

CORCORAN'S

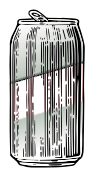
Grill & Pub

Menu

1615 N. WELLS | 312.440.0885 | CORCORANSOLDTOWN.COM |  

BEER

TAP

- 
-  **GUINNESS** 9.50

IRISH STOUT, IRELAND (20 oz | 4.2%)
- MILLER LITE** 6.50

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** 9.25

IRISH RED ALE, IRELAND (20 oz | 4.5%)
-   **DOVETAIL HEFEWEIZEN** 8.75

A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
-  **HARP** 9.25

IRISH LAGER, IRELAND (20 oz | 5%)
-  **HALF ACRE DAISY CUTTER** 8.75

PALE ALE, CHICAGO (5.2%)
- BLUE MOON** 8

BELGIAN WHITE, COLORADO (5.4%)
-   **WEIHENSTEPHANER FESTBIER** 9

A MALTY AND HOPPY GOLDEN ALE, GERMANY (5.8%)
-   **REVOLUTION OKTOBERFEST** 8.75

MARZEN, CHICAGO (5.8%)
-  **REVOLUTION ANTI-HERO** 8.75

IPA, CHICAGO (6.5%)

ROTATING CRAFT BEER 8 ASK YOUR SERVER

\$7 DRAFT BEER DEAL ASK YOUR SERVER

BOTTLES

- DOMESTIC**

BUDWEISER 6.75

COORS LIGHT 6.75

LEINENKUGEL SUMMER SHANDY 7

MICHELOB ULTRA 6.75

MILLER LITE 6.75

MILLER HIGH LIFE 6.75
-  **SOUTHERN TIER PUMPKING** (8.6%) 9

ALLAGASH 7.50

CORONA 7.50

ORIGINAL + PREMIER

HEINEKEN 7.50

ORIGINAL + 00

MODELO 7.50

CANS

- PABST BLUE RIBBON (PBR)** (160Z) 4.50

 **MAPLEWOOD SON OF JUICE IPA** (6.3%, 160Z) 9

STELLA ARTOIS (160Z) 8.50

GUINNESS 0 (N/A) 8

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

- HARD SELTZER** 8.25

WHITE CLAW BLACK CHERRY OR MANGO (5%)

TWISTED TEA (4%)
- VODKA SELTZER** 9.25

HIGH NOON* PINEAPPLE (4.5%)

SUN CRUISER VODKA ICE TEA ORIGINAL OR WITH LEMONADE
- KOMBUCHA** 8.50

JUNESHINE MANGO DAY DREAM HARD (6%)

CIDER 7.75

ANGRY ORCHARD (5%)

VANDER MILL TOTALLY ROASTED CIDER (5%)

N/A

CHEECH & CHONG'S HIGH & DRY* CITRUS SUNRISE (5MG THC&CBD) 9

***NOT ELIGIBLE FOR BUCKET SPECIAL**
- ASK ABOUT BUCKET SPECIALS
- WINE


- WHITES
- TILIA** 11/40

CHARDONNAY (ARGENTINA)

STELLA 11/40

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^{BTL}

CABERNET SAUVIGNON (NAPA, CA)

DELOACH 52^{BTL}

PINOT NOIR (CALIFORNIA)

CATENA 45^{BTL}

MALBEC (ARGENTINA)

FROGS LEAP ESTATE 80^{BTL}

CABERNET SAUVIGNON (CALIFORNIA)
- ROSÉ & BUBBLES
- HUBER SPARKLING ROSÉ** 12/45

BRUT (AUSTRIA)

MIRABEAU FOREVER SUMMER 11/39

ROSÉ (FRANCE)

DOM STE MICHELLE 30

BRUT (WASHINGTON)

