

STARTING LINE-UP

Wings

buffalo, smoked pineapple bbq, or plain ranch or blue cheese dressing
small 9 | large 16

Boneless Wings

buffalo, smoked pineapple bbq, or plain ranch or blue cheese dressing
small 11 | large 18

Mozzarella Frita v

fresh cut whole milk mozzarella, panko, parmesan, house tomato sauce | 9



Meatballs

pork, beef and veal, parmesan, house tomato sauce | 13

Bruschetta v

roasted garlic crostini, tomato, basil, parmesan | 9

Tater Tots v

sriracha ketchup | 5

Calamari

horseradish cocktail sauce, seared lemon | 12

FIELD of GREENS

Add chicken to any salad for \$5
Add shrimp to any salad for \$9

Kale v

grilled artichoke, roasted asparagus, goat cheese, sunflower seed, lemon garlic vinaigrette | 11

Caesar v

romaine, roasted heart of palm, parmesan, crouton, honey caesar dressing | 9

Caprese v

mozzarella ciliegine, cherry tomato, basil, olive oil, balsamic reduction | 10

Trophy Salad

arugula, Nueske's applewood bacon, red onion, walnuts, sherry vinaigrette | 11

TROPHY PIZZAS

Stone-fired pizza with a sourdough crust, baked 500 degrees on a rotating, hearth bottom.



RED PIZZA

Red sauce made with san marzano tomato, garlic, basil, olive oil

Calabrese Salame

mozzarella, spanish piparras peppers | 12



Sausage Fest

Italian sausage, mozzarella, parmesan, banana peppers | 12

Margherita v

mozzarella di bufala, parmesan, san marzano tomato, basil, olive oil | 11

Italian

calabrese salame, prosciutto, mozzarella, giardiniera | 14

Pigskin

Italian sausage, Nueske's applewood ham & bacon, prosciutto, mozzarella | 17

Meatball

provolone, parmesan, san marzano tomato, giardiniera | 15



The Garden v

grilled artichoke, hearts of palm, spinach, goat cheese, parmesan | 11

Prosciutto

mozzarella, parmesan, arugula | 15

Quattro Formaggi v

mozzarella, ricotta, parmesan, provolone | 11



Angry Bird

chicken, Hook's white cheddar, giardiniera, fried chiles | 17



WHITE PIZZA

White sauce is a rich and creamy béchamel sauce, finished with fontina, mozzarella and nutmeg (unless noted otherwise)

Earth, Wind and Flour v

mozzarella, roasted red pepper, broccolini, spinach, mushrooms, red onion | 11

Mushroom v

wild mushroom blend, portobello, fontina, thyme, truffle oil | 13



Peppered Egg

Nueske's smoked ham, cracked egg, parmesan, asparagus, arugula, black pepper | 12

Broccolini Cheddar v

broccolini, Hook's white cheddar, ricotta, parmesan, roasted garlic | 13

Surf + Turf

gulf shrimp, prosciutto, mozzarella, arugula, olive oil | 17

Pig + Littles

prosciutto, seasonal fruit, ricotta, arugula | 14



Pacific Islander (no béchamel sauce)

Nueske's ham, seared spam, pineapple, mozzarella, bbq sauce | 12

PASTAS

Gnocchi v

soft potato dumplings, parmesan, cashew basil pesto | 12

Tagliatelle

fresh cut egg pasta, bolognese | 14

Ravioli v

ask your server for seasonal varieties | 14

PANINIS

Served on focaccia with tater tots
(Substitute side salad for \$2)

Italian

prosciutto, Nueske's ham, provolone, olive red pepper tapenade, garlic aioli | 10

Portobello v

fresh mozzarella, broccolini, tomato jam, basil, balsamic reduction | 11



Meatball

fresh mozzarella, giardiniera, tomato sauce | 11

Chicken Caprese

chicken breast, tomato, mozzarella, basil, balsamic reduction | 11

DESSERT

Zarlengo's Gelato / Sorbet

assorted flavors | 6

Overtime Cookie + Cream

freshly baked chocolate chip cookie served in a cast iron skillet, vanilla gelato | 8



Beer Batter Brownie

Ghirardelli double chocolate brownie, Finch's Secret Stache Stout, marshmallow fluff, salted caramel, toasted almond; served in a cast iron skillet | 9
Add vanilla gelato | 3



Signature Item

V - Available Vegetarian (may contain dairy) - please ask for details and alert your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

