

Draft Beer

Craft Beer Flight

Choose four different beers from our selection of draft beers. Does not include limited availability beers. Presented in 5 ounce glasses. -15



Yuengling Lager Pottsville, PA – Pale Lager, ABV 4.5%

Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops, this true original delivers a well-balanced taste with very distinct character. Born from a historic recipe that was resurrected in 1987, Yuengling Traditional Lager is a true American classic. 16 oz – 4

Half Acre Sunrise Vallejo Chicago, IL – New Zealand IPA, ABV 6.7%

Featuring New Zealand hops that elevate this clear, crisp IPA with aromas of sweet melon, berry and dried pine, warming your senses against winter's cold, dark grip. 16 oz - 9

Off Color Raspberry Beer for Golf Chicago, IL –Fruited Witbier, ABV 4.8%

This beer is the sequel Caddyshack deserved. Pouring deep scarlet in color with the aroma of ripe raspberries is proof that no raspberries were spared from this brew. Lemon and Yunnan black tea caddies the round providing brightness, subtle raisin notes, and a mild tannic finish. 16 oz - 10

Old Irving Della Chicago, IL – Kölsch, ABV 5.2%

Kölsch-Style Ale brewed with high-quality Pilsner, a touch of Vienna malt, and lightly hopped with Zuper Saazer, Hallertau Mittelfrüh & Tettnang. 16 oz - 7.50 2021 GABF Silver Medal Winner - German-Style Kölsch

Lagunitas IPA Petaluma, CA – IPA, ABV 6.2%

A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of hops. 16 oz - 8

Founders Mortal Bloom Grand Rapids, MI – Hazy IPA, ABV 6.2%

This radiantly beautiful hazy IPA will wrap your tastebuds with intense citrus and tropical notes of pineapple and mango. The intense flavor is balanced by a soft mouthfeel, making Mortal Bloom incredibly flavorful and aromatic without any harsh aftertaste. Embrace the unconventional with Mortal Bloom. 16 oz - 7

3 Floyds Deluxe Lager Munster, IN – Lager, ABV 4.5%

Brewed using Indiana corn grits, this lighter-style premium lager is clean, refreshing, and ultimately "gulp-able." 16 oz - 7

Bell's Amber Ale Comstock, MI – Amber Ale, ABV 5.8%

Features both toasted and sweet caramel notes from carefully selected malts, balanced with herbal and citrus hop aromas. 16 oz - 6.50



Follow Chances Bar on **BeerMenus**Download the FREE APP today!



Craft Beer

Bottled & Canned



LIGHTER

3 Floyds Deluxe Lager, Lager, ABV 4.5%
3 Floyds Gumballhead, Pale Wheat, ABV 5.6%
Alaskan Amber Ale, Amber Ale, ABV 5.3%
Allagash Ski House, Witbier, ABV 7.5%
Allagash White, Belgian-Style Wheat Beer, ABV 5.2%
Blue Moon Belgian White, Witbier, ABV 5.4%
Goose Island 312 Urban Wheat Ale, Pale Wheat, ABV 4.2%
Great Lakes Eliot Ness Amber, Amber Lager, ABV 6.1%
Half Acre Green Torch, Lager, ABV 4.5%

Hidden Hand Unlocked a Memory, Kölsch, ABV 4.7% Kentucky Vanilla Cream Ale, Cream Ale, ABV 5.5% Krombacher Pils, Pilsner, ABV 4.8% Lagunitas A Little Sumpin' Sumpin', Wheat Ale, ABV 7.5% Montucky Cold Snack, Pale Lager, ABV 4.0% Phase Three P3 Maibock, Maibock, ABV 7.0% Schlafly American Cream Ale, Cream Ale, ABV 5.5% Schlafly American Lager, Lager, ABV 5.0% Two Brothers Prairie Path, Golden Ale, gf, ABV 5.1%

DARKER

Guinness Guinness Draught, *Stout*, ABV 4.2% **Left Hand** Peanut Butter Milk Stout, *Milk Stout*, ABV 6.0% **Maplewood** Brownie Points, *Brown Ale*, ABV 5.7%

Samuel Smith's Organic Chocolate Stout, *Stout,* ABV 5.0% **Saugtuck** Blueberry Maple Stout, *Stout,* ABV 6.0%

