CORCORAN'S Grill & Pub Menu

1615 N. WELLS | 312.440.0885 | CORCORANSOLDTOWN.COM |

DAILY DEALS ON BACK

WINE, WHISKEY & NON-ALCOHOLIC ON BACK

BEER



TAP

- **GUINNESS** 9.75
  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** 9.75
  SEMI SWEET CIDER, IRELAND (4.5%)
- **SMITHWICK'S** 9.75
  IRISH RED ALE, IRELAND (20 oz | 4.5%)
- **DOVETAIL HEFEWEIZEN** 8.75
  A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
- **KROMBACHER** 8.75
  A EURO PILS, GERMANY (4.8%)
- **HARP** 9.75
  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%)
- **LAGUNITAS HAZY IPA** 8.75
  A JUICY HAZY IPA, CALIFORNIA (5.5%)
- **REVOLUTION FISTMAS** 9
  A SPICED HOLIDAY RED ALE CHICAGO (6.5%)

$7 DRAFT BEER DEAL ASK YOUR SERVER

BOTTLES

DOMESTIC 6.75
- BUDWEISER
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- MILLER HIGH LIFE

IMPORT & CRAFT 7.75
- ALLAGASH
- CORONA
- HEINEKEN ORIGINAL + 00
- MODELO

CANS



- **MAPLEWOOD SON OF JUICE IPA** (6.3%, 16OZ) 9.50
- **REVOLUTION ANTI HERO IPA** (16OZ) 9
- **STELLA ARTOIS** (16OZ) 8.75
- **HAMM'S** (16OZ) 4.50
- **GUINNESS 0** (N/A) 8.50
- **ATHLETIC RUN WILD IPA** (N/A) 6.50

SELTZERS & CIDER

CANS / BUCKETS (5) $30

ASK ABOUT BUCKET SPECIALS

HARD SELTZER 8.25
- **WHITE CLAW** BLACK CHERRY OR MANGO (5%)

VODKA SELTZER 9.25
- **HIGH NOON*** PINEAPPLE (4.5%)
- **SUN CRUISER VODKA ICE TEA** ORIGINAL OR WITH LEMONADE (4.5%)
- **SUPER LYTE** FRUIT PUNCH, BLUE CHILL (4.5%)
- **SURFSIDE** STRAWBERRY LEMONADE OR BLUEBERRY LEMONADE (4.5%)

CIDER 7.75
- **ANGRY ORCHARD** (5%)

*NOT ELIGIBLE FOR BUCKET SPECIAL

COCKTAILS $14



- **PUB OLD FASHIONED**
  JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH

ESPRESSO MARTINIS

- **NITRO CLASSIC** THREE OLIVES VANILLA VODKA, KAHLUA, COLD BREW COFFEE ON TAP!!!
- **TEQUILA & CARAMEL** ALTOS TEQUILA, CARAMEL SYRUP, LUXARDO ESPRESSO LIQUEUR, COLD BREW COFFEE

- **IRISH PAPER PLANE**
  JAMESON IRISH WHISKEY, APEROL, AMARO NONINO, LEMON JUICE, ON ICE
- **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 WEDGEE

OLD TOWN SPRITZERS

- **APEROL SPRITZ** PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- **SARTI ROSÉ SPRITZ** SARTI ROSA APERITIVO, PROSECCO, SODA WATER, STRAWBERRY GARNISH
- **HUGO SPRITZ** PROSECCO, ELDERFLOWER LIQUER, SODA WATER, FRESH MINT, LIME GARNISH
- **LILLET GRAPEFRUIT SPRITZ** LILLET BLANC, FEVER TREE PINK GRAPEFRUIT SODA, PROSECCO, GRAPEFRUIT GARNISH

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**
  MISGUIDED BATHHOUSE JOHN'S WELL DRESSED AMERICAN DRY GIN, FEVER TREE CITRUSY MEDITERRANEAN TONIC, CUCUMBER, DRIED JUNIPER BERRIES, GRAPEFRUIT WEDGE

