16OZ)
- STRONGBOW CIDER** (16.9OZ)
- VANDER MILL TOTALLY ROASTED CIDER** (12OZ)

LOCAL BREWS

- GOOSE ISLAND 312** (16OZ)
- HALF ACRE DAISY CUTTER** (16OZ)
- MAPLEWOOD**
- SON OF JUICE IPA** (6.3%, 16OZ)

OLD TOWN FASHIONED
SMOOTH AMBLER BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH

JAMESON HOT APPLE CIDER
JAMESON IRISH WHISKEY, APPLE CIDER, LEMON JUICE

JAMESON IRISH COFFEE
JAMESON WHISKEY, COFFEE, SUGAR, FRESHLY WHIPPED CREAM

RASPBERRY BUBBLES
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH

CHI-RISH BLOODY MARY
THREE OLIVES VODKA, LOCAL VINTAGE VINE BLOODY MARY MIX, DASH GUINNESS, TRIMMINGS. *\$1 MILLER HIGH LIFE PONY

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

BOOZY PEANUT BUTTER HOT CHOCOLATE
OLD ELK PB&W WHISKEY, BAILEY'S IRISH CREAM, HOT CHOCOLATE TOP WITH WHIPPED CREAM

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

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

VISIT DAILY DEALS TAB FOR MORE DEALS

NON-ALCOHOLIC

- COFFEE** 3.50
REGULAR OR DECAF
- HOT CHOCOLATE** 3.50
- 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

GIANT SOFT GERMAN PRETZEL 13

Beer cheese, grain mustard, German mustard

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

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

DESSERTS

APPLE PIE EGGROLLS 7.50

Caramelized apple egg rolls, cinnamon sugar, salted caramel ice cream

SALADS & SOUPS

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

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, roasted corn, poblano pepper

HOUSE FIELD GREENS 7.50

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

SOUPS CUP 4 | BOWL 6

ROASTED TOMATO BISQUE

FRENCH ONION SOUP

WHITE BEAN AND CORN CHICKEN CHILI

With queso fresco

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, ELOTE CORN OR 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!

CHOCOLATE PEANUT BUTTER CAKE 7.50

With bourbon caramel drizzle

SALTED CARAMEL ICE CREAM 6

2 scoops with caramel sauce

MAC & CHEESE

CLASSIC MAC 16

Cavatappi noodles, 5-cheese: sharp cheddar, Mercks cheddar, Velveeta, mozzarella, parmesan and butter crumb crust

TOPPINGS \$2 EACH: TRUFFLED MUSHROOMS, BELL PEPPERS, BROCCOLI, BRUSSELS SPROUTS, BACON, GRILLED CHICKEN*

MAC PIGGY* 19

Smoked andouille, pulled pork, brisket, butter crumb crust, crispy onions

BUFFALO BIRD* 19

Crispy fried chicken, buffalo sauce, blue cheese crumbles, butter crumb crust, ranch drizzle, celery and carrots

HEY MAC-ARENA 19

All natural chorizo, tortilla strips, sour cream, butter crumb crust, pickled jalapeños

MAMBO ITALIANO 19

Smoked pork belly, wild mushroom, toasted garlic, butter crumb crust

ELOTE 17

Roasted corn & poblano duo, cotija cheese, lime, butter crumb crust, tajin sprinkle

MAINS

BLACKENED ATLANTIC SALMON* 19

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

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

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

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.