IPA/APA

3 Floyds Zombie Dust, *APA*, ABV 6.2% **Art History** Major, *English IPA*, ABV 6.6% **Bell's** Two Hearted IPA, *IPA*, ABV 7.0% **BrewDog** Hazy Jane, *NE/Hazy IPA*, ABV 7.2% **Maplewood** Son of Juice, *IPA*, ABV 6.3%

Noon Whistle Fortunate Day IPA, *IPA*, ABV 6.2% Old Irving Beezer, *NE/Hazy IPA*, ABV 6.9% Schlafly American IPA, *IPA*, ABV 7.2% Schlafly American Pale Ale, *APA*, ABV 5.9%

Cider & Hard Seltzer

1911 Orange Creamsicle, *Cider*, ABV 6.9%

Ace Perry, *Cider*, *gf Vegan*, *No Sugar Added*, ABV 5.0%

Carbliss Black Raspberry, Cranberry, Passion Fruit OR Pineapple, *0% Sugar*, *0% Carbs*, *gf*, ABV 5.0%

High Noon Black Cherry, Peach OR Watermelon, *gf*, ABV 4.5%

Domestic & Import Beer

Bud Light | Coors Light | Corona Extra | Heineken | Heineken 0.0 *Non-alcoholic* Michelob Ultra | Miller High Life | Miller Lite | Modelo Especial | Stella Atrois



NA Craft Beverages

NAspresso Martini Stok Espresso & Demerara Syrup

The Wanda Martini Cranberry Juice, Fresh Lime Juice, Pineapple Juice, Orange Juice & Tonic Honey Citrus Fizz Green Tea, Grapefruit Juice, Fresh Lime Juice, Honey Syrup & Soda Water Island Breeze Fresh Lime Juice, Pineapple Juice, Orange Juice, Giffard Orgeat Syrup & Demerara Syrup Midnight Mule Blackberry Purée, Fresh Lime Juice, Cranberry Juice & Ginger Beer



Cocktails



Old Fashioned

Old Forester 100 Proof Bourbon, Demerara Syrup, Angostura Bitters & Regan's Orange Bitters with an Orange Peel & Luxardo Cherry

Spiced Pear Old Fashioned

Old Forester100 Proof Bourbon, St. George Spiced Pear Liqueur, Demerara Syrup, Angostura & Peach Bitters with Luxardo Cherry

Strawberry Jalapeño Mint Julep

Old Forester 100 Proof Bourbon, Strawberry Purée, Demerara Syrup, Mint Leaves & Jalapeños



Pisco Flor

Macchu Pisco, Yellow Chartreuse, Grapefruit Juice & Hibiscus Tea Syrup

Paloma

Dulce Vida Blanco Tequila, Grapefruit Juice, Fresh Lime Juice, Agave, Soda Water & Sprite

Chamango Fiesta

Mango Shotta Tequila, Stoli Chamoy Vodka, Fresh Lime Juice & Agave with a Tajin Rim



Raspberry Margarita

Dulce Vida Blanco Tequila, Lychee Liqueur,
Fresh Lime Juice, Raspberry Purée & Agave with a Sugared Rim



Pineapple Jalapeño Margarita

Dulce Vida Pineapple Jalapeño Tequila, Pineapple Juice, Fresh Lime Juice & Agave Nectar with a Tajin Rim & Jalapeño Slices

Rosé Breeze Sangria

Ketel One Peach & Orange Vodka, Peach Purée, Strawberry Purée, Orange Juice & Maison Saleya Rosé Wine

Mystically Mint Spritzer

Ketel One Cucumber & Mint Vodka, St. Germain Elderflower Liqueur & Soda Water with Fresh Lime & Mint Leaves



Orange & Ginger Spritzer

Jameson Orange Whiskey, Ginger Syrup, Fresh Lemon Juice, Angostura Bitters & Soda Water

Sparkling Cranberry Spritzer

Stoli Citrus Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice, Simple Syrup & Soda Water

Green Giant

Fords Gin, Sugar Snap Pea Pods, Tarragon Leaves, Simple Syrup, Vermouth & Fresh Lemon Juice



French Blossom

Fords Gin, St Germain Elderflower Liqueur, Grapefruit Juice, Fresh Lemon Juice, Simple Syrup, Orange Bitters & Prosecco

Buck It Up Mule

Fords Gin, Pomegranate Liqueur, Cranberry Juice, Fresh Lime Juice & Ginger Beer



Strawberry Mint Mule

Tito's Vodka, Strawberry Purée, Mint Leaves, Fresh Lime Juice & Ginger Beer

Tito's Espresso Martini

Tito's Vodka & Espresso



Bird Dog Salted Caramel Whiskey, Kentucky Coffee Whiskey, Espresso & Demerara Syrup





