



BOB'S BEVERAGES

Bob's Happy Hour

4pm to 5pm Monday through Thursday

50% Off All Beers & All Wines By The Glass

SPECIALTY COCKTAILS

LAVENDER FIZZ	\$13
Vodka, Lavender Syrup, Fresh-Squeezed Lemon Juice, Soda Water, Fresh Basil	
PINEAPPLE MARGARITA	\$14
Blanco Tequila, Cointreau Orange Liqueur, Agave, Pineapple Juice, Fresh-Squeezed Lime Juice	
JUNGLE BIRD	\$14
Dark Rum, Campari, Fresh-Squeezed Lime Juice, Pineapple Juice, Demerara Syrup	
BOB'S SPICED OLD FASHIONED	\$14
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	\$14
Red Wine, Brandy, Orange Liqueur, Apple Juice, Berry Juice, Orange Juice, Fresh-Squeezed Lime Juice, Fresh-Squeezed Lemon Juice	
ADULT FROZEN ORANGE TANG	\$12
White Rum & Orange Tang	

WINES

ZONIN PROSECCO	
Veneto, Italy \$10 Glass // \$38 Bottle	
LAVIS PINOT GRIGIO	
CLASSICI TRENINO DOC Trentino-Alto Adige, Italy \$10 Glass // \$38 Bottle	
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 ARTIOIS	\$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-ALCOHOLIC BEER \$MP	

HARD SELTZERS

HIGH NOON WATERMELON \$8 HIGH NOON PEACH \$8

DINE-IN SODAS & SUCH

COCA-COLA	\$3	UNSWEETENED ICED TEA	\$4 Bottle
Free Refills			
DIET COKE	\$3	SWEETENED ICED TEA	\$4 Bottle
Free Refills			
SPRITE	\$3	FROZEN ORANGE TANG	\$5.50 Glass
Free Refills			
ORANGE SODA	\$3		
Free Refills			

SALADS

SHAVED BRUSSELS SPROUTS & ARUGULA SALAD (V)

\$12.00

Shaved Brussels Sprouts, Arugula, Vine-Ripe Tomatoes, Parmesan Cheese, Toasted Croutons, Caesar Dressing

GARDEN SALAD (V)

\$9.00

Mixed Greens, Shaved Carrots, Cucumbers, Bell Peppers, Onions, Black Olives, Radishes, Toasted Croutons, Dijon Vinaigrette

APPLE & SPINACH SALAD (V)

\$12.50

Sliced Apples, Spinach, Toasted Almonds, Shaved Celery, Onions, Parmesan Cheese, Toasted Croutons, White Balsamic, Olive Oil

Add Side Of Anchovies +\$2

APPETIZERS

THICK-CUT FRENCH FRIES

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

MEATBALLS \$14.00

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

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

CRISPY BRUSSELS SPROUTS (V)

\$10.00

Flash-Fried Brussels Sprouts, Pickled Onions, Shaved Parmesan Cheese, White Balsamic, Cracked Black Pepper, Herb Mix

SLOW-ROASTED CHICKEN WINGS

\$15.00

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

FRIED PICKLE CHIPS (V)

\$8.00

Fried House Dill Pickles and Fresh Dill. Served With Buttermilk Ranch

DESSERT

OATMEAL CREAM PIE (V) \$6.00

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 \$2.00
12 oz Can
SPRITE \$2.00
12 oz Can
DIET COKE \$2.00
12 oz Can
SMARTWATER \$4.00
20 oz Bottle



PILSEN-STYLE PIZZA

★ ★ ★ ★ ★ ★ ★ ★ ★ ★
HOME OF THE ORIGINAL PICKLE PIZZA

★ ★ ★ ★ ★ ★ ★ ★ ★ ★
FAMOUSBOBSPIZZA.COM
@EATBOBSPIZZA

HYDE PARK
1518 E HARPER CT
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
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 SPECIALTY PIZZAS

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

THE ORIGINAL PICKLE PIZZA \$26.00
Mortadella, House Dill Pickles, Garlic Cream Sauce, House Blend Cheese, Fresh Dill
*(*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

BOB'S SAUSAGE PIZZA \$26.00
Locally-Sourced Italian Pork Sausage, Pickled Onions, Tomato Sauce, House Blend Cheese
*(*Contains Pork)*

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.)*

THE "TRIPPING BILLY" PIZZA (V) \$26.00
Corn, Pickled Jalapeños, Shishito Pepper Cream Sauce, House Blend Cheese, Cheddar Cheese, Roasted Shishito Peppers, Scallions
(Proceeds from every pizza sold benefits Billy Zureikat's Muscular Dystrophy Association fundraiser.)*

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 MARGHERITA PIZZA (V) \$25.00
Vine-Ripe Tomatoes, Stracciatella Cheese, Fresh Basil, White Balsamic

**Bob's Pizza
Happy Hour**
4pm to 5pm
Monday - Thursday

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

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

CREATE YOUR OWN BOB'S PIZZA ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

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