

THE SWILL INN

SMOKED CHICKEN WINGS

BUFFALO OR BBQ SPICED
GRILLED OR FRIED
WITH RANCH OR BLUE CHEESE

6 for \$10 10 for \$14 15 for \$22

OUR SIGNATURE SWILL BURGER

2 THIN CERTIFIED ANGUS BEEF PATTIES,
HOUSE PIMENTO CHEESE, PICKLES, BRIOCHE BUN
ADD THICK CUT BACON +\$2 / ADD EGG +\$1
SUB IMPOSSIBLE PATTIES +\$3

\$15



WALKING TACO \$6

RANCH DORITOS, ROASTED CHICKEN, SMOKED JALAPEÑO PICA, PINTO BEANS, CHEESE SAUCE, SOUR CREAM, GREEN ONION | ADD IMPOSSIBLE MEAT +\$3

CHICHARRONES \$7

FRIED PORK RINDS, SPICEOLOGY BBQ SPICE, LIME ZEST, GARLIC AIOLI

THREE CHEESE MACARONI \$7

COTIJA, PARMESAN. AND MOZZARELLA
ADD THICK CUT BACON +\$4
ADD GRILLED OR FRIED CHICKEN +\$4

CAESAR SALAD \$10

CHOPPED ROMAINE,
EVERYTHING BISCUIT CROUTONS, ANCHOVIES
ADD GRILLED OR FRIED CHICKEN +\$4

PEI MUSSELS \$12

PRINCE EDWARD ISLANDS MUSSELS
IN A RICH BEER BROTH, SHAVED FENNEL,
CHORIZO, GARLIC CROSTINI

THE SKILLET * \$12

HASHBROWNS, THICK CUT BACON,
2 EGGS YOUR WAY, EVERYTHING BISCUIT

PUB PIZZA "PAPILLOTE" \$10

FULL RED, CRACKER CRUST, MOZZARELLA,
CUP & CHAR PEPPERONI, BASIL.
SUBSTITUTE CAULIFLOWER CRUST +\$2

POUTINE * \$11

SPICY SAUSAGE, SMOKED GRAVY, WISCONSIN
CHEESE CURDS, SUNNY EGG

EVERYTHING BISCUIT & THINGS * \$13

SKUNA BAY SMOKED SALMON, CAPERS,
TOMATOES, RED ONIONS, WHIPPED CREAM CHEESE

BRUSSELS SPROUT SALAD \$10

PAN ROASTED BRUSSEL SPROUTS,
BALSAMIC, BACON LARDON, PECORINO
AND TOASTED ALMONDS

THE CLUB \$12

SHAVED TURKEY, PESTO MAYO, THICK CUT BACON ON
TURANO PANINI BREAD. SERVED WITH FRIES.
SUBSTITUTE GRILLED CHICKEN +\$2

CHICKEN SANDWICH \$12

"NASHVILLE" HOT, FRIED OR GRILLED
SERVED WITH FRIES.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

DESSERT \$6

THE LODGE
CAST IRON SKILLET
COOKIE À LA MODE

Kitchen Open

4PM - 1AM MONDAY TO FRIDAY
11AM - 1AM SATURDAY & SUNDAY

SIDES \$5

MEXICAN STYLE CORN ON THE COB
HOUSE FRIES WITH GARLIC AIOLI
SOUTHERN COLLARD GREENS
CHARRED BROCCOLI
TWO EGGS YOUR WAY *

EVERYTHING BISCUIT \$3
w/HONEY BUTTER

THE SWILL INN

DRANKS \$9

SWILL SOUR

TREATY OAK WHISKEY SHAKEN UP WITH TODD APPEL'S LEMON CORDIAL AND OPTIONAL PASTEURIZED EGG WHITE FOR A SILKY SMOOTH TEXTURE.
KEEP THE SWEET GLASS +\$6

HOT BUTTERED RUM

BUTTER INFUSED RUM WITH MAPLE SYRUP AND CINNAMON. SERVED HOT AND GUILT FREE! YOU EARNED IT.

TEQUILA DAISY

THE MARGARITA'S OVERLY PROTECTIVE BIG BROTHER. TEQUILA, ORANGE LIQUEUR, FRESH LIME JUICE AND CO2. TART & BOOZY!

SMOKED PINA GIMLET

A LITTLE LOVE FROM OUR KITCHEN! THIS CLASSIC GIMLET HAS AVIATION GIN, SMOKED PINEAPPLE AND FRESH LIME JUICE.

WHITE RUSSIAN

OUR BANANA COLD BREW WITH SOME VODKA AND AROMATIC SPICES! THE DUDE WOULD APPROVE.

