

BOB'S BEVERAGES

Bob's Happy Hour <u>4pm to 5pm Monday through Thursday</u>

50% Off All Beers & All Wines By The Glass

SPECIALTY COCKTAILS

LAVENDER FIZZ Vodka, Lavender Syrup, Fresh-Squeezed Lemon Juice, Soda Water, Fresh Basil

PINEAPPLE MARGARITA Blanco Tequila, Cointreau Orange Liqueur, Agave, Pineapple Juice, Fresh-Squeezed Lime Juice

JUNGLE BIRD Dark Rum, Campari, Fresh-Squeezed Lime Juice, Pineapple Juice, Demerara Syrup

BOB'S SPICED OLD FASHIONED Bourbon, Cold Brew Coffee Demerara Syrup, Peychaud's Bitters, Cinnamon-Infused Jamaican Rum Spritz

PEACHY COGNAC MULE \$14 Cognac, Peach Syrup, Fresh-Squeezed Lime Juice, Ginger Beer

FROZEN SANGRIA Red Wine, Brandy, Orange Liqueur, Apple Juice, Berry Juice, Orange Juice, Fresh-Squeezed Lime Juice, Fresh-Squeezed Lemon Juice

WINES

ZONIN PROSECCO Veneto, Italy \$10 Glass // \$38 Bottle LAVIS PINOT GRIGIO CLASSICI TRENTINO DOC Trentino-Alto Adige, Italy \$10 Glass // \$38 Bottle

\$14

\$14

\$14

\$13

\$14

CHASING VENUS SAUVIGNON BLANC Marlborough, New Zealand \$12 Glass // \$44 Bottle

UNDERWOOD PINOT NOIR Oregon \$10 Glass // \$38 Bottle

THREE FINGER JACK OLD VINE ZINFANDEL Central Coast, California \$10 Glass // \$38 Bottle

BEERS BY THE CAN & BOTTLE

COORS LIGHT	\$5
OLD STYLE TALLBOY	\$5
MILLER HIGH LIFE	\$5
TECATE	\$6
STELLA ARTOIS	\$7
BEGYLE BLONDE	\$7
MAPLEWOOD SON OF JUICE HAZY IPA	\$8
VANDER MILL HARD APPLE CIDER	\$8
GREAT LAKES EDMUND FITZGERALD PORTER	\$8
ROTATING SEASONAL	\$MP
ROTATING NON-ALCOHLIC BEER	\$MP

DINE-IN SODAS & SUCH

COCA-COLA Free Refills	\$3	ORANGE SODA Free Refills	\$3
Free Refills	\$3	UNSWEETENED ICED TEA	\$4 Bottle
		SWEETENED ICED TEA	\$4 Bottle
	\$3	LEMONADE	\$4 Bottle

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**

Add Side Of Anchovies +\$2

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

APPETIZERS

THICK-CUT **FRENCH FRIES**

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

MEATBALLS

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)

\$12.00

\$14.00

\$12.00

\$10.00

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

CRISPY BRUSSELS SPROUTS (V) Flash-Fried Brussels Sprouts. Pickled Onions, Shaved Parmesan Cheese, White Balsamic, Cracked Black Pepper, Herb Mix

BOB'S FAMOUS SLOW-ROASTED	
\$15.00	

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

NOT CRISPY • VERY TENDER

FRIED PICKLE CHIPS (V) \$8.00 Fried House Dill Pickles and Fresh Dill. Served With Buttermilk Ranch

MALE WE LEAR WOL

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\$12.50

DESSERT ———

OATMEAL \$6.00 **CREAM PIE (V)** 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	SPRITE
\$2.00	\$2.00
12 oz Can	12 oz Can
DIET COKE	SMARTWATER
\$2.00	\$4.00
12 oz Can	20 oz Bottle



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 SPECIALTY PIZZAS

BOB'S **PEPPERONI**

PIZZA \$26.00 Premium Pepperoni, Tomato Sauce, House Blend Cheese, Fresh Basil (*Contains Pork)

BOB'S SAUSAGE PIZZA \$26.00

Locally-Sourced Italian Pork Sausage, Pickled Onions, Tomato Sauce, House Blend Cheese (*Contains Pork)

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

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

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 Slices!

Available 11am to 4pm Daily

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

Bob's Pizza Happy Hour 4pm to 5pm Mon - Thurs

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

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

CREATE YOUR OWN BOB'S PIZZA 🖈

White Balsamic

BOB'S CHEESE \$22.00 PIZZA (V) 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 * * * * * * * * * * * *

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.