HOT COCKTAILS

- **TOM & JERRY**
  BRANDY, SPICED RUM, EGGS, SUGAR, NUTMEG, CREAM, CLOVES, CINNAMON VANILLA, CINNAMON STICK
- **IRISH COFFEE**
  TEELING IRISH WHISKEY, SUGAR, COFFEE AND FRESHLY WHIPPED CREAM
- **SPIKED HOT CHOCOLATE**
  THREE OLIVES VANILLA VODKA, IRISH CREAM LIQUEUR, HOT CHOCOLATE, FRESH WHIPPED CREAM
- **HOT TODDY**
  JAMESON IRISH WHISKEY, BROWN SUGAR, HOT WATER, LEMON WEDGE AND CLOVES

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)
- **BROADBENT** 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)
- **ZARDETTO PROSECCO** 12
  BRUT 187ML SPLIT (ITALY)

SPIRITS



IRISH WHISKEY

	1OZ SHOT	2.5OZ NEAT/ROCKS
PADDY IRISH WHISKEY	9	13
EGAN'S VINTAGE GRAIN	9	13
JAMESON	8.50	12
SLANE	9	13
TEELING SMALL BATCH (RUM CASK FINISH)	8	12
RED BREAST	12	17
GREEN SPOT	12	17
YELLOW SPOT	13	18
MIDLETON VERY RARE	25	37
WEST CORK	8	12

TEQUILA & MEZCAL

OLMECA ALTOS (PLATA, REPOSADO)	8.50	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
SAZERAC 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

DAILY DEALS

EVERYDAY

$7 DRAFT BEER DEAL
ASK YOUR SERVER

$24 DOMESTIC BUCKETS
MIX & MATCH!

$4.50 HAMM'S 16OZ CANS

$6.50 TEELING IRISH WHISKEY SHOTS

$30 SELTZER BUCKETS
MIX & MATCH!

VISIT DAILY DEALS TAB FOR MORE DEALS

NON-ALCOHOLIC & SPIRIT-FREE

- **COFFEE** 3.75
  REGULAR OR DECAF
- **ICED TEA** 4.25
  UNSWEETENED OR FLAVORED
- **LEMONADE** 4.50
  REGULAR OR FLAVORED

FLAVORS:
MANGO
PEACH
RASPBERRY
STRAWBERRY

- **STARLIT SPRITZ** 10
  CLEAN CO. V. (VODKA ALTERNATIVE), LAVENDER SYRUP, LEMON JUICE, SODA WATER
- **HOT CHOCOLATE** 6
  TOPPED WITH WHIPPED CREAM
- **SODA WATER** 3.75
  ADD A FLAVOR
- **IBC ROOT BEER** 4.50
- **PERRIER** (500ML) 4.50
- **AQUA PANA** (16.9OZ) 4
  STILL WATER

SNACKS & SHARING

☘ **SPICY CORNED BEEF SLIDERS (3) 15**
House brined, Swiss cheese, sauteed onions, Colman's HOT mustard

☘ **IRISH CURRY CHIPS 12**
Topped with McDonnell's curry sauce, melted Irish cheddar

☘ **IRISH SPICE BAG 15**
Fried chicken pieces, onions, red peppers, French fries, tossed and spiced!

GIANT SOFT GERMAN PRETZEL 16
Beer cheese, grain mustard, yellow mustard

PUB CHICKEN WINGS* 8 FOR $16.50 | 15 FOR $25
Bone-in or tenders.
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 15
Carrots, cucumber, celery, bell peppers, bleu cheese dressing, naan bread

WISCONSIN CHEESE CURDS 13
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 13
Breaded fried pickle chips, chipotle ranch

HOUSE-MADE GUACAMOLE 13
Tortilla chips, salsa

QUESADILLAS* 16
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, SESAME SEED TOPPED BRIOCHE BUN OR GLUTEN FREE BUN.