Jolly Rancher Martini

Stoli Raspberry Vodka. Triple Sec, Peach Liqueur & Cranberry Juice

Pear Drop Martini

Grey Goose Pear Vodka, Orgeat Liqueur, Fresh Lemon Juice & Simple Syrup



Apples & Pears Martini

New Amsterdam Apple Vodka, Pear Juice, Vanilla-Nutmeg Syrup, Fresh Lime Juice & Angostura Bitters



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



Lemon Berry Martini

Stoli Citrus Vodka, St. Germain Elderflower Liqueur, Cranberry Juice & Fresh Lemon Juice

Cran-Apple Smash

Captain Spiced Rum, Cranberry Juice, Fresh Lemon Juice, Apple Purée, Ginger Syrup, Demerara Syrup & Hibiscus Ginger Beer

Lemon Raspberry Daiquiri

Bacardi Limon Rum, Raspberry Purée, Agave & Fresh Lime Juice



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.

RED WINE DRAFT

Simple Life Pinot Noir California

Vivid aromas of raspberry, strawberry, and rosewater; medium bodied. Combination of juicy fruit and nuanced oak for a balanced, easy-drinking wine $-10\,g$

Sterling Vintner's Collection Cabernet

Sauvignon Sonoma, California A wine of balance and elegance. Aromas of lush blackberry, cherry, and black currant underlined with notes of vanilla and spice -10 q

Gotham Project Truth or Consequences

Red Blend Columbia Valley, Washington 70% Cabernet Sauvignon, 30% Syrah. A wine that is bold, rich, textured, but not over the top. Aromas of black cherry, blackberry, and earthy, savory notes of tobacco and herbs, vanilla, and cocoa. Tannins are elegant and refined. $-10 \, g$

WHITE WINE DRAFT

Starborough Sauvignon Blanc Marlborough, New Zealand Bright, approachable and refreshing, Starborough Sauvignon Blanc from Marlborough, New Zealand is like wind-whipped seagrass on a warm summer day. It's the perfect pairing for a casual catch-up and a quick bite. Touched with hints of fresh guava, sweet kiwi, zesty citrus, and tropical passion fruit -9g

J Vineyards Pinot Gris Sonoma County, CA

Aromas of candied pineapple, lemongrass, white peach, and jasmine. Layered with ripe notes of Anjou pear, yellow apple, and lime. Crisp acidity and fruit-forward character -10~g

Hess Chardonnay Napa Valley, CA

A light touch of oak and malolactic fermentation brings out delightful aromas of honeysuckle, notes of fresh melon, and stone fruit. $-10\,g$

Wine a little, laugh a lot!

Draftail

Tito's Strawberry Lemonade

Tito's Vodka, Strawberry Purée & Lemonade
For every Tito's Strawberry Lemonade sold, Tito's will
donate \$1 to Musicians On Call. Valid 5/1/25 – 6/30/25

