

Seasonal Cocktails



Vida Picante
Dolce Vida Grapefruit Tequila,
Hellfire Bitters,
Fresh Lime Juice &
Goslings Ginger Beer



Herby Hancock
Tito's Handmade Vodka, Koval Jasmine
Liqueur, St. Germain Elderflower Liqueur,
Fresh Lemon Juice, Soda Water & Mint



A Frenchman in Kentucky
Maker's Mark Whiskey, Grand Marnier,
Sweet Vermouth & Regans' Orange Bitters



Cold Brew Martini
Crown Royal Salted Caramel
Whisky, Jameson Cold Brew, Cream
& Caramel Simple Syrup



Springria
Plungerhead Cabernet, E&J Brandy, Stirrings Peach Liqueur,
Pineapple Juice, Orange Juice & Simple Syrup with Orange & Peach Slices

Daily Specials



Sunday
\$12 Flatbreads
\$4 Mimosa
\$5 Bloody Mary



Monday
\$1 OFF Craft Beer – Bottles & Cans



Tuesday
\$5 Tito's Mixed Drinks
7:00 p.m. Lucky 7's
Jackpot Drawing
Resuming February 23, 2021



Wednesday
Half Price Bottled Wine



Thursday
\$5 Select Whiskey • \$2 OFF Draft Wine



Buffalo Trace
Bulleit Bourbon
Bulleit Rye
Crown Whisky
Knob Creek
Knob Creek Rye
Maker's Mark
Woodford Reserve
Woodford Reserve
Rye



Happy Hour

Monday – Friday 4:00 – 6:00 p.m.



\$4 Montucky Cold Snack

Pale Lager, ABV 4.1%

Montucky Cold Snack (MCS) is a premium lager, geared towards light beer consumers in Montana. MCS aims to differentiate itself by focusing on and appealing to customers through crisp cold refreshment and the celebration of Montana culture.

\$4 Spiteful IPA

IPA, ABV 6.2%

This IPA is short and sweet: A wonderful India Pale Ale Brewed with Amarillo hops. Enjoy!



\$5 Well Cocktails

Select Liquors

\$5 Cabernet & Chardonnay
by the glass

Draft Beer

Revolution Every Day-Hero

Chicago, IL – Session IPA, ABV 4.3%

A modern blend of hops, including Sabro, El Dorado, Mosaic, and Cascade bring smooth tropical flavor to your daily routine. Save the Day, Every Day! *16 oz – 7*

Brooklyn Summer Ale

New York, NY – Blonde Ale, ABV 5.0%

English malt gives this light-bodied, golden beer a fresh bready flavor. German and American hops lend a crisp bitterness and a floral aroma. *16 oz – 7*

Spiteful Working for the Weekend

Chicago, IL – Double IPA, ABV 7.9%

Flavor is good hop bitterness from start to finish atop a dry malt base with faint caramel sweetness, and faint apple flavors. *16 oz – 7*

2017 Founders Backwoods Bastard

Grand Rapids, MI – Scotch Ale, ABV 11.2%

Bourbon Barrel Aged Reserved Keg

Expect lovely, warm smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts, a bit of earthy spice and a scintilla of dark fruit. *8 oz – 9*

Goose Island

312 Lemonade Shandy

Chicago, IL – Shandy, ABV 4.2%

Two of our favorite things, 312 and Italian lemon ice. Expect a lemony, crisp and refreshing sip that's sure to hit the spot, no matter if the stand is open or not. *16 oz – 7*

Short Fuse Bear-ie White

Schiller Park, IL – Wheat Ale, ABV 4.4%

A crisp pale wheat ale, brewed with loads of pilsner malt to give it a smooth, crisp and refreshing flavor. *12 oz – 8*

Tighthead Irie IPA

Mundelein, IL – IPA, ABV 7.8%

A malty and complex IPA. The malt profile provides a sturdy backbone for the generous amount of Simcoe, Centennial, and Columbus hops. American Ale yeast ferments this beer cleanly allowing the dank hop qualities to come through. *16 oz – 7*

Bell's Oberon

Comstock, MI – Wheat Ale, ABV 5.8%

Fermented with Bell's signature house ale yeast; mixing a spicy hop character with mildly fruity aromas. *16 oz – 6*



