

# PATIO OPEN DAILY @ 3PM

## DAILY CRAFT BEER SPECIALS

**\$4 Goose Island** 312 Urban Wheat Ale (can)  
Pale Wheat, ABV 4.2%

**\$4 Goose Island** Natural Villain  
Lager, ABV 4.7%

**\$4 Coors** Killian's Irish Red  
Red Lager, ABV 5.4%



**\$6 Half Acre** Daisy Cutter  
APA, ABV 5.2%



**\$6 WarPigs** Foggy Geezer  
NEIPA, ABV 6.8%



## WEEKLY SPECIALS

### SUNDAY

\$4 Mimosa & \$5 Bloody Mary



### MOJITO MONDAY

\$6 Classic Mojito



### TIGHTHEAD TUESDAY

\$5 Select Tighthead Brewing Company Cans



### WEDNESDAY

\$6 Moscow Mule



### THURSDAY

\$7 George Remus Manhattan  
\$7 George Remus Old Fashioned



### THURSDAY

\$2 OFF Draft Red Wine  
\$2 OFF Draft White Wine



## \$5 CRAFT BEER LIST

**Anderson Valley** Summer Solstice  
Session, ABV 5.0%

**Ballast Point** Coconut Victory at Sea  
Porter, ABV 10.0%

**Begyle** Christmas Ale  
Spiced Ale, ABV 7.0%

**Bell's** Two Hearted Ale  
IPA, ABV 7.0%

**Founders** All Day IPA  
Session IPA, ABV 4.7%



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**Goose Island** 312 Urban Wheat Ale (bottle)  
Pale Wheat, ABV 4.2%

**Lagunitas** IPA  
IPA, ABV 6.2%

**New Belgium** Fat Tire  
American Amber, ABV 5.2%

**Short Fuse** Bear-ie White  
Pale Wheat, ABV 4.8%

**Two Brothers** Domaine Dupage  
French Country Ale, ABV 6.2%



# Summertime Cocktails

## Blueberry Pomegranate Martini

Stoli Blueberry Vodka,  
Pomegranate Liqueur, Cranberry  
Juice & Fresh Lemon Juice



## Cucumber Cooler Martini

Effen Cucumber Vodka, Fresh Lime  
Juice & Simple Syrup with a Cucumber Slice

## Summer Smash Martini

Ketel One Vodka, Fresh Lemon Juice, Mint Simple Syrup,  
Orange, Lemon & Mint



## Mango Limeade

360 Mango Vodka, Lemonade, Fresh Lime  
Juice & Sprite

## Melon Breeze

CÎROC Summer Watermelon Vodka, Lemonade, Soda Water  
& Watermelon

## Grapefruit Spritzer

Ketel One Botanicals Grapefruit & Rose Vodka, Grapefruit  
Juice & Sprite

## Chances Lucky Lemonade

Death's Door Vodka, Blue Curaçao, Fresh Lemon Juice,  
Simple Syrup & Sprite

## Hawaiian Mule

Tito's Vodka, Fresh Lime Juice, Pineapple Juice & Fever Tree  
Ginger Beer



## Blackberry Bramble

Big Gin, Fresh Lemon Juice & Simple  
Syrup with a Giffard Blackberry Liqueur  
Drizzle

## Whiskey Smash

Bulleit Bourbon, Fresh Lemon, Simple Syrup & Mint

## Cancun Old Fashioned

Cazadores Reposado Tequila, Vida Mezcal, Agave, Muddled  
Orange, Lime & Lemon, Orange Bitters, Fresh Lemon &  
Lime Juice



## Caribbean Breeze

Clément Coconut Liqueur, Cranberry  
Juice & Pineapple Juice

## Heat Wave Mai Tai

Appleton Estate Rum, Goslings Black Seal Rum, Pineapple  
Juice, Orange Juice & Grenadine

## Welcome to the Jungle

Goslings Black Seal Rum, Captain Morgan Coconut Rum,  
Pineapple Juice, Orange Juice & Sprite



## Pineapple Punch Daiquiri

Captain Morgan White Rum, Stirrings  
Peach Liqueur, Simple Syrup, Fresh Lime  
Juice & Pineapple Juice

## Hurricane

Captain Morgan White Rum, Captain Morgan Spiced Rum,  
Pineapple & Orange Juice, Grenadine, Fresh Lime Juice,  
Simple Syrup & Maraschino Cherry Juice

## OH YEAH!!

Blue Haven Gin, Fresh Lemon Juice, Simple Syrup,  
Pomegranate Liqueur, Mint & Blueberries

## Salty Dog

Hendrick's Gin, Pink Grapefruit Juice & Soda Water with a  
Salted Rim & Lemon Wedge

