



## STARTING LINEUP

**ARTISAN PRETZEL** \$12.95   
Bertman's mustard, housemade beer-cheddar queso

**WINGS** \$13.95  
three styles - crispy, grilled, or boneless  
• classic Buffalo  
• esquite  
• pad thai

**FISH TACOS** \$11.95  
grilled Mahi-Mahi, coleslaw, spice mayo, cilantro, serrano

**LOADED NACHOS** \$13.95  
shredded pork, beer-cheddar queso, pico de gallo, sour cream, scallions, bacon

**THE GUAC BOWL** \$9.95   
charred corn guacamole dip, tomatoes, chips

**CUP OF CHILI** \$5.95  
Texas chili with chipotle beef and cornbread



## HOME RUN HANDHELD

All burgers made with a half pound of Black Angus Beef  
All Handhelds served with French fries or Tater Tots

**ROADSIDE CHILI BURGER\*** \$14.95  
house chili, beer-cheese queso, fritos, onion rings, toasted brioche

**SIMPLE BURGER\*** \$12.95  
American cheese, caramelized onions, 1000 island, tomato, butter lettuce

**GRUYÈRE BURGER\*** \$13.95  
sherry caramelized onions, toasted Gruyère, crispy onions, arugula, toasted brioche




**BEYOND BURGER** \$16.95    
vegan American cheese, "mayo", bibb lettuce, sliced tomato, wheat bun

**NASHVILLE HOT FRIED CHICKEN SANDWICH** \$13.95  
hand-battered chicken breast, coleslaw, pickles, toasted brioche

**BRAT PRETZEL PRESS** \$14.95  
beer braised bratwurst, grilled onions and peppers, sauerkraut, stone-ground mustard

## THE BOWL GAMES

**THE CHILI BOWL** \$12.95  
Texas chili with chipotle beef, mixed grains, cheddar cheese, cilantro


**THE GRAIN BOWL** \$12.95     
mixed grains, snow peas, sweet potato, avocado, tofu  
add salmon for \$9.95

 Vegetarian  Vegan  Gluten-Free

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

## ON THE GREEN

**CLASSIC CHICKEN CAESAR SALAD** \$12.95  
romaine hearts, caesar dressing, American grana, croutons

**GRILLED STEAK WEDGE** \$14.95   
marinated strip steak, iceberg, tomatoes, red onion, bacon, buttermilk dressing, crumbled blue cheese

**NASHVILLE HOT CHOPPED CHICKEN SALAD** \$14.95  
spicy Nashville style chicken, coleslaw, romaine lettuce, dill pickle dressing, white bread croutons, cheddar cheese

## SIDE LINES


A LA CARTE - \$3.95

Tater Tots	macaroni & cheese	crinkle cut fries
grilled vegetables	creamy mashed potatoes	cornbread

## GAME TIME

**SMOKED BBQ PORK RIBS** \$24.95  
smoked pork ribs, bbq sauce, fries, coleslaw, honey buttered cornbread

**FARMHOUSE FRIED CHICKEN** \$17.95  
crispy buttermilk marinated chicken, coleslaw, creamy mashed potatoes, honey buttered cornbread

**BROCCOLI & CHEDDAR MAC 'N' CHEESE** \$14.95   
creamy yellow cheddar, roasted broccoli, red peppers, toasted breadcrumbs, cavatappi pasta

**NY STRIP STEAK\*** \$25.95  
marinated beef, garlic butter, grilled vegetables, creamy mashed potatoes

**GRILLED CEDAR PLANK SALMON** \$21.95  
bacon leek crusted salmon, grilled vegetables, creamy mashed potatoes

## FINAL PLAY

**WARM APPLE STRUDEL** \$7.95  
oven-fresh, vanilla ice cream

**WARM CHOCOLATE CHIP COOKIE WITH STOUT ICE CREAM** \$8.95  
Irish stout ice cream on top of a warm chocolate chip cookie

