

# CORCORAN'S Grill & Pub Menu

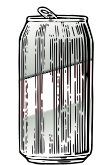
1615 N. WELLS | 312.440.0885 | CORCORANSOLDTOWN.COM |  

## BEER

### TAP

-  **GUINNESS** 9  
IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** 6.25  
AMERICAN PILSNER, WISCONSIN (4.2%)
- MODELO** 8.50  
PILSNER STYLE LAGER MEXICO (4.4%)
-  **MAGNERS IRISH CIDER** 9  
SEMI SWEET CIDER, IRELAND (4.5%)
-  **SMITHWICK'S** 9  
IRISH RED ALE, IRELAND (4.5%)
- YUENGLING LAGER** 6.75  
AMBER LAGER, PENNSYLVANIA (4.5%)
-  **DOVETAIL HEFEWEIZEN** 8.75  
A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
-  **HARP** 9  
IRISH LAGER, IRELAND (5%)
-  **HALF ACRE DAISY CUTTER** 8.75  
PALE ALE, CHICAGO (5.2%)
- BLUE MOON** 8  
BELGIAN WHITE, COLORADO (5.4%)
-  **ALARMIST LE JUS** 8.75  
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
-  **REVOLUTION ANTI-HERO** 8.75  
IPA, CHICAGO (6.5%)
- ROTATING CRAFT BEER** 8.50 ASK YOUR SERVER

**\$6.75 DRAFT BEER DEAL** ASK YOUR SERVER



### BOTTLES

- |                              |                               |
|------------------------------|-------------------------------|
| <b>BUDWEISER</b> 6.75        | <b>CORONA</b> 7.50            |
| <b>COORS LIGHT</b> 6.75      | <b>CORONA PREMIER</b> 7.50    |
| <b>MICHELOB ULTRA</b> 6.75   | <b>HEINEKEN</b> 7.50          |
| <b>MILLER LITE</b> 6.75      | <b>HEINEKEN OO</b> (N/A) 7.25 |
| <b>MILLER HIGH LIFE</b> 6.75 | <b>LAGUNITAS IPNA</b> 7.25    |
| <b>ALLAGASH</b> 7.50         | <b>MODELO</b> 7.50            |

### CANS

- PABST BLUE RIBBON (PBR)** (160Z) 4.50
-  **GOOSE ISLAND 312** (160Z) 7.50
-  **MAPLEWOOD SON OF JUICE IPA** (6.3%, 160Z) 9
- STELLA ARTOIS** (160Z) 8.50
- GUINNESS O** (N/A) 8

### SELTZERS, KOMBUCHA & CIDER CANS / BUCKETS (5) \$29


- HARD SELTZER** 8.25
- WHITE CLAW** BLACK CHERRY OR MANGO (5%)
- TRULY** WILD BERRY (5%)
- VODKA SELTZER** 9.25
- WHITE CLAW VODKA SODA** CRANBERRY OR GUAVA (4.5%)
- HIGH NOON** PINEAPPLE (4.5%)
- CARLISS VODKA COCKTAIL** CRANBERRY OR BLACK RASPBERRY (5%)
- KOMBUCHA** 8.50
- JUNESHINE MANGO DAY DREAM HARD** (6%)
- CIDER** 7.75
- ANGRY ORCHARD** (5%)
- VANDER MILL TOTALLY ROASTED CIDER** (5%)
- N/A**
- WYNK** JUICY MANGO SELTZER (5MG THC&CBD) 9

\*NOT ELIGIBLE FOR BUCKET SPECIAL

## COCKTAILS \$14



- OLD TOWN FASHIONED**  
JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- NITRO ESPRESSO MARTINI - ON TAP!**  
HOUSE CRAFTED! PRAIRIE VODKA (ORGANIC), COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH

-  **IRISH SAINT**  
TEELING SMALL BATCH IRISH WHISKEY, ST. GERMAIN ELDERFLOWER LIQUEUR, CUCUMBER SYRUP, LEMON JUICE, CUCUMBER GARNISH, SHAKEN, SERVED ON ICE

