

the SPORTSBOOK

RESTAURANT & BAR

TO SHARE

NACHOS BEEF BIRRIA OR CHICKEN TINGA white queso, guacamole, pico de gallo, sour cream	\$16
ASIAN STICKY RIBS house-cooked spareribs, scallions, sweet & spicy teriyaki sauce	\$15
QUESADILLA CHICKEN, SHRIMP OR STEAK cheddar jack cheese, guacamole, pico de gallo, sour cream	\$12
PRETZEL BITES beer cheese, honey mustard	\$12
BOOM BOOM SHRIMP popcorn shrimp, scallions, boom boom sauce	\$12
MARYLAND STYLE CRAB DIP crab meat, cheddar jack cheese, cream cheese, old bay seasoning, pretzel bites	\$14
CHICKEN BASKET beer battered chicken tenders, honey mustard	\$12
ONION RINGS cajun aioli	\$10
FRIED PICKLES cajun aioli	\$10
HOMERUN TOTS bacon, crab dip, cheddar jack cheese	\$15
TOUCHDOWN TOTS bacon, cheddar jack cheese, scallions	\$10

WINGS

TRADITIONAL	6 FOR \$10 12 FOR \$18
BONELESS	\$11
SIGNATURE SAUCES	
HOT	TERIYAKI
MILD	THAI CHILI
OLD BAY	HONEY BBQ
GARLIC	PARMESAN

FIELD OF GREENS & SOUP

SOUP DU JOUR	\$6
ALL HAIL CAESAR SALAD romaine lettuce, shaved parmesan cheese, house-made croutons, caesar dressing	\$12
COBB SALAD lettuce blend, bacon, egg, cheddar jack cheese, onions, tomato	\$14
GREEK SALAD spinach, feta cheese, black olives, cherry tomatoes, cucumber, red onions, balsamic vinaigrette	\$14
SOUTHWEST SALAD lettuce blend, cheddar jack cheese, black bean salsa, onions, tomato, tortilla strips, chipotle ranch dressing	\$14
ENHANCE YOUR SALAD	
blackened chicken +\$6, crispy chicken +\$7, grilled chicken +\$6, salmon +\$12, grilled shrimp +\$8	

FLATBREADS

THE BOGEY bacon, mozzarella cheese, arugula, caramelized onions, balsamic glaze, roasted garlic aioli	\$15
THE ALBATROSS bacon, blackened steak, cheddar jack cheese, caramelized onions, chipotle ranch, roasted garlic aioli	\$16
THE TURN pepperoni, mozzarella cheese, balsamic tomatoes, roasted garlic aioli	\$15

CRAFT BURGERS

served with fries
make it a veggie burger +\$2, gluten-free bun +\$1

THE KNUCKLE BALL swiss cheese, lettuce, sautéed mushrooms, tomato, roasted garlic aioli, brioche bun	\$16
THE DUGOUT pepperoni, provolone cheese, balsamic glaze, roasted garlic aioli, brioche bun	\$16
THE SINKER bacon, american cheese, cheddar cheese, sautéed onions, thousand island dressing, texas toast	\$17

BUILD YOUR OWN BURGER				\$13
lettuce, tomato, onion, brioche bun				
CHEESES				\$0.75 EACH
AMERICAN	CHEDDAR	PEPPER JACK	SWISS	
BLUE CHEESE CRUMBLES	CHEDDAR JACK	PROVOLONE		
TOPPINGS				\$0.75 EACH
BBQ SAUCE	PICO DE GALLO	SOUR CREAM	BACON \$1	
CRISPY ONION STRAWS	SAUTÉED MUSHROOMS	THOUSAND ISLAND DRESSING	FRIED EGG \$1	
GUACAMOLE	SAUTÉED ONIONS		CRAB DIP \$2	
JALAPEÑOS				

HANDHELDS

served with fries	
THE PHILLY shaved beef, beer cheese, sautéed peppers, sautéed onions, hoagie roll	\$16
REUBEN corned beef, swiss cheese, sauerkraut, thousand island dressing, marble rye bread	\$14
THE SACKED WRAP buffalo chicken, parmesan cheese, romaine lettuce, croutons, caesar dressing, tomato basil wrap	\$16
THE SHORE BIRD crispy or grilled chicken breast, bacon, crab dip, cheddar cheese, lettuce, tomato, brioche bun	\$16
CLUB LEVEL bacon, ham, turkey, american cheese, swiss cheese, lettuce, tomato, mayonnaise, choice of white or wheat bread	\$14
THE CALI BURRITO seasoned chicken breast, cheddar jack cheese, fries, guacamole, black bean salsa, cajun aioli, flour tortilla	\$16

ENTRÉES

12 OZ RIBEYE herb butter, baked potato, seasonal vegetables	\$36
BASEBALL SIRLOIN 8 oz sirloin steak, baked potato, seasonal vegetables	\$28
ENHANCE YOUR STEAK	
crab imperial +\$9, grilled shrimp +\$6, mushrooms +\$3, sautéed onions +\$3	
SHEREE'S STEAK BITES beef tips, roasted garlic mashed potatoes, roasted bell peppers & red onions, pan sauce	\$30
HOT HONEY SALMON pan-seared salmon, sautéed mixed vegetables, wild rice, hot honey glaze	\$28
FISH & CHIPS beer-battered haddock, hushpuppies, coleslaw, fries, lemon, tartar sauce	\$20
CHICKEN BRUSCHETTA two grilled chicken breasts, parmesan cheese, roasted garlic mashed potatoes, sautéed spinach, tomato bruschetta, balsamic glaze	\$26
SALMON CAKES two salmon cakes, sautéed mixed vegetables, wild rice, tzatziki sauce	\$26

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Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To Go order fee \$2 or \$4 (five or more items).

