

SHAREABLE PLATES



GAME DAY MENU

HANDHELD



(ALL SANDWICHES ARE SERVED WITH FRENCH FRIES)
ADD BACON, AVOCADO, OR FRIED EGG \$1 EA

CHICKEN QUESADILLAS 11

Roasted peppers, cheddar and jack cheeses and a side of salsa and Sour cream

CHICKEN FINGERS 7

Fresh, hand-breaded and fried. Tossed in your choice of BBQ, mild, or hot sauce. Served with honey mustard, Ranch or Blue cheese

LOADED FRIES 10

Tomatoes, Bacon, Jalapenos, Queso & green onion Drizzled with Sriracha aioli

BUFFALO CHICKEN WINGS

Wings tossed in our chef's secret sauce. Served with blue cheese slaw
Choice of blue cheese or ranch

6 Wings \$8

10 Wings \$12

15 Wings \$15

20 wings \$18

PORK OR CHICKEN NACHOS 11

Tomatoes, Bacon, Jalapenos, Queso & green onions. Drizzled with Sriracha aioli

FRIED MOZZARELLA 6

Mozzarella coated with Italian bread crumbs, Fried golden brown and served with marinara sauce

SPINACH & ROASTED ARTICHOKE DIP 10

served with tortilla chips

SOFT PRETZELS 6

Warm & salted. Served with a Yuengling cheddar dipping sauce



STEAK & CHEESE SANDWICH 11

Grilled Ribeye, peppers and onions, your choice of cheese on a hoagie roll

CUBAN SANDWICH 13

sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

BLACK RUM BACON JACK BURGER 13

Monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

HOUSE BURGER 12

8oz beef patty cooked to order with lettuce, tomato & onion. Your choice of American, cheddar or Swiss cheese.

BUFFALO CHICKEN TENDER SANDWICH 12

Crispy chicken strips tossed in our chef's secret sauce. topped with Provolone cheese, lettuce and tomato.

MOJO PORK SANDWICH 11

Pulled pork topped with house queso, cilantro slaw & crispy onion straws. Served on brioche bun

CLUB SANDWICH 11

Turkey, bacon, lettuce, tomato, Avocado, Swiss cheese & mayo. Served on toasted wheat bread

CHIPOTLE CHICKEN SANDWICH 12

melted cheddar cheese, and chipotle aioli on a brioche bun

TACO MENU

All tacos are served with:

Cilantro slaw, relish (corn, grilled carrot, Pico & black beans)

Lime crema, Sriracha aioli and shredded cheese

Choice of flour or corn tortilla

Pork Taco \$3

Chicken Taco \$3

Street Corn \$3

Chips & Queso \$6

Add a Protein to any Salad: Chicken \$3 Shrimp \$5 Salmon \$7

HOUSE SALAD
SMALL-7 LARGE-10
Garden greens with red onions, tomatoes, cucumbers & carrots

CLASSIC CAESAR SALAD
SMALL-7 LARGE-10
Fresh romaine lettuce with parmesan cheese, croutons tossed in our creamy Caesar dressing

Cobb SALAD \$11
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

Dessert Menu

Peanut Butter Pie - \$9

Dark Chocolate and Peanut Butter Mousse, filled with Reese's Peanut Butter Cups

Dulce de Leche Cheesecake - \$8

Cream Cheese Caramel Swirl Base, Caramel Mousse Topping, served with a Churro

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

DRINK MENU

Our Hand Crafted Mojitos

CLASSIC MOJITO 8

Bacardi Superior Rum, muddled with fresh mint, lime and simple syrup. Shaken and topped with soda water and garnished with a lime wedge

STRAWBERRY MOJITO 9

Dragon Berry Bacardi Rum, muddled with fresh mint, lime and simple syrup. Shaken and topped with soda water and garnished with a lime wedge

BERRIES ALL IN! 9

Bacardi Dragon Berry, Blueberries & Blackberries muddled with simple syrup. Shaken and topped with soda water.

MANGO MOJITO 9

Bacardi Superior rum, muddled with fresh mint, simple syrup, lime and mango puree. Shaken and topped with soda water and garnished with a lime wedge

DOMESTIC SUPER TUBES

Bud Light
Blue Moon
Yuengling
\$13.00 64 oz
\$19.00 96 oz

\$3.75 16oz
Domestic Draft Beer
Bud light
Blue Moon
Yuengling

PREMIUM SUPER TUBES

Stella- Wavemaker-
Jai Alai
Free Dive- Seasonal
Crafts
\$18.00 64 oz
\$25.00 96 oz

\$5.00 16oz
Craft Beer
Stella- Wavemaker-
Jai Alai
Free Dive- Seasonal
Crafts

5.00 Mixed Drinks

Pinnacle Vodka-Bacardi
Silver- Jim Beam-
Bombay Dry- Dewars-Vo
Seagrams

BOTTLED BEER

Budweiser 5
Bud Light 5
Coors Light 5
Miller Lite 5
Michelob Ultra 5
Angry Orchard 6
Samuel Adams 6
Heineken 6
Blue Moon 6
Corona / Light 6



Tampadelphia



Beer Buckets

Domestic Beers - \$20
Budweiser, Bud Light, Coors
Light, Miller Lite, Michelob
Ultra

Import & Craft Beers
- \$25
Corona, Corona Light,
Heineken, Sam Adams, Angry
Orchard, Goose Island IPA

WINES

House White Wine \$5
Chardonnay, Pinot Grigio, Sauvignon
Blanc, Riesling, Prosecco
House Red Wine \$5
Cabernet Sauvignon, Merlot, Pinot
Noir, Malbec

Mojitobar

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