Craft Beer

Bottled & Canned



LIGHTER

- 18th Street** Best Patio Pils, *Pilsner*, ABV 4.9%
- 3 Floyds** Gumballhead, *Pale Wheat*, ABV 5.6%
- Allagash** White, *Witbier*, ABV 5.2%
- Around the Bend** Rewind, *Hefeweizen*, ABV 5.3%
- Bell's** Oberon Ale, *Wheat Ale*, ABV 5.8%
- Cruz Blanca** Mexico Calling, *Lager*, ABV 4.6%
- Crystal Lake** Club 400 Ballpark Lager, *Lager*, ABV 4.8%
- Goose Island** 312 Urban Wheat Ale, *Pale Wheat*, ABV 4.2%
- Goose Island** Natural Villain, *Lager*, ABV 4.7%

DARKER

- 3 Floyds** Robert the Bruce, *Scotch Ale*, ABV 6.5%
- Bell's** Best Brown, *Brown Ale*, ABV 5.8%
- Guinness** Guinness Draught, *Stout*, ABV 4.2%

IPA/APA

- 21st Amendment** Blood Orange IPA, *IPA*, ABV 7.0%
- 3 Floyds** Barbarian Haze IPA, *NE/Hazy IPA*, ABV 6.5%
- 3 Floyds** Zombie Dust, *APA*, ABV 6.2%
- Alter** Hell Hazed Over, *IPA*, ABV 7.5%
- Around the Bend** Villainous IPA, *IPA*, ABV 7.0%
- Half Acre** Hallow, *Double IPA*, ABV 8.0%
- Lagunitas** StereoHopic IPA Vol. 1, *Double IPA*, ABV 7.2%
- Maplewood** Son of Juice, *IPA*, ABV 6.3%

- Great Lakes** Crushworthy Citrus Wheat, *Wheat Ale*, ABV 4.0%
- Maplewood** Pilaski Pils, *Pilsner*, ABV 5.1%
- Metropolitan** Krankshaft, *Kolsch*, ABV 5.0%
- Montucky** Cold Snack, *Lager*, ABV 4.1%
- Off Color** Apex Predator, *Saison*, ABV 6.5%
- Stone** Buenaveza Salt & Lime Lager, *Mexican Lager*, ABV 4.7%
- Tighthead** Comfortably Blonde, *Blonde Ale*, ABV 4.8%

- Lakefront** Riverwest Stein, *Amber Lager*, ABV 5.6%
- Spiteful** God Damn Pigeon, *Porter*, ABV 8.2%
- Two Brothers** Domaine DuPage, *Bière de Garde*, ABV 6.2%

- Old Irving** Beezer, *NEIPA*, ABV 6.9%
- Scorched Earth** Giant Killer, *IPA*, ABV 6.7%
- Spiteful** IPA, *IPA*, ABV 6.2%
- Temperance** Escapist, *IPA*, ABV 6.7%
- Ten Ninety** Angry Dragon, *APA*, ABV 6.0%
- Tighthead** Chilly Water, *APA*, ABV 4.8
- WarPigs** Foggy Geezer, *IPA*, ABV 6.8%

Cider & Fruit Beer

- 2 Towns** Made Marion, *Cider*, ABV 6.0%
- 2 Towns** Pacific Pineapple, *Cider*, ABV 5.0%
- Golden Road** Mango Cart, *Wheat Ale*, ABV 4.0%
- Rekorderlig** Mango-Raspberry, *Cider*, ABV 4.5%

- Rekorderlig** Passionfruit, *Cider*, ABV 4.5%
- Magners** Irish Cider, *Cider*, ABV 4.5%
- Virtue Cider** Michigan Cherry, *Cider*, ABV 5.0%

Hard Seltzer

- 2 Towns** SeekOut Cucumber + Juniper, ABV 5.0%
- White Claw** Black Cherry, ABV 5.0%

- White Claw** Grapefruit, ABV 5.0%
- White Claw** Lime, ABV 5.0%

Domestic & Import Beer



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

- Michelob Ultra, ABV 4.2%
- MGD, ABV 4.66%
- Miller Lite, ABV 4.2%
- Stella Artois, ABV 5.0%



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PLUS notifications in "My Feed" when new beers arrive



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Draft Wine



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

2018 Sticazzi vino d'Italia Sangiovese Rubicone (Red Blend) ITALY

Intense ruby red color. Delicate aroma of violets and red fruits. The palate is beautifully balanced with fine tannins which combine well with the red fruit. Pleasant long finish – 10

2018 Sean Minor Four Bears Pinot Noir

Central Coast, CA
Aromas of cherry, strawberry and raspberry fruit with a hint of earthy notes; bright flavors of strawberry and cherry combined with hints of tobacco – 9

