



# 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

### **9<sup>th</sup> Hour Dean's List Vanilla** Lake Villa, IL – Stout-Imperial/Double, ABV 11.8%

This elegant imperial stout is dark black in color. A sophisticated blend of light and dark grains impart a malt roastiness with a residual sweetness on the taste. It is well balanced and has a smooth finish.

There are subtle notes of vanilla that complements the malt flavor. *13 oz – 10*

### **Phase Three Halftones** Lake Zurich, IL – IPA, ABV 6.25%

A west coast IPA built from a base of 2-row barley and pale malt. Seasoned generously with citra, cascade, and simcoe. A gradient of old school to new school hop vibes.

Pine, citrus, tropical - it's all there in balance ready to be consumed. *16 oz – 8*

### **Phase Three Pixel Density** Lake Zurich, IL – IPA, ABV 6.5%

100% Citra-hopped IPA built for drinkability. Less sweet and more hoppy than most of our other hazy offerings, this one's all about Citra's orange and passionfruit flavors. *16 oz – 8.50*

### **Harbor Brewing Her Name Was Amber** Lake Villa, IL – Amber Ale, ABV 6.4%

A smooth 6.4% American Amber Ale with Malty Caramel that pairs perfectly with the centennial hops! *16 oz – 8*

### **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 – 10*

### **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*

### **Phase Three Geo** Lake Zurich, IL – Pilsner, ABV 5.5%

A crackery clean base of pilsner malt, noble hops, & German lager yeast with tons of mosaic and citra added after fermentation. Big, fruity, dank hops with a kiss or herbal character, all on a soft, crispy-clean base beer. *16 oz – 8*



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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%
- 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** P3 Maibock, *Maibock*, ABV 7.0%
- Phase Three** P3 Pils, *Pilsner*, ABV 5.0%
- 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%
- 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**

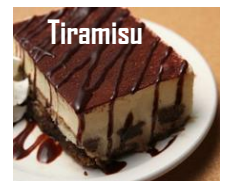
**Cinnamon Sticks (Serves 2) 6.50**

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