

BUBBLES & BRUNCH PACKAGE

\$45 PER PERSON / NO SPLIT PLATES



1 SIGNATURE KETEL ONE BLOODY MARY

Ketel One Vodka, Roscoe's Bloody Mary Mix & Seasonings, Lemon, Lime, Celery Stalk

2 CHOICE OF ENTRÉE

BACON, EGG & CHEESE CROISSANT*
Scrambled Eggs, Bacon, Cheddar Cheese, Croissant, Served with Country Style Potatoes

BLT SANDWICH*
Bacon, Romaine, Marinated Tomato, Mayo, Toasted Brioche

HANGOVER BRUSCHETTA*
Scrambled Eggs, Bacon, Avocado Mash, Tomato, Chives, Red Pepper Flakes, Toasted Rustic Bread

CHICKEN CAESAR WRAP*
Grilled Chicken, Romaine, Parmesan Cheese, Caesar Dressing, Flour Tortilla, Served with Fries

BUFFALO VINGZ
Mycoprotein Breaded Wingz, Buffalo Sauce, Celery, Jicama, Ranch**
**Ranch contains eggless mayonnaise

APPLE WALNUT CHICKEN SALAD*
Crispy Chicken, Romaine, Red Leaf Lettuce, Celery, Red Onion, Green & Red Apples, Bleu Cheese, Candied Walnuts, Balsamic Vinaigrette

FRENCH TOAST STIX
French Toast Stix, Powdered Sugar, Maple Syrup, Whipped Cream

MINI R BURGERS & FRIES*
Bacon, Romaine, Tomato, Sunchoke Pickle Relish, Roscoe's Original Cheddar Mayo

CHICKEN TENDERS & FRIES*
Served with Choice of Honey Mustard, Ranch, Bleu Cheese, Buffalo or BBQ Sauce

EGGS YOUR WAY*
Scrambled, Over Easy or Sunny Side Up, Served with Crispy Bacon & Country Style Potatoes

EGG & CHEESE QUESADILLA
Scrambled Eggs, Cheddar Cheese, Pepper Jack Cheese, Flour Tortilla, Served with Rainbow Tortilla Chips with Guacamole & Sour Cream

CRISPY CHICKEN WRAP*
Crispy Chicken, Bacon, Romaine, Tomato, Cucumber, Cheddar Cheese, Honey Mustard, Spinach Tortilla, Served with Fries

CHICKEN CAESAR SALAD*
Grilled Chicken, Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing

3 2-HOUR BOTTOMLESS MIMOSAS

Domaine Ste. Michelle Brut, Orange Juice
ROSCOE'S ROYALE - Domaine Ste. Michelle Brut, Chambord, Orange Juice: One-Time \$3 Upcharge

ALL ENTRÉE ITEMS MAY BE PURCHASED À LA CARTE-INQUIRE WITH YOUR SERVER FOR PRICING



BAR SNACKS

HUMMUS 	\$12	CHIPS WITH GUACAMOLE 	\$9
Black Bean Hummus, Pita Triangles, Celery, Red Peppers, Jicama, Cucumber Slices		Signature Rainbow Tortilla Chips	
R RODS	\$10	SOFT PRETZEL STICKS 	\$9
Served with Wasakaka		Served with Cheddar Cheese Beer Sauce	
BATTERED ELOTE CORN BITE SKEWERS	\$10	ROSCOE'S HOMESTYLE FRIES*	\$11
Charred Corn, Five Cheese Blend, Lime, Cilantro, Garlic, Chili, Corn Masa		Cottage Fries, Bacon, Cheddar Cheese, Tomato, Green Onion, Sour Cream, Ranch	
ONION RING TOWER	\$10	MAC 'N GOUDA BITES 	\$10
Served with Ketchup & Ranch		Served with Ranch	
		MINI CORN DOGS*	\$9
		Served with Honey Mustard	

Roscoe's

 Indicates a Vegetarian Friendly Item

*The Chicago Department of Public Health advises that the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may result in an increased risk of food borne illness. Let your server know if you have any allergies.

COCKTAILS



RIVER DEEP, MOUNTAIN HIGBALL \$9

It gets colder in every way, then it gets bubblier day by day!

