



## **"GREAT FOOD, SERVED BY FRIENDS"**

For takeout or free delivery of the entire menu,  
lunch or dinner, please call 351-7400

Welcome to Bob's Your Uncle! We believe in "Great Food, Served by Friends" and try to live up to that, every meal, every customer. We opened this restaurant in April of 2005. The original Bob's Your Uncle opened at 749 Mormon Trek in southwest Iowa City in 2001. In March of 2008 we changed the original Bob's into Iowa City's newest great place to eat, Monica's Italian Bistro & Pizzeria. It still has the great pizza Bob's had and still offers free delivery, but now features elegant, traditional Italian specialties and some American Favorites, too. We have been very grateful for the customer response at Monica's.

Here we offer comfort food from a big menu, as well as homemade gourmet pizza in 3 styles, made the same way we did at The Airliner. There we won "Best Pizza in Iowa City" awards 7 years in a row, using traditional Italian slate ovens as we do here.

Bob's Your Uncle was chosen as the name for these restaurants because of its meaning in Great Britain and Australia that everything turned out well. The story of its origin is that Prime Minister Lord Salisbury, whose family name was Robert Cecil (thus "Bob"), appointed his unpopular nephew Arthur Balfour to a succession of political offices. The first in 1887 was Chief Secretary of Ireland, a post for which Balfour was considered unsuitable by many. The consensus among the irreverent in Britain seems to have been that to have Bob as your uncle guaranteed success, hence the expression and its meaning of things turning out very well for you.

Sal Hnesh is the Executive Head Chef for Bob's Your Uncle Pizza Café, with 28 years of experience as head chef at some of Iowa City's best restaurants. We have worked together for more than 16 years now. Monica Meyer is the General Manager of both restaurants, as well as the namesake of our sister restaurant, and I think we have a tremendous staff. Here we're led by Managers Nicole Parsons, Nicole Dunkel, Sara Anderson, Jacqui Zuniga, Haley Kemp and Abby Boer. We try very hard to be extremely employee-friendly so we can attract dedicated, spirited and loyal people. By featuring flexible schedules that let them choose when they work, providing good working conditions and surrounding them with great co-workers, I think our customers feel the difference in their friendly service and desire to please.

My name is Randy Larson. I've been a practicing attorney in Iowa City for more than 27 years, and have enjoyed the restaurant business since 1992. I believe that locally-owned non-chain restaurants do some things better. We don't truck in pre-made frozen menu items; our chefs make your meal with the best fresh ingredients. We have more than 70 comfort foods on the menu and every day we offer two items for \$2 off the regular price so you can have your usual favorite or try something new. Once you've tried pizza made with carefully handled dough made fresh daily and aged exactly right, topped with the most expensive boutique cheese, the best classic pizza sauce and toppings of the highest-quality like fresh-grilled Italian sausage, you'll love the difference.

"Great food, served by friends" isn't just a slogan or motto. Our very survival depends on living up to it. Most of our customers truly do become friends because they learn they can depend on us to care, to create food that is enjoyable, and to never take their patronage for granted. When you come here for lunch or dinner, you're turning your happiness over to us and that's serious. We're glad so many of you are happy to have learned what Bob's Your Uncle really means.

## APPETIZERS

### Sliders **\$9.45**

Three little mini burgers of the finest fresh ground beef from Ruzicka's in Solon, topped with American cheese and served with no side dish. As an appetizer, it's just right for sharing.

### Spinach and Artichoke Dip **\$8.45**

Our most popular appetizer. Artichoke hearts and fresh spinach in a creamy sauce served with warm sliced French bread, toasted pita chips or half of each.

### Spicy Buffalo Wings **\$8.45**

Ten of the highest quality unbreaded chicken wings tossed in a spicy buffalo sauce served with bleu cheese dressing or ranch, and celery.

### Chicken Strips **\$8.45**

We like the taste of these the best of all we've found. Served with barbecue sauce or ranch dressing or half of each.

