



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

9th Hour Dreamer Dark Mexican Lager Lake Villa, IL – Brown Lager, ABV 5.5%

This is an easy-drinking dark brown lager, modeled after Negra Modelo. It is similar to a Vienna Lager that has a nice malt backbone and a slight bit of roastiness. You can also enjoy it with a lime! *16 oz – 8.50*

Victory Golden Monkey Downingtown, PA – Tripel, ABV 9.5%

A Belgian-style triple ale glows with the richness of German malts and Belgian yeast, tempered by a sparkling approach and overall light body. *13 oz – 5.50*

Twisted Hippo Golden Lasso Chicago, IL – Cream Ale, ABV 5.6%

Honey cream ale. *16 oz – 9*

Old Irving The Umpire Strikes Back Chicago, IL – Fruited Sour, ABV 7.0%

Kettle-Soured Ale brewed with apricot and Saigon cinnamon
for our friends at Lucky Dorr. *16 oz – 4*

Temperance Oktoberfest Evanston, IL – Märzen-style Oktoberfest, ABV 5.7%

Crisp and refreshing with a pronounce and slightly sweet malt backbone,
this Märzen-style Oktoberfest pairs well with crisp Autumn days and harvest celebrations. *16 oz – 9*

9th Hour Emily's Ale Lake Villa, IL – Strawberry Blonde Ale, ABV 5.7%

Named after Dave's wife Emily (yes, she is a strawberry blonde), this is a perfect refreshing beer. It has a strong aroma of strawberries on the nose. Take a sip and you will taste the blend of the blonde base beer with the strawberries. The nice thing about this beer is you smell and taste the strawberries, and the finish is smooth with little sweetness. *16 oz – 7*

3 Floyds Turbo Reaper Munster, IN – West Coast IPA, ABV 7.0%

Without warning, something's dawning as our latest West Coast-style IPA awaits your defenseless thirst.
As colossal hop aromas ride in harmony with tropical and citrus notes,
you better run for cover . . . There is no other. *16 oz – 9*



Follow Chances Bar on **BeerMenus**
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Craft Beer

Bottled & Canned



LIGHTER

- 3 Floyds** Gumballhead, *Pale Wheat*, ABV 5.6%
- Alaskan** Amber Ale, *Amber Ale*, ABV 5.3%
- Allagash** White, *Witbier*, ABV 5.2%
- Begyle** Blonde, *Blonde Ale*, ABV 5.3%
- Blue Moon** Belgian White, *Witbier*, ABV 5.4%
- Dovetail** Hefeweizen, *Hefeweizen*, ABV 4.8%
- Golden Road** Mango Cart, *Wheat Beer*, ABV 4.0%
- Goose Island** 312 Urban Wheat Ale, *Pale Wheat*, ABV 4.2%
- Half Acre** Lager Town, *Oktoberfest*, ABV 6.0%
- Kentucky** Vanilla Cream Ale, *Cream Ale*, ABV 5.5%
- Kona** Big Wave, *Golden Ale*, ABV 4.4%

- Krombacher** Pils, *Pilsner*, ABV 4.8%
- Lagunitas** A Little Sumpin' Sumpin', *Wheat Ale*, ABV 7.5%
- Maplewood** Pulaski Pils, *Pilsner*, ABV 5.1%
- Paulaner** Oktoberfest, *Oktoberfest*, ABV 6.0%
- Phase Three** P3 Maibock, *Maibock*, ABV 7.0%
- Phase Three** P3 Pils, *Pilsner*, ABV 5.0%
- Revolution** Sun Crusher, *Wheat Ale*, ABV 5.3%
- Samuel Adams** Boston Lager, *Lager*, ABV 5.0%
- Spiteful** Bleacher Bum, *Blonde Ale*, ABV 5.0%
- Surly** Mosh Pit Juicy, *Pale Ale*, ABV 5.5%
- 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%