COFFEE + CAFFEINE

FEEL GOOD MOCHA \$6

DOUBLE SHOT OF ESPRESSO WITH OUR CBD COCOA POWDER AND ALMOND MILK

SWEET POTATO AU LAIT \$6

DOUBLE SHOT OF ESPRESSO WITH OUR SWEET POTATO ALMOND MILK

BANANA COLD BREW \$6

SWILL INN'S HOUSE ROAST FROM PASSION HOUSE WITH BANANA MILK ON OUR NITRO DRAFT LINE

ESPRESSO SHOT

SINGLE \$3 DOUBLE \$5



DRAFT BEER

FLYWHEEL \$6

METROPOLITAN BREWING | 5.7%
CRISP HOPS. BREAD. DAS BOOT.
BEER & A BISCUIT. ADD A BISCUIT +\$2

SEATTLE SEMI DRY \$8

SEATTLE CIDER CO. | 6.5%
SWEET & CRISP. GOLDEN. APPLE PICKING.

TANK 7 FARMHOUSE ALE \$7

BOULEVARD BREWING CO. | 8.5%
GRAPEFRUIT. YOUR GRANDPARENTS' FARMHOUSE. APPROVAL.

NEXT COAST \$7

GOOSE ISLAND BEER CO. | 7.2%
HAZY. HOP HEAVY. EUREKA!

SLICED NECTARINE IPA \$7

MOODY TONGUE BREWING CO. | 5.9%
STONE FRUIT. AROMATIC. SASSINESS.

BOURBON COUNTY RYE BRAMBLE \$12

GOOSE ISLAND BEER CO. | LOTS% WHISKEY. BLACKBERRY. HULK SMASH.

OLD RASPUTIN \$8

NORTH COAST BREWING CO. | 9%
TOFFEE MALT. SILKY SMOOTH. SNUGLING.

ALLAGASH WHITE \$7

ALLAGASH BREWING CO. | 5.1%
CURACAO. SPICE & CITRUS.
NOT BLUE MOON

ALTERIOR MOTIVE IPA \$7

ALTER BREWING CO. | 7%
DANK HERB. CITRUS. THE TROPICS.

SPITEFUL LAGER \$6

SPITEFUL BREWING | 4.7%
MALT & WHEAT. LEMON. POUNDABLE.

CANS + BOTTLES

Krombacher /CZECH PILSNER 4.8%/ \$6

Miller High Life /4.6%/ \$4

Big Sky Moose Drool /BROWN ALE 5.1%/ \$6

Miller Lite /4.2%/ \$4

Goose Island Sophie /BELGIAN 6.5%/ \$9

Tecate /4.5%/ \$4

Oskar Blues Dales /PALE ALE 6.5%/ \$6

Schlitz /16OZ 4.6%/ \$4

Sweetwater 420 /DANK ASS IPA 5.4%/ \$6

Pabst Blue Ribbon /16OZ 4.7%/ \$4

Off-Color Troublesome /GOSE 4.3%/ \$8

St. Feuillen /SAISON 6.5% / \$7

Seattle Cider /ROTATING SEASONAL/ \$8

Stella Artois /PALE LAGER 5%/ \$6

Shorts Soft Parade /FRUITED RYE 4.2%/ \$6

Brooklyn /VIENNA LAGER 5.2%/ \$6

Founder's Solid Gold /LAGER 4.4%/ \$6

Ommegang /PALE SOUR 6.9%/ \$10

Founders All Day /LAWNCHAIR IPA 4.7%/ \$6

Stone Tangerine Express /AMERICAN IPA 6.7%/ \$7

Weihenstephaner /GERMAN HEFEWEIZEN 5.4%/ \$9

Two Brothers Pinball /AMERICAN PALE ALE 5.4%/ \$6

Moody Tongue Chocolate Churro /PORTER 7%/ \$12

Avery White Rascal /BELGIAN WHITE ALE 5.6%/ \$6

Solemn Oath Snaggletooth Bandana /A.I.P.A 6.5%/ \$7

Three Floyds Alpha King /AMERICAN PALE 6.66%/ \$8

Goose Island Dry Hopped / 16OZ PALE WHEAT ALE 4.6%/ \$7

Lagunitas Little Sumpin Sumpin /AMERICAN PALE WHEAT 7.5%/ \$7

LIFE IS SWILL

ASK WHAT WINES WE HAVE TODAY

THE SWILL INN | 415 N. MILWAUKEE AVENUE, CHICAGO | SWILLINN.COM | @THESWILLINN