### Onion Rings **\$7.45**

Beer battered onion rings, served with ranch dressing. A half portion is available for **\$3.75**

### Chips and Salsa **\$5.95**

Fresh white corn tortilla chips served with our homemade salsa. Add homemade con queso for **\$2.75**

### Mozzarella Sticks **\$7.45**

Mozzarella cheese sticks deep-fried golden and served with marinara sauce, ranch dressing, or half of each.

### Cheese Sampler **\$10.45**

A little bit of 3 of the world's finest cheeses, served with fresh-baked French bread. Side of fresh fruit **\$1.00**

### Nachos **\$8.45**

Fresh white corn tortilla chips topped with tomatoes, onions, black olives, bell peppers & cheese, served with salsa. (sour cream or guacamole **\$.25**)

Con Queso **\$2.75**

Seasoned Beef or Chicken **\$2.75**

### Quesadillas **\$10.45**

Traditional flour tortillas stuffed with refried beans, Monterey Jack and cheddar cheeses, and your choice of grilled chicken, grilled Cajun chicken, or grilled Portabella mushrooms. (sour cream or guacamole **\$.25**)

Grilled Steak **\$11.45**

Beans & Cheese or Cheese only **\$8.25**

### Breadsticks **\$5.95**

Five fresh-baked breadsticks with garlic butter topping, served with your choice of marinara, ranch dressing, or half of each.

### Ravioli **\$9.45**

An appetizer-sized portion of our ravioli entrée. Chicken, spinach and mozzarella raviolis served with your choice of lemon dill sauce or marinara, with a fresh-baked garlic breadstick.

## SOUPS

Bowls of soup come with a fresh-baked garlic breadstick. **CUP \$3.45 BOWL \$4.95**

### Spicy Chicken Tomato

Creamy tomato soup with chunks of spicy chicken and peppers, served with crispy tortilla strips.

**Special Soup** We will have an additional soup each day. Ask your server for today's selection.

### Classic French Onion Soup

A Classic recipe with a dark broth and rich flavor, topped with croutons and melted provolone cheese.

## SALADS

Herb Balsamic Vinaigrette – Ranch – Caesar – Oriental Vinaigrette - Creamy Feta - Bleu Cheese – Russian – Honey Mustard – French – Oil & Vinegar - Low-Fat Ranch.

All salads except Taco come with a fresh-baked garlic breadstick. Everybody told us some of our Big Salads were "just too big", so we've made them smaller and lowered the prices, to reduce waste.

### Beef or Chicken Taco Salad **\$10.75**

Seasoned ground beef or grilled seasoned chicken mixed with romaine lettuce, tomatoes, peppers, and a blend of fresh cheeses. But what really makes it great is the salsa-and-ranch dressing and serving it in a fried flour tortilla. Eat the delicious tortilla and you've really got a meal.

### Tortellini Pasta Salad w/Chicken **\$10.75**

Chunks of chicken with cheese filled tortellini served on a bed of mixed greens with feta cheese crumbles, cucumbers, and roma tomatoes. Served with your choice of dressing and a fresh-baked breadstick.

### Big Salad with your choice of Grilled Chicken, Crunchy Chicken, Portabella, Ahi Tuna or Salmon Salad **\$10.75**

Tossed Romaine and iceberg lettuce with croutons, tomatoes, cucumbers, red onions and black olives, with your choice of grilled chicken, Cajun chicken, crunchy chicken, grilled Portabella mushroom, Ahi tuna or grilled salmon (**\$1.00 extra**).  
Just salad without any topping **\$7.25**

### Smoked Turkey, Spinach & Feta **\$11.75**

Smoked turkey breast with fresh spinach, tomatoes, red onions, croutons, feta cheese, and your choice of dressing.

### Classic Caesar **\$9.45**

Crisp Romaine, parmesan cheese, garlic herb croutons, and our own Caesar dressing.

Add grilled chicken, Cajun chicken, grilled Portabella mushroom **\$2.50**. Grilled salmon **\$3.50**

### Cobb Salad **\$11.75**

Smoked turkey, shredded cheddar cheese, chunks of grilled chicken, olives, tomatoes, bacon and egg, atop mixed fresh light and dark greens, with your choice of dressing. Add shrimp **\$3.00**

### Buffalo Chicken Salad **\$10.75**

Hot and spicy buffalo chicken over cool mixed greens with celery, pickles, tomato, green onions and your choice of dressing.

