



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

Cigar City Jai Alai Tampa, FL – IPA, ABV 7.5%

An intense bouquet of tangerine and candied orange peel entices the nose while flavors of clementines, Valencia orange and subtle caramel provide counterpoint to an assertive bitterness and rich malt character. *16 oz – 8*

Great Lakes Christmas Ale Cleveland, OH – Spiced Beer, ABV 7.5%

Do not open 'til Christmas? Whoever coined that phrase obviously hasn't tasted Christmas Ale's fresh honey, cinnamon, and ginger flavors. *16 oz – 8.50*

Phase Three All Pixel Everything Lake Zurich, IL – Double IPA, ABV 8.0%

Throwback to August of 2021 when we first got with our friends at Other Half Brewing Co. to brew up a hazy banger - welcome back, All Pixel Everything. Combining DNA from their All [Hop] Everything series and our classic Pixel, this double dry-hopped hazy double IPA features big notes of tropical fruit, juicy citrus, and vinous white grape. *13 oz – 8*

Phase Three Geo Lake Zurich, IL – West Coast Pilsner, ABV 5.5%

A crackery clean base of pilsner malt, noble hops, and 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*

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

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

The Bruery Share This: Mole Placentia, CA – Barrel Aged Russian Imperial, ABV 11.3%

Share This: Mole is a mole-inspired imperial stout collaboration with Chef Anne Conness, featuring ancho chilies, chipotle peppers, cinnamon, vanilla and cacao nibs. *9 oz – 9*

Art History Kentucky Common Geneva, IL – Historical Beer, ABV 5.5%

The beer is a light amber with a light tan head of foam. The aromas presented are bready, toasty light caramel. The corn provides both sweetness and a smooth, creamy mouth feel. The low bitterness from the hops is balanced to the bready, toasty malt profile. The beer finishes dry and crisp. *16 oz – 9*

Old Irving Cinnamon Prost Chicago, IL – Stout, ABV 7.0%

Inspired by that last drink of cereal milk, this decadent White Stout, brewed with Saigon cinnamon, Tahitian vanilla bean, and milk sugar, is sure to take you back to simpler times when Saturday morning cartoons were the most important part of the week. *13 oz – 8*



Follow Chances Bar on **BeerMenus**
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Craft Beer

Bottled & Canned



LIGHTER

- 3 Floyds** Gumballhead, *Pale Wheat*, ABV 5.6%
- Alaskan** Amber Ale, *Amber Ale*, ABV 5.3%
- Allagash** White, *Witbier*, ABV 5.2%
- Begyle** Blonde, *Blonde Ale*, ABV 5.3%
- Bell's** Oberon, *Wheat Ale*, ABV 5.8%
- Blue Moon** Belgian White, *Witbier*, ABV 5.4%
- Dovetail** Hefeweizen, *Hefeweizen*, ABV 4.8%
- Goose Island** 312 Urban Wheat Ale, *Pale Wheat*, ABV 4.2%
- Half Acre** Lager Town, *Oktoberfest*, ABV 6.0%

- Kentucky** Vanilla Cream Ale, *Cream Ale*, ABV 5.5%
- Krombacher** Pils, *Pilsner*, ABV 4.8%
- Lagunitas** A Little Sumpin' Sumpin', *Wheat Ale*, ABV 7.5%
- Maplewood** Pulaski Pils, *Pilsner*, ABV 5.1%
- Phase Three** P3 Maibock, *Maibock*, ABV 7.0%
- Phase Three** P3 Pils, *Pilsner*, ABV 5.0%
- Samuel Adams** Boston Lager, *Lager*, ABV 5.0%
- Spiteful** Bleacher Bum, *Blonde Ale*, ABV 5.0%
- Two Brothers** Prairie Path, *Golden Ale*, *gf*, ABV 5.1%

DARKER

- Guinness** Guinness Draught, *Stout*, ABV 4.2%
- Left Hand** Peanut Butter Milk Stout, *Milk Stout*, ABV 6.0%
- Maplewood** Brownie Points, *Brown Ale*, ABV 5.7%

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

IPA/APA

- 3 Floyds** Zombie Dust, *APA*, ABV 6.2%
- Bell's** Hopslam Ale, *DIPA*, ABV 10.0%
- Bell's** Two Hearted IPA, *IPA*, ABV 7.0%
- BrewDog** Hazy Jane, *NE/Hazy IPA*, ABV 7.2%
- Great Lakes** Juicy Vibacious, Double *IPA*, ABV 9.5%

