



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

Maplewood Fat Pug Chicago, IL – Oatmeal Milk Stout, ABV 5.9%

With welcoming notes of dark chocolate and coffee, this Milk Stout combines a variety of roasted grains to produce a complex yet mellow flavor. Fat Pug is rounded out with sweetness provided by lactose. *16 oz – 8.50*

Harbor Brewing Big Ed's Brew Lake Villa, IL – Fruited IPA, ABV 6.5%

Made for Big Eds BBQ! loaded with Citra hops & a healthy dose of fresh Blood Orange! *13 oz – 8.50*

Temperance Might Meets Right Coffee Evanston, IL – Imperial Stout, ABV 9.6%

It's our take on a powerful style, using a balance of rich malt, roast, and Coffee that makes this mighty beer just right. *13 oz – 10*

Harbor Brewing Jetboat Lake Villa, IL – N/E IPA, ABV 6.5%

This all-Citra hazy IPA is sure to be a crowd pleaser, soft pillowy base with bright citrus and pine. Perfect IPA for a summer boat cruise. *13 oz – 7.50*

Harbor Brewing Harbor Lager Lake Villa, IL – Lager, ABV 4.3%

A highly drinkable Lager. Pilsner and Vienna Malts come together with a touch of Munich to bring a light bread malt aroma and flavor to this beer. American Crystal hops add a balance of floral and citrus notes. Fermented with 34/70 and left to mature for a few weeks. *16 oz – 8*

Phase Three Double Nectar: Mango / Sicilian Lemon

Lake Zurich, IL – Fruited Sour, ABV 7.8%
Fruited sour ale with mango & Sicilian lemon. *13 oz – 11*

Old Irving Cushy Blues Chicago, IL – Sour Ale, ABV 6.0%

Kettle-Soured Ale brewed with blueberry and blackberry and hopped with Hallertau Blanc. CUSHY is our series of easy drinking, fruited sour ales that are brewed to be slightly tart & sweet, and very refreshing. *13 oz – 8*

Harbor Brewing Her Name Was Amber Lake Villa, IL – Red Ale, ABV 6.0%

Malty backbone with an American hop balance. Expect caramel, toffee, and light citrus. *16 oz – 8*



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Craft Beer

Bottled & Canned



LIGHTER

- 3 Floyds** Gumballhead, *Pale Wheat*, ABV 5.6%
- Askan** Amber Ale, *Amber Ale*, ABV 5.3%
- Allagash** White, *Witbier*, ABV 5.2%
- Around the Bend** Dreamweaver, *Vienna Lager*, ABV 5.2%
- Begyle** Blonde, *Blonde Ale*, ABV 5.3%
- Begyle** Boat Shoes, *Kölsch*, ABV 5.0%
- Bell's** Oberon Eclipse, *Wheat Ale*, ABV 6.3%
- Blue Moon** Belgian White, *Witbier*, ABV 5.4%
- Dovetail** Hefeweizen, *Hefeweizen*, ABV 4.8%
- Forbidden Root** Strawberry Basil, *Hefeweizen*, ABV 5.0%
- Golden Road** Mango Cart, *Wheat Beer*, ABV 4.0%
- Goose Island** 312 Urban Wheat Ale, *Pale Wheat*, ABV 4.2%
- Great Lakes** Conway's Irish Ale, *Irish Red Ale*, ABV 6.3%

- Guinness** Baltimore Blonde, *Blonde Ale*, ABV 5.0%
- Hoegaarden** White, *Witbier*, ABV 4.9%
- Krombacher** Pils, *Pilsner*, ABV 4.8%
- Lagunitas** A Little Sumpin' Sumpin', *Wheat Ale*, ABV 7.5%
- Maplewood** Bavarian Dream, *German Hefeweizen*, ABV 5.4%
- Maplewood** Pulaski Pils, *Pilsner*, ABV 5.1%
- New Belgium** Fat Tire, *Amber Ale*, ABV 5.2%
- New Belgium** Honey Orange Tripel, *Belgian Ale*, ABV 10.0%
- Phase Three** Suncatcher, *Golden Ale*, ABV 5.2%
- Samuel Adams** Boston Lager, *Lager*, ABV 5.0%
- Stone** Buenaveza Salt & Lime, *Mexican Lager*, ABV 4.7%
- Tighthead** Comfortably Blonde, *Blonde Ale*, ABV 4.8%
- Two Brothers** Prairie Path, *Golden Ale*, *gf*, ABV 5.1%

DARKER

- Bell's** Black Note Stout, *Imperial Double*, ABV 11.2%
- Brooklyn** Black Chocolate Stout, *Russian Imperial*, ABV 10.0%