### Oriental Chicken Salad **\$10.75**

Shredded lettuce tossed with julienne carrots, snow peas, scallions and basil. Our spicy sweet and sour sesame dressing (oriental vinaigrette on the side), topped with marinated chicken breast.

## SANDWICHES

All Bob's Your Uncle sandwiches are served with your choice of any of our side dishes:  
Sal's Sour Cream and Cream Cheese Twice-Baked Potatoes, Baked Yukon Gold Potato, Fresh Sautéed Vegetables, Brew City French Fries, Onion Rings, Cup of Soup, Side Salad, Spaghetti, Mac & Cheese, Fresh Fruit.

### Wraps **\$9.95**

Your choice of **Crispy Chicken Club**, **Buffalo Chicken**, or **Caesar Chicken** wrapped up in a fresh flour tortilla, served with your choice of side dish.

### Parmesan Chicken Sandwich **\$9.45**

A breaded chicken breast with marinara sauce, provolone and mozzarella cheese, served on sourdough bread, with your choice of side dish.

### Ahi Tuna Sandwich **\$11.75**

Grilled marinated Ahi tuna with mushrooms and Monterey Jack cheese on sourdough bread, with your choice of side dish.

### Ribeye Steak Sandwich **\$11.75**

A six-ounce ribeye steak served on grilled sourdough bread, with lettuce, tomato and onion, and your choice of side dish.

### Grilled Tuna Salad Sandwich **\$8.75**

Fresh tuna salad warmed on the grill, with Monterey Jack cheese on grilled sourdough bread, with your choice of side dish.

### Classic Club **\$10.95**

Served in quarters, our Classic Club is served on sourdough bread with turkey, ham, lettuce, tomato, mayonnaise and bacon, with your choice of side dish.

### Pork Tenderloin **\$9.95**

Dipped in buttermilk, egg, special seasonings and Panko bread crumbs. Served on a Bread Garden bun, with your choice of side dish.

### Turkey and Swiss **\$9.45**

Shaved smoked turkey breast with Swiss cheese, piled high on fresh sourdough bread and toasted to perfection. Served with lettuce, tomato, onion and your choice of side dish.

### Grilled Portabella Sandwich **\$10.45**

A grilled, marinated Portabella mushroom, with provolone cheese and creamy red pepper sauce on sourdough bread. Served with your choice of side dish.

### Grilled Cheese **\$7.45**

Any two cheeses melted in-between grilled sourdough bread, with your choice of side dish.

### Sliders **\$11.45**

Three little mini burgers of the finest fresh ground beef from Ruzicka's in Solon, topped with American cheese and served with a side dish.

### Reuben Sandwich **\$10.45**

A classic Reuben, thinly sliced corned beef with sauerkraut, Swiss cheese and fresh Russian dressing, piled high on a light rye bread, served with any side dish.

### French Dip **\$10.45**

Roast beef with Swiss cheese on a French loaf with au jus for dipping, served with your choice of side dish.

### Fresh Burger **\$10.45**

Our most popular menu item, a full half pound of hand-pattied, never-frozen, fresh ground beef from Ruzicka's locker. You can really taste the difference. Served with lettuce, tomato and onion on a Bread Garden bun, and your choice of side dish. Add any cheese or other topping for **\$.50**: American, Cheddar, Mozzarella, Bleu, Feta, Swiss, Monterey Jack, pepper, provolone, and Philly cream cheeses, mushrooms, caramelized (fried) onions, jalapenos, guacamole or green peppers. Bacon **\$1.00**

### Cajun Burger **\$10.45**

Same as our 8-ounce Fresh Burger, grilled with Cajun seasonings. Served with lettuce, tomato and onion on a Bread Garden bun, and your choice of side dish. Add your choices of toppings, same as for the Fresh Burger.

### Chicken Sandwich **\$9.45**

A 6-ounce chicken breast flat-grilled to perfection and served on a Bread Garden bun with ranch dressing on the side. Comes with lettuce, tomato, onion and choice of side dish. Add toppings if you want.