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SIDES

BAKED POTATO	\$5
LOADED BAKED POTATO	\$6
ROASTED GARLIC MASHED POTATOES	\$5
LOADED ROASTED GARLIC MASHED POTATOES	\$6
FRIES	\$4
LOADED FRIES	\$5
SWEET POTATO FRIES	\$5
SEASONAL VEGETABLES	\$4
SIDE SALAD	\$5
CAESAR SALAD	\$5
COLESLAW	\$3

DESSERTS

DONUT ICE CREAM SANDWICH	\$10
fresh fried sugar donuts, seasonal ice cream, seasonal toppings	
NEW YORK CHEESECAKE	\$10
berries, raspberry sauce, whipped topping	
STRAWBERRY SHORTCAKE	\$10
strawberries, white chocolate, strawberry sauce, whipped topping	

THE ALL-STAR

MARGARITA MADNESS	\$13
blueberry, lemon lime, strawberry, watermelon, rotating seasonal flavors jose cuervo especial gold tequila, triple sec, house-made sour, shaved ice	

HALL OF FAME CLASSICS

THE 19TH HOLE	\$11
tito's handmade vodka, raspberry iced tea, house-made lemonade	
ESPRESSO MARTINI	\$13
grey goose vodka, kahlúa coffee liqueur, espresso, simple syrup	
THE FRANCHISE OLD FASHIONED	\$15
peerless small batch bourbon, amaro montenegro, arancia cherry syrup	

MAIN CHARACTER ENERGY

WATERMELON WALK-OFF	\$11
fireball cinnamon whisky, watermelon, house-made lemonade	
SWEET VICTORY	\$11
bacardi raspberry rum, crème de cacao dark, licor 43, triple sec, chocolate-infused milk tea	
SPICY ENDING	\$11
1800 silver tequila, orange liqueur, mango mix, lime, chamoy	

COCKTAIL FLIGHTS	\$14
BUILD YOUR OWN FLIGHT	
choice of four 3 oz cocktails	

WINES

upgrade to 9 oz pour +\$4

SPARKLING	6 OZ BTL
LA MARCA PROSECCO	\$13 N/A
veneto, italy 187ml	
DOMAINE STE. MICHELLE BRUT	\$11 \$42
columbia valley, wa	
RED	GLASS BTL
BONANZA CABERNET SAUVIGNON	\$12 \$42
california	
14 HANDS MERLOT	\$10 \$36
washington	
A TO Z PINOT NOIR	\$14 \$52
oregon	

BEER & BEYOND

BOTTLED DOMESTIC

BUDWEISER 5%	\$6
BUD LIGHT 4.2%	\$6
COORS LIGHT 4.2%	\$6
MICHELOB ULTRA 4.2%	\$6
MILLER LITE 4.2%	\$6
YUENGLING LAGER 4%	\$6

BOTTLED IMPORT

CORONA EXTRA 4.6%	\$7
HEINEKEN ORIGINAL 5%	\$7

DRAFT 16 OZ

go big! +\$4 | upgrade to a 32 oz mug

BUILD YOUR OWN FLIGHT	\$8
choice of four 4 oz beers	

ANGRY ORCHARD SEASONAL HARD CIDER	\$7
BLUE MOON BELGIAN WHITE 5.4%	\$6
BOLD ROCK VIRGINIA APPLE CIDER 4.7%	\$7
BUD LIGHT 4.2%	\$6
COORS LIGHT 4.2%	\$6
DEVILS BACKBONE JUICY MAGIC IPA 7%	\$7
DEVILS BACKBONE VIENNA LAGER 5.2%	\$7
DOGFISH HEAD 60 MINUTE IPA 6%	\$9
DOS EQUIS LAGER ESPECIAL 4.2%	\$7
GOLDEN ROAD MANGO CART WHEAT ALE 4%	\$7
LAGUNITAS IPA 6.2%	\$9
MICHELOB ULTRA 4.2%	\$6
MILLER LITE 4.2%	\$6
MODELO ESPECIAL 4.4%	\$7
SAMUEL ADAMS SEASONAL	\$7
STELLA ARTOIS 5%	\$7
STONE FML 8.5%	\$9
STONE HAZY IPA 6.7%	\$9
TROËGS GRAFFITI HIGHWAY 6%	\$9
YUENGLING LAGER 4%	\$6

BEER TOWERS

50 OZ | 100 OZ

BUD LIGHT, COORS LIGHT, MILLER LITE, YUENGLING LAGER	\$16 \$26
DOS EQUIS LAGER ESPECIAL, MICHELOB ULTRA	\$21 \$32

WILD CARD

TWISTED TEA ORIGINAL HARD ICED TEA	\$7
TRULY HARD SELTZER	\$8
assorted flavors	

WHITE

GLASS | BTL

CHATEAU STE. MICHELLE CHARDONNAY	\$10 \$36
columbia valley, wa	
BENVOLIO PINOT GRIGIO	\$10 \$36
friuli-venezia giulia, italy	
CHATEAU STE. MICHELLE RIESLING	\$10 \$38
columbia valley, wa	
CENTORRI MOSCATO	\$11 \$42
provincia di pavia, italy	

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