



2450 N CLARK ST • (773) 929-7759 • GASLIGHTBAR.COM

STARTERS

Jumbo Pub Pretzel 8
dipping cheese, honey mustard

BBQ Chicken Quesadilla 12
habanero bbq sauce, corn, black beans, cilantro, flour tortilla, sour cream, guacamole

Jumbo Chicken Tenders (3) 13
ranch, bbq, honey mustard, fries

Buffalo Chicken Mac & Cheese Skillet 10
crispy chicken tossed in buffalo, queso sauce, cheddar cheese

Mini Burgers * (3) 10
merkt's cheddar

Drunken Nachos 14
tecate chicken, queso cheese sauce, tomatoes, radishes, pickled red onion, fresno peppers, cilantro crema
add guacamole 2

Spinach and Artichoke Dip 11
veggies, grilled ciabatta

Hummus & Guacamole 12
red pepper hummus, guacamole, vegetables, pita bread, tortilla chips

WINGS

option of garlic parmesan, korean sesame, bbq, buffalo, smoked chipotle, honey butter, mango habanero, habanero bbq, sweet and spicy sesame, or plain

Boneless Wings (6) 12

Traditional Wings (6) 12

Smoked Wings (6) 13

HANDHELDS Served with a Side

4C Smash Burger* 15
double patty, american cheese, iceberg lettuce, pickle, red onion, dijonaise

Turkey Burger 14
avocado, chipotle aioli, spring mix, brioche bun

Spicy Crispy Chicken Sandwich 14
brioche bun, chili aioli, sweet & spicy pickles, coleslaw
buffalo option available

Fish Tacos* (3) 16
blackened mahi, chihuahua cheese, spicy ranch, shredded cabbage, flour tortilla

Crispy Buffalo Chicken Tacos (2) 11
crispy chicken tossed in buffalo, cheddar cheese, ranch slaw, diced tomatoes, flour tortilla

SALADS OR WRAPS

make any salad a wrap with choice of side

Southwest 14
grilled or crispy chicken, tomatoes, black beans, grilled corn, chihuahua cheese, avocado, tortilla strips, spicy ranch

Buffalo Chicken 13
grilled or crispy, ranch or blue cheese, carrots, tomatoes, celery, crumbled blue cheese

Honey Goat Cheese 13
goat cheese fritters, asian pear, crispy prosciutto, almonds, red onions, roasted garlic vinaigrette
add crispy or grilled chicken 3

PIZZA

12" Hand Tossed • **sub gluten-free crust** 2

The Stallone 14
spicy italian sausage, provolone-mozzarella blend, red sauce

The Big Show 14
silver dollar sized pepperoni, provolone-mozzarella blend, red sauce

The Margie 13
olive oil, provolone-mozzarella blend, fresh mozzarella, roasted tomato, torn basil

Prosciutto 15
olive oil, mozzarella, prosciutto, arugula, citrus vinaigrette, shaved parmesan, truffled honey drizzle

Buffalo Chicken 14
crispy buffalo chicken, ranch, provolone-mozzarella blend, mild giardiniera

SIDES 6

French Fries salt or house seasoned

Tater Tots salt or house seasoned

Sweet Potato Fries

Mac & Cheese

Side Salad

Veggie of the Day

DESSERT

Skillet Cookie 9/ mini 3
baked chocolate chip cookie, caramel, chocolate, vanilla-bean ice cream, whipped cream

* Consumer Advisory: These items on the menu are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

*To meet the financial challenges brought on by the global pandemic, Gaslight has implemented a 4% surcharge on our guest checks. This is not a gratuity. Please kindly direct any questions you may have to our management team. Additional information may also be found on our website within our "COVID-19 FAQ" section.

DRINKS

COCKTAILS 11

Margarita Madness!

Classic: El Jimador • Cointreau • Agave • Lime

Frozen: Our classic recipe in frozen form!

Cinnamon & Spice: Spice Note Cinnamon Tequila Cointreau • St. Elizabeth Allspice • Agave • Lime

Blackberry: 4C Patrón Añejo • Cointreau

Creme de Cassis • Blackberries • Jalapeño

Lime • Agave

Mule Stable

Traditional: Svedka, Absolut or Tito's

Fruit: Grey Goose Pear or Svedka Peach

Kentucky: Bulleit Rye or Maker's Mark Bourbon

Call Us Old Fashioned...