### Cajun Chicken Sandwich **\$9.45**

Flat-grilled with the perfect blend of Cajun seasonings and served on a Bread Garden bun with ranch dressing on the side. Comes with lettuce, tomato, onion and choice of side dish.

### BLT **\$9.45**

A lighter sandwich classic, bacon, lettuce, mayonnaise and tomato on sourdough bread, and your choice of side dish.

### Hawaiian Chicken Sandwich **\$9.45**

Barbeque sauce, pineapple and a six-ounce flat-grilled chicken breast. Served on a Bread Garden bun with lettuce, tomato, onion and your choice of side dish.

## SIDE DISHES

All side dishes are **\$3.75**

Sal's Sour Cream and Cream Cheese Twice-Baked Potatoes, Cup of Soup, Side Salad,  
Brew City French Fries, Onion Rings, Fresh Sautéed Vegetables, Baked Yukon Gold Potato, Fresh Fruit, Mac & Cheese, Spaghetti

## DESSERTS

Baked Apple Pie with vanilla ice cream **\$6.45**

Warm Fudge-filled Chocolate Cake  
with vanilla ice cream **\$6.45**

Cheesecake **\$3.95**

OOOh! Hot fudge, peanuts, crumbled Oreos  
and ice cream **\$6.45**

2 Scoops of Vanilla Ice Cream **\$1.95**

## KID'S MENU (Ages 0-10 only, please) **\$4.25**

All kid's menu items except pizza come with a few fries or fresh fruit and any fountain drink or milk.

\*Mac & Cheese \*Slice of Pizza (pepperoni, sausage or cheese) \*2 Peanut Butter & Jelly Sandwiches  
\*Grilled Cheese Sandwich \*Kid-size Burger \*Spaghetti \*Chicken Fingers

## COMFORT FOOD

Entrees that don't already contain bread are served with fresh-baked French bread, and if they don't already have a side dish in them, they usually get two side dishes. Choose from:

Sal's Sour Cream and Cream Cheese Twice-Baked Potatoes, Side Salad, Fresh Sautéed Vegetables, Brew City French Fries, Onion Rings, Cup of Soup, Baked Yukon Gold Potato, Spaghetti, Mac & Cheese, Fresh Fruit.

You may delete a side dish for **\$1.50** less

### **Pot Roast** **\$11.95**

Oven-baked pot roast, just like Sundays at home, with carrots and potatoes and gravy over everything.

### **Liver & Onions** **\$10.95**

A generous serving of sautéed beef liver and onions, served with twice-baked potatoes and gravy over everything, and your choice of a second side dish.

### **Open-Face Smothered Roast Beef** **\$10.95**

Pot Roast Beef served open-face on sourdough bread, with twice-baked potatoes and gravy over everything.

### **Open-Face Smothered Turkey** **\$9.95**

No processed turkey loaf here, this is chunks of real turkey breast served on sourdough bread, with twice-baked potatoes and gravy over everything.

### **Fish & Chips** **\$9.95**

Three golden-battered fish pieces, served with fries.

### **Pan-Fried Tilapia** **\$13.95**

Pond-raised tilapia is a white-flesh fish that takes on flavors nicely. We lightly batter an 8 or 9 oz. piece and fry it in a light sauce made of butter, white wine, tarragon and garlic. Served with any two side dishes and fresh-baked French bread.

### **Wisconsin Tuna Cakes** **\$12.95**

Two sautéed cakes of the finest flake tuna served with a lemon dill sauce. Served with any two side dishes and fresh-baked French bread.

### **Shepherd's Pie** **\$10.95**

Twice-baked potatoes and cheese over plenty of ground beef flavored with tomato soup, French-cut green beans and rice. This is a whole meal, so no side dish.

### **Buffalo Chicken Burrito** **\$12.95**

Spicy breaded chicken pieces wrapped in a flour tortilla with Sal's twice-baked potatoes, bits of celery and carrots, and buffalo sauce. Served with any side dish.