2015 Plungerhead LODI Cabernet Napa, CA
Aromas of dark raspberry, cinnamon bark, fig and toasted cedar; flavors of blackberry compote, dried blueberry, molasses, fresh oregano and toasted coconut; finish is smooth, slightly drying with layers of dill and tropical vanilla – 9

2018 Bonny Doon Vin Gris de Cigare Rosé

Central Coast, CA
An artful blend of seven, mostly Rhône, varieties; soft strawberry nose; smooth and dry with succulent notes of strawberry and apple alongside good acid structure – 8

2018 Outer Sounds Sauvignon Blanc

Marlborough, New Zealand
Tropical notes of lime, gooseberry, passion fruit and citrus. A bright acidity hits the palate at first sip, then lingers and rounds off with a grassy finish – 9

2019 Sticazzi vino d'Italia Pinot Grigio ITALY
Light, dry and bright; refreshing. Fine delicate acacia flower, citrus and nutty aromas. The palate follows through with light citrus and hazelnut overtones – 9

2016 Sean Minor Four Bears Chardonnay

Central Coast, CA
Aromas of peach, green apple and tropical nuances; notes of pear, peach and green apple with a touch of cinnamon, nutmeg and subtle oak nuances – 8

2017 Pacific Rim Riesling

Columbia Valley, WA
Subtle sweetness. Aromas of jasmine, pear and apple with flavors of peach, apricot and Mandarin orange – 7

Bottled Wine

2016 Aviary Cabernet Napa Valley, CA – 34 bottle

2017 Decagon Cabernet Franc

Pays d'Oc, FRANCE – 40 bottle

2018 La Quercia Montepulciano d'Abruzzo

Abruzzo, ITALY – 32 bottle (Italian Pinot Noir)

2016 Chime Cellars Pinot Noir

Mendocino County, CA – 34 bottle

2018 Golden Pinot Noir

Monterey County, CA – 34 bottle

2016 Grayson Cellars Merlot

Napa Valley, CA – 9 glass / 32 bottle



2018 Auspicion Chardonnay

Napa, CA – 32 bottle

2016 Chime Cellars Chardonnay

Mendocino County, CA – 34 bottle

2016 Fess Parker Riesling

Santa Barbara County, CA – 8 glass / 30 bottle

2018 Hess Shirtail Ranches Rosé

Napa Valley, CA – 8 glass / 30 bottle

2018 Arona Marlborough Sauvignon Blanc

NEW ZEALAND – 34 bottle

Sparkling Wine

2016 La Perlina Moscato Sparkling

ITALY – 9 glass / 32 bottle

Torresella Prosecco Sparkling

ITALY – 9 glass / 32 bottle

Cocktails



Manhattan

Knob Creek Rye Whiskey, Gallo Sweet Vermouth, Demerara Syrup, Regans' Orange Bitters, Angostura Bitters & Luxardo Cherry

Old Fashioned

Maker's Mark, Demerara Syrup, Regans' Orange Bitters & Angostura Bitters

New York Sour

Templeton Rye Whiskey, Fresh Lemon Juice & Simple Syrup Layered with Sticazzi Red Blend Wine

The Godfather

Johnnie Walker Black Scotch & Disaronno Amaretto with an Orange Twist

Cran-Apple Fire

Fireball Whiskey, Crown Apple Whisky & Cranberry Juice

Chances Paloma

Dulce Vida Grapefruit Tequila, St. Germain Elderflower Liqueur, Grapefruit Juice & Soda Water with a Salted Rim



Lucky Punch

Goslings Black Seal Rum, Captain Morgan White Rum, Cranberry Juice, Pineapple Juice & Orange Juice with Cherry & Orange Garnish



Pineapple Punch Daiquiri

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

Dark & Stormy

Goslings Black Seal Rum & Fresh Lime Juice Topped with Fever Tree Ginger Beer

Mojito

Captain Morgan White Rum, Simple Syrup, Fresh Limes, Mint Leaves & Soda Water
Fresh Fruit Mojito +1
Strawberry, Peach & Watermelon



Hemmingways Revenge

Bombay Sapphire Gin, Fresh Lemon Juice, Grapefruit Juice & Simple Syrup

Route 45 Sangria

Tanqueray Gin, St. Germain Elderflower Liqueur, LaPerlina Moscato, Peaches, Fresh Lime Juice & Simple Syrup

Martinis



Blueberry Pomegranate

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

Peach Cobbler

UV Cake Vodka, Crown Royal Peach Whisky, Stirrings Peach Liqueur, Demerara Syrup, Cinnamon & Graham Cracker