- Guinness** Guinness Draught, *Stout*, ABV 4.2%

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%
- 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** Virtual Vacation, *Milkshake IPA*, ABV 8.5%

Cider & Fruit Beer & Sour Ale

- Founders** Rübæus, *Fruit Beer*, ABV 5.7%
- Lost Coast** Tangerine Wheat, *Fruit Beer*, ABV 5.5%
- Noon Whistle** Guava Gose Smack, *Gose*, ABV 4.0%
- Old Irving + Rabid** Sun Witch, *Gose*, ABV 7.0%
- Phase Three** Double Nectar Guava Mango Pineapple, *Sour Ale*, ABV 8.0%

- Rekorderlig** Mango Raspberry, *Fruit Cider*, ABV 4.5%
- Revolution** Freedom Lemonade, *Sour Ale*, ABV 4.5%
- Revolution** Freedom of Speech, *Sour Ale*, ABV 4.5%
- Sam Adams** Porch Rocker, *Radler*, ABV 4.5%
- The Northman** Original Pub Cider, *Cider*, ABV 6.5%

Hard Seltzer

- Carbliss** Black Raspberry, Cranberry, Passion Fruit **OR** Pineapple, *0% Sugar, 0% Carbs, gf*, ABV 5.0%
- High Noon** Passionfruit, Pineapple **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 Atrous, ABV 5.0%

Cocktails



Old Fashioned

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

Spiced Pear Old Fashioned

Maker's Mark Whisky, St. George Spiced Pear Liqueur, Demerara Syrup, Angostura & Peach Bitters with a Luxardo Cherry

Caramel Espresso Martini

BirdDog Salted Caramel Whiskey, Kentucky Coffee Whiskey, Owen's Espresso & Demerara Syrup



PB & Whiskey

Skrewball Peanut Butter Whiskey, Wild Turkey American Honey Liqueur, Grape Jelly & Peach Bitters



Buffalo Candy

Buffalo Trace Bourbon Cream, BirdDog Salted Caramel Whiskey & Demerara Syrup in a Salted Rim Caramel Drizzled Glass with a Whipped Cream & Caramel Syrup Garnish

Angels & Demons

Angels Envy Whiskey, Muddled Jalapeño, Watermelon Vodka, Watermelon Purée, Fresh Lime and Lemon Juice & Agave

Irish Honey

Busker Irish Whiskey, Honey Syrup, Lemon Juice, Regan's Orange Bitters & Angostura Bitters with a Luxardo Cherry

Harvest Whisky Sour

Crown Royal Apple Whisky, Grand Marnier Liqueur, Fresh Lemon Juice, Fresh Lime Juice & Simple Syrup

Whiskey Apple Cider Sour

Old Forester Bourbon, Apple Cider, Demerara Syrup, Fresh Lemon Juice & Angostura Bitters



Sweet Tanteo

Tanteo Jalapeño Tequila, Lemon Juice, Pineapple Juice, Vanilla Syrup & Agave



Tito's Kick

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

Drunken Pumpkin

Tito's Vodka, Kahlúa Rum & Coffee Liqueur & Starbucks Pumpkin Spice Creamer with a Pumpkin Spice Sugared Rim & Sprinkle of Cinnamon



Baileys Salted Caramel

Baileys Salted Caramel Irish Cream Liqueur, BirdDog Salted Caramel Whiskey, Heavy Cream & Ghirardelli Caramel Syrup with a Dollop of Whipped Cream & Caramel Drizzle

Tito's Espresso Martini

Tito's Vodka & Owen's Espresso



Autumn Sangria

Absolut Pears Vodka, Liquid Alchemist Apple Spice Syrup, Sour Apple Liqueur, Cranberry Juice, Demerara Syrup & Scarpetta Frico White Blend Wine with Orange & Lemon Slices



Sparkling Cranberry Spritzer

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

Autumn Day Spritzer

St. George Spiced Pear Liqueur, Fresh Lemon Juice, Simple Syrup, Angostura Bitters & Soda Water with a Lemon Slice

Chances Punch

Stoli Citros & Strasberi Vodka, Pomegranate Liqueur, Cherry Juice, Orange Juice, Pineapple Juice, Fresh Lemon Juice & Demerara Syrup

Cran-Apple Mule

Tito's Vodka, Cranberry Juice, Apple Cider & Ginger Beer



Black Superman

Bacardi White Rum, Old Forester Bourbon, Tito's Vodka, Dulce Vida Blanco Tequila, Fresh Lemon Juice, Fresh Lime Juice, Demerara Syrup, Strawberry Syrup, Passion Fruit Syrup & Sprite

