

CORCORAN'S Grill & Pub Menu

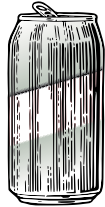
1615 N. WELLS | 312.440.0885 | CORCORANSOLDTOWN.COM |  

 **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%)
- LEINENKUGEL SUMMER SHANDY** REFRESHING SUMMER BLEND, WISCONSIN (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%)
- ★ **REVOLUTION ANTI-HERO** IPA, CHICAGO (6.5%)
- 3 FLOYDS ZOMBIE DUST** PALE ALE, INDIANA (6.2%)
- ROTATING CRAFT BEER** ASK YOUR SERVER



\$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)

COCKTAILS \$11

- OLD TOWN FASHIONED**
JEFFERSON'S VSB BOURBON, HONEY SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- RASPBERRY BUBBLES**
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- DAISY LOU**
EMPRESS 1908 GIN, LIME JUICE, ORANGE BITTERS, SODA, ORANGE WHEEL
- FRENCH 12**
BRUT CHAMPAGNE, MALFY ROSA PINK GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- AEGEAN MULE**
CRUZAN WHITE RUM, ROOTS RAKOMELO LIQUEUR, PINEAPPLE JUICE, GINGER BEER, LIME JUICE, PINEAPPLE GARNISH
- IRISH LIQUID GOLD**
JAMESON IRISH WHISKEY, FRESH SQUEEZED LIME JUICE, GINGER ALE, LIME GARNISH
- SPANISH G&T**
BEEFEATER GIN, 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, SPICY WATERMELON, PASSION FRUIT, RASPBERRY
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SANGRIA**
RED WINE SANGRIA, FRESH FRUIT
HALF CARAFE \$12 | FULL CARAFE \$19

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

- LAPOSTOLLE** 11/39
MERLOT (CHILE)
- HIGH NOTE** 10/38
MALBEC (ARGENTINA) 10/38
- BOGLE** 10/38
PINOT NOIR (CALIFORNIA) 10/38
- TABALI** 11/39
CABERNET SAUVIGNON (CHILE)
- QUILT** 55^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
- BÖEN** 48^{BTL}
PINOT NOIR (CALIFORNIA)
- CATENA** 48^{BTL}
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 75^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)

ROSÉ & BUBBLES

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

SPIRITS

IRISH WHISKEY

	10Z SHOT	2.5OZ NEAT/ROCKS
POWERS	4.50	10
JAMESON	8.50	12
PADDY	8	12
RED BREAST	12	17
GREEN SPOT	12	17
YELLOW SPOT	13	18
MIDLETON VERY RARE	23	32
POWERS JOHN LANE	13	18

BOURBON

BULLEIT	10	13
BULLIET RYE	10	13
JEFFERSON'S VSB BOURBON	9	13
ANGELS ENVY	13	17
MAKERS MARK	10	13
BASIL HAYDEN	11	15
KNOB CREEK	10	13
BUFFALO TRACE	10	14
TEMPLETON RYE	11	15

TEQUILA

PATRON SILVER, ANEJO, REPOSADO	9	13
CASAMIGOS BLANCO	10	15
DON JULIO	10	15
ANEJO, BLANCO SILVER, REPOSADO		

SCOTCH

MACALLAN 12 (SINGLE MALT)	12	17
GLENLIVET 12 (SINGLE MALT)	12	17
JOHNNY WALKER	10	14
BLACK LABEL (BLEND)		
LAPHROAIG (SINGLE MALT)	12	17
DEWAR'S WHITE LABEL (BLEND)	10	14

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
- AQUA PANA** (16.9OZ) 4
STILL WATER
- SUGAR FREE FLAVORS:**
MANGO PEACH
RASPBERRY
STRAWBERRY

DAILY DEALS

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

VISIT DAILY DEALS TAB FOR MORE DEALS

SNACKS & SHARING

GIANT SOFT GERMAN PRETZEL 13

Beer cheese, grain mustard, German mustard

WISCONSIN CHEESE CURDS 10

Wisconsin cheddar, marinara, herb ranch

FRIED PICKLES 10

House brined and breaded pickle chips served with chipotle ranch

CHARRED BRUSSELS SPROUTS 12

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

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

HOUSE-MADE GUACAMOLE 10

Tortilla chips, salsa

PUB CHICKEN WINGS 8 FOR \$13 | 15 FOR \$19

Bone-in or boneless.


CHOOSE YOUR SAUCE: Sriracha BBQ, Curry Chutney, Mango Habanero, Korean Sweet Chili, Buffalo, Garlic Parmesan or Guinness BBQ.

RANCH OR BLEU CHEESE DRESSING

BAKED NAAN FLATBREADS 11

- House pickles, tomato, mozzarella, goat cheese, dill weed
- Hummus, roasted grapes, red onion, herbs, tomato, tahini, pinenuts and feta
- 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, naan bread

QUESADILLAS 13

Chicken or steak: veggies, salsa, sour cream
GUACAMOLE +2

BURGERS

8oz ANGUS BEEF, TURKEY OR BEYOND®

TRIMMINGS: LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE CHIPS.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR WHOLE WHEAT BUN

PUB BURGER 13.50

With all the trimmings

BLACK & BLEU 15

Blackened spices, crumble bleu cheese + trimmings

CHIRISH 16

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

KICKIN' 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
GHOST PEPPER
PROVOLONE
AMERICAN

TOPPINGS \$1

MUSHROOMS
ALE BRAISED ONIONS
FRESH JALAPEÑOS

TOPPINGS \$2

BACON
FRIED EGG
AVOCADO

DESSERTS

CHURROS (2) 6

Chocolate or raspberry dipping sauces.

ADD ICE CREAM (VANILLA OR SALTED CARAMEL) +2

SALADS & SOUP

IRISH CAESAR 17

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

PEAR GOAT CHEESE 16

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

CARNE ASADA STEAK SALAD 17

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

OLD TOWN CHOPPED 15

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

CHICKEN SHAWARMA SALAD BOWL 15

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

WELLS STREET HOUSE SALAD 8

Field greens, cabbage, dried cranberries, walnuts, cherry tomatoes with OLD TOWN OIL FIG BALSAMIC DRESSING

ADD CHICKEN +\$4 | ADD SALMON +\$7

DRESSINGS BALSAMIC VINAIGRETTE, BLEU

CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, CILANTRO LIME VINAIGRETTE

SOUP

ROASTED TOMATO BISQUE - CUP 4 | BOWL 6

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, WELLS ST. 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, whole wheat bun

SMOKED SALMON CLUB 17

Smoked salmon, smashed avocado, tomato, arugula, chile lime sauce, country wheat toast.

CORNED BEEF 15

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

BRISKET GRILLED CHEESE 14

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

NASHVILLE FRIED CHICKEN 16

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

CINNAMON COFFEE CAKE 8

Salted caramel ice cream, caramel drizzle

ICE CREAM 6

2 scoops, choose from vanilla or salted caramel, topped with chocolate or caramel drizzle

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

FIRE GRILLED CHICKEN CURRY BOWL 18

Grilled curried chicken, cilantro lime riced cauliflower, sautéed curried vegetables, avocado, naan bread

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 17

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

WRAPS

SWEET CHILI SRIRACHA 13

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

GREEK GRILLED CHICKEN 13

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

CHICKEN & BACON 13

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER 13

Lettuce, tomato, herb ranch

TURKEY PEAR BRIE 13

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

CARNE ASADA STEAK 14

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.