RED WINE BOTTLED

Scotto Family Cellars Reserve Sangiovese

Mohr Fry Ranch Lodi Central Valley, CA - 36 btl

Aviary Cabernet Sauvignon Napa Valley, CA - 30 bt/

Franciscan Cornerstone Cabernet Sauvignon

Napa Valley, CA -30 bt/

The Seeker Cabernet Sauvignon

ARGENTINA - 28 bt/

Chime Cellars Pinot Noir Mendocino, CA - 32 btl

Aviary Birds of Prey Red Blend

Napa Valley, CA -33 btl

Saturday Night Red Red Blend ITALY - 28 bt/

Grayson Cellars Merlot Napa Valley, CA - 30 bt/

The Seeker Malbec ARGENTINA - 33 bt/

19 Crimes Shiraz AUSTRALIA - 30 bt/

WHITE WINE BOTTLED

The Seeker Chardonnay California - 24 btl

Whitehaven Marlborough Sauvignon Blanc

NEW ZEALAND - 36 bt/

Kate Arnold Sauvignon Blanc

North Coast CA - 30 bt/

19 Crimes Sauvignon Block AUSTRALIA - 27 btl

Guinigi Pinot Grigio ITALY - 27 bt/

Karl Kaspar Riesling GERMANY - 29 bt/

ROSÉ BOTTLED

Fabre en Provence Côtes de Provence Rosé

FRANCE – 30 bt/

Maison Saleya Coteaux-d'Aix-en-Provence

Rosé FRANCE – 7 glass / 22 btl

SPARKLING BOTTLED

Movendo Moscato ITALY - 11 q / 33 bt/

Caposaldo Prosecco ITALY - 11 q / 33 bt/



Chances PUB GRUB MENU



Hot Wings Prepared by Rosati's

Rosati's Style Breadsticks

APPETIZ	ERS		<u>Spina</u>
Wings	6 Wings 11	12 Wings 20	Spina
Hot, Mild, BBC	l or Mango Habanero with	Ranch or Blue Cheese	<u>Brea</u>
	ngs 10 Pieces 11	20 Pieces 20	Brea
Hot, Mild, BBC	l or Mango Habanero with	Ranch or Blue Cheese	Jalap
Caprese		<u> 11.50</u>	Brea
Sliced Tomato	oes, Fresh Mozzarella and	Basil with Extra-Virgin	brea
Olive Oil and I	Balsamic Vinegar		<u>Brea</u>
Chicken Ten	ders	8.50	Rosa
Breaded Chic	ken Tenders Served with F	Ranch or BBQ Sauce	Pizza
Homemade F	ried Ravioli	9.50	Parm
Fried Homem	ade Cheese Ravioli Served	with Marinara	Two I

Spinach & Tomato Garlic Bread	
Spinach and Tomato on Garlic Bread with Melted Mozzare	lla
Breaded Zucchini Sticks Served with Marinara	9.50
Breaded Mozzarella Sticks Served with Marinara	9.50
Jalapeño Poppers Served with Ranch	9.50
Breaded Mushrooms Served with Ranch	<u>8.50</u>
Breaded Onion Rings Served with Ranch	<u>7.50</u>
Rosati's Style Breadsticks	7
Pizza Dough Strips Tossed in Garlic Butter, Sprinkled with Parmesan and Served with Marinara	l
Two Meatballs or Italian Sausage Link with Marinara	<u>6</u>

SALADS

Spinach Gorgonzola Salad 14

Baby Spinach Topped with Gorgonzola Cheese, Apple Slices, Cranberries and Walnuts with Your Choice of Dressing

Add Diced Grilled Chicken 4.25

15 Antipasto Salad

Italian Deli Meats: Mortadella, Cappicola and Genoa Salami with Mozzarella, Tomatoes, and Pepperoncini Peppers with Your Choice of Dressina



Chopped Salad

14

Chopped Romaine Mixed with Pasta, Diced Chicken Breast, Bacon, Tomato, Gorgonzola Cheese and Red Onion with Your Choice of Dressing

Italian Side Salad 6.50

Romaine, Grape Tomatoes, Red Onion, Cucumber, Pepperoncini Pepper and Croutons with Your Choice of Dressing

Caesar Side Salad 5.50 Romaine, Parmesan Cheese, Croutons and Caesar Dressing

Add Additional Dressing 1.00

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

Creamy Garlic, Sweet Red Wine, Fat Free Raspberry Vinaignette, Strawberry Poppyseed, Thousand Island

FLATBREADS Allow 30 minutes. No substitutions please.

17 Olive Oil in Place of Our Regular Pizza Sauce, Fresh Garlic, Tomatoes and Ricotta Cheese 17 Spinach Spinach, Tomato, Mushroom, and Fresh Garlic Garden 17 Fresh Mushroom, Onion, Green Pepper and Tomato 17 Hawaiian Luau Pineapple, Canadian Bacon, Fresh Tomato and BBQ Sauce

Meat Classic 17 Pepperoni, Italian Sausage and Canadian



BBQ Chicken Chicken, Onion, and Bacon with a BBQ Drizzle	<u>17</u>
Sausage Classic Italian Sausage, Green Pepper, Mushroom and Onion	<u>17</u>
Italian Beef Deluxe Italian Beef with Your Choice of Sweet Green Peppers or	<u>17</u>

Hot Peppers



Chances PUB GRUB MENU

Prepared by Rosati's

PASIAS Served with Garlic Bread or French Bi Add an Italian Side Salad 6.50 Caesar Side Sa		<u>Penn</u>
Choice of Mostaccioli / Spaghetti / Fettuccine		Penne
Marinara or Meat Sauce	12	Penn
Alfredo or Tomato Vodka Sauce	15	Penne
Baked with Mozzarella	Add 2.00	
Add Sausage Link, Chicken or 2 Meatballs to Pasta	Add 4.25	<u>Torte</u> Home
Baked Lasagna	16	ъ.
Layers of Ribbon Noodles and Four Cheeses Smothe	ered in	Ravio
Marinara Sauce and Mozzarella Cheese		Chees
Chicken Parmigiana	<u>16</u>	Most
Breaded Chicken Breast Topped with Marinara Sauc	ce and	Penne
Melted Mozzarella on a Bed of Fettuccine		with I
Penne Alla Rosati's	16	<u>Ange</u>
Penne Tossed in Alfredo Sauce with Grilled Chicken		Angel