BIAGIO PROSECCO 12

BRUT 187ML SPLIT (ITALY)
- SPIRITS


- | IRISH WHISKEY  | | 10Z SHOT | 2.50Z NEAT/ROCKS |
|--|--|----------|------------------|
|  KILLARNEY IRISH WHISKEY | | 9 | 13 |
|  EGAN'S VINTAGE GRAIN | | 9 | 13 |
|  JAMESON | | 8.50 | 12 |
|  SLANE | | 9 | 13 |
|  TEELING SMALL BATCH (RUM CASK FINISH) | | 9 | 13 |
|  RED BREAST | | 12 | 17 |
|  GREEN SPOT | | 12 | 17 |
|  YELLOW SPOT | | 13 | 18 |
|  MIDLETON VERY RARE | | 25 | 37 |
|  WEST CORK (BOURBON CASK) | | 8 | 12 |
- TEQUILA & MEZCAL
- | | | |
|---|----|----|
| OLMECA ALTOS (PLATA, REPOSADO) | 6 | 13 |
| PATRON (SILVER, ANEJO, REPOSADO) | 9 | 13 |
| CASAMIGOS (BLANCO, REPOSADO) | 10 | 15 |
| DON JULIO (ANEJO, BLANCO SILVER, REPOSADO) | 10 | 15 |
| 400 CONEJOS MEZCAL | 9 | 13 |
| JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO | 12 | 17 |
- BOURBON & WHISKEY
- | | | |
|--------------------------------|----|----|
| BULLEIT | 10 | 13 |
| BULLEIT RYE | 10 | 14 |
| ELIJAH CRAIG | 10 | 13 |
| BUFFALO TRACE | 11 | 15 |
| JEFFERSON'S VSB BOURBON | 9 | 13 |
| ANGELS ENVY | 13 | 17 |
| MAKERS MARK | 10 | 13 |
| BASIL HAYDEN | 11 | 15 |
| KNOB CREEK | 10 | 13 |
| KNOB CREEK RYE | 10 | 14 |
| WOODFORD RESERVE | 10 | 14 |
| WOODFORD DOUBLE OAK | 11 | 15 |
| TOKI SUNTORY (JAPAN) | 10 | 14 |
- SCOTCH
- | | | |
|--|----|----|
| ABERFELDY (SINGLE MALT) | 10 | 14 |
| MACALLAN 12 (SINGLE MALT) | 13 | 19 |
| GLENLIVET 12 (SINGLE MALT) | 12 | 17 |
| JOHNNY WALKER BLACK LABEL (BLEND) | 10 | 14 |
| DEWARS WHITE LABEL (BLEND) | 10 | 14 |
- COCKTAILS

\$14


- OLD TOWN FASHIONED
- JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- APEROL SPRITZ
- PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- FALL HUGO SPRITZ
- ELDERFLOWER LIQUEUR, CRANBERRY JUICE, CINNAMON SYRUP, PROSECCO, SODA WATER, MINT LEAVES, CINNAMON STICK
- PUMPKIN PIE MARTINI
- THREE OLIVES VANILLA VODKA, CRUZAN RUM, PUMPKIN PURÉE, CINNAMON
- SPICY SMOKY PALOMA
- ALTOS REPOSADO TEQUILA, 400 CONEJOS MEXCAL, FEVER TREE SPARKLING GRAEFUIT, SODA WATER, AGAVE SYRUP, CRUSHED JALAPENOS, TAHINI RIM, GRAPEFRUIT WEDGE
- STRAWBASIL VODKA LEMONADE
- HOMEMADE STRAWBERRY BASIL LEMONADE, THREE OLIVES CITRUS VODKA, LEMON WEDGE
- NITRO ESPRESSO MARTINI - ON TAP!
- HOUSE CRAFTED! PRAIRIE VODKA (ORGANIC), COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH
-  DUBLIN SOUR
- TEELING SMALL BATCH IRISH WHISKEY, LEMON JUICE, SIMPLE SYRUP, EGG WHITE, ANGOSTURA BITTER DRIZZLE, SERVED UP, LEMON PEEL GARNISH
- 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**
- 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
- DAILY DEALS
- EVERYDAY
- \$7 DRAFT BEER DEAL ASK YOUR SERVER
- \$23 DOMESTIC BUCKETS MIX & MATCH!
- \$4⁵⁰ PBR 160Z CANS
- \$6⁵⁰ OLMECA ALTOS PLATA & REPOSADO
- \$29 CIDER & SELTZER BUCKETS MIX & MATCH!
- VISIT DAILY DEALS TAB FOR MORE DEALS
- NON-ALCOHOLIC
- COFFEE 3.75
- REGULAR OR DECAF
- 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
- * **IRISH SPICE BAG 15**
Fried chicken pieces, onions, red peppers, French fries, tossed and spiced!
- 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
- 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

Chi-toberfest

GIANT SOFT GERMAN PRETZEL 15

Beer cheese, grain mustard, yellow mustard

PORK SCHNITZEL SANDWICH 17

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

PAULINA MARKET BEER BRAT 13

Grilled traditional German beer brat, grilled onions, mustard, sauerkraut, brat bun, kettle chips

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

SALADS & SOUP

- * **IRISH CAESAR* 23**
Grilled blackened salmon, romaine lettuce, shaved Irish cheddar, grilled tomatoes, Caesar dressing, Irish brown bread, cream cheese
- SHAWARMA SALAD BOWL 17**
Field greens, heirloom tomatoes, cucumbers, red cabbage, carrots, curried walnuts, lemon tahini dressing, falafel, hummus
ADD CHICKEN +\$7
- 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

ROASTED TOMATO BISQUE CUP 5 | BOWL 7

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

- 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!

DESSERTS

- * **APPLE TART & CUSTARD 10**
Warm, topped with Irish custard and served with ice cream
- 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, Merkts 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. Served until 5pm.

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.