Appletini

Stoli Vodka, Sour Apple Liqueur, Triple Sec, Apple Juice & Fresh Lemon Juice

Sweet Tart

Effen Vodka, Disaronno Amaretto, Blue Curaçao, Simple Syrup & Fresh Lime Juice

Chocolate Martini

Godiva Dark Chocolate Liqueur, Godiva Chocolate Liqueur, Godiva White Chocolate Liqueur, Stoli Vanil Vodka & Heavy Cream



Lemon Drop

Stoli Citros Vodka, Simple Syrup & Fresh Lemon Juice



Tiffany Cosmo

Effen Vodka, Blue Curaçao & White Cranberry Juice

Pineapple Upside Down Cake

UV Cake Vodka, Pineapple Juice & Grenadine

Tiramisu

Kahlúa Coffee Liqueur, RumChata, Godiva Chocolate Liqueur & Heavy Cream

Banana Cream Pie

Crème de Banana, Stoli Vanil Vodka & Five Farms Irish Cream

Birthday Cake

UV Cake Vodka, Godiva White Chocolate Liqueur, Disaronno Amaretto & Heavy Cream



Spritzers

Mystically Mint Spritzer

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

Peachy Clean Spritzer

Ketel One Botanicals Peach & Orange Vodka, Peaches, Fresh Lemon, Soda Water & Mint



Grapefruit Glory Spritzer

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

Pearly Perfect Spritzer

Absolut Pears Vodka, Giffard Abricot du Roussillon Liqueur, Fresh Lemon Juice, Simple Syrup, Orange Slices & Sprite



Mules



Classic Moscow Mule

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

Choose a Mule with Flavored Vodka:

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

Jack Apple Mule

Jack Daniel's Apple Whiskey, Cranberry Juice, Fresh Lime Juice & Fever Tree Ginger Beer

Kentucky Mule

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

Irish Mule

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

Mexican Mule

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



Margaritas

Classic Margarita

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

Cajun Water Margarita

Dulce Vida Pineapple Jalapeño Tequila, Naranja, Agave, Fresh Lime Juice & Hellfire Bitters

Very Cherry Margarita

Don Julio Reposado Tequila, Orchard Cherry Liqueur, Fresh Lime Juice, Agave Nectar & Soda Water

Ultimate Pear Margarita

Dulce Vida Blanco Tequila, Orchard Pear Liqueur & Fresh Lime Juice

Peach Basil Margarita

Don Julio Silver Tequila, Cointreau, Peaches, Simple Syrup, Basil & Fresh Lime Juice