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

IPA/APA

- 3 Floyds** Zombie Dust, *APA*, ABV 6.2%
- Bell's** Two Hearted IPA, *IPA*, ABV 7.0%
- BrewDog** Hazy Jane, *NE/Hazy IPA*, ABV 7.2%
- Founders** Mortal Bloom, *NE/Hazy IPA*, ABV 6.2%
- Great Lakes** Juicy Vibacious, *Double IPA*, ABV 9.5%
- Maplewood** Son of Juice, *IPA*, ABV 6.3%

- New Belgium** VooDoo Juice Force, *NE/Hazy IPA*, ABV 9.5%
- Noon Whistle** Cubbie Gummy, *IPA*, ABV 6.1%
- Noon Whistle** Gummylicious, *NE/Hazy IPA*, ABV 6.0%
- Old Irving** Beezer, *NE/Hazy IPA*, ABV 6.9%
- Tighthead** Irie, *IPA*, ABV 7.8%

Cider & Fruit Beer

- 1911** Blueberry ABV 5.5%, Honey Crisp ABV 5.5%, Original ABV 5.5% **OR** Rosé ABV 6.7%, *Cider*

- Rekorderlig** Mango Raspberry, *Fruit Cider*, ABV 4.5%

Hard Seltzer

- Carbliss** Black Raspberry, Cranberry, Passion Fruit **OR** Pineapple, *0% Sugar, 0% Carbs, gf*, ABV 5.0%
- High Noon** Black Cherry, Passionfruit, Peach **OR** Watermelon, *gf*, ABV 4.5%
- Mighty Swell** Rocket Pop, *gf*, ABV 5.0%

Domestic & Import Beer



- Bud Light, ABV 4.2%
- Coors Light, ABV 4.2%
- Corona Extra, ABV 4.5%
- Heineken, ABV 5.0%

- Heineken 0.0, *Non-alcoholic*
- Michelob Ultra, ABV 4.2%
- Miller High Life, ABV 4.6%
- Miller Lite, ABV 4.2%

- Modelo Especial, ABV 4.4%
- Stella Atroris, ABV 5.0%

Cocktails



Strawberry Fields

Old Fashioned

Old Forester Bourbon, Strawberry Purée, Demerara Syrup & Peach Bitters with a Strawberry Slice & Orange Twist

Georgia Peach Old Fashioned

Old Forester Bourbon, Peach Purée, Demerara Syrup & Peach Bitters with an Orange Twist

Classic Old Fashioned

Maker's Mark Bourbon Whisky, Demerara Syrup, Angostura Bitters & Regan's Orange Bitters with a Luxardo Cherry & Orange Twist

Tito's Espresso Martini

Tito's Vodka & Espresso



Caramel Espresso Martini

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



Key Lime Martini

Stoli Lime & Vanil Vodka, Licor 43, Buffalo Trace Bourbon Cream, RumHaven Coconut Water & Heavy Cream

French Silk Martini

Kilo Kai Rum, Frangelico, White Chocolate Liqueur, Chocolate Liqueur, Stoli Vanil Vodka, Baileys Irish Cream, Licor 43 Chocolate, Heavy Cream & Demerara Syrup in a Ghirardelli Chocolate Drizzled Glass with a Dollop of Whipped Cream



Strawberry Basil Martini

Stoli Strasberi Vodka, Liquid Alchemist Strawberry, Fresh Lemon Juice, Agave Nectar, Strawberries & Fresh Basil

Blueberry Pomegranate Martini

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

Carnival Lemonade Martini

Stoli Blueberi Vodka, Luxardo Limoncello, Agave & Lemon Juice



Lemon Berry Martini

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

Tito's Kick

Muddled Basil, Jalapeño & Cucumber, Tito's Vodka, Apricot Liqueur, Agave, Fresh Lime Juice & Fresh Lemon Juice with a Tajin Rim



Lychee Me

Stoli Citros Vodka, Lychee Liqueur, Lychee Purée, Fresh Lemon Juice & Demerara Syrup