- Maplewood** Son of Juice, *IPA*, ABV 6.3%
- Noon Whistle** Cubbie Gummy, *IPA*, ABV 6.1%
- Noon Whistle** Gummysaurus, *NE/Hazy IPA*, ABV 7.4%
- Old Irving** Beezer, *NE/Hazy IPA*, ABV 6.9%
- Tighthead** Irie, *IPA*, ABV 7.8%

Cider

- 1911** Honeycrisp, *Cider*, ABV 6.9%
- 2 Towns Ciderhouse** Prickly Pearadise, *Cider*, ABV 5.3%

Hard Seltzer

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

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



Apple Manhattan

Maker's Mark Bourbon Whisky, E & J Apple Brandy, Sweet Vermouth & Angostura Bitters

Classic Old Fashioned

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

Spiced Pear Old Fashioned

Old Forester Bourbon, St. George Spiced Pear Liqueur, Demerara Syrup, Angostura & Peach Bitters with a Luxardo Cherry



Maple Whiskey Sour

Bulleit Bourbon, Maple Syrup & Fresh Lemon Juice

Salted Caramel Apple Daiquiri

Bird Dog Salted Caramel Whiskey, Sour Apple Liqueur, Apple Purée & Fresh Lemon Juice in a Caramel Drizzled Glass

A Fall Day Margarita

Dulce Vida Blanco Tequila, Pomegranate Liqueur, Apple Cider & Agave Nectar with a Salted Rim



Paloma

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



Pineapple Jalapeño Margarita

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

Rosé Breeze Sangria

Ketel One Peach & Orange Vodka, Peach Purée, Strawberry Purée, Orange Juice & Maison Saleya Rosé Wine with Orange, Peach and Strawberry Slice



Sparkling Cranberry Spritzer

Stoli Citrus 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

Pumpkin Pie Martini

Kahlúa Pumpkin Spice Liqueur, Stoli Vanilla Vodka, RumChata & Heavy Cream with Whipped Cream & Cinnamon



Drunken Pumpkin Martini

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

Tito's Espresso Martini

Tito's Vodka & Espresso

Caramel Espresso Martini

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



Apples & Pears Martini

New Amsterdam Apple Vodka, Pear Juice, House-made Vanilla-Nutmeg Syrup, Fresh Lime Juice & Angostura Bitters

Washington Apple Martini

Crown Royal Whisky, Sour Apple Liqueur, Cranberry Juice & Dem Syrup with a Luxardo Cherry



Blueberry Pomegranate Martini

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

Lemon Berry Martini

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



Tito's Kick

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



Vanilla Berry

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

Cran-Apple Smash

Captain Morgan Spiced Rum, Cranberry Juice, Fresh Lemon Juice, Apple Purée, Ginger Syrup, Demerara Syrup & Hibiscus Ginger Beer





Wine



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

RED WINE DRAFT

Simple Life Pinot Noir California

Vivid aromas of raspberry, strawberry, and rosewater; medium bodied. Combination of juicy fruit and nuanced oak for a balanced, easy-drinking wine – 10 g

Sterling Vintner's Collection Cabernet

Sauvignon Sonoma, California A wine of balance and elegance. Aromas of lush blackberry, cherry, and black currant underlined with notes of vanilla and spice – 10 g

WHITE WINE DRAFT

Starborough Sauvignon Blanc Marlborough, New Zealand Bright, approachable and refreshing, Starborough Sauvignon Blanc from Marlborough, New Zealand is like wind-whipped seagrass on a warm summer day. It's the perfect pairing for a casual catch-up and a quick bite. Touched with hints of fresh guava, sweet kiwi, zesty citrus, and tropical passion fruit – 9 g

J Vineyards Pinot Gris Sonoma County, CA

Aromas of candied pineapple, lemongrass, white peach, and jasmine. Layered with ripe notes of Anjou pear, yellow apple, and lime. Crisp acidity and fruit-forward character – 10 g

Elouan Chardonnay OREGON

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

Harken Chardonnay Monterey County, CA

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

Wine a little, laugh a lot!