# Summer Sangrias

## Italian Rosé Sangria

Disaronno Amaretto, Stoli Vanil Vodka, Hess Shirtail  
Ranches Rosé, Soda Water & Strawberries

## Pacific Blossom Sangria

Ketel One Botanicals Peach & Orange Blossom Vodka,  
Stoli Razberi Vodka, Pineapple Juice, Pacific Rim Riesling,  
Raspberries, Peach & Orange Slices

## Summer Sangria

Effen Black Cherry Vodka, Giffard Abricot  
Liqueur, Lemon Juice, Orange Juice, Sean  
Minor Chardonnay & Lunatic Red Blend

## Route 45 Sangria

Big Gin, St. Germain Elderflower Liqueur,  
LaPerlina Moscato, Peach Puree, Fresh Lime Juice & Simple  
Syrup



# Mojitos



## Classic Mojito

Captain Morgan White Rum, Simple Syrup, Muddled Limes, Muddled Mint Leaves & Soda Water

## Choose a Mojito Flavored with Fresh Fruit:

Strawberry, Peach, Raspberry **OR** Watermelon *+1*

## Chances Bar Independence Day Mojito

Captain Morgan White Rum, Raspberries, Watermelon, Mint Leaves, Simple Syrup, Fresh Lime Juice, Club Soda & Sprite



# Mules

## Classic Moscow Mule

Ketel One Vodka, Fresh Lime Juice & Fever Tree Ginger Beer



## Choose a Mule with Flavored Vodka:

Stoli Razberi, Stoli Blueberi, Stoli Lime, Stoli Strasberi (strawberry), New Amsterdam Green Apple **OR** CÎROC Summer Watermelon

## Kentucky Mule

Buffalo Trace Bourbon, Fresh Lime Juice, Fever Tree Ginger Beer, Angostura Bitters & Lime Wedge

## Irish Mule

Paddy Irish Whiskey, Fresh Lime Juice & Fever Tree Ginger Beer

## Gin Mule

Bombay Sapphire Gin, Fresh Lime Juice & Fever Tree Ginger Beer

## Mexican Mule

Don Julio Blanco Tequila, Fresh Lime Juice & Fever Tree Ginger Beer



# Margaritas

## Classic Margarita

Dulce Vida Blanco Tequila, Naranja, Agave Nectar & Fresh Lime Juice with a Salted Rim & Lime

## Choose a Margarita Flavored with a Fruit Puree:

Strawberry **OR** Peach *+1*

## Blue Moon Margarita

Don Julio Blanco Tequila, Blue Curaçao, Triple Sec, Pineapple Juice, Fresh Lime Juice, Agave Nectar & Sprite

## Cucumber Mint Margarita

Dulce Vida Blanco Tequila, Triple Sec, Mint Simple Syrup, Fresh Lime Juice, Mint & Cucumber

## Peach Basil Margarita

Don Julio Silver Tequila, Cointreau, Peach Puree, Simple Syrup, Basil, Fresh Lime Juice

## Strawberry Pineapple Margarita

Dulce Vida Blanco Tequila, Grand Mariner, Fresh Lemon & Lime Juice, Strawberries, Pineapple Juice & Sprite



# Draft Wine



**Why Draft Wine?** Great tasting wine comes down to two things: first, great quality; and second, freshness. More wineries are making their quality wines available in kegs. Kegged wine always delivers a fresh glass because the wine never touches the air and it is stored at a constant temperature. Therefore, a great quality kegged wine offers truly fresh wine from the first glass to the last.

**2015 Lunatic Red Blend** Napa, CA  
Notes of blueberry, blackberry, vanilla and nutmeg; flavors of boysenberry compote, bacon and violet – 10

**2016 Sean Minor Four Bears Pinot Noir** Central Coast, CA  
Aromas of cherry, strawberry and raspberry fruit with a hint of earthy notes; bright flavors of strawberry and cherry combined with hints of tobacco – 9

**2015 Purple Star Cabernet** Columbia Valley, WA  
Lively and harmonious, with red currant, cherry, smoky tea and spice flavors polish toward refined tannins – 10

**2016 Artezin Zinfandel** Mendocino County, CA  
Juicy cherry, pomegranate and boysenberry aromas; darker notes of cassis and pepper; flavors led by raspberry and currants, surrounded by clove, cinnamon and allspice. Finish fine grained tannins with hints of French oak – 10

**2018 Leese-Fitch Sauvignon Blanc** Sonoma, CA  
Aromas of bright lemon, wisteria blossom and sweet grass; citrus flavors of tangerine, lemongrass and grapefruit; finish is crisp with a touch of Meyer lemon – 9

**2015 Luna Pinot Grigio** Napa Valley, CA  
Aromas of lemon curd and citrus blossoms; flavors of grapefruit, citrus and lime – 8