Penne Vita Mia	16
Penne Tossed in Tomato Vodka Sauce with Italian Sausage	
Penne Broccoli	15
Penne, Olive Oil, Garlic, Italian Seasoning and Broccoli	
Tortellini Alla Vodka	16
Homemade Tortellini in Tomato Vodka Sauce	
Ravioli	14
Cheese Ravioli with Garlic Butter in Marinara Sauce	
Mostaccioli Alforno	15
Penne Tossed with Marinara Sauce and Ricotta then Baked with Mozzarella	
Angel Hair Pomodoro	13
Angel Hair Topped with Plum Tomatoes Sauteed in Olive Oil, Fresh Garlic and Fresh Basil with Marinara Sauce	

*SUBSTITUTE ANY PASTA WITH GLUTEN FREE PENNE PASTA Add 3.50 *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.

SANDWICHES	lian beet
Served on French Bread with French Fries.	12910
Substitute Onion Rings 4	***
Sub Italian Salad 3 Sub Caesar Salad 2	
Italian Beef	13.50
Thinly Sliced and Piled High with Natural Au Jus	
Italian Sausage	13.50
Mild Sausage Link with Marinara Sauce or Natural Au .	Jus
Crosstown Classic Combo	14.50
Thinly Sliced Italian Beef and Mild Italian Sausage	
Add Sweet, Hot or Pepperoncini Peppers	1.00
Any Sandwich on Garlic Bread	1.00
Add Melted Mozzarella Cheese	2.00

Meatball Sandwich 14.50	
Three Meatballs with Marinara Sauce	
Caprese Sandwich 13.50	
Sliced Tomatoes, Fresh Mozzarella and Basil Drizzled with	
Roasted Garlic Oil Baked on French Bread in Our Pizza Oven	
Grilled Chicken 14.50	
Chicken Breast with Lettuce, Red Onion, Tomato and Melted	
Mozzarella with Mayonnaise or Vinaigrette	
Italian Sub 17.50	
Italian Deli Meats: Mortadella, Cappicola and Genoa Salami with	

Lettuce, Tomato, Pepperoncini Peppers, Red Onion and Creamy

DESSERTS

Cannoli Topped with Pistachio Nuts	<u>4.25</u>
Cinnamon Sticks (Serves 2)	6.50
Warm Dough Tossed in Cinnamon Butter and Served with Cream Cheese Icing for Dipping	

Tiramisu	5.50
Plain Cheesecake	5.50
Triple Chocolate Brownie	3.50

Italian Dressing Topped with Melted Mozzarella



EGGSPRESS CAFE MENU MON & TUES until 2 pm WED-SAT Open-2 pm, 4-8 pm SUN until 4 pm

Chances PUB GRUB MENU

Prepared by Eggspress Cafe



APPETIZERS

Guacamole & Chips	9
Homemade Guacamole with Warm Corn Tostada Chips	
Salsa & Chips	5
Hot Salsa OR Salsa Verde with Warm Corn Tostada Chips	
NACHOS	
Refried Beans, Cheddar Cheese, Guacamole, Pico de Gallo,	
Sour Cream & Jalapeños on a Bed of Corn Tostada Chips	
Cheese	10
Ground Beef	13
Chorizo Mexican sausage	13
Pollo chicken	13
Al Pastor pork	13
Asada steak	13

TACOS

Served on a Flour **OR** Corn Tortilla with Lettuce, Tomato, Onion & Cilantro and a Side of Hot Salsa OR Salsa Verde **Ground Beef** Chorizo Mexican sausage Pollo chicken **Al Pastor** pork **Asada** steak Add Shredded Cheddar Cheese .50 .50 Add Sour Cream Add Guacamole Side of Rice & Refried Beans Side of French Fries 4 Side of Sweet Potato Fries 5.50 Side of Loaded Fries Bacon, Scallions, Cheddar Cheese

QUESADILLAS Served on a Flour Tortilla with a Side of Lettuce, Tomato & Homemade Hot Salsa OR Salsa Verde