PUB BURGER* 17.25
Cooked to order + lettuce, tomato, onion, pickles

☘ **CHIRISH* 18.75**
Irish cheddar, Irish bacon rasher, American bacon, onion jam + LTOP

THE CLASSIC 18.50
American cheese, grilled onions, pickles, dijonainse

CHICAGO 17.75
diced onions, relish, tomatoes, yellow mustard, celery salt, pickle, sport peppers

KICKIN' SOUTHWEST* 19
Ghost pepper cheese, poblano red onion jam, guacamole, chipotle ranch + LTOP

BIG HICKORY* 19.50
Thick-cut bacon, smoked brisket, crispy onion straws, cheddar cheese, Guinness BBQ sauce + LTOP

HAWAIIAN 19
Pineapple, ham, bacon, provolone cheese, chipotle mayonnaise

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

TRIPLE LAYER CHOCOLATE MOUSSE CAKE 10
Chocolate base, chocolate mousse, white chocolate mousse, raspberries

CHOCOLATE LAVA CAKE 10
Served warm with vanilla ice cream

ICE CREAM 6
2 scoops, choose from vanilla or salted caramel, chocolate or caramel drizzle

SALADS & SOUP

☘ **IRISH CAESAR* 24**
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* 20
Mixed greens, avocado, tomato, corn, pinto beans, cilantro, onion, queso fresco, tortilla strips, flour tortilla, lemon vinaigrette

HARVEST SALAD 17
Romaine, endive, radicchio, tomatoes, green beans, carrots, cucumbers, bleu cheese, lemon balsamic vinaigrette
ADD CHICKEN +$7 | ADD SALMON +$10

SHAWARMA SALAD BOWL 17
Field greens, heirloom tomatoes, cucumbers, carrots, red cabbage, roasted pine nuts, lemon tahini dressing, falafel and hummus. **ADD CHICKEN +$7**

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, LEMON VINAIGRETTE OLD TOWN OIL FIG BALSAMIC VINAIGRETTE

SOUP

ROASTED TOMATO BISQUE CUP 5 | BOWL 7

BEEF CHILI CUP 7 | BOWL 9

FRENCH ONION SOUP 9.50 (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* 19
Thick cut, half pound, Guinness and cider brined, Swiss cheese, dark rye bread toasted

GRILLED CHICKEN* 18
Grilled chicken, bacon, smashed avocado, tomatoes, lettuce, garlic mayo, Swiss cheese, whole wheat bun

BRISKET GRILLED CHEESE* 18
Provolone, cheddar, Irish cheddar, house smoked brisket, Texas toast. Tomato bisque for dipping

NASHVILLE FRIED CHICKEN* 19
Fried chicken breast, red onion, house made pickles, hot sauce, ghost pepper cheese, mixed greens, ranch, brioche. SPICY!

MAC & CHEESE

CLASSIC MAC 18
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* 24
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* 26
Sautéed, sustainably fished, sautéed broccoli, watermelon, tomato, red onion, mashed potatoes

FIRE GRILLED CHICKEN CURRY BOWL 24
Grilled curried chicken, white rice, sauteed curried vegetables, avocado, naan bread

IRISH FARE

FISH AND CHIPS* 25
Hand dipped beer battered cod, French fries, coleslaw, grilled lemon, malt vinegar, Old Bay tartar sauce

SHEPHERD'S PIE* 22
Ground beef, vegetable stew, mashed potatoes

BANGERS AND MASH* 20
Irish sausages, mashed potatoes, Irish baked beans

IRISH BREAKFAST* 24
Irish bacon, black and white pudding, sausage, beans, eggs, grilled tomato, Irish brown bread. Served before 6pm.

LUNCH SPECIAL MON-FRI 11a-3p
$13 ALL WRAPS
French fries, waffle fries or cup of soup

WRAPS

SWEET CHILI SRIRACHA* 17
Crispy chicken strips, cilantro lime cabbage, pickled cucumber, sweet chili Sriracha sauce

CHICKEN CAESAR* 17
Grilled chicken, Caesar dressing, lettuce, croutons. parmesan cheese

CHICKEN & BACON* 17
Avocado, tomato, Iceberg, balsamic vinaigrette

BUFFALO CHICKEN FINGER* 17
Iceberg lettuce, tomato, herb ranch

CARNE ASADA STEAK* 19
Mixed greens, avocado, tomato, corn, pinto beans, cilantro, onion, queso fresco, chipotle ranch

CAPRESE 17
Fresh mozzarella, cherry tomatos, basil pesto, spring mix, balsamic vinaigrette

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.