

APPETIZERS

SAUSAGE & PEPPERS 17.50

Served with garlic bread
Add marinara +2.00

HOMEMADE MEATBALLS 16.50

Served with garlic bread

VG BAKED GOAT CHEESE DIP 18

Served with garlic bread

CREAM OF CHICKEN SOUP 7.50

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

SEASONAL SOUP 7.50

Please inquire for seasonal selection

WINGS (8) 16.25 (14) 22.25 (20) 29.25

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

HOMEMADE CHILI 7.95

Seasonally offered

SALADS

HOUSE

Tomato, cucumber, onion, croutons
Choice of dressing

Small 9 Large 14 Platter 23

GREEK

Feta, Kalamata olives, cucumber, onion, tomato,
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 27

FULL SLAB 33

DOUBLE SLAB 45

GF MEDITERRANEAN RIBS Half 27 Full 33

Greek style ribs
Served with roasted Greek potatoes

ENTRÉES

STEAK FRITES* 35

10 oz sirloin with caramelized onions and chef's butter, choice of fries,
served with a side of our signature steak sauce

FILET MIGNON* 34

6 oz filet, served with roasted Greek potatoes,
served with a side of our signature steak sauce

CHICKEN PARMESAN 26.75

Served with rigatoni and marinara sauce

GF HERBED SALMON* 27.75

Served with rice & seasonal vegetable

CAJUN CHICKEN OR SHRIMP ALFREDO Chicken 23 Shrimp 26

CAPONE'S RIGATONI 22

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

AWARD WINNING PIZZA

	PERSONAL 8"	SMALL 10"	MEDIUM 12"	LARGE 14"	FAMILY 16"
CRISPY CRUST	17.00	22.75	26.50	30.75	34.50
THIN CRUST	----	22.75	26.50	30.75	34.50
SICILIAN DEEP DISH	20.00	26.25	31.00	33.75	----

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	12.50	16.50	19.00	22.50	25.50
THIN CRUST	----	16.50	19.00	22.50	25.50
SICILIAN DEEP DISH	15.50	20.25	23.50	25.50	----
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, soup, or baked potato +2.00

THE EX BURGER* 19

8 oz angus beef, lettuce, tomato, cheddar cheese, bacon, red onion & BBQ sauce

BIG AL'S BURGER* 19

8 oz angus beef, lettuce, tomato fried egg, American cheese, bacon & grilled onion

BLACK 'N BLEU BURGER* 19

8 oz angus beef, lettuce, tomato, 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 IMPOSSIBLE BURGER*

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

CHICKEN CLUB 17.75

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

CHICKEN PARM SANDWICH 19.50

Chicken parm, marinara sauce, on a toasted roll

REUBEN 18.95

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,
served with a side of our signature steak sauce

ITALIAN BEEF 17

add mozzarella 1.50 | giardiniera 1.00 | peppers & onions 1.50

ITALIAN SAUSAGE or MEATBALL SUB 17

Served with marinara
add mozzarella 1.50 | giardiniera 1.00 | peppers & onions 1.50

THE COMBO 20

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

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE WILL BE A 3% PROCESSING FEE ON ALL CREDIT CARD TRANSACTIONS. NOT APPLICABLE FOR CASH OR DEBIT.

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

PINOT GRIGIO
Boira' | Veneto, Italy
13 40

MONTEPULCIANO D'ABRUZZO
Barone Cornacchia | Abruzzo, 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

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)

KROMBACHER PILS
Pilsner - German - 4.8% ABV
Krombacher Gruppe (Kreuztal, Germany)

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

PONY
Pilsner - German - 5.5% ABV
Half Acre Beer Company (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