



# BOB'S BEVERAGES

## Bob's Happy Hour

4pm to 5pm Monday through Thursday

**50% Off All Beers & All Wines By The Glass**

### SPECIALTY COCKTAILS

<b>LAVENDER FIZZ</b> Vodka, Lavender Syrup, Fresh-Squeezed Lemon Juice, Soda Water, Fresh Basil	\$13.00	<b>PINEAPPLE MEZCAL MARGARITA</b> Mezcal, Cointreau Orange Liqueur, Agave, Pineapple Juice, Fresh-Squeezed Lime Juice	\$14.00	<b>BOB'S SPICED OLD FASHIONED</b> Bourbon, Cold Brew Coffee Demerara Syrup, Peychaud's Bitters, Cinnamon-Infused Jamaican Rum Spritz	\$14.00
<b>AVIATION</b> London Dry Gin, Maraschino Cherry Liqueur, Crème De Violette, Fresh-Squeezed Lemon Juice	\$14.00	<b>JUNGLE BIRD</b> Dark Rum, Campari, Fresh-Squeezed Lime Juice, Pineapple juice, Demerara Syrup	\$14.00	<b>PEACHY COGNAC MULE</b> Cognac, Peach Syrup, Fresh-Squeezed Lime Juice, Ginger Beer	\$14.00

### FROZEN COCKTAILS

<b>FROZEN SANGRIA</b> Red Wine, Brandy, Orange Liqueur, Apple Juice, Berry Juice, Orange Juice, Fresh-Squeezed Lime Juice, Fresh-Squeezed Lemon Juice	\$14.00	<b>BOB'S IRISH COFFEE MILKSHAKE</b> Irish Whiskey, Mr Black Cold Brew Coffee Liqueur, Cold Brew Coffee, Cream, Vanilla Syrup	\$14.00	<b>FROZEN FRENCH 75</b> Gin, Sparkling Wine, Fresh-Squeezed Lemon Juice, Simple Syrup	\$14.00	<b>ADULT FROZEN ORANGE TANG</b> White Rum & Orange Tang	\$12.00
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### WINES

#### SPARKLING

**ZONIN PROSECCO**  
Veneto, Italy  
\$10 Glass // \$40 Bottle

**SANTA JULIA BRUT ROSÉ**  
Mendoza, Argentina  
\$12 Glass // \$48 Bottle

**VEUVE CLICQUOT "YELLOW LABEL" BRUT CHAMPAGNE**  
Champagne, France  
\$120 Bottle

#### WHITE

**BARONE FINI PINOT GRIGIO**  
Italy  
\$12 Glass // \$48 Bottle

**THE CROSSINGS SAUVIGNON BLANC**  
Marlborough, New Zealand  
\$14 Glass // \$56 Bottle

**WENTE MORNING FOG CHARDONNAY**  
Central Coast, California  
\$13 Glass // \$52 Bottle

#### RED

**MEIOMI PINOT NOIR**  
California  
\$14 Glass // \$56 Bottle

**THREE FINGER JACK OLD VINE ZINFANDEL**  
Central Coast, California  
\$14 Glass // \$56 Bottle

**J. LOHR SEVEN OAKS CABERNET SAUVIGNON**  
Paso Robles, California  
\$13 Glass // \$52 Bottle

### BEERS BY THE CAN & BOTTLE

<b>COORS LIGHT</b>	\$5	<b>MAPLEWOOD SON OF JUICE HAZY IPA</b>	\$8
<b>OLD STYLE TALLBOY</b>	\$5	<b>VANDER MILL HARD APPLE CIDER</b>	\$8
<b>MILLER HIGH LIFE</b>	\$5	<b>GREAT LAKES EDMUND FITZGERALD PORTER</b>	\$8
<b>TECATE</b>	\$6	<b>ROTATING SEASONAL</b>	\$MP
<b>BEGYLE BLONDE</b>	\$7	<b>ROTATING NON-ALCOHOLIC BEER</b>	\$MP
<b>GOOSE ISLAND NEON BEER HUG IPA</b>	\$8		