- MULES**  
ABSOLUT VODKA (**CLASSIC**, **ABSOLUT GRAPEFRUIT** OR **ABSOLUT WILD BERRY**), GINGER BEER, LIME WEDGE

- MARGARITA**  
ALTOS SILVER TEQUILA AND CHOOSE FROM: **CLASSIC**, **PASSION FRUIT**, **RASPBERRY**

- APEROL SPRITZ**  
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH

- PENICILLIN**  
ABERFELDY WHISKEY, LEMON JUICE, HONEY GINGER SYRUP, LARGE ICE CUBE, CANDIED GINGER GARNISH, LEMON TWIST

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

- MEDITERRANEAN GIN & TONIC**  
BEEFEATER GIN, FEVER TREE CITRUSY MEDITERRANEAN TONIC, CUCUMBER, DRIED JUNIPER BERRIES, GRAPEFRUIT WEDGE

- FRENCH 12**  
BRUT CHAMPAGNE, MALFY ROSA PINK GRAPEFRUIT GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP

### HOT COCKTAILS

-  **JAMESON IRISH COFFEE**  
JAMESON IRISH WHISKEY, SUGAR, COFFEE AND FRESHLY WHIPPED CREAM

-  **SPIKED HOT CHOCOLATE**  
VANILLA VODKA, IRISH CREAM LIQUEUR, HOT CHOCOLATE, FRESH WHIPPED CREAM

-  **HOT TODDY**  
KILLARNEY IRISH WHISKEY, BROWN SUGAR, HOT WATER, LEMON WEDGE AND CLOVES

## WINE



### WHITES

- TILIA** 10.50/38  
CHARDONNAY (ARGENTINA)
- STELLA** 10.50/38  
PINOT GRIGIO (ITALY)
- ANCIENT PEAKS** 12/43  
CHARDONNAY (CALIFORNIA)
- VILLA MARIA** 12/43  
SAUVIGNON BLANC (NEW ZEALAND)

### REDS

- HIGH NOTE** 11/39  
MALBEC (ARGENTINA)
- GRAYSON** 12/43  
PINOT NOIR (CALIFORNIA)
- CHASING LIONS** 12/43  
CABERNET SAUVIGNON (CALIFORNIA)
- VICE** 55<sup>BTL</sup>  
CABERNET SAUVIGNON (NAPA, CA)
- DELOACH** 52<sup>BTL</sup>  
PINOT NOIR (CALIFORNIA)
- CATENA** 45<sup>BTL</sup>  
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 80<sup>BTL</sup>  
CABERNET SAUVIGNON (CALIFORNIA)

### ROSÉ & BUBBLES

- HUBER SPARKLING ROSÉ** 12/45  
BRUT (AUSTRIA)
- ROSÉ ALL DAY** 11/39  
ROSÉ (ITALY)
- DOM STE MICHELLE** 30  
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 12  
BRUT 187ML SPLIT (ITALY)

## SPIRITS



### IRISH WHISKEY

	10Z SHOT	2.50Z NEAT/ROCKS
 <b>KILLARNEY IRISH WHISKEY</b>	9	13
 <b>JAMESON</b>	6	12
 <b>SLANE</b>	9	13
 <b>TEELING SMALL BATCH</b> (RUM CASK FINISH)	9	13
 <b>RED BREAST</b>	12	17
 <b>GREEN SPOT</b>	12	17
 <b>YELLOW SPOT</b>	13	18
 <b>MIDLETON VERY RARE</b>	25	37
 <b>WEST CORK</b> (BOURBON CASK)	8	12

### TEQUILA & MEZCAL

<b>OLMECA ALTOS</b> (PLATO, REPOSADO)	8	13
<b>PATRON</b> (SILVER, ANEJO, REPOSADO)	9	13
<b>CASAMIGOS</b> (BLANCO, REPOSADO)	10	15
<b>DON JULIO</b> (ANEJO, BLANCO SILVER, REPOSADO)	10	15
<b>400 CONEJOS MEZCAL</b>	9	13
<b>JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO</b>	12	17