### **Grandmother's Meat Loaf** **\$10.95**

Our magnificent manager Monica got this recipe from her Grandmother. The sauce we put on top is her secret, but you'll be able to tell it's got catsup and brown sugar in it. Served with any side dish and fresh-baked French bread.

### **Panko Chicken** **\$14.95**

Flat-grilled with Panko breadcrumbs, the chicken stays tender and moist, with great flavor. Presented on a fresh herb raspberry vinegar cream sauce and served with any two side dishes and fresh-baked French bread.

### **Roaring 20's Chicken** **\$14.95**

This recipe came from a New York Times story that said it was America's favorite dish during the Roaring 20's, symbolizing our love of fine food and nights out. Sautéed chicken breasts served over a delicious sauce made with chicken broth and wine. Served with any two side dishes and fresh-baked French bread.

### **Chicken Marsala** **\$14.95**

A creamy classic Marsala sauce with mushrooms over plenty of chicken breast meat. Served with any two side dishes and fresh-baked French bread.

### **Filet Mignon** **\$20.95**

An 8-ounce tender cut of the finest beef tenderloin grilled to your taste and served with any two side dishes and fresh-baked French bread.

### **Ribeye Steak** **\$19.95**

Ribeyes are flavorful cuts with a bit more fat on them. This one's 12 ounces, served with any two side dishes and fresh-baked French bread.

### **Salmon** **\$15.95**

Our most popular entrée, this grilled salmon is topped with tarragon butter and served with any two side dishes and fresh-baked French bread.

### **Butterfly Shrimp** **\$13.95**

Deep-fried butterfly shrimp, served with cocktail sauce and tartar sauce, and any two side dishes and fresh-baked French bread.

**Generally, our steaks and meat are fresh from Ruzicka's Meats in Solon, not pre-packaged or frozen.  
We know you'll taste the difference!**

## PASTAS

All pasta is served with your choice of side dish and a fresh-baked garlic breadstick.

**Pastas can be ordered without the side dish for \$1.50 less.**

### **Tortellini Chicken Arrabiatta** **\$13.95**

Sprinkled with bread crumbs and browned in the broiler for a minute, this casserole is tortellini pasta and chicken breast pieces mixed with a wonderful orange sauce made with garlic, oregano, red pepper, white wine, cream, marinara, and parmesan cheese. Served with any side dish.

### **Guinness Chicken Pasta** **\$12.95**

The Guinness gives this sauce a unique flavor. Linguini with chicken, Portabella and button mushrooms, served with any side dish.

### **Fettuccini Alfredo** **\$12.95**

Fettuccini with parmesan cream sauce, served with any side dish. Added grilled or Cajun chicken **\$2.50**  
Added shrimp **\$3.00**

### **Chicken Ravioli** **\$13.95**

Chicken, spinach and cheese raviolis, in your choice of lemon dill sauce or marinara, served with any side dish.

### **Meat Lasagna** **\$13.95**

Mozzarella and ricotta cheese layered with pasta, Italian sausage and marinara sauce. Served with any side dish.

### **Spaghetti Marinara** **\$11.95**

Spaghetti with a classic marinara sauce, served with any side dish. Add chicken, hamburger, or mushrooms **\$2.50**

### **Shrimp Scampi** **\$15.95**

A classic garlic cream sauce with shrimp, tomatoes, green onions and fettuccini, served with any side dish.

# PIZZA

We use traditional slate ovens and use the same recipe and process we used in making the pizza at The Airliner that won “Best Pizza in Iowa City” awards seven years in a row. These ovens make it possible to offer New York style thin pizzas as well as medium thickness and a Chicago-style pan pizza. Our sister restaurant, Monica’s, is Iowa City’s newest great place to eat. It still has the pizza it had when it was Bob’s Your Uncle Westside, in addition to elegant, traditional Italian favorites. They make wonderful hand-tossed homemade pizza in an open-flame brick oven, much like pizza has been made in Italy for thousands of years.