RED WINE BOTTLED

Scotto Family Cellars Reserve Sangiovese

Mohr Fry Ranch Lodi Central Valley, CA – 36 btl

Aviary Cabernet Sauvignon Napa Valley, CA – 30 btl

Franciscan Cornerstone Cabernet Sauvignon

Napa Valley, CA – 30 btl

The Seeker Cabernet Sauvignon

ARGENTINA – 28 btl

Chime Cellars Pinot Noir Mendocino, CA – 32 btl

Aviary Birds of Prey Red Blend

Napa Valley, CA – 33 btl

Saturday Night Red Red Blend ITALY – 28 btl

Grayson Cellars Merlot Napa Valley, CA – 30 btl

The Seeker Malbec ARGENTINA – 33 btl

19 Crimes Shiraz AUSTRALIA – 30 btl

WHITE WINE BOTTLED

The Seeker Chardonnay California – 24 btl

Harken Chardonnay Monterey, CA – 27 btl

Whitehaven Marlborough Sauvignon Blanc

NEW ZEALAND – 36 btl

Kate Arnold Sauvignon Blanc

North Coast CA – 30 btl

19 Crimes Sauvignon Block AUSTRALIA – 27 btl

Guinigi Pinot Grigio ITALY – 27 btl

Fess Parker Riesling Santa Barbara, CA – 30 btl

Karl Kaspar Riesling GERMANY – 29 btl

ROSÉ BOTTLED

Fabre en Provence Côtes de Provence Rosé

FRANCE – 30 btl

Maison Saleya Coteaux-d'Aix-en-Provence

Rosé FRANCE – 7 glass / 22 btl

SPARKLING BOTTLED

Movendo Moscato ITALY – 11 g / 33 btl

Caposaldo Prosecco ITALY – 11 g / 33 btl



Hot Wings

Chances PUB GRUB MENU

Prepared by Rosati's



Rosati's Style Breadsticks

APPETIZERS

Wings 6 Wings 11 12 Wings 20
Hot, Mild, BBQ or Mango Habanero with Ranch or Blue Cheese

Boneless Wings 10 Pieces 11 20 Pieces 20
Hot, Mild, BBQ or Mango Habanero with Ranch or Blue Cheese

Caprese 11.50
Sliced Tomatoes, Fresh Mozzarella and Basil with Extra-Virgin Olive Oil and Balsamic Vinegar

Chicken Tenders 8.50
Breaded Chicken Tenders Served with Ranch or BBQ Sauce

Homemade Fried Ravioli 9.50
Fried Homemade Cheese Ravioli Served with Marinara

Spinach & Tomato Garlic Bread 7
Spinach and Tomato on Garlic Bread with Melted Mozzarella

Breaded Zucchini Sticks Served with Marinara 9.50

Breaded Mozzarella Sticks Served with Marinara 9.50

Jalapeño Poppers Served with Ranch 9.50

Breaded Mushrooms Served with Ranch 8.50

Breaded Onion Rings Served with Ranch 7.50

Rosati's Style Breadsticks 7
Pizza Dough Strips Tossed in Garlic Butter, Sprinkled with Parmesan and Served with Marinara

Two Meatballs or Italian Sausage Link with Marinara 6

SALADS

Spinach Gorgonzola Salad 14
Baby Spinach Topped with Gorgonzola Cheese, Apple Slices, Cranberries and Walnuts with *Your Choice of Dressing*
Add Diced Grilled Chicken 4.25



Antipasto Salad 15
Italian Deli Meats: Mortadella, Cappicola and Genoa Salami with Mozzarella, Tomatoes, and Pepperoncini Peppers with *Your Choice of Dressing*

Chopped Salad 14
Chopped Romaine Mixed with Pasta, Diced Chicken Breast, Bacon, Tomato, Gorgonzola Cheese and Red Onion with *Your Choice of Dressing*

Italian Side Salad 6.50
Romaine, Grape Tomatoes, Red Onion, Cucumber, Pepperoncini Pepper and Croutons with *Your Choice of Dressing*

Caesar Side Salad 5.50
Romaine, Parmesan Cheese, Croutons and Caesar Dressing

Add Additional Dressing 1.00

Dressings: Italian, Caesar, Blue Cheese, Ranch, French, Honey Mustard, Balsamic, Creamy Garlic, Sweet Red Wine, Fat Free Raspberry Vinaigrette, Strawberry Poppyseed, Thousand Island

FLATBREADS

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

White 17
Olive Oil in Place of Our Regular Pizza Sauce, Fresh Garlic, Tomatoes and Ricotta Cheese

