

REAR PATIO & INDOOR SEATING

WEEKLY SPECIALS

SUNDAY

- \$4 Mimosa
- \$5 Bloody Mary



MOJITO MONDAY

- \$6 Classic Mojito



TIGHTHEAD TUESDAY

- \$5 Select Tighthead Brewing Company Cans



WEDNESDAY

- \$6 Moscow Mule



THURSDAY

- \$7 George Remus Manhattan
- \$7 George Remus Old Fashioned



THURSDAY

- \$2 OFF Draft Red Wine
- \$2 OFF Draft White Wine



DAILY WINE SPECIALS

- \$6 Glass of Chardonnay • \$7 Glass of Cabernet

DAILY CRAFT BEER SPECIALS

- \$4 **Coors** Killian's Irish Red, *Lager*, ABV 4.7%
- \$4 **Goose Island** 312 Urban Wheat Ale (can), *Pale Wheat*, ABV 4.2%
- \$4 **Goose Island** Natural Villain, *Red Lager*, ABV 5.4%



- \$5 **Founders** All Day IPA, *Session IPA*, ABV 4.7%
- \$5 **Short Fuse** Bear-ie White, *Pale Wheat*, ABV 4.8%

Craft Beer on Tap

- \$8 **3 Floyds** Munsterfest, *Oktoberfest*, ABV 6.0%, 16 oz
- \$6 **Goose Island** Next Coast IPA, *IPA*, ABV 7.0%, 16 oz
- \$7 **Wild Onion** Oobie Goober, *IPA*, ABV 6.9%, 13 oz



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Summertime Cocktails

Blueberry Pomegranate Martini

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



Cucumber Cooler Martini

Effen Cucumber Vodka, Fresh Lime
Juice & Simple Syrup with a Cucumber Slice

Summer Smash Martini

Ketel One Vodka, Fresh Lemon Juice, Mint Simple Syrup,
Orange, Lemon & Mint

Key Lime Pie Martini

UV Cake Vodka, Stoli Lime Vodka,
Fresh Lime Juice, Simple Syrup &
Heavy Cream with a Graham
Cracker Rim



Grapefruit Spritzer

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

Melon Breeze

CÎROC Summer Watermelon Vodka, Lemonade, Soda Water
& Watermelon



Mango Limeade

360 Mango Vodka, Lemonade, Fresh Lime
Juice & Sprite

Chances Lucky Lemonade

Death's Door Vodka, Blue Curaçao, Fresh
Lemon Juice, Simple Syrup & Sprite

50 Shades of Summer

CÎROC Summer Watermelon Vodka,
Orchard Crème de Violette Liqueur,
Demerara Syrup, Fresh Lemon Juice,
Soda Water & Sprite



Pacific Blossom Sangria

Ketel One Botanicals Peach & Orange
Blossom Vodka, Stoli Razberi Vodka, Pineapple Juice,
Pacific Rim Riesling, Raspberries, Peach & Orange Slices

Italian Rosé Sangria

Disaronno Amaretto, Stoli Vanil Vodka, Hess Shirtail
Ranches Rosé, Soda Water & Strawberries

Cancun Old Fashioned

Cazadores Reposado Tequila, Vida Mezcal, Agave, Muddled
Orange, Lime & Lemon, Orange Bitters, Fresh Lemon &
Lime Juice



Pina Colada on the Rocks

Captain Morgan Coconut Rum, Reàl Cream
of Coconut, Pineapple Juice, Pineapple &
Maraschino Cherry

Heat Wave Mai Tai

Appleton Estate Rum, Goslings Black Seal
Rum, Pineapple Juice, Orange Juice &
Grenadine

Caribbean Breeze

Clément Coconut Liqueur, Cranberry
Juice & Pineapple Juice



Welcome to the Jungle

Goslings Black Seal Rum, Captain Morgan Coconut Rum,
Pineapple Juice, Orange Juice & Sprite

Pineapple Punch Daiquiri

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



Hurricane

Captain Morgan White Rum, Captain Morgan Spiced Rum,
Pineapple & Orange Juice, Grenadine, Fresh Lime Juice,
Simple Syrup & Maraschino Cherry Juice



OH YEAH!!