### BOURBON & WHISKEY

<b>BULLEIT</b>	10	13
<b>BULLEIT RYE</b>	10	14
<b>ELIJAH CRAIG</b>	10	13
<b>BUFFALO TRACE</b>	11	15
<b>JEFFERSON'S VSB BOURBON</b>	9	13
<b>ANGELS ENVY</b>	13	17
<b>MAKERS MARK</b>	10	13
<b>BASIL HAYDEN</b>	11	15
<b>KNOB CREEK</b>	10	13
<b>KNOB CREEK RYE</b>	10	14
<b>WOODFORD RESERVE</b>	10	14
<b>WOODFORD DOUBLE OAK</b>	11	15
<b>TOKI SUNTORY</b> (JAPAN)	10	14
<b>BOOKERS MASTERS DISTILLERS BATCH</b> (130 PROOF)	14	19

### SCOTCH

<b>ABERFELDY</b> (SINGLE MALT)	10	14
<b>MACALLAN 12</b> (SINGLE MALT)	13	19
<b>GLENLIVET 12</b> (SINGLE MALT)	12	17
<b>JOHNNY WALKER BLACK LABEL</b> (BLEND)	10	14
<b>DEWAR'S WHITE LABEL</b> (BLEND)	10	14

## DAILY DEALS

### EVERYDAY

- \$6<sup>75</sup> DRAFT BEER DEAL** ASK YOUR SERVER
- \$22 DOMESTIC BUCKETS** MIX & MATCH!
- \$4<sup>50</sup> PBR 160Z CANS**
-  **\$6 JAMESON SHOTS**
- \$29 CIDER & SELTZER BUCKETS** MIX & MATCH!

**VISIT DAILY DEALS TAB FOR MORE DEALS**

## NON-ALCOHOLIC

- COFFEE** 3.75  
REGULAR OR DECAF
- HOT CHOCOLATE** 5.50  
TOPPED WITH WHIPPED CREAM
- ICED TEA** 4.25  
UNSWEETENED OR FLAVORED
- LEMONADE** 4.50  
REGULAR OR FLAVORED
- SODA WATER** 3.75  
ADD A FLAVOR
- IBC ROOT BEER** 4.50
- PERRIER** (500ML) 4.50
- AQUA PANA** (16.90Z) 4  
STILL WATER

**FLAVORS:**  
MANGO  
PEACH  
RASPBERRY  
STRAWBERRY

## SNACKS & SHARING

### \* IRISH CURRY CHIPS 11

Topped with McDonnell's curry sauce, melted Irish cheddar

### PUB CHICKEN WINGS\* 8 FOR \$16 | 15 FOR \$24

Bone-in or boneless.

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

RANCH OR BLEU CHEESE DRESSING

### FRESH VEGETABLE CRUDITÉS AND HUMMUS 14

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

### WISCONSIN CHEESE CURDS 12

Wisconsin cheddar, marinara, herb ranch

### GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

### PUB NACHOS\* 18

Chicken or smoked brisket; beans, cheese sauce, melted mozzarella and provolone cheese, salsa, fresh jalapeños, queso fresco, sour cream. Ideal for sharing. GUACAMOLE +2

### PARMESAN TRUFFLE FRIES 12

Truffle oil, rosemary, sea salt, curry sauce, truffle aioli and sriracha ketchup

### FRIED PICKLES 12

Breaded fried pickle chips, chipotle ranch

### HOUSE-MADE GUACAMOLE 12

Tortilla chips, salsa

### QUESADILLAS\* 14

Chicken or steak: veggies, lettuce, tomato, jalapeños, salsa, sour cream

GUACAMOLE +2

## BURGERS

8oz ANGUS BEEF OR BEYOND

**LTOP: LETTUCE, TOMATO, ONION, PICKLE.**

**CHOOSE BREAD: PRETZEL BUN, WHOLE WHEAT BUN, OR SESAME SEED TOPPED BRIOCHE BUN.**

### PUB BURGER\* 16

Cooked to order + lettuce, tomato, onion, pickles

### BLACK & BLEU\* 17

Blackened spices, crumble bleu cheese + LTOP

### \* CHIRISH\* 18

Irish cheddar, Irish bacon rasher, American bacon, onion jam + LTOP

### KICKIN' SOUTHWEST\* 18

Ghost pepper cheese, poblano red onion jam, fried jalapenos, guacamole, chipotle ranch + LTOP