Cheese 7

Meat Choice: Ground Beef, Chorizo Mexican sausage,
Pollo chicken, Al Pastor pork, Asada steak 10

BURRITOS Served on a Flour Tortilla with Refried Beans,
Lettuce, Tomato & Cheddar Cheese

Meat Choice: Ground Beef, Chorizo Mexican sausage,
Pollo chicken, Al Pastor pork, Asada steak 12

FAJITAS Served with Flour OR Corn Tortilla, Green
Peppers, Red Peppers, Onions, Rice & Refried Beans
Pollo chicken 19
Asada steak 22
Mixtas chicken & steak 23
Vegetarian Green Pepper, Red Pepper, Onion, Mushroom,
Broccoli & Tomato 17

BURGERS

6 oz. Angus Beef Served on a Brioche Bun with Cheese, Lettuce, Tomato, Onion, Pickles & Mayo. Includes French Fries. Choice of Cheese: American. Swiss. Mozzarella, Cheddar, Pepper Jack

Cheeseburger	13
Double Cheeseburger	15
Two 6 oz. Angus Beef Patties	
Chances Burger	14
Lettuce, Tomato, Pepper Jack Cheese, Sliced Avocado, P	ico de
Gallo, Grilled Jalapeños & Spicy Aioli	

SUNDAY SPECIAL until 4 pm Chances Burger \$10



Add Bacon	1.50
Add Mushrooms	.50
Add Extra Slice of Cheese	.50
Sub Loaded Fries	1.00
Sub Sweet Potato Fries	1.50
Sub Side Salad for Fries	2.50

Side Salad 6.50

Lettuce, Tomato, Cucumber, Cheddar Cheese & Croutons Balsamic Vinaigrette, Blue Cheese, Caesar, Ranch, Thousand Island EGGSPRESS CAFE MENU MON & TUES until 2 pm WED-SAT Open-2 pm, 4-8 pm SUN until 4 pm

Chances PUB GRUB MENU

Prepared by Eggspress Cafe

EGGSPRESS CAFE MENU MON & TUES until 2 pm WED-SAT Open-2 pm, 4-8 pm SUN until 4 pm

WRAPS & PANINI Served with French Fries

Chicken Bacon Avocado Wrap 15 Served on a Flour Tortilla with Chopped Chicken, Bacon, Lettuce, Tomato, Mozzarella Cheese & Spicy Aioli

Southwest Wrap 15

Served on a Flour Tortilla with Chopped Chicken, Lettuce, Corn, Red Pepper, Rice & Black Beans, Cheddar Cheese & Spicy Aioli



Chicken Pesto Panini 15 Served on Sourdough Bread with

Served on Sourdough Bread with Grilled Chicken, Spinach, Tomato, Mozzarella Cheese & Pesto Aioli

Sub Loaded Fries Bacon, Scallions, Cheddar Cheese	1.00
Sub Sweet Potato Fries	1.50
Sub Side Salad for Fries	2.50

THURSDAY TACO SPECIAL

Served on a Flour **OR** Corn Tortilla with Lettuce, Tomato, Onion & Cilantro and a Side of Hot Salsa **OR** Salsa Verde

3
3
3
3
3
.50
.00
.50 .50 2

FRIDAY FISH SPECIAL

<u>:h </u>	<u> 6 Ct</u>	iips						<u> 20</u>
_	1)	-	 _	

Panko Breaded Cod with Homemade Coleslaw, Tartar Sauce, Lemon Wedge & French Fries

Chances PUB GRUB MENU Prepared by Eggspress Café Menu Available: Mon & Tues Until 2 pm; Wed-Sat 10-2, 4-8 pm; Sun Until 4 pm





HAPPY HOUR

Mon-Sat 4:30-6:30 pm

\$6 SELECT COCKTAILS

Jolly Rancher Martini Lemon Drop Martini

Apples & Pears Martini

Tito's Espresso Martini

Blueberry Pomegranate Martini

Georgia Peach Old Fashioned

Palnma

Pineapple Jalapeño Margarita

Classic Mule

Sparkling Cranberry Spritzer

High Noon Seltzers

\$2 OFF All Draft Wine

\$1 OFF Draft Craft Beer + \$10 Craft Beer Flight

\$3 Rosati's Breadsticks + \$8 Select Appetizers*

*Breaded Mushrooms, Mozzarella Sticks, Zucchini Sticks & Jalapeño Poppers