



APPETIZERS

SAUSAGE & PEPPERS 17
Served with garlic bread
Add marinara +2.00

HOMEMADE MEATBALLS 16
Served with garlic bread

VG BAKED GOAT CHEESE DIP 18
Served with garlic bread

CREAM OF CHICKEN SOUP 7.25

TRIO 20
YOU PICK 3: wings, tenders, fries,
onion rings, or cheese curds

VG CHEESE CURDS 15.50
Served with marinara or jalapeño ranch

CHICKEN TENDERS 19
Served with fries

HOMEMADE CHILI 7.95
Seasonal | Add cheese 1.50

WINGS (8) 15.95 (14) 21.50 (20) 28.50
Buffalo, BBQ, spicy garlic,
sweet chili, or sesame ginger

CHEESY GARLIC BREAD 13.75
Served with marinara

V HUMMUS 15
Served with pita bread & assorted veggies

BAKED FRENCH ONION SOUP 9.50
Seasonal

SALADS

HOUSE
Tomato, cucumber, onion, croutons
Choice of dressing
Small 9 Large 14 Platter 23

GREEK
Feta, Kalamata olives, banana peppers, anchovy
House dressing
Small 13 Large 17.50 Platter 28

CAESAR
Parmesan, croutons
Caesar dressing
Small 9 Large 14 Platter 23

LOADED CAESAR
Parmesan, croutons, egg, tomato, onion
Caesar dressing
Small 13 Large 17.50 Platter 28

CHOPPED COBB
Bacon, egg, cheddar, tomato, cucumber, onion
Choice of dressing
Small 13 Large 17.50 Platter 28

HARVEST
Goat cheese, raisins, pistachio, apple, onion
Champagne vinaigrette
Small 13 Large 17.50 Platter 28

ADD: chicken 5.50 | tenders 5.50 | steak 11 | salmon 10.50 | shrimp 9.50
DRESSINGS: house | champagne vinaigrette | ranch | jalapeño ranch | honey mustard | 1000 island | caesar | bleu cheese | creamy garlic

BABY BACK RIBS

served with cole slaw & choice of fries

HALF SLAB 26

FULL SLAB 32

DOUBLE SLAB 44

GF MEDITERRANEAN RIBS *Half 26 Full 32*
Greek style ribs
Served with roasted Greek potatoes

ENTRÉES

STEAK FRITES* 33
10 oz sirloin with caramelized onions and chef's butter, choice of fries

FILET MIGNON* 37
6 oz filet, served with roasted Greek potatoes

CHICKEN PARMESAN 26
Served with rigatoni and marinara sauce

GF HERBED SALMON* 27
Served with rice & seasonal vegetable

CAJUN CHICKEN OR SHRIMP ALFREDO *Chicken 22 Shrimp 25*

CAPONE'S RIGATONI 20
Choice of Italian sausage or meatballs, vodka or marinara sauce

HOUSE FAVORITES...

DELUXE
sausage
mushroom
onion
green pepper

CHICAGO
sausage
Italian beef
onion
giardiniera

VEGGIE
mushroom
fresh spinach
onion
green pepper

MOB
sausage
pepperoni
Italian beef
fresh garlic

BBQ
bbq sauce
chicken
bacon
onion

MEAT
sausage
pepperoni
ground beef
Canadian bacon

	PERSONAL 8"	SMALL 10"	MEDIUM 12"	LARGE 14"	FAMILY 16"
CRISPY CRUST	16.50	22.25	26.00	30.25	34.00
THIN CRUST	----	22.25	26.00	30.25	34.00
SICILIAN DEEP DISH	19.50	25.75	30.50	33.25	----

BUILD YOUR OWN...