Elevate the traditional highball experience with super chilled, ultra carbonated soda water. Paired with Jim Beam Black Bourbon and a lemon squeeze.

WHISKEY NOT YOUR THING?

Pair this exclusive premium soda water with:

- EFFEN VODKA \$10
- HORNITOS PLATA TEQUILA \$11
- ROKU GIN \$12

ROSCOE'S ROYALE \$11
 Domaine Ste. Michelle Brut, Chambord, Orange Juice

JALAPALOMA \$14
 Casamigos Mezcal, Jalapeño Simple Syrup, Lime Juice, Grapefruit Juice, Soda Water

PUMPKIN SPICE-ARITA \$12
 Hornitos Reposado Tequila, Cointreau, Lime Juice, Honey, Pumpkin Spice Syrup, Cinnamon

BLACKBERRY SIDECAR \$15
 Rémy Martin 1738, Blackberry Brandy, Cointreau, Lemon Juice, Muddled Blackberries, Crushed Ice

TOPO LOCO \$13
 Patron Silver Tequila, Cointreau, Pineapple Juice, Fresh Lime Juice, Topo Chico

ORANGE YOU GLAD \$10
 Jim Beam Orange Whiskey, Pineapple Juice, Lime Juice, Simple Syrup, Bitters

SALTED ESPRESSO MARTINI \$13
 Absolut Vanilia Vodka, Kahlua Salted Caramel Liqueur, Espresso Syrup

FIERO SPRITZ \$12
 Martini & Rossi Fiero Vermouth, Martini & Rossi Prosecco, Soda Water

PB & J MANHATTAN \$14
 Jack Daniel's Whiskey, Skrewball Whiskey, Chambord, Bitters

PRICKLY PEAR MARGARITA \$14
 Casamigos Blanco Tequila, Cointreau, Prickly Pear Purée, Lemon Juice, Orange Bitters, Salt Rim

CARAMEL APPLE MULE \$13
 Ketel One Vodka, Apple Cider, Caramel Syrup, Ginger Beer, Fresh Lime Juice, Cinnamon

LIME COOLER \$10
 Bacardi Lime Rum, Watermelon Puree, Lime Juice, Simple Syrup, Soda Water

BLOOD ORANGE BLISS \$11
 Botanist Gin, St. Germain, Blood Orange Juice, Ginger Ale, Fresh Lime Juice

ROSIE ROSÉ \$11
 Effen Rosé Vodka, Martini & Rossi Fiero, Cointreau, Cranberry Juice, Lemon Juice

CRANBERRY MARGARITA \$10
 El Jimador Blanco Tequila, Cointreau, Cranberry Juice, Fresh Lime Juice, Agave Syrup

NOLA HURRICANE \$12
 Mount Gay Black Barrel Rum, Mount Gay Eclipse Rum, Passion Fruit Juice, Orange Juice, Lime Juice, Grenadine

RASPBERRY TRUFFLE \$14
 Absolut Raspberri Vodka, Chambord, White Chocolate Liqueur, Cream, Whipped Cream

FROZEN JACK & COLA \$10
 Jack Daniel's Whiskey, Pepsi Cola

HOT APPLE CIDER \$10
 Maker's Mark Whisky, Apple Cider, Cinnamon



WINE & SPARKLING

- CHARDONNAY \$9 / \$34
- PINOT GRIGIO \$9 / \$34
- SAUVIGNON BLANC \$11 / \$42
- ROSÉ \$10 / \$38
- MALBEC \$10 / \$38
- PINOT NOIR \$10 / \$38
- CABERNET SAUVIGNON \$11 / \$42
- MARTINI & ROSSI PROSECCO \$11 (SPLIT) / \$42
- DOMAINE STE MICHELLE BRUT \$42
- PERRIER JOUËT \$100

NON-ALCOHOLIC

- SOFT DRINKS (REFILLS INCLUDED) \$3
- AQUAFINA WATER \$3
- LAGUNITAS HOP WATER \$5
- RED BULL & RED BULL SUGAR FREE \$5
- RED BULL EDITIONS (Coconut, Yellow & Watermelon) \$5



BEER
 CIDER
 SELTZERS



Roscoes.com
 @RoscoesTavern