Independence Day Mojito

Bacardi Rum, Muddled Limes, Watermelon, Raspberries & Mint Leaves, Simple Syrup, Soda Water, Sprite & Blueberries

Watermelon Vojito

Watermelon Vodka, Fresh Lime Juice, Muddled Mint Leaves, Stirrings Watermelon, Demerara Syrup, Soda Water & Sprite

Classic OR Fruit Mojitos

Bacardi Rum, Muddled Lime & Mint, Simple Syrup, Soda Water & Sprite



Vanilla Berry

Captain Morgan Spiced Rum, Fresh Lemon Juice, Vanilla Syrup, Blackberry Purée, Demerara Syrup & Sprite



Summer Sangria

Bird Dog Blended Bourbon, Stirrings Watermelon, Strawberry Purée, Lime Juice, Lemon Juice, Sprite & Sauvignon Blanc

Tropical Vacation Spritzer

Bacardi Rum, Pineapple Juice, Fresh Lemon Juice, Blackberry Purée, Demerara Syrup, Soda Water & Sprite



Sparkling Cranberry Spritzer

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

Paloma

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

Pineapple Jalapeño Margarita

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





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 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 – 9 g

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

Elouan Chardonnay OREGON

An abundant floral aroma, light oak, and a medley of citrus, white pear, tropical fruit and a touch of nectarine. With bright acidity and a smooth mouthfeel, it culminates in a lingering, bright finish. Pale straw yellow in color, this is a beautiful wine from sight to sip – 9.50 g

Harken Chardonnay Monterey County, CA

Bright medium golden straw color. Delicate, fruity, toasty aromas and flavors of pineapple upside down cake, spiced apple, and nougat with a soft, bright, dry-yet-fruity medium-to-full body and a tingling, interesting, medium-length lemon custard and vanilla nuts finish with fine, crunchy tannins and moderate oak. Lightly buttery. An easy drinking, nicely oaked chardonnay. – 10 g

Wine a little, laugh a lot!