Italian sausage | pepperoni | bacon | Canadian bacon | Italian beef | ground beef | chicken | meatballs | mushroom | green pepper | onion
fresh spinach | sliced tomato | fresh garlic | pineapple | jalapeño | banana pepper | black olive | goat cheese | feta | giardiniera | hot honey giardiniera

	PERSONAL 8"	SMALL 10"	MEDIUM 12"	LARGE 14"	FAMILY 16"
CRISPY CRUST	12.00	16.00	18.50	22.00	25.00
THIN CRUST	----	16.00	18.50	22.00	25.00
SICILIAN DEEP DISH	15.00	19.75	23.00	25.00	----
EXTRA TOPPING	1.50	2.00	2.50	2.75	3.00

*** 10" SMALL GLUTEN FREE CRUST AVAILABLE UPON REQUEST***

BURGERS & SANDWICHES

served with choice of fries, cole slaw, or side salad
onion rings or baked potato +2.00

THE EX BURGER* 19
8 oz angus beef, cheddar cheese, bacon, red onion & BBQ sauce

BIG AL'S BURGER* 19
8 oz angus beef, fried egg, American cheese, bacon & grilled onion

BLACK 'N BLEU BURGER* 19
8 oz angus beef, bleu cheese, bacon, red onion & peppercorn seasoning

PATTY MELT* 18.50
8 oz angus beef, American cheese, grilled onions, on grilled rye

PROHIBITION BURGER* *single 16 double 21*
1/4 lb burger with cheddar, LTO, pickles & our secret speakeasy sauce
EXTRAS: fried egg 2.00 | grilled onion 1.00 | mushroom 1.00 | jalapeños 1.00 | guac 2.00

*** SUB ANY BURGER WITH TURKEY BURGER OR IMPOSSIBLE BURGER***

CHICKEN CLUB 17.75
Grilled chicken, bacon, Swiss cheese & guacamole on a classic bun

CHICKEN PARM SANDWICH 19
Chicken parm, marinara sauce, on a toasted roll

REUBEN 18.50
Corned beef, 1000 island, sauerkraut, and Swiss cheese on grilled rye

SIRLOIN STEAK SANDWICH* 27
8 oz sirloin steak with caramelized onions & bleu cheese on a toasted garlic roll

ITALIAN BEEF 17
add mozzarella 1.50 | giardiniera 1.00 | sweet peppers & onions 1.50

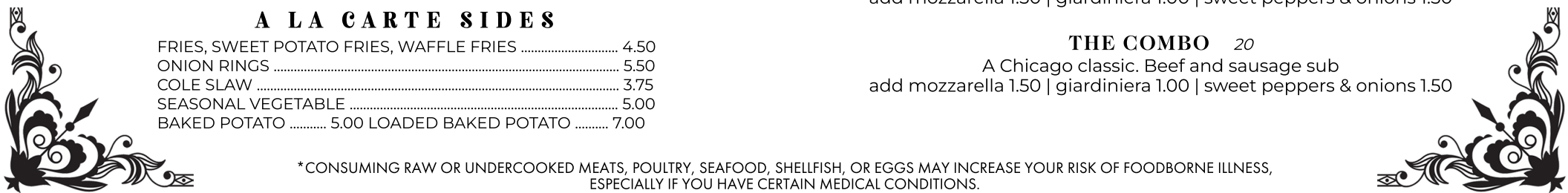
ITALIAN SAUSAGE or MEATBALL SUB 17
add mozzarella 1.50 | giardiniera 1.00 | sweet peppers & onions 1.50

THE COMBO 20
A Chicago classic. Beef and sausage sub
add mozzarella 1.50 | giardiniera 1.00 | sweet peppers & onions 1.50

A LA CARTE SIDES

FRIES, SWEET POTATO FRIES, WAFFLE FRIES 4.50
ONION RINGS 5.50
COLE SLAW 3.75
SEASONAL VEGETABLE 5.00
BAKED POTATO 5.00
LOADED BAKED POTATO 7.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





SIGNATURE COCKTAILS

ESPRESSO MARTINI 15
CH Chicago vodka, locally roasted espresso

POMEGRANATE MARTINI 15
Pama liqueur, lemon vodka, Cointreau, lime juice

WHISKEY SIDECAR 15
Basil Hayden, Cointreau, lemon juice

THE GODFATHER 14
Black Label scotch, amaretto, cherry garnish

OLD FASHIONED 14
Maker's Mark bourbon, Angostura bitters, orange & a cherry

MANHATTAN 14
Sazerac Rye, sweet vermouth, Angostura bitters, cherry garnish

RED WINE

WHITE WINE

In collaboration with Club X Speakeasy & 2Twenty2 Tavern, *Take a Seat* is available exclusively at our select locations. Hand-picked by us for you to enjoy.