What the pizzas have in common is that they all are made from dough made fresh everyday, properly aged, and topped with the very highest quality shredded cheese, along with a classic pizza sauce. All toppings are the highest quality available, like fresh grilled Italian sausage or hand-cut vegetables. Our pizza comes in 10-inch or 16-inch sizes, \$14.45 or \$22.95 with one or two toppings. Additional toppings are \$1.00 for the small size and \$1.50 on the larger pizzas. I’d encourage you to try either the New York style or the Chicago style as many of our regulars think these are the best. Of course, the Chicago style pizzas take about 20 minutes in the oven.

## TOPPINGS

Grilled Chicken, Feta Cheese, Roma Tomatoes, Broccoli, Shrimp, Ground Beef, Italian Sausage, Pepperoni, Bacon, Canadian Bacon, Green Peppers, Onion, Black Olives, Fresh Mushrooms, Jalapeno, Green Olives, Pineapple, Artichoke Hearts, Portabella Mushroom, Sausage or Cheese or Pepperoni, Sauerkraut, Spinach, Ham, , Barbecue Chicken, and Cajun Grilled Chicken.

**Sausage or Cheese or Pepperoni Pizza by the slice \$2.75**

## SPECIALTY PIZZAS

If you would like us to choose your toppings, here are some popular combinations, named just for fun after basketball players I think deserve recognition. The two restaurants use different names to recognize more people.

### RONNIE LESTER

**Quiet, but with a winning smile, and one of the nicest people you’ll ever meet. This Iowa superstar had his career in the NBA cut short by knee injuries, but was by consensus the greatest guard in Iowa history and would have had a tremendous career in the NBA. Now assistant general manager of the Los Angeles Lakers.**

Sausage, pepperoni, fresh mushrooms and onions. (Same as the Monica’s Nate Kaeding) **\$15.45 or \$23.95**

### GLENN “STICK” VIDNOVIC

**“Stick” Vidnovic was perhaps the best all-around player on the 1970 Big Ten Champion Iowa Team that also featured Freddie Brown and John Johnson. “Stick” was ultra smooth and always played the game the way it was meant to be played.**

Grilled Cajun chicken breast, feta cheese, roma tomatoes, green peppers and fresh mushrooms.

(Same as the Monica’s Pete Maravich) **\$15.45 or \$23.95**

### JASON SMITH

**Jason Smith is here to represent something great about college basketball. A walk-on at Iowa, he earned a scholarship and playing time by his hard work and character and because he also knew how to play the game the right way. While Jason jokes that he should have a bench in the foyer named after him instead of a pizza, he’s here as an outstanding example of a tremendous person who played the game for the love of the game and succeeded because of the same qualities that will make him a success as an attorney, husband and father.**

Italian sausage and fresh mushrooms. (Same as the Monica’s Jeff Horner) **\$14.45 or \$22.95**

### BOBBY HANSEN

**A great competitor who was an even bigger success in the NBA than he was at Iowa, where he was a strong member of the 1980 Final Four Team. World Champion with the Chicago Bulls - - his success with Utah was great fun to watch!**

Ground beef, Italian sausage, pepperoni, bacon and Canadian bacon. (Same as the Monica’s Greg Brunner) **\$15.45 or \$23.95**

### MARK GANNON

**One of my best friends when I moved to Iowa City in 1979, Mark had an unparalleled high school career at Iowa City Regina, winning three state championships and then was a big factor on very good Iowa teams including the 1980 Final Four group. An amazing long-range shooter, Mark made it to the last cut of the San Diego Clippers of the NBA and I believe would have had a fine NBA career if he hadn’t chosen to start his career and raise a family instead.**

Grilled chicken, pepperoni, roma tomatoes, green peppers, fresh mushrooms. (Same as the Monica’s Crystal Smith)

**\$15.45 or \$23.95**

### DEAN OLIVER

**A starter from the moment he arrived on the Iowa campus, Dean Oliver is one of the most beloved Hawkeyes of all time.**

**He played one season in the NBA and is now playing in Europe. Impossible to keep out of the lane, he is both a great scorer and an unselfish playmaker.**

All vegetables: roma tomatoes, broccoli, green peppers, onions,

black olives, green olives and artichoke hearts. (Same as the Monica’s Ryan Bowen) **\$15.45 or \$23.95**

### JENNIE LILLIS

**Jennie is the person I’ll always think of first when I think of the joy and love so evident on every team at Iowa coached by Lisa Bluder. She was a marvelous combination of skill, competitiveness and love of the game, and the joy her teammates had in playing with her was obvious. She will be a great college coach.**

Taco pizza – medium crust only. (Same as the Monica’s Mary Berdo) **\$15.45 or \$23.95**

## HAPPY HOUR SPECIALS

3-6 Monday – Friday

These are all **\$1.00** cheaper!