Spinach 17
Spinach, Tomato, Mushroom, and Fresh Garlic

Garden 17
Fresh Mushroom, Onion, Green Pepper and Tomato

Hawaiian Luau 17
Pineapple, Canadian Bacon, Fresh Tomato and BBQ Sauce

Meat Classic 17
Pepperoni, Italian Sausage and Canadian Bacon

BBQ Chicken 17
Chicken, Onion, and Bacon with a BBQ Drizzle

Sausage Classic 17
Italian Sausage, Green Pepper, Mushroom and Onion

Italian Beef Deluxe 17
Italian Beef with Your Choice of **Sweet Green Peppers** or **Hot Peppers**





Chances PUB GRUB MENU

Prepared by Rosati's

PASTAS

Served with Garlic Bread or French Bread

Add an Italian Side Salad 6.50 Caesar Side Salad 5.50

Choice of Mostaccioli / Spaghetti / Fettuccine

Marinara or Meat Sauce **12**

Alfredo or Tomato Vodka Sauce **15**

Baked with Mozzarella **Add 2.00**

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

Baked Lasagna 16

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

Chicken Parmigiana 16

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

Penne Alla Rosati's 16

Penne Tossed in Alfredo Sauce with Grilled Chicken

Penne Vita Mia 16

Penne Tossed in Tomato Vodka Sauce with Italian Sausage

Penne Broccoli 15

Penne, Olive Oil, Garlic, Italian Seasoning and Broccoli

Tortellini Alla Vodka 16

Homemade Tortellini in Tomato Vodka Sauce

Ravioli 14

Cheese Ravioli with Garlic Butter in Marinara Sauce

Mostaccioli Alforno 15

Penne Tossed with Marinara Sauce and Ricotta then Baked with Mozzarella

Angel Hair Pomodoro 13

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

***SUBSTITUTE ANY PASTA WITH GLUTEN FREE PENNE PASTA Add 3.50** *Disclaimer: While we offer a gluten free penne pasta, we are not a gluten-free kitchen. Cross-contamination may occur and our restaurant is unable to guarantee that this menu item can be completely free of allergens.

SANDWICHES

Served on French Bread with French Fries.

Substitute Onion Rings 4

Sub Italian Salad 3 Sub Caesar Salad 2



Italian Beef 13.50

Thinly Sliced and Piled High with Natural Au Jus

Italian Sausage 13.50

Mild Sausage Link with Marinara Sauce or Natural Au Jus

Crosstown Classic Combo 14.50

Thinly Sliced Italian Beef and Mild Italian Sausage

Add Sweet, Hot or Pepperoncini Peppers 1.00

Any Sandwich on Garlic Bread 1.00

Add Melted Mozzarella Cheese 2.00

Meatball Sandwich 14.50

Three Meatballs with Marinara Sauce

Caprese Sandwich 13.50

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

Grilled Chicken 14.50

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

Italian Sub 17.50

Italian Deli Meats: Mortadella, Cappicola and Genoa Salami with Lettuce, Tomato, Pepperoncini Peppers, Red Onion and Creamy Italian Dressing Topped with Melted Mozzarella

DESSERTS

Chocolate Chip Cannoli Topped with Pistachio Nuts 4.25

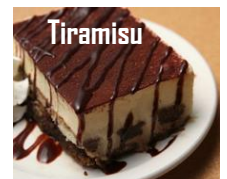
Cinnamon Sticks (Serves 2) 6.50

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

Tiramisu 5.50

Plain Cheesecake 5.50

Triple Chocolate Brownie 3.50



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

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

Chances PUB GRUB MENU

Prepared by Eggspress Cafe



APPETIZERS

Guacamole & Chips 9
 Homemade Guacamole with Warm Corn Tostada Chips

Salsa & Chips 5
 Hot Salsa **OR** Salsa Verde with Warm Corn Tostada Chips

NACHOS

Refried Beans, Cheddar Cheese, Guacamole, Pico de Gallo,
 Sour Cream & Jalapeños on a Bed of Corn Tostada Chips

Cheese 10

Ground Beef 13

Chorizo Mexican sausage 13

Pollo chicken 13

Al Pastor pork 13

Asada steak 13

TACOS

Served on a Flour **OR** Corn Tortilla with Lettuce, Tomato, Onion
 & Cilantro and a Side of Hot Salsa **OR** Salsa Verde

Ground Beef 4

Chorizo Mexican sausage 4

Pollo chicken 4

Al Pastor pork 4

Asada steak 4

Add Shredded Cheddar Cheese .50

Add Sour Cream .50

Add Guacamole 2

Side of Rice & Refried Beans 3

Side of French Fries 4

Side of Sweet Potato Fries 5.50

Side of Loaded Fries Bacon, Scallions, Cheddar Cheese 5

QUESADILLAS Served on a Flour Tortilla with a Side of
 Lettuce, Tomato & Homemade Hot Salsa **OR** Salsa Verde
Cheese 7