**FLOATS** \$8.95  
• classic root beer - vanilla ice cream, root beer  
• creamsicle- vanilla ice cream, orange soda  
• chocolate cherry cordial- chocolate ice cream, black cherry soda

# DRAFT BEERS

## HOUSE BREWS

### **862 IPA \$11**

16oz / 6% / American IPA

Our house brew is an IPA characterized by its floral, citrus, grapefruit and pine aroma balanced with a medium-high hop bitterness

### **862 SEASONAL \$11**

16oz / Seasonal Selection

The house seasonal is brewed with fresh, farm grown ingredients of the season

## LIGHT & CRISP

### **MODELO ESPECIAL \$9.5**

16oz / 4.4% / Lager / Mexico

### **COORS LIGHT \$8**

16oz / 4.2% / American Light Lager / Colorado, USA

### **BUD LIGHT \$8**

16oz / 4.2% / American Light Lager / Missouri, USA

### **STELLA ARTOIS \$9.5**

16oz / 5.0% / Euro Pale Lager / Belgium

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## WHITE, WHIT, & WHEAT

### **BLUE MOON \$9.5**

16oz / 5.4% / Belgian-Style Witbier / Colorado, USA

### **SANTA MONICA WIT \$9.5**

16oz / 5.3% / Modern Witbier / Santa Monica, CA

# DRAFT BEERS

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## PALE & IPA

**GOOSE ISLAND IPA** \$9  
16oz / 5.9%  
English IPA/ Illinois, USA

**ANGEL CITY IPA** \$9.5  
16oz / 6.1%  
India Pale Ale/ California, USA

**LAGUNITAS IPA** \$9.5  
16oz / 6.2%  
American IPA / California, USA

**BELL'S TWO HEARTED ALE** \$9.5  
16oz / 7%  
American Ale / Michigan, USA

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## GOLD & RED

**SAM ADAMS BOSTON LAGER** \$9.5  
16oz / 5.0% / Vienna Lager / Massachusetts, USA

**SOFIE FARMHOUSE ALE** \$12  
16oz / 6.5% / Saison / Illinois, USA

## DARK & ROASTY

**GUINNESS** \$10.5  
16oz / 4.2% / Stout / Ireland

**GOLDEN ROAD GET UP OFFA THAT BROWN** \$10.5  
16oz / 6.5% / American Brown Ale / California, USA

## BELGIAN TRAPPIST/NITRO

**CHIMAY TRIPEL** \$13.5  
13oz / 8.0%  
Tripel / Belgium

**OMMEGANG THREE PHILOSOPHERS** \$13.5  
13oz / 9.7%  
Belgian Quadrupel / New York, USA

## FRUIT & CIDER

**ANGRY ORCHARD** \$9.5  
16oz / 5.0% / Hard Cider / New York, USA

**LINDEMANS RASPBERRY FRAMBOISE** \$13.5  
13oz / 2.5% / Fruit Beer / Belgium

# BOTTLED BEERS

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## LIGHT & CRISP

**TRUMER PILS** \$8

4.9% / Euro Pilsner  
California, USA

**FIRESTONE 805** \$8

4.7% / California Blonde  
California, USA

**HEINEKEN 0.0** \$8

0.0% / Beer without Alcohol  
Netherlands

**FOSTERS** \$9.5

5.0% / American Adjunct Lager  
Australia

**KONA BIG WAVE** \$10.5

4.4% / American Blonde Ale  
Hawaii, USA

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## PALE & IPA

**SIERRA NEVADA TORPEDO IPA** \$8

7.2% / Extra IPA / California, USA

**LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE** \$8

7.5% / American Pale Wheat Ale / California, USA

**LUSH IPA** \$9

7% / American IPA / Washington, USA

**10 BARREL APOCALYPSE** \$8

6.8% / American Blonde Ale / Oregon, USA

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## GOLD & RED