Blue Haven Gin, Fresh Lemon Juice,
Simple Syrup, Pomegranate Liqueur,
Mint & Blueberries

Blackberry Bramble

Tanqueray Gin, Fresh Lemon Juice &
Simple Syrup with a Giffard Blackberry
Liqueur Drizzle

Summer Sangrias

Summer Sangria

Effen Black Cherry Vodka, Giffard Abricot
Liqueur, Lemon Juice, Orange Juice, Sean
Minor Chardonnay & Lunatic Red Blend

Route 45 Sangria

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



Mojitos



Classic Mojito

Captain Morgan White Rum, Simple Syrup, Muddled Limes, Muddled Mint Leaves & Soda Water

Choose a Mojito Flavored with Fresh Fruit:

Strawberry, Peach, Raspberry **OR** Watermelon *+1*

Chances Bar Independence Day Mojito

Captain Morgan White Rum, Raspberries, Watermelon, Mint Leaves, Simple Syrup, Fresh Lime Juice, Club Soda & 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), New Amsterdam Green Apple **OR** CÎROC Summer Watermelon



Hawaiian Mule

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

Strawberry Mint Mule

Ketel One Vodka, Fresh Lime Juice, Strawberry Puree, Mint & Ginger Beer



Florida Keys Mule

kē kē Key Lime Liqueur, Stoli Lime Vodka, Fresh Lime Juice & Ginger Beer

Watermelon

Blueberry Mule

CÎROC Summer Watermelon Vodka, Fresh Lime Juice, Watermelon, Blueberries & Ginger Beer

Margaritas



Classic Margarita

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

Choose a Margarita Flavored with a Fruit Puree:

Strawberry **OR** Peach *+1*

Cucumber Mint Margarita

Dulce Vida Blanco Tequila, Triple Sec, Mint Simple Syrup, Fresh Lime Juice, Mint & Cucumber

Strawberry Pineapple Margarita

Dulce Vida Blanco Tequila, Grand Mariner, Fresh Lemon Juice, Fresh Lime Juice, Strawberries, Pineapple Juice & Sprite

Blue Moon Margarita

Don Julio Blanco Tequila, Blue Curaçao, Triple Sec, Pineapple Juice, Fresh Lime Juice, Agave Nectar & Sprite

Peach Basil Margarita

Don Julio Silver Tequila, Cointreau, Peach Puree, Simple Syrup, Basil, Fresh Lime Juice



LIGHTER

- 3 Floyds** Gumballhead, *Pale Wheat*, ABV 5.6%
- Allagash** White, *Witbier*, ABV 5.1%
- Around the Bend** Rewind, *Hefeweizen*, ABV 5.3%
- Bell's** Lager of the Lakes, *Pilsner*, ABV 5.0%
- Boston Beer** Samuel Adams Boston Lager, *Lager Vienna*, ABV 5.0%
- BuckleDown** Party Pillow, *Hefeweizen*, ABV 5.3%

DARKER

- Alaskan** Amber, *Altbier*, ABV 5.3%
- Argus** Cygnus X-1, *Dark Lager*, ABV 5.6%
- Around the Bend** Oktoberfiesta, *Oktoberfest*, ABV 6.0%
- Bell's** Best Brown, *Brown Ale*, ABV 5.8%
- Bell's** Kalamazoo Stout, *Stout*, ABV 6.0%

IPA/APA

- 18th Street** Here Comes The Reaper, *IPA*, ABV 6.3%
- 18th Street** Psychedelic Lines, *IPA*, ABV 7.5%
- 3 Floyds** Alpha King, *APA*, ABV 6.6%
- 3 Floyds** Barbarian Haze IPA, *IPA*, ABV 6.5%
- 3 Floyds** Space Station Middle Finger, *APA*, ABV 6.0%
- 3 Floyds** Zombie Dust, *APA*, ABV 6.2%
- Around the Bend** Villainous IPA, *IPA*, ABV 7.0%
- Begyle** No Tomorrow, *IPA*, ABV 7.0%
- Dogfish Head** 60 Minute IPA, *IPA*, ABV 6.0%
- Dogfish Head** American Beauty Hazy Ripple IPA, *NEIPA*, ABV 7.0%
- Firestone Walker** Luponic Distortion No. 14, *IPA*, ABV 5.9%
- Founders** All Day IPA, *Session IPA*, ABV 4.7%

- Coors** George Killian's Irish Red, *Red Lager*, ABV 5.4%
- Goose Island** 312 Urban Wheat Ale, *Pale Wheat*, ABV 4.2%
- Goose Island** Natural Villain, *Light Lager*, ABV 4.7%
- Kona** Big Wave Golden Ale, *Golden Ale*, ABV 4.4%
- Lagunitas** A Little Sumpin' Sumpin' Ale, *Wheat*, ABV 7.5%
- New Belgium** Fat Tire, *American Amber*, ABV 5.2%
- Short Fuse** Bear-ie White, *Pale Wheat*, ABV 4.4%

- Dogfish Head** Palo Santo Marron, *Double Brown Ale*, ABV 12.0%
- Guinness** Guinness Draught, *Stout*, ABV 4.2%
- Two Brothers** Domaine DuPage, *Bière de Garde*, ABV 6.2%