**2016 Sean Minor Four Bears Chardonnay** Central Coast, CA  
Aromas of peach, green apple and tropical nuances; notes of pear, peach and green apple with a touch of cinnamon, nutmeg and subtle oak nuances – 9

**2017 Pacific Rim Riesling** Columbia Valley, WA  
Subtle sweetness. Aromas of jasmine, pear and apple with flavors of peach, apricot and Mandarin orange – 8

## Bottled Wine

**2016 Aviary Cabernet** Napa Valley, CA – 34 bottle

**2016 Grayson Cellars Merlot** Napa Valley, CA  
– 9 glass / 32 bottle

**\*2018 La Quercia Montepulciano d’Abruzzo**  
Abruzzo, ITALY – 32 bottle (Italian Pinot Noir)

**2016 Chime Cellars Pinot Noir**  
Mendocino County, CA – 34 bottle

**2017 Decagon Cabernet Franc**  
Pays d’Oc, FRANCE – 40 bottle

**2018 Hess Shirtail Ranches Rosé**  
Napa Valley, CA – 8 glass / 30 bottle



**\*2018 Arona Marlborough Sauvignon Blanc**  
NEW ZEALAND – 34 bottle

**2016 Chime Cellars Chardonnay**  
Mendocino County, CA – 34 bottle

**2016 Fess Parker Riesling**  
Santa Barbara County, CA – 8 glass / 30 bottle

**2016 La Perlina Moscato Sparkling**  
ITALY – 9 glass / 32 bottle

*\*Wine & Cheese Seminar Favorite*



## Champagne

**Freixenet Italian Rosé Sparkling** – 32 bottle  
**Freixenet Prosecco** – 32 bottle

**Dom Perignon** – 250 bottle  
**Torresella Prosecco** – 9 glass / 32 bottle



Hot Wings

# Chances PUB GRUB MENU

Prepared by Rosati's



Rosati's Style Breadsticks

## APPETIZERS

**Wings** 6 Wings 6.50 12 Wings 10.50  
Your Choice of Hot or BBQ Served with Ranch or Blue Cheese

**Boneless Wings** 10 Pieces 8.00 20 Pieces 15.00  
Your Choice of Hot or BBQ Served with Ranch or Blue Cheese

**Caprese** 9.00  
Sliced Tomatoes, Fresh Mozzarella and Basil with Extra-Virgin Olive Oil and Balsamic Vinegar

**Chicken Tenders** 7.00  
Breaded Chicken Tenders Served with Ranch or BBQ Sauce

**Homemade Fried Ravioli** 7.50  
Fried Homemade Cheese Ravioli Served with Marinara

**Spinach & Tomato Garlic Bread** 5.25

Spinach and Tomato on Garlic Bread with Melted Mozzarella

**Breaded Zucchini Sticks** Served with Marinara 6.50

**Breaded Mozzarella Sticks** Served with Marinara 6.50

**Jalapeno Poppers** Served with Ranch 6.50

**Breaded Mushrooms** Served with Ranch 6.50

**Breaded Onion Rings** Served with Ranch 6.00

**Rosati's Style Breadsticks** 5.00

Pizza Dough Strips Tossed in Garlic Butter, Sprinkled with Parmesan and Served with Marinara

**Two Meatballs or Italian Sausage Link** with Marinara 5.00

## SALADS

**Spinach Gorgonzola Salad** 9.50  
Baby Spinach Topped with Gorgonzola Cheese, Apple Slices, Cranberries and Walnuts with *Your Choice of Dressing*  
**Add Diced Grilled Chicken** 3.00



**Antipasto Salad** 9.50  
Italian Deli Meats: Mortadella, Cappicola and Genoa Salami with Mozzarella, Tomatoes, and Pepperoncini Peppers with *Your Choice of Dressing*

**Pasta Salad** 9.50  
Rotini, Fresh Tomato, Cucumber and Broccoli Tossed with Ranch Dressing  
**Add Diced Grilled Chicken** 3.00

**Chopped Salad** 10.00

Chopped Romaine Mixed with Pasta, Chicken Breast, Bacon, Grape Tomato, Gorgonzola Cheese, Red Onion, Green Pepper and Croutons with *Your Choice of Dressing*

**Italian Side Salad** 3.50  
Romaine, Grape Tomatoes, Red Onion, Cucumber, Pepperoncini Pepper and Croutons with *Your Choice of Dressing*

**Caesar Side Salad** 3.50  
Romaine, Parmesan Cheese, Croutons and Caesar Dressing

**Dressings:** Italian, Caesar, Blue Cheese, Ranch, Honey Mustard, Balsamic and French

**Add Additional Dressing** .50

## FLATBREADS

Allow 30 minutes. No substitutions please.