Classic & Fruit Mojito

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

Fruit - Blueberry Lemon, Guava, Kiwi, Lychee, Mango, Passion Fruit, Peach, Pineapple, Raspberry, Strawberry **OR** Watermelon



Martinis



Drunken Pumpkin

Tito's Vodka, Kahlúa Rum & Coffee Liqueur & Starbucks Pumpkin Spice Creamer with a Pumpkin Spice Sugared Rim & Sprinkle of Cinnamon

Vanilla Wafer

Stoli Vanil Vodka, Disaronno Amaretto & Demerara Syrup

Tito's Espresso

Tito's Vodka & Owen's Espresso

Caramel Espresso

BirdDog Salted Caramel Whiskey, Kentucky Coffee Whiskey, Owen's Espresso & Demerara Syrup



Dirty Lemon Basil

Tito's Vodka, Dry Vermouth, Fresh Lemon Juice, Muddled Basil Leaves & Olive Juice

Blueberry Pomegranate

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

Lemon Berry

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



Washington Apple

Crown Royal Whisky, Sour Apple Liqueur, Cranberry Juice & Dem Syrup

Chocolate Blood Orange

Old Forester Bourbon, Licor 43 Chocolate Liqueur, Liquid Alchemist Blood Orange, Demerara Syrup, Ghirardelli Chocolate Syrup & Ground Cinnamon



Baileys Salted Caramel

Baileys Salted Caramel Irish Cream Liqueur, BirdDog Salted Caramel Whiskey, Heavy Cream & Ghirardelli Caramel Syrup with a Dollop of Whipped Cream & Caramel Drizzle

Strawberry Basil

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



Strawberry White Chocolate

Stoli Vodka, Trader Vic's White Chocolate Liqueur, Trader Vic's Chocolate Liqueur, Stoli Vanil Vodka, Heavy Cream, Strawberry Purée, Vanilla Infused Syrup & Ghirardelli Chocolate Syrup



Tiramisu

Kahlúa Rum & Coffee Liqueur, RumChata, Chocolate Liqueur & Heavy Cream with a Dollop of Whipped Cream and Cocoa Powder

Margaritas

Classic Margarita

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

Top Shelf Margarita

Choice of Don Julio, Patron or Herradura Tequila, Cointreau, Agave Nectar & Fresh Lime Juice with a Salted Rim & Lime

Margarita Fruit Flavors Passion Fruit, Raspberry, Strawberry **OR** Strawberry Watermelon



Pineapple Jalapeño

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

Cucumber

Dulce Vida Blanco Tequila, Muddled Cucumber, Triple Sec, Fresh Lime Juice & Agave Nectar with a Tajin Rim & Jalapeño Garnish



Pomegranate Margarita

Dos Alas Blanco Tequila, Pama Pomegranate Liqueur, Naranja Orange Liqueur, Fresh Lime Juice & Agave Nectar with a Stirrings Pomegranate Float



Angry Mango

OR

Angry Strawberry

Dos Alas Blanco Tequila, Fruit Purée, Fresh Lime Juice, Agave Nectar, Triple Sec & Habanero Bitters with a Tajin Rim



Mules



Classic Mule

Tito's Vodka, Fresh Lime Juice & Ginger Beer

Apple Pie Mule

Apple Pie Liqueur, BirdDog Salted Caramel Whiskey, Agave & Ginger Beer in a Ghirardelli Caramel Drizzled Mug

Mule with Flavored Vodka:

Stoli Blueberi, Stoli Lime, Stoli Razberi, Stoli Strawberi, New Amsterdam Green Apple **OR** New Amsterdam Watermelon

Cran-Apple Mule

Tito's Vodka, Cranberry Juice, Apple Cider & Ginger Beer

Raspberry Lime Mule

Stoli Razberi Vodka, Fresh Lime Juice, Muddled Raspberries, Simple Syrup & Ginger Beer



Hawaiian Mule

Tito's Vodka, Pineapple Juice, Lime Juice & Ginger Beer

Bellinis & Mimosas

Blueberry Pomegranate Bellini

Stoli Blueberry Vodka, Stirring Pomegranate Liqueur, Reàl Blueberry Purée & Champagne

Mango Bellini

New Amsterdam Mango Vodka, Reàl Mango Purée & Champagne

Passion Fruit Bellini

Giffard Passion Fruit Liqueur, Reàl Passion Fruit Purée & Champagne

Peach Bellini

Bird Dog Peach Whiskey, Reàl Peach Purée & Champagne

Strawberry Bellini

Stoli Strasberi Vodka, Strawberry Liqueur, Reàl Strawberry Purée & Champagne



Classic Mimosa

Caposaldo Prosecco with Your Choice of Orange, Pineapple **OR** Cranberry Juice

Blackberry Mimosa

Caposaldo Prosecco, Blackberries, Fresh Mint & Simple Syrup

Citrus Overload Mimosa

Bird Dog Grapefruit Whiskey, Luxardo Limoncello & Caposaldo Prosecco with a Splash of Soda Water