TAKE A SEAT
Cabernet Sauvignon
Rioja Alta | Spain
10 30

TAKE A SEAT
Alvarinho
Monção and Melgaço | Portugal
10 30

PINOT NOIR
Primarius | Oregon, USA
13 40
MONTEPULCIANO D'ABRUZZO
Barone Cornacchia | Abruzzo, Italy
13 40

PINOT GRIGIO
Boira' | Veneto, Italy
13 40
SAUVIGNON BLANC
Dorcha | Dorcha Lower Styria (Štajerska), Slovenia
13 40

ZINFANDEL RED BLEND
The Whole Shebang | California, USA
13 40

CHARDONNAY
Simi | California, USA
13 40

ROSÉ
Bieler Père & Fils | Cuvée Sabine Provence, France
13 40

Exchequer Restaurant & Pub

DRAUGHT BEER

AMBER

EXCHEQUER AMBER
Bock - Single / Traditional - 5.1% ABV

DOMESTIC

SCHLITZ
Lager - American - 4.6% ABV
Schlitz Brewing Company (Milwaukee, WI)

YUENGLING
Lager - American Amber / Red - 4.5 ABV
Yuengling Brewery (Pottsville, PA)

IMPORT

GUINNESS
Stout - Irish Dry - 4.2% ABV
Guinness (Dublin, Ireland)

HARP
Lager - Pale - 4.5% ABV
Guinness (Dublin, Ireland)

PERONI
Lager - Pale - 5.1% ABV
Birra Peroni (Roma, Lazio Italy)

STELLA ARTOIS
Pilsner - 5% ABV
Stella Artois (Leuven, Vlaanderen Belgium)

IPA / PALE ALE

ZOMBIE DUST
Pale Ale - American - 6.5% ABV
3 Floyds Brewing (Munster, IN)

TWO HEARTED IPA
IPA - American - 7% ABV
Bell's Brewery (Comstock, MI)

NEON BEER HUG
IPA - American - 7% ABV
Goose Island Beer Co. (Chicago, IL)

GREEN LINE
Pale Ale - American - 5.4% ABV
Goose Island Beer Co. (Chicago, IL)

LIGHTBEAM
IPA - New England / Hazy - 6.3% ABV
Hopewell Brewing Co. (Chicago, IL)

SPITEFUL IPA
IPA - American - 6.2% ABV
Spiteful Brewing (Chicago, IL)

CIDER

ACE PERRY CIDER
Cider - Perry / Poiré - 5% ABV
Ace Cider (Sebastopol, CA)

ROTATING SPECIAL

★ **\$6 pint**
Please ask your server for current special

LAGER

VIENNA LAGER
Lager - Vienna - 5.1% ABV
Dovetail Brewery (Chicago, IL)

ELIOT NESS
Lager - American Amber / Red - 6.1% ABV
Great Lakes Brewing Company (Cleveland, OH)

WHEAT

BLUE MOON
Wheat Beer - Witbier / Blanche - 5.4% ABV
Blue Moon Brewing Company (Denver, CO)

PILSNER

TWO-HEADED BOY
Pilsner - German - 5.1% ABV
Burnt City Brewing (Chicago, IL)

BOTTLES & CANS

DOMESTIC
Miller Lite
Coors Light
Bud Light
Budweiser
Michelob Ultra

IMPORTS
Heineken
Modelo
Corona
Molson Canadian
Stella Liberte NA

TALL BOYS
Old Style
Pabst Blue Ribbon
Daisy Cutter

SELTZER & CIDER
Nütrl - Pineapple
Nütrl - Watermelon
Vander Mill
E-Phoria - Eris Cider