Meat Choice: Ground Beef, Chorizo Mexican sausage,
Pollo chicken, **Al Pastor** pork, **Asada** steak 10

BURRITOS Served on a Flour Tortilla with Refried Beans,
 Lettuce, Tomato & Cheddar Cheese

Meat Choice: Ground Beef, Chorizo Mexican sausage,
Pollo chicken, **Al Pastor** pork, **Asada** steak 12

FAJITAS Served with Flour **OR** Corn Tortilla, Green
 Peppers, Red Peppers, Onions, Rice & Refried Beans

Pollo chicken 19

Asada steak 22

Mixtas chicken & steak 23

Vegetarian Green Pepper, Red Pepper, Onion, Mushroom,
 Broccoli & Tomato 17

BURGERS

6 oz. Angus Beef Served on a Brioche Bun with Cheese, Lettuce, Tomato, Onion, Pickles & Mayo. Includes French Fries.
 Choice of Cheese: American, Swiss, Mozzarella, Cheddar, Pepper Jack

Cheeseburger 13

Double Cheeseburger 15
 Two 6 oz. Angus Beef Patties

Chances Burger 14
 Lettuce, Tomato, Pepper Jack Cheese, Sliced Avocado, Pico de
 Gallo, Grilled Jalapeños & Spicy Aioli



Add Bacon 1.50

Add Mushrooms .50

Add Extra Slice of Cheese .50

Sub Loaded Fries 1.00

Sub Sweet Potato Fries 1.50

Sub Side Salad for Fries 2.50

Side Salad 6.50

Lettuce, Tomato, Cucumber, Cheddar Cheese & Croutons
 Balsamic Vinaigrette, Blue Cheese, Caesar, Ranch, Thousand Island

SUNDAY SPECIAL until 4 pm
Chances Burger \$10

Chances PUB GRUB MENU Prepared by Eggspress Café Menu Available: Mon & Tues Until 2 pm; Wed-Sat 10-2, 4-8 pm; Sun Until 4 pm

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

Chances PUB GRUB MENU

Prepared by Eggspress Cafe

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

WRAPS & PANINI Served with French Fries

Chicken Bacon Avocado Wrap 15

Served on a Flour Tortilla with Chopped Chicken, Bacon, Lettuce, Tomato, Mozzarella Cheese & Spicy Aioli

Southwest Wrap 15

Served on a Flour Tortilla with Chopped Chicken, Lettuce, Corn, Red Pepper, Rice & Black Beans, Cheddar Cheese & Spicy Aioli



Chicken Pesto Panini 15

Served on Sourdough Bread with Grilled Chicken, Spinach, Tomato, Mozzarella Cheese & Pesto Aioli

Sub Loaded Fries Bacon, Scallions, Cheddar Cheese 1.00

Sub Sweet Potato Fries 1.50

Sub Side Salad for Fries 2.50

THURSDAY TACO SPECIAL

Served on a Flour **OR** Corn Tortilla with Lettuce, Tomato, Onion & Cilantro and a Side of Hot Salsa **OR** Salsa Verde

Ground Beef 3

Chorizo Mexican sausage 3

Pollo chicken 3

Al Pastor pork 3

Asada steak 3

Add Shredded Cheddar Cheese .50

Add Sour Cream .50

Add Guacamole 2

Side of Rice & Refried Beans 3

FRIDAY FISH SPECIAL

Fish & Chips 20

Panko Breaded Cod with Homemade Coleslaw, Tartar Sauce, Lemon Wedge & French Fries

Chances PUB GRUB MENU Prepared by **Eggspress Café Menu Available: Mon & Tues Until 2 pm; Wed-Sat 10-2, 4-8 pm; Sun Until 4 pm**

Chances
 BAR & VIDEO GAMING

Live Music

CHANCES BAR

11/16 Magneen
 11/22 Chicago's Own Piano Man
 12/6 Judson Brown
 12/21 L&M Experience

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

\$6 SELECT COCKTAILS

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

\$2 OFF All Draft Wine

\$1 OFF Draft Craft Beer + \$10 Craft Beer Flight

\$3 Rosati's Breadsticks + \$8 Select Appetizers*

*Breaded Mushrooms, Mozzarella Sticks, Zucchini Sticks & Jalapeño Poppers