- Maplewood** Juice Jorts, *APA*, ABV 6.0%
- Maplewood** Juice Pants 11, *NEIPA*, ABV 7.0%
- Maplewood** Son of Juice, *NEIPA*, ABV 6.3%
- Marz** Tech Noir, *IPA*, ABV 7.0%
- New Belgium** Voodoo Ranger Imperial IPA, *Double IPA*, ABV 9.0%
- Noon Whistle** Squishy Gummy, *Double IPA*, ABV 7.1%
- Old Irving** Beezer, *NEIPA*, ABV 6.9%
- Temperance** Escapist, *IPA*, ABV 6.7%
- Ten Ninety** Juice God, *NEIPA*, ABV 7.0%
- Tighthead** Bear's Choice, *IPA*, ABV 6.5%
- Tighthead** Irie IPA, *IPA*, ABV 7.8%
- Toppling Goliath** Pseudo Sue, *APA*, ABV 6.8%

Cider & Fruit Beer

- 2 Towns** Made Marion, *Cider*, ABV 6.0%
- 2 Towns** Pacific Pineapple, *Cider*, ABV 5.0%
- Blake's Hard Cider** Rainbow Seeker, *Cider*, ABV 5.3%

- Rekorderlig** Mango-Raspberry, *Cider*, ABV 4.5%
- Rekorderlig** Passionfruit, *Cider*, ABV 4.5%
- Tandem Ciders** Green Man, *Cider*, ABV 5.3%

Hard Seltzer

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

- White Claw** Grapefruit, ABV 5.0%
- White Claw** Lime, ABV 5.0%
- White Claw** Raspberry, 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%
- Heineken 0.0, ABV 0.0%

- Michelob Ultra, ABV 4.2%
- MGD, ABV 4.66%
- MGD Light 64, ABV 2.8%
- Miller Lite, ABV 4.2%
- Stella Artois, ABV 5.0%





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

2016 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 Purple Star Cabernet Columbia Valley, WA

Lively and harmonious, with red currant, cherry, smoky tea and spice flavors polish toward refined tannins – 10

2016 Artezin Zinfandel Mendocino County, CA

Juicy cherry, pomegranate and boysenberry aromas; darker notes of cassis and pepper; flavors led by raspberry and currants, surrounded by clove, cinnamon and allspice. Finish fine grained tannins with hints of French oak – 10

2018 Leese-Fitch Sauvignon Blanc

Sonoma, CA
Aromas of bright lemon, wisteria blossom and sweet grass; citrus flavors of tangerine, lemongrass and grapefruit; finish is crisp with a touch of Meyer lemon – 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

2016 Grayson Cellars Merlot Napa Valley, CA
– 9 glass / 32 bottle

***2018 La Quercia Montepulciano d'Abruzzo**
Abruzzo, ITALY – 32 bottle (Italian Pinot Noir)

2016 Chime Cellars Pinot Noir
Mendocino County, CA – 34 bottle

2017 Decagon Cabernet Franc
Pays d'Oc, FRANCE – 40 bottle

2018 Hess Shirtail Ranches Rosé
Napa Valley, CA – 8 glass / 30 bottle



***2018 Arona Marlborough Sauvignon Blanc**
NEW ZEALAND – 34 bottle

2016 Chime Cellars Chardonnay
Mendocino County, CA – 34 bottle

2016 Fess Parker Riesling
Santa Barbara County, CA – 8 glass / 30 bottle

2016 La Perlina Moscato Sparkling
ITALY – 9 glass / 32 bottle

*Wine & Cheese Seminar Favorite

Champagne

Freixenet Italian Rosé Sparkling – 32 bottle
Torresella Prosecco – 9 glass / 32 bottle

Dom Perignon – 250 bottle





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

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

Chances
PUB GRUB MENU
Prepared by Caribana

APPETIZERS

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



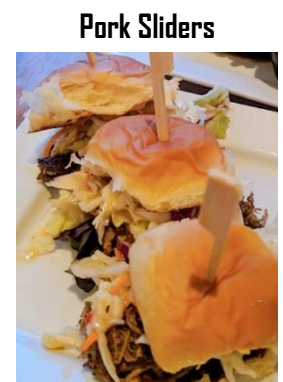
Coconut Shrimp



Chances Sampler

Four Empanadas 9.25
Pulled Pork & Caramelized Onions with Remoulade

Chances Sampler 12.50
3 Coconut Shrimp, 3 Jerk Chicken Wings & 3 Pulled Pork Empanadas with Remoulade



Pork Sliders

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

BOWLS



Jerk Chicken Bowl

Jerk Chicken Bowl 11.25
Caribbean Rice Topped with Jerk Marinated Boneless Chicken Thighs and Mango Salsa

Short Ribs Bowl 12.50
Caribbean Rice Topped with Slow Simmered Beef in Authentic Spiced Gravy

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

Add Side Item 3.00
Herbed Heirloom Potatoes; Roasted Maple Flavored Sweet Potatoes; Caribbean Rice; Seasonal Vegetable; Grilled Corn on the Cob; Plantains

*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: Tues – Sat 4:00 pm – 8:00 pm; Sun 12:00 pm – 7:00 pm; Monday CLOSED