**White** 14.50  
Olive Oil in Place of Our Regular Pizza Sauce, Fresh Garlic, Tomatoes and Ricotta Cheese

**Spinach** 14.50  
Spinach, Tomato, Mushroom, and Fresh Garlic

**Garden** 14.50  
Fresh Mushroom, Onion, Green Pepper and Tomato

**Hawaiian Luau** 14.50  
Pineapple, Canadian Bacon, Fresh Tomato and BBQ Sauce

**Meat Classic** 14.50  
Pepperoni, Italian Sausage and Canadian Bacon

**BBQ Chicken** 14.50  
Chicken, Onion, and Bacon with a BBQ Drizzle

**Sausage Classic** 14.50  
Italian Sausage, Green Pepper, Mushroom and Onion

**Italian Beef Deluxe** 14.50  
Italian Beef with Your Choice of **Sweet Green Peppers** or **Hot Peppers**





# Chances PUB GRUB MENU

Prepared by Rosati's

## PASTAS Served with Garlic Bread or French Bread

**Add an Italian Side Salad or Caesar Side Salad 3.50**

### Choice of Mostaccioli / Spaghetti / Fettuccine

Marinara or Meat Sauce **9.00**

Alfredo or Tomato Vodka Sauce **11.00**

Baked with Mozzarella **Add 1.25**

Add Sausage Link, Chicken or 2 Meatballs to Pasta **Add 3.00**

**Baked Lasagna 13.00**

Layers of Ribbon Noodles and Four Cheeses Smothered in Marinara Sauce and Mozzarella Cheese

**Chicken Parmigiana 13.00**

Breaded Chicken Breast Topped with Marinara Sauce and Melted Mozzarella on a Bed of Fettuccine

**Penne Alla Rosati's 14.00**

Penne Tossed in Alfredo Sauce with Grilled Chicken

**\*SUBSTITUTE ANY PASTA WITH GLUTEN FREE PENNE PASTA Add 2.00** \*Disclaimer: While we offer a gluten free penne pasta, we are not a gluten-free kitchen. Cross-contamination may occur and our restaurant is unable to guarantee that this menu item can be completely free of allergens.

**Penne Vita Mia 14.00**

Penne Tossed in Tomato Vodka Sauce with Italian Sausage

**Penne Broccoli 12.50**

Penne, Olive Oil, Garlic, Italian Seasoning and Broccoli

**Tortellini Alla Vodka 14.00**

Homemade Tortellini in Tomato Vodka Sauce

**Ravioli 13.00**

Cheese Ravioli with Garlic Butter in Marinara Sauce

**Mostaccioli Alforno 12.50**

Penne Tossed with Marinara Sauce and Ricotta then Baked with Mozzarella

**Angel Hair Pomodoro 12.50**

Angel Hair Topped with Plum Tomatoes Sautéed in Olive Oil, Fresh Garlic and Fresh Basil with Marinara Sauce

## SANDWICHES

Served on French Bread with French Fries.

**Substitute Onion Rings Add 3.00**

**Substitute Side Salad Add 2.00**



**Italian Beef 9.00**

Thinly Sliced and Piled High with Natural Au Jus **BBQ Add .25**

**Italian Sausage 9.00**

Mild Sausage Link with Marinara Sauce or Natural Au Jus

**Crosstown Classic Combo 11.50**

Thinly Sliced Italian Beef and Mild Italian Sausage

**Add Sweet, Hot or Pepperoncini Peppers .50**

**Any Sandwich on Garlic Bread 1.00**

**Add Melted Mozzarella Cheese 1.25**

**Meatball Sandwich 9.00**

Three Meatballs with Marinara Sauce

**Caprese Sandwich 10.00**

Sliced Tomatoes, Fresh Mozzarella and Basil Drizzled with Roasted Garlic Oil Baked on French Bread in Our Pizza Oven

**Grilled Chicken 9.50**

Chicken Breast with Lettuce, Red Onion, Tomato and Melted Mozzarella with Mayonnaise or Vinaigrette

**Italian Sub 9.50**

Italian Deli Meats: Mortadella, Cappelicola and Genoa Salami with Lettuce, Tomato, Pepperoncini Peppers, Red Onion and Creamy Italian Dressing Topped with Melted Mozzarella

## DESSERTS

**Chocolate Chip Cannoli Topped with Pistachio Nuts 3.00**

**Cinnamon Sticks (Serves 2) 5.00**

Warm Dough Tossed in Cinnamon Butter and Served with Cream Cheese Frosting for Dipping

**Tiramisu 4.50**

Ladyfinger Cookies Soaked in Espresso Layered with Mascarpone Cheese and Topped with Cocoa Powder



**Triple Chocolate Brownie 3.00**

Chances PUB GRUB MENU Prepared by Rosati's Available: Sun - Thurs 3:00 - 10:00 pm; Fri - Sat 3:00 pm - Midnight