### DINE-IN SODAS & SUCH

<b>COCA-COLA</b> Free Refills	\$3	<b>UNSWEETENED ICED TEA</b> Bottle	\$4
<b>DIET COKE</b> Free Refills	\$3	<b>SWEETENED ICED TEA</b> Bottle	\$4
<b>SPRITE</b> Free Refills	\$3	<b>FROZEN ORANGE TANG</b> Glass	\$5.50
<b>ORANGE SODA</b> Free Refills	\$3		

**HARD SELTZERS**    **HIGH NOON WATERMELON**    \$8    **HIGH NOON PEACH**    \$8

# SALADS

**SHAVED BRUSSELS SPROUTS & ARUGULA SALAD (V)**  
 Shaved Brussels Sprouts, Arugula, Vine-Ripe Tomatoes, Parmesan Cheese, Toasted Croutons, Caesar Dressing

\$12.00

**GARDEN SALAD (V)**  
 Mixed Greens, Shaved Carrots, Cucumbers, Bell Peppers, Onions, Black Olives, Radishes, Toasted Croutons, Dijon Vinaigrette

\$9.00

**APPLE & SPINACH SALAD (V)**  
 Sliced Apples, Spinach, Toasted Almonds, Shaved Celery, Onions, Parmesan Cheese, Toasted Croutons, White Balsamic, Olive Oil

\$12.50

Add Side Of Anchovies +\$2

# APPETIZERS

## THICK-CUT FRENCH FRIES

Classic (V) \$5.00  
 Garlic Parmesan & Herbs (V) \$7.00  
 Hot Bleu Cheese & Scallions (V) \$7.00

## MEATBALLS \$14.00

Black Angus Beef Meatballs Stewed In Tomato Sauce. Served With Herb Crusts

## BAKED GOAT CHEESE (V) \$10.00

Baked Goat Cheese & Tomato Sauce. Served With Honey & Herb Crusts

## BEER-BATTERED CHEESE CURDS (V)

Beer-Battered & Fried Wisconsin Cheese Curds, Truffle Honey, Scallions, Cracked Black Pepper. Served With Buttermilk Ranch

\$12.00

## CRISPY BRUSSELS SPROUTS (V)

Flash-Fried Brussels Sprouts, Pickled Onions, Shaved Parmesan Cheese, White Balsamic, Cracked Black Pepper, Herb Mix

\$10.00

## SLOW-ROASTED CHICKEN WINGS

8 piece.  
 Garlic Parmesan Sauce  
 ~ Or ~  
 Hot with House Bleu Cheese  
 Served On The Side

\$15.00

## FRIED PICKLE CHIPS (V)

Fried House Dill Pickles and Fresh Dill. Served With Buttermilk Ranch

\$8.00

# DESSERT

**OATMEAL CREAM PIE (V)** \$6.00  
 Vanilla Cream Sandwiched Between Two Amazing Oatmeal Cookies

# SAUCES

**BUTTERMILK RANCH** \$0.75  
**HOUSE BLEU CHEESE** \$1.75  
**BOB'S HOT SAUCE** \$2.00  
**TRUFFLE HONEY** \$3.00  
**GARLIC HONEY** \$3.00

# TO-GO BEVERAGES

**COCA-COLA** \$2.00  
 12 oz Can  
**DIET COKE** \$2.00  
 12 oz Can  
**SPRITE** \$2.00  
 12 oz Can  
**SMARTWATER** \$4.00  
 20 oz Bottle



**PILSEN-STYLE PIZZA**

★ ★ ★ ★ ★ ★ ★ ★ ★ ★  
**HOME OF THE ORIGINAL PICKLE PIZZA**

★ ★ ★ ★ ★ ★ ★ ★ ★ ★  
[FAMOUSBOBSPIZZA.COM](http://FAMOUSBOBSPIZZA.COM)  
 @EATBOBSPIZZA

**HYDE PARK**  
 1518 E HARPER CT  
 CHICAGO, IL 60615  
 312-667-9110



# BOB'S PIZZA = PILSEN-STYLE PIZZA

Executive chef Matt Wilde created our unique "Pilsen-style Pizza" in 2019 at our first Bob's Pizza location in the Pilsen neighborhood of Chicago.

Our signature dough is crafted with Old Style beer.

Our 16-inch "Pilsen-style Pizza" serves two to three guests. It's similar in sturdiness and thickness to New York-style pizza while also showcasing Neapolitan-style pizza's puffy crust.