BUBBLES

SPARKLING

Ruffino Prosecco
Veneto, Italy

Veuve Clicquot Yellow Label

Moët & Chandon Rosé

Dom Pérignon Brut 2003

WHITES

PINOT GRIGIO

Lagaria
Umbria, Italy

SAUVIGNON BLANC

Kim Crawford
Marlborough, New Zealand

CHARDONNAY

Hidden Crush
Central Coast, California

Ferrari Carano
Sonoma County, California

RIESLING

Blüfeld
Mosel, Germany

NON-ALCOHOLIC

Soft Drinks

Coke, Diet Coke, Sprite, lemonade | 3

Fiji Water | 5

Red Bull | **Red Bull Sugar Free** | 5

GLS | BTL

9 | 36

18 | 120

21 | 130

35 | 180

GLS | BTL

REDS

PINOT NOIR

Irony
Monterey, California

J. Lohr
Monterey, California

MALBEC

Diseño
Mendoza, Argentina

CABERNET SAUVIGNON

Seven Falls
Wahluke Slope, Washington

Napa Cellars
Napa Valley, California

GLS | BTL

9 | 36

12 | 48

9 | 36

10 | 40

13 | 52

DA BEERS | \$6 | UNLESS NOTED

 **16 oz. DRAFT** |  **12 oz. SNIFTER** |  **BOTTLE** |  **CAN**

 **Lagunitas Pils**
Pilsner, 6.2%
breadly malts, sweet hops, bitter finish


 **Two Brothers Prairie Path**
Blond Ale, 5.1%
subtle spice, grassy, dry finish


 **Moody Tongue Green**
Coriander Wit *Witbier, 5%*
coriander, pepper, lemon, sweet finish


 **Revolution Cross of Gold**
Golden Ale, 5%
crisp, light, delicate hop finish

 **Crispin Original Cider** | 7
Gluten Free Cider, 5%
fruit forward, refreshing apple, crisp finish

 **Goose Island Matilda** | 8
Belgian Pale Ale, 7%
spicy aroma, fruity malt flavor, sweet finish

 **Ale Syndicate**
Sunday Session
American Pale Ale, 4.8%
citrus, slight bitterness, clean finish

 **Goose Island Green Line**
American Pale Ale, 5%
wheat, grass, herbs, bitter, dry finish


 **Two Brothers Wobble**
American IPA, 6.3%
citrus and piney hops, sweet finish

 **Goose Island Rambler**
American IPA, 6.5%
crisp bitterness, citrus aromas, mild finish

 **Local Option**
Morning Wood
Amber / Red Ale, 7.3%
coffee, oak, sweet malt, bitter finish


ADDITIONAL SELECTIONS | \$5

 **Bud Light** | **Guinness** | **Stella Artois** | **Victoria**

 **312** | **Bud Light** | **Budweiser** | **Corona Extra** | **Corona Light**
Heineken | **Miller Lite** | **Modelo Especial**
Beck's Non-Alcoholic

 **Ale Syndicate**
Omega Midnight | 7
Export Stout, 9.5%
bitter chocolate, vanilla, coffee, roast

 **Metropolitan Krankshaft**
Kölsch-style Ale, 5%
wheat malt, hop bitterness, clean finish

 **Off Color Scurry**
Altbier, 5.3%
honey, molasses, malt, smokey finish

 **Two Brothers**
Domaine DuPage
Bier de Garde, 5.9%
caramel, doughy, mildly bitter, earthy, dry

 **Lagunitas IPA**
American IPA, 6.2%
crisp bitterness, floral, citrus aromas

 **Lagunitas Little**
Sumpin' Sumpin'
American Pale Wheat Ale, 7.5%
wheat, grass, herbs, bitter, dry finish

 **Two Brothers**
Cane & Ebel
Rye Beer, 7%
bitter, malty sweetness, peppery rye

 **Finch's Beer Company**
Secret Stache
American Stout, 5.3%
chocolate, vanilla, roast, thin body

 **Goose Island The Muddy**
Imperial Stout, 9%
dark fruit, roasted malt, coffee, licorice

COCKTAILS | \$12 | UNLESS NOTED

★ LIGHTWEIGHT

Trophy Mule

Rare Tea Cellar's berry heritage infused Ketel One, ginger beer, fresh lime juice, simple syrup, orange twist

Along Came A Cider

Captain Morgan, maple syrup, lemon juice, orange, Crispin Cider, apple chip

Victory Toast

prosecco, Pama Liqueur, fresh lemon, simple syrup | 10

👨 MIDDLEWEIGHT

The Estate

Belvedere, orange smash, mint, lemon, pomegranate berry syrup

See Red Margarita

Don Julio, Grand Marnier, mint & basil infused cherry syrup, lime juice, sea salt

Da Old Fashioned

Bulleit Bourbon, house-made cinnamon & vanilla syrup, cherry bark vanilla bitters, mint & basil infused cherry, lemon, orange peel, glacier ice cube

👑 HEAVYWEIGHT

X's & O's

Patron XO, Rumchata, Finch's Secret Stache, aztec chocolate bitters

NBA Jam

Dewar's, St. Elizabeth, Luxardo Maraschino, apricot, jam, lemon juice

Vinny del Negroni

Beefeater, Campari, sweet vermouth



THE BEER, WINE and COCKTAIL MENU