RED WINE BOTTLED

Scotto Family Cellars Reserve Sangiovese

Mohr Fry Ranch Lodi Central Valley, CA – 36 btl

Aviary Cabernet Sauvignon Napa Valley, CA – 30 btl

Franciscan Cornerstone Cabernet Sauvignon

Napa Valley, CA – 30 btl

The Seeker Cabernet Sauvignon

ARGENTINA – 28 btl

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 btl

Grayson Cellars Merlot Napa Valley, CA – 30 btl

The Seeker Malbec ARGENTINA – 33 btl

19 Crimes Shiraz AUSTRALIA – 30 btl

WHITE WINE BOTTLED

The Seeker Chardonnay California – 24 btl

Harken Chardonnay Monterey, CA – 27 btl

Whitehaven Marlborough Sauvignon Blanc

NEW ZEALAND – 36 btl

Kate Arnold Sauvignon Blanc

North Coast CA – 30 btl

19 Crimes Sauvignon Block AUSTRALIA – 27 btl

Guinigi Pinot Grigio ITALY – 27 btl

Fess Parker Riesling Santa Barbara, CA – 30 btl

Karl Kaspar Riesling GERMANY – 29 btl

ROSÉ BOTTLED

Fabre en Provence Côtes de Provence Rosé

FRANCE – 30 btl

Maison Saleya Coteaux-d'Aix-en-Provence

Rosé FRANCE – 30 btl

SPARKLING BOTTLED

Movendo Moscato ITALY – 11 g / 33 btl

Caposaldo Prosecco ITALY – 11 g / 33 btl



Hot Wings

Chances PUB GRUB MENU

Prepared by Rosati's



Rosati's Style Breadsticks

APPETIZERS

Wings **6 Wings 11** **12 Wings 20**

Hot, Mild, BBQ or Mango Habanero with Ranch or Blue Cheese

Boneless Wings 10 Pieces 11 **20 Pieces 20**

Hot, Mild, BBQ or Mango Habanero with Ranch or Blue Cheese

Caprese **11.50**

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

Chicken Tenders **8.50**

Breaded Chicken Tenders Served with Ranch or BBQ Sauce

Homemade Fried Ravioli **9.50**

Fried Homemade Cheese Ravioli Served with Marinara

Spinach & Tomato Garlic Bread **7**

Spinach and Tomato on Garlic Bread with Melted Mozzarella

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 **8.50**

Breaded Onion Rings Served with Ranch **7.50**

Rosati's Style Breadsticks **7**

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

Two Meatballs or Italian Sausage Link with Marinara **6**

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**



Antipasto Salad **15**

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

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 Vinaigrette, Strawberry Poppyseed, Thousand Island

FLATBREADS

Allow 30 minutes. **No substitutions please.**

White **17**

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

Spinach **17**

Spinach, Tomato, Mushroom, and Fresh Garlic

Garden **17**

Fresh Mushroom, Onion, Green Pepper and Tomato

Hawaiian Luau **17**

Pineapple, Canadian Bacon, Fresh Tomato and BBQ Sauce

Meat Classic **17**

Pepperoni, Italian Sausage and Canadian Bacon

BBQ Chicken **17**

Chicken, Onion, and Bacon with a BBQ Drizzle

Sausage Classic **17**

Italian Sausage, Green Pepper, Mushroom and Onion

Italian Beef Deluxe **17**

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 6.50 Caesar Side Salad 5.50

Choice of Mostaccioli / Spaghetti / Fettuccine

Marinara or Meat Sauce 12

Alfredo or Tomato Vodka Sauce 15

Baked with Mozzarella Add 2.00

Add Sausage Link, Chicken or 2 Meatballs to Pasta Add 4.25

Baked Lasagna 16

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

Chicken Parmigiana 16

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

Penne Alla Rosati's 16

Penne Tossed in Alfredo Sauce with Grilled Chicken

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

Served on French Bread with French Fries.

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 Italian Dressing Topped with Melted Mozzarella

DESSERTS

Chocolate Chip Cannoli Topped with Pistachio Nuts 4.25

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



Chances PUB GRUB MENU Prepared by Rosati's Available: Sun - Thurs 11:00 am - 10:00 pm; Fri - Sat 11:00 am - Midnight

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 4

Chorizo Mexican sausage 4

Pollo chicken 4

Al Pastor pork 4

Asada steak 4

Add Shredded Cheddar Cheese .50

Add Sour Cream .50

Add Guacamole 2

Side of Rice & Refried Beans 3

Side of French Fries 4

Side of Sweet Potato Fries 5.50

Side of Loaded Fries Bacon, Scallions, Cheddar Cheese 5

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, Pico de
 Gallo, Grilled Jalapeños & Spicy Aioli



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

SUNDAY SPECIAL until 4 pm
Chances Burger \$10

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

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 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

Ground Beef 3

Chorizo Mexican sausage 3

Pollo chicken 3

Al Pastor pork 3

Asada steak 3

Add Shredded Cheddar Cheese .50

Add Sour Cream .50

Add Guacamole 2

Side of Rice & Refried Beans 3

FRIDAY FISH SPECIAL

Fish & Chips 20

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**

Chances
 BAR & VIDEO GAMING

Live Music

CHANCES BAR

8/30 Chicago's Own
 Piano Man -
 Nick Psychogios

9/14 Billy Garner

9/28 GooRoos

HAPPY HOUR
 Mon-Sat 4:30-6:30 pm

\$6 SELECT COCKTAILS

Georgia Peach Old Fashioned
 Strawberry Fields Old Fashioned
 Blueberry Pomegranate Martini
 Lemon Drop Martini
 Sparkling Cranberry Spritzer
 Peach Spritzer
 Classic Mojito
 Paloma
 Passion Fruit Margarita
 Pineapple Jalapeño Margarita

\$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