**Bob's  
Pizza Slices!**  
Available 11am to 4pm Daily

Bob's Cheese Slice \$5.00  
Bob's Pepperoni Slice \$6.00  
Wild Mushroom Slice \$6.00

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## BOB'S SPECIALTY PIZZAS

**BOB'S PEPPERONI PIZZA** \$26.00  
Premium Pepperoni, Tomato Sauce, House Blend Cheese, Fresh Basil

**BOB'S SAUSAGE PIZZA** \$26.00  
Locally-Sourced Italian Pork Sausage, Pickled Onions, Tomato Sauce, House Blend Cheese

**BOB'S MARGHERITA PIZZA (V)** \$25.00  
Vine-Ripe Tomatoes, Stracciatella Cheese, Fresh Basil, White Balsamic

**THE ORIGINAL PICKLE PIZZA** \$26.00  
Mortadella, House Dill Pickles, Garlic Cream Sauce, House Blend Cheese, Fresh Dill  
*(\*Contains Pork. Made Vegetarian Upon Request.)*

**SPINACH PESTO & STRACCIATELLA PIZZA** \$29.00  
Prosciutto, Spinach Pesto, Sun-Dried Tomatoes, Stracciatella Cheese, House Blend Cheese, Baby Arugula  
*(\*Contains Pine Nuts) (\*Contains Pork. Made Vegetarian Upon Request.)*

**WILD MUSHROOM PIZZA (V)** \$25.00  
Roasted Seasonal Wild Mushrooms, Garlic Cream Sauce, Onions, Brie Cheese, House Blend Cheese, White Balsamic

**THE BOB KIM PIZZA** \$27.00  
*Collaboration with Chef Won Kim of Kimski*  
Bacon, Korean Ssam Sauce, Shredded Cabbage, Fried Garlic, Scallions, Tomato Sauce, House Blend Cheese  
*(\*Contains Pork. Made Vegetarian Upon Request.)*

**MEATBALL PIZZA** \$29.00  
Black Angus Beef Meatballs, New Mexico Hatch Chilies, Onions, Roasted Garlic, Fresh Basil, House Blend Cheese, Tomato Sauce

**SMOKED CHICKEN SAUSAGE PIZZA** \$27.00  
Smoked Chicken Sausage, Sun-Dried Tomatoes, Fresh Spinach, Goat Cheese, House Blend Cheese, Tomato Sauce, Garlic Honey  
*(\*Made Vegetarian Upon Request.)*

**Bob's Pizza  
Happy Hour**  
4pm to 5pm  
Monday - Thursday

**Buy 1 Pizza,  
Get 1 Pizza Free!**

Dine-In Or Carryout Only. No Online Orders.  
Certain Restrictions Apply.

## CREATE YOUR OWN BOB'S PIZZA ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

**BOB'S CHEESE PIZZA (V)** \$22.00  
Tomato Sauce & House Blend Cheese

**\$2.50 TOPPINGS**  
Onions  
Banana Peppers  
Black Olives  
Fresh Spinach  
Roasted Garlic  
Fresh Basil  
House Dill Pickles  
Bell Peppers  
Jalapeños

**\$3.00 TOPPINGS**  
Roasted Wild Mushrooms  
Vine-Ripe Tomatoes  
Sun-Dried Tomatoes  
New Mexico Hatch Chilies  
Baby Arugula  
Anchovies  
Extra House Blend Cheese

**\$4.00 TOPPINGS**  
Smoked Chicken Sausage  
Italian Sausage  
Pepperoni  
Prosciutto  
Mortadella  
Vegan Cheese  
Stracciatella Cheese

**\$7.00 TOPPING**  
Black Angus Beef Meatballs

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**SAUCES**

Buttermilk Ranch \$0.75  
House Bleu Cheese \$1.75  
Bob's Hot Sauce \$2.00  
Truffle Honey \$3.00  
Garlic Honey \$3.00



\* 20% Gratuity Will Be Added To Parties Of Six Or More Guests. \*Sorry, No Split Checks. We Provide One Itemized Check Per Table. We Can Accept Two Forms Of Payment For Your Check. \*Maximum Seated Table Stay Is 90 Minutes.