APPETIZERS

Bruschetta $9
Garlic Bread $5
Sausage & Peppers $7
Burrata Affogato $9
Cheesy Garlic Bread $7
Fresh Mozzarella Bites $9

SALADS

Individual (1-2 people) & Table (3-4 people)

THE GRABOWSKI $10/14
Chopped Romaine, Artichoke, Heart Of Palm, Tomato,
Watermelon Radish, Roasted Peppers, Carrots, Cucumber,
Smoked Mozzarella, Red Wine Vinaigrette

ITALIAN COBB* $10/14
Choice Of Dressing: Ranch or Bleu Cheese
Chopped Romaine, Tomato, Artichoke, Celery,
Red Onion, Bacon, Egg, Salami, Kalamata Olives, Mozzarella

MEDITERRANEAN $10/14
Chopped Romaine, Cucumber, Tomato, Red Onion, Kalamata Olives,
Artichoke, Fresh Herbs, Feta Cheese, Lemon-Garlic-Sumac Dressing

PIZZA

12” (1-2 people) or 16” (3-4 people)

We Make Our Pies With

Try It The Grabowski’s Way First! Please No Alterations To Our Menu Pizzas
10” Gluten free pizza options available (+$5). For our friends with extreme aversions or
allergies, our kitchen contains flour, so it is not possible to avoid gluten completely.

CLASSIC CHICAGO $16/19
Italian Sausage, Fresh Mozzarella,
Stanistaus Tomato. Add Fennel Pollen (+$3)

ITALIAN CLUB $19/23
Pepperoni, Prosciutto, Salami, Bacon

VEGGIE LOVERS $15/19
Mushroom, Onion, Green Pepper, Tomato,
Fresh Mozzarella

OLD COMISKEY $15/19
Fresh Mozzarella with Giardiniera (a spicy
Italian vegetable relish) Add Fennel Sausage (+$2)

SUPREME $17/21
Sausage, Pepperoni, Mushroom, Kalamata Olives,
Green Peppers, Onions

CHEESE $12/16
Fresh Mozzarella

A LA CARTE TOPPINGS $2 each
Proteins: Italian sausage, pepperoni, bacon, prosciutto, salami, meatballs
Vegetables: green peppers, spinach, red onion, tomato, basil
roasted peppers, fresh garlic, artichoke, Kalamata olives
Cheese: fresh mozzarella, Scamorza, feta

DESSERTS

(2-3 People)

DEEP DISH COOKIE $8
choice of chocolate chip or peanut butter
Fresh Baked Deep Dish Skillet Cookie Topped With
Vanilla Bean Ice Cream & Chocolate Syrup

BANANA SPLIT $8
Banana, Triple Scoop, Nuts (Optional), Strawberries,
Pineapple, Chocolate Syrup, Whipped Cream

ROOT BEER FLOAT $7
add a shot (+$5) – ask your server for selections
Draft Root Beer, Vanilla Ice Cream

SANDWICHES

served with seasoned tater-tots
add cheese to any sandwich (+$1)

ITALIAN SAUSAGE $8
MEATBALL $8
ITALIAN BEEF $8

try it with Giardiniera!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.
# DRINK MENU

## DRAFT
(12oz. / 22oz. / Pitcher)
- Stella Artois $6/9/20
- Ratio Beerworks $7/10/24 (Rotating Tap)
- New Belgium $7/10/24 (Rotating Tap)

## BEER

### CRAFT
- Surly Furious IPA - 12oz. $6
- Bell’s Two Hearted IPA - 12oz. $6
- Destihl Here Gose Nothin’ - 12oz. $7
- Bell’s Amber Ale - 12oz. $6
- Goose Island 312 - 12oz. $7
- Left Hand Milk Stout - 12oz. $6
- Stem Cider Off Dry - 12oz. $7
- Elevation 8 Second Kolsch - 12oz. $6
- Boulevard Tank 7 - 12oz. $8
- Denver Beer Co., Princess Yum Yum - 12oz. $6

### CLASSIC
- Old Style - 12oz. $4
- Coors Light - 12oz. $4
- Coors Banquet - 12oz. $4
- Miller High Life - 12oz. $4
- Hamm’s - 12oz. $3
- Peroni - 11.2oz. $5
- Czechvar - 12oz. $5

## COCKTAILS $11
- Old Pal
- Southside Fizz
- Black Manhattan
- Lion’s Tail
- Pink Squirrel
- Mojito
- Tommy’s Margarita
- ‘Sconnie Old Fashioned

## LEMON CHILLER
- NO ABV – Virgin $5
- LOW ABV – Carpano Dry Vermouth, Sparkling Wine $9
- FULL ABV – Wheatley Vodka, Sparkling Wine $10

## OTHER STUFF

- Chilled Shots $5
  - Fernet or Malort
- Chicago Handshake $8
  - Ranch Water $9
- Colorado Bulldog $9
  - Made with Root Beer on Draft
  - Underberg $5

## WINE

<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>GLS</th>
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<td>Prosecco</td>
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<tr>
<td>Prosecco Col Fondo</td>
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<td>ROSÉ</td>
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<td>Poggerino Aurora</td>
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<td>Vallelo Trebbiano</td>
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<td>Argiolas Vermentino</td>
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<td>Angelo &amp; Figli Arneis</td>
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<td>just your classic bubbles</td>
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<td>like boozy sparkling grapefruit juice</td>
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<td>biodynamic Tuscan Sangiovese</td>
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<td>citrus, herb &amp; almond</td>
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<td>exotic fruit explosion</td>
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<td>Sauv Blanc with hand gestures</td>
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<td>pineapples &amp; roses</td>
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<td>let’s get weird; natural fermentation</td>
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<td>Sangiovese’s rich uncle</td>
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<td>possibly the perfect pizza wine</td>
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<td>from Sardinia; great depth</td>
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<td>like Pinot Noir...on steroids</td>
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## SOFT DRINKS

- Fountain Drinks
  - Proudly Serving Boylan’s Handcrafted Sodas
  - $2.75 (Free Refills) / Pitcher $9
  - Cola, Diet Cola, Black Cherry, Lemonade, Orange, Ginger Ale

- Arnold Palmer
  - $3.5 / $9 Pitcher
  - (make it a Jon Daly! $9/36)

- TEAKOE Iced Black Tea
  - $2.5 (Free Refills)
  - Ask About Our Canned Tea Flavor Options

- Draft Root Beer
  - 22oz Frosty Mug $4.5

- San Pellegrino
  - (500ml $4 / 1L $6)