Traditional: 4C Woodford Reserve Private Blend

Demerara • Angostura • Orange Zest

Peanut Butter: Skrewball Peanut Butter Whiskey

Bulleit Bourbon • Smoked Sea Salt • Angostura

Demerara • Peanut Brittle

Tequila: 4C Patrón Añejo • Agave Syrup

Angostura • Orange Zest

Not a Pear in the World

Absolut • St. George Spiced Pear • Koval Ginger

Simple Syrup • Lemon

Strawberry Basil Smash

Nolet's • Simple Syrup • Lemon • Basil

Strawberries

Summer Brew

Deep Eddy Sweet Tea • Svedka Citron

Simple Syrup • Lemonade • Allagash White

Watermelon Sugar

Bacardi Superior • Mint • Demerara • Lime

Watermelon • Harry Styles

Mez-Claw 🐾 🍷

White Claw Black Cherry

Shot of Banhez Mezcal

How we do it... Take a nice gulp of your claw

and pour the shot into your can.

Let weirdness ensue.

SHAREABLE 48

Donkey Punch

Your choice: Svedka, Svedka Peach or El Jimador Blanco • 96 oz Copper Mug

JUMBO John Daly

Deep Eddy Sweet Tea Vodka • Lemonade Sparkling Water • 1 Gallon Fishbowl

Jumbo-Rita

Brought to you by the makers of Truly! 1 Gallon Fishbowl

Our regular margarita recipe supersized and then topped off with the fizzy fun of Truly Wildberry

BEER

ON TAP

Bud Light 5

Coors Light 5

Blue Moon 6

Corona 6

Half Acre Daisy Cutter 6

Lagunitas IPA 6

Revolution Sun Crusher 6

Hoppy Wheat

3 Floyds Gumballhead 7

Allagash White 7

Guinness 7

PACKAGE

MICRO & LOCAL

Bell's Oberon 6

BrewDog Elvis Juice IPA 6

Dogfish Head SeaQuench Ale 6

Goose Island 312 Wheat 6

Golden Road Mango Wheat Ale 6

Lagunitas Sumpin' Easy 6

Revolution Anti-Hero 6

Stem Pear Cider 6

Leinie's Summer Shandy 6

Goose Island Matilda 7% ABV 7

Sweetwater 420 Strain 7

"Mango Kush" Wheat

DOMESTIC & IMPORT

Bud Light 5

Budweiser 5

Coors Light 5

Michelob Ultra 5

Miller Lite 5

Miller High Life 5

Natty Light "Naturdays" 5

Strawberry Lemonade Shandy

Tecate 5

Corona Light 6

Modelo Especial 6

POUNDERS & TALL BOYS 16OZ

Dos Equis 7

Half Acre "Tome" Hazy IPA 8

Magners Cider 8

Maplewood **Rotating Style** 8

Stella Artois 8

Stiegl Grapefruit Radler 8

Pacifico 24oz Silo! 9

HARD SELTZERS & HARD 'BOOCH

Bud Light Strawberry 6

Truly Wildberry 6

White Claw Black Cherry 6

Luna Bay Blueberry 8

Hard Kombucha 6.2% ABV

College

Ask about our rotating college beer choice... always 3.5

WINE

WHITE WINE

Maison L'Aiglon, Chardonnay France • 9/36

Chard for those who say "I don't like Chard."

Round and clean with a whisper of oak.

Give it a try!

Scarpetta Pinot Grigio, Italy • 9/36

Great combination of fruit, structure and pleasant acidity

Fleurs De Prairie Rosé, France • 10/40

Great balance of fruit and acid with nice structure

Dourthe Sauvignon Blanc, France • 11/44

Flavors of grapefruit, lemon and fresh minerality

Kim Crawford

Sauvignon Blanc, New Zealand • 11/44

Fresh, juicy wine with flavors of grapefruit, grass and melon

SPARKLING

Campo Viejo Brut, Spain • 9/36

Well-balanced and elegant with a crisp, bright finish

Coppola "Sofia" Rosé, California • 10/40

Bright with flavors of peach, orange blossom and honey

Lolea Rosé, Spain • 10/40

Frizzante rosé wine with hibiscus and ginger

Valdo Prosecco, Italy • 10/40

Clean fruit, lemon and red apple with nice acidic zing

RED WINE

Stemmari Pinot Noir, Italy • 10/40

Light and easy drinking. Nice balance of fruit, body and acidity!

Treana Cabernet Sauvignon,

California • 10/40

Loaded with dark fruit, vanilla and a touch of spice along with youthful acidity and firm tannins

Spoken Barrel Cabernet/

Malbec Blend, Washington • 10/40

Flavors of red fruits, toasted oak, chocolate and citrus. Supple body with a long, tasty finish!

Trapiche Malbec, ARGENTINA • 10/40

Rich flavors of dark fruit with a touch of spice and vanilla

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