Royale Pear Mimosa

Absolut Pears Vodka, St. Germain Elderflower Liqueur & Caposaldo Prosecco

Spritzers & Sangrias

Sparkling Cranberry Spritzer

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

Peach Spritzer

Smirnoff Peach Lemonade Vodka, Fresh Lemon Juice, Reàl Peach Purée, Demerara Syrup, Lemonade & Soda Water

Autumn Sangria

Absolut Pears Vodka, Liquid Alchemist Apple Spice Syrup, Sour Apple Liqueur, Cranberry Juice, Demerara Syrup & Scarpetta Frico White Blend Wine with Orange & Lemon Slices



Autumn Day Spritzer

St. George Spiced Pear Liqueur, Fresh Lemon Juice, Simple Syrup, Angostura Aromatic Bitters & Soda Water with a Lemon Slice

Downtown Spritzer

Stoli Citros Vodka, Pomegranate Liqueur, Prickly Pear Syrup, Pomegranate Juice, Lemonade & Caposaldo Prosecco with a Lemon & Lime Slice

Bulleitproof Sangria

Bulleit Bourbon, Chambord, Pink Grapefruit Juice, Agave & Simple Life Pinot Noir Wine with a Strawberry, Raspberry & Orange Slice



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 – 13 g / 44 btl

Aviary Cabernet Sauvignon Napa Valley, CA – 38 btl

Franciscan Cornerstone Cabernet Sauvignon

Napa Valley, CA – 40 btl

The Seeker Cabernet Sauvignon

ARGENTINA – 36 btl

Chime Cellars Pinot Noir Mendocino, CA – 36 btl

Aviary Birds of Prey Red Blend

Napa Valley, CA – 11 g / 40 btl

Saturday Night Red Red Blend ITALY – 9 g / 34 btl

Grayson Cellars Merlot

Napa Valley, CA – 10 g / 36 btl

St. Francis Merlot Sonoma County, CA – 11 g / 40 btl

The Seeker Malbec ARGENTINA – 12 g / 44 btl

19 Crimes Shiraz AUSTRALIA – 10 g / 36 btl

WHITE WINE BOTTLED

The Seeker Chardonnay California – 34 btl

Harken Chardonnay Monterey, CA – 36 btl

Kate Arnold Sauvignon Blanc

North Coast CA – 11 g / 40 btl

19 Crimes Sauvignon Block

AUSTRALIA – 10 g / 36 btl

Guinigi Pinot Grigio ITALY – 9.50 g / 35 btl

Fess Parker Riesling Santa Barbara, CA – 10 g / 36 btl

ROSÉ BOTTLED

Fabre en Provence Côtes de Provence Rosé

FRANCE – 10 g / 36 btl

SPARKLING BOTTLED

Movendo Moscato ITALY – 11 g / 40 btl

Caposaldo Prosecco ITALY – 11 g / 40 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

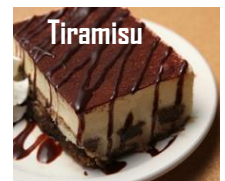
Cinnamon Sticks (Serves 2) 6.50

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 6 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 6 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 6 pm

EGGSPRESS CAFE MENU
MON & TUES until 2 pm
WED-SAT Open-2 pm, 4-8 pm
SUN until 6 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 6 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 6 pm**

Chances
BAR & VIDEO GAMING

live music

CHANCES BAR

4/27 Billy Garner
5/4 Ryan Lindsey
5/17 GooRoos
6/29 L&M Experience
8/30 Piano Man

JOIN US FOR HAPPY HOUR

Mon-Sat 4:30-6:30 pm

MARGARITA MONDAY
 \$5 Select Margaritas

TROPICAL TUESDAY
 \$5 Select Tropical Cocktails

YAPPY HOUR WEDNESDAY
 \$5 Draft Beers + \$10 Craft Beer Flight

THURSDAY CANTINA HOUR
 \$3 Mexican Beers + \$5 Select Tequila Cocktails

FRIDAY PARTY
 \$5 Select Craft Beers + High Noon Seltzers

SATURDAY SIP & SNACK
 \$3 Domestic Bottles + \$5 Select Spritzers

AVAILABLE EVERY HAPPY HOUR
 \$5 Select Wines + \$3 Rosati's Breadsticks + \$8 Select Appetizers