**\$1.75** Domestic Pints      **\$2.25** Domestic Bottles

**\$2.75** Import Pints      **\$2.75** Import Bottles

**\$2.75** Well Liquor

**\$3.75** Call Liquor

All glasses of wine **\$1.00** off

### DOMESTIC PINTS    \$2.75

Amberbock  
Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Golden Light

### DOMESTIC BOTTLES    \$3.25

Budweiser  
Bud Light  
Bud Light Lime  
Bud Select  
Coors Light  
MGD 64  
MGD Light  
Miller Chill  
Miller Lite  
Michelob Golden Light  
Michelob Light  
Michelob Ultra  
O'Doul's  
Tequiza

### SPECIALTY & IMPORT PINTS    \$3.75

Bass  
Boulevard Wheat  
Black & Blue  
Black & Gold  
Black & Tan  
Blue Moon  
Fat Tire  
Goose Island Honker's Ale  
Goose Island Seasonal  
Guinness Stout  
Landshark  
Newcastle Brown Ale  
Sam Adams

### SPECIALTY & IMPORT BOTTLES    \$3.75

Amstel Light  
Becks  
Corona  
Dos Equis Amber  
Fosters  
Harp  
Heineken  
Killian's Red  
Leinie's Sunset Wheat  
Red Bridge (gluten free)  
Red Stripe  
Rolling Rock  
Sierra Nevada Pale Ale  
Smirnoff Ice  
Smirnoff Twisted  
Stella Artois  
Woodpecker Cider

### NOW OFFERING FRESH-BREWED ICED TEA AND LIPTON RASPBERRY ICED TEA

**SOFT DRINKS** – Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Mt. Dew, Diet Mt. Dew, Orange Crush, Lemonade, Fresh-ground Coffee, Fresh-brewed Iced Tea, Lipton Raspberry Iced Tea, Hot Tea.    **Glass \$1.95    Free Refills**

**OTHER BEVERAGES** – Pineapple Juice, Cranberry Juice, Orange Juice, Tomato Juice, Grapefruit Juice, Apple Juice, Milk, Hot Chocolate.    Glass \$1.95

**WINE** – Please refer to the wine list.



Thanks for coming to Bob's Your Uncle! We take pride in being a locally owned, non-chain restaurant, with food products of the highest quality purchased locally and prepared by expert chefs. Do not hesitate to take advantage of this by calling or writing me with any concerns or problems that you experience if I don't happen to be here on your visit. My personal email address is [randymlarson@gmail.com](mailto:randymlarson@gmail.com). My office phone is 354-5500.

We are open from 11:00 a.m. to 10:00 p.m. Sunday through Thursday and until 10:30 p.m. Friday and Saturday nights. Separate checks are available but are certainly easier if you let your server know in advance. The 15% gratuity, which by law must be taxed, may be added to parties of 7 or more. Although we do not normally take reservations, we are glad to take them for large groups over 6 so that we can serve you better.

All major credit cards are accepted. Checks are also cheerfully accepted, with the understanding that we do utilize an electronic check recovery system for checks returned by the bank, which may charge you a service fee.

Please consider trying our sister restaurant, Monica's, formerly Bob's Your Uncle Westside, at 749 Mormon Trek, for elegant, traditional Italian food, pizza and some American favorites.

Take out and free delivery is always available, so please help yourself to personal copies of our menu at the host stand. You can also find our complete menu in the Yellow Pages.

Our website is [www.bobsyourunclepizzacafe.com](http://www.bobsyourunclepizzacafe.com)

Thanks!  
Randy Larson