### BIG HICKORY\* 18.75

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

### CHEESE \$1.50

BLEU CHEESE CRUMBLES  
CHEDDAR  
IRISH CHEDDAR  
GHOST PEPPER  
PROVOLONE  
AMERICAN

### TOPPINGS \$1.50

ALE BRAISED ONIONS  
FRESH JALAPEÑOS

### TOPPINGS \$2.50

ANDOUILLE SAUSAGE  
BACON  
FRIED EGG  
AVOCADO

## DESSERTS

### \* APPLE TART & CUSTARD 10

Warm, topped with Irish custard and served with ice cream

## SALADS & SOUP

### \* IRISH CAESAR\* 23

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

### PEAR GOAT CHEESE\* 18

Grilled chicken, mixed greens, fresh raspberries, curried walnuts, raspberry poppyseed dressing

### CARNE ASADA STEAK SALAD\* 19

Mixed greens, avocado, tomato, corn, pinto beans, cilantro, onion, queso fresco, tortilla strips, flour tortilla, Old Town Oils – Cilantro & Onion Olive Oil

### OLD TOWN CHOPPED\* 18

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

### WELLS STREET HOUSE SALAD 11

Field greens, cabbage, dried cranberries, cherry tomatoes, OLD TOWN OIL FIG BALSAMIC DRESSING. ADD CHICKEN +\$7 | ADD SALMON +\$10

**DRESSINGS** BALSAMIC VINAIGRETTE, BLEU CHEESE, HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH, OLD TOWN OILS – CILANTRO & ONION OLIVE OIL

## SOUP

### BLACK BEAN CHICKEN CHILI CUP 5 | BOWL 7

### ROASTED TOMATO BISQUE CUP 5 | BOWL 7

### FRENCH ONION SOUP 9 (BOWL)

TOPPED WITH MELTED CHEESE

### CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

#### NO CHARGE FOR:

• FRENCH FRIES  
• MASHED POTATOES  
• WAFFLE FRIES

#### SUB FOR \$3.75:

• FRUIT  
• MAC & CHEESE  
• WELLS ST. HOUSE SALAD  
• PARMESAN TRUFFLE FRIES  
• CUP OF SOUP

## SANDWICHES

### \* CORNED BEEF\* 18

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

### GRILLED CHICKEN\* 17

Grilled chicken, bacon, smashed avocado, tomatoes, mixed greens, garlic mayo, Swiss cheese, whole wheat bun

### BRISKET GRILLED CHEESE\* 17

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

### NASHVILLE FRIED CHICKEN\* 18

Fried chicken breast, red onion, house made pickles, hot sauce, ghost pepper cheese, mixed greens, ranch, brioche. SPICY!

### ICE CREAM 6

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

## MAC & CHEESE

### CLASSIC MAC 17

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

TOPPINGS \$2 EACH: BELL PEPPERS, BROCCOLI, BACON, GRILLED CHICKEN\*

### MEAT LOVERS MAC & CHEESE\* 23

Smoked andouille, bacon, brisket, butter crumb crust, crispy onions, BBQ sauce

### BUFFALO BIRD\* 22

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

## MAINS

### BLACKENED ATLANTIC SALMON\* 25

Sautéed, sustainably fished, sautéed broccoli, watermelon, tomato, red onion, mashed potatoes

### FIRE GRILLED CHICKEN CURRY BOWL 22

Grilled curried chicken, rice, sauteed curried vegetables, avocado, naan bread

## IRISH FARE

### FISH AND CHIPS\* 23

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

### SHEPHERD'S PIE\* 21

Ground beef, vegetable stew, mashed potatoes

### BANGERS AND MASH\* 19

Irish sausages, mashed potatoes, Irish baked beans

### ALL DAY IRISH BREAKFAST\* 22

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

### LUNCH SPECIAL MON-FRI 11a-3p

## \$12 ALL WRAPS

French fries, waffle fries or cup of soup

## WRAPS

### SWEET CHILI SRIRACHA\* 16

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

### CHICKEN CAESAR\* 16

Grilled chicken, Caesar dressing, lettuce, croutons. parmesan cheese

### CHICKEN & BACON\* 16

Avocado, tomato, Iceberg, balsamic vinaigrette

### BUFFALO CHICKEN FINGER\* 16

Iceberg lettuce, tomato, herb ranch

### CARNE ASADA STEAK\* 19

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.