Hot Wings

Chances PUB GRUB MENU

Prepared by Rosati's



Rosati's Style Breadsticks

APPETIZERS

Wings 6 Wings 7.50 12 Wings 13.00

Your Choice of Hot or BBQ Served with Ranch or Blue Cheese

Boneless Wings 10 Pieces 9.00 20 Pieces 16.00

Your Choice of Hot or BBQ Served with Ranch or Blue Cheese

Caprese 10

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

Chicken Tenders 8

Breaded Chicken Tenders Served with Ranch or BBQ Sauce

Homemade Fried Ravioli 8.50

Fried Homemade Cheese Ravioli Served with Marinara

Spinach & Tomato Garlic Bread 6.25

Spinach and Tomato on Garlic Bread with Melted Mozzarella

Breaded Zucchini Sticks Served with Marinara 7.50

Breaded Mozzarella Sticks Served with Marinara 7.50

Jalapeno Poppers Served with Ranch 7.50

Breaded Mushrooms Served with Ranch 7.50

Breaded Onion Rings Served with Ranch 6.50

Rosati's Style Breadsticks 5.50

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

Two Meatballs or Italian Sausage Link with Marinara 5

SALADS

Spinach Gorgonzola Salad 12

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

Add Diced Grilled Chicken 3



Antipasto Salad 12

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

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

Chopped Salad 12

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

Italian Side Salad 4.25

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

Caesar Side Salad 4.25

Romaine, Parmesan Cheese, Croutons and Caesar Dressing

Add Additional Dressing .50

FLATBREADS

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

White 15

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

Spinach 15

Spinach, Tomato, Mushroom, and Fresh Garlic

Garden 15

Fresh Mushroom, Onion, Green Pepper and Tomato

Hawaiian Luau 15

Pineapple, Canadian Bacon, Fresh Tomato and BBQ Sauce

Meat Classic 15

Pepperoni, Italian Sausage and Canadian Bacon

BBQ Chicken 15

Chicken, Onion, and Bacon with a BBQ Drizzle

Sausage Classic 15

Italian Sausage, Green Pepper, Mushroom and Onion

Italian Beef Deluxe 15

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





Chances PUB GRUB MENU

Prepared by Rosati's

PASTAS

Served with Garlic Bread or French Bread

Add an Italian Side Salad or Caesar Side Salad 4.25

Choice of Mostaccioli / Spaghetti / Fettuccine

Marinara or Meat Sauce 10

Alfredo or Tomato Vodka Sauce 13

Baked with Mozzarella Add 1.75

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

Baked Lasagna 14

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

Chicken Parmigiana 14

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

Penne Alla Rosati's 14

Penne Tossed in Alfredo Sauce with Grilled Chicken

***SUBSTITUTE ANY PASTA WITH GLUTEN FREE PENNE PASTA Add 3.00** *Disclaimer: While we offer a gluten free penne pasta, we are not a gluten-free kitchen. Cross-contamination may occur and our restaurant is unable to guarantee that this menu item can be completely free of allergens.

Penne Vita Mia 15

Penne Tossed in Tomato Vodka Sauce with Italian Sausage

Penne Broccoli 13.50

Penne, Olive Oil, Garlic, Italian Seasoning and Broccoli

Tortellini Alla Vodka 15

Homemade Tortellini in Tomato Vodka Sauce

Ravioli 13.50

Cheese Ravioli with Garlic Butter in Marinara Sauce

Mostaccioli Alforno 13.50

Penne Tossed with Marinara Sauce and Ricotta then Baked with Mozzarella

Angel Hair Pomodoro 12.50

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

SANDWICHES

Served on French Bread with French Fries.

Substitute Onion Rings Add 4.00

Substitute Side Salad Add 2.50



Italian Beef 10

Thinly Sliced and Piled High with Natural Au Jus or BBQ Sauce

Italian Sausage 10

Mild Sausage Link with Marinara Sauce or Natural Au Jus

Crosstown Classic Combo 11.75

Thinly Sliced Italian Beef and Mild Italian Sausage

Add Sweet, Hot or Pepperoncini Peppers .50

Any Sandwich on Garlic Bread 1.00

Add Melted Mozzarella Cheese 1.75

Meatball Sandwich 10

Three Meatballs with Marinara Sauce

Caprese Sandwich 10.50

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

Grilled Chicken 11.50

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

Italian Sub 12.50

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 3.75

Cinnamon Sticks (Serves 2) 5.50

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

Tiramisu 4.75

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



Triple Chocolate Brownie 3.50

PLEASE NOTE:
Food from **CARIBANA** has a
20 - 40 MINUTE WAIT TIME

Chances PUB GRUB MENU

Prepared by Caribana
APPETIZERS

CARIBANA
CARIBBEAN CUISINE

Coconut Shrimp



Coconut Shrimp 10.25
Six Panko Breaded Fried Shrimp Tossed in Coconut Rum Sauce

Chances Sampler



Four Empanadas 9.25
Pulled Pork & Caramelized Onions with Cilantro-Lime Aioli

Chances Sampler 12.50
3 Coconut Shrimp, 3 Jerk Chicken Wings & 3 Pulled Pork Empanadas with Ranch and Cilantro-Lime Aioli

Three Jerk Pork Sliders 11.50
Slow Cooked Pork in Jerk Sauce Topped with Honey-Lime Cabbage Slaw on Hawaiian Slider Buns



Pork Sliders



Jerk Chicken Bowl

Jerk Chicken Bowl 11.25
Caribbean Rice Topped with Jerk Marinated Boneless Chicken Thighs, Mango Salsa & Garnished with Green Onions

Short Ribs Bowl 12.50
Caribbean Rice Topped with Slow Simmered Beef in Authentic Spiced Gravy & Garnished with Green Onions

BOWLS

TACOS

Served with One Side

Three Baja Pork Tacos 15.00
Slow Braised Pork in Sesame-Garlic Sauce Topped with Honey-Lime Cabbage Slaw Served in Corn Tortillas

Three Jerk Chicken Tacos 15.00
Grilled Marinated Chicken in Jerk Sauce with Mango Salsa Served in Corn Tortillas



Baja Pork Tacos

SIDES

Herbed Heirloom Potatoes; Roasted Maple Flavored Sweet Potatoes; Caribbean Rice; Seasonal Vegetable; Grilled Sweet Corn; Plantains
Add Side Item 3.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Chances PUB GRUB MENU Prepared by Caribana Available: Tuesday-Thursday 4 pm-8 pm; Friday & Saturday 4 pm-9 pm; Sun & Mon CLOSED