**NEW BELGIUM FAT TIRE** \$9

5.2% / American Amber Ale / Colorado, USA

**GOOSE ISLAND MATILDA** \$9

7.0% / Belgian Style / Illinois, USA

**SMITHWICK'S** \$9

4.5% / Irish Red Ale / Ireland

**ELYSIAN MEN'S ROOM** \$9

5.6% / Red Ale / Washington, USA

# BOTTLED BEERS

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## BELGIAN / TRAPPIST STYLE

**NEW BELGIUM TRIPPEL** \$8  
8.5% / Tripel Ale / Colorado, USA

**HOEGAARDEN** \$8  
4.9% / Witbier / Belgium

**WESTMALLE TRIPPEL** \$9.5  
9.5% / Tripel / Belgium

## DARK & ROASTY

**LEFTHAND NITRO MILK STOUT** \$8  
6.0% / Roasted Chocolate Malt and Coffee Notes / Colorado, USA

**FOUNDERS UNDERGROUND MOUNTAIN BROWN** \$9.5  
11.9% / Brown Ale / Michigan, USA

**NEWCASTLE** \$9  
4.7% / Nut Brown Ale / United Kingdom

## FRUIT & CIDER

**EAGLE BANANA BREAD** \$8  
5.2% / Fruit Beer / England

**10 BARRELL CRUSH CUCUMBER SOUR** \$8  
5.0% / Berliner Weisse / California, USA

**BLUE MOON MANGO** \$8  
5.4% / Mango Wheat / Colorado, USA

**10 BARRELL CRUSH RASPBERRY SOUR** \$8  
5.0% / Berliner Weisse / California, USA

# FLIGHTS

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## LOCAL BREWS

\$12.5

Sample some of California's finest:

LAGUNITAS IPA

SANTA MONICA WIT

ANGEL CITY IPA

GOLDEN ROAD GET UP OFFA THAT BROWN

## TOUR OF BELGIUM

\$15.5

Walk through Belgium's streets with a selection of the country's most distinctive brews:

STELLA ARTOIS

OMMEGANG THREE PHILOSOPHERS

CHIMAY TRIPEL

LINDEMANS RASPBERRY FRAMBOISE

## THE HOPPINESS PROJECT

\$12.5

A tour of our most popular India Pale Ales:

LAGUNITAS IPA

BELL'S TWO HEARTED ALE

GOOSE ISLAND IPA

862 IPA

## CREATE YOUR OWN FLIGHT

\$13

CHOOSE YOUR BEERS FROM OUR DRAFT SELECTION

# MULES

## BUILD YOUR OWN MULE

Choose one from each section \$14



+



+



**SPIRIT**

**01**

Woodford Reserve  
Tito's Handmade Vodka  
Tullamore Dew  
Corazón Blanco  
Bacardi  
Remy Martin

**GARNISH**

**02**

Orange  
Lime  
Lemon  
Mint  
Cinnamon

**GINGER BEER**

**03**

Q Spectacular

or choose from one of our bartender's selections \$12.5

### **CLASSIC MOSCOW**

Three Olives vodka, simple syrup,  
fresh lime juice, ginger beer

### **AUSSIE MULE**

Don Q rum, fresh lime juice  
simple syrup, ginger beer,  
topped with fresh ginger

### **MEXICAN MULE**

Corralejo Silver tequila, simple syrup,  
fresh lime juice, ginger beer,  
topped with fresh ginger

### **FRENCH MULE**

Remy Martin cognac, simple syrup,  
fresh lime juice, ginger beer

### **IRISH MULE**

Jameson whiskey, fresh lime juice,  
simple syrup, ginger beer,  
topped with fresh ginger

### **ENGLISH MULE**

Tanqueray gin, fresh lime juice,  
simple syrup, ginger beer,  
topped with fresh ginger

# COCKTAILS

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## **AGED MANHATTAN** \$13.5

Barrel Aged Old Forester Bourbon, Carpano Antica, star anise

## **OLD FASHIONED** \$13.5

Woodford Reserve Bourbon, Angostura bitters, simple syrup, orange twist, Luxardo cherry

## **SAZERAC** \$13.5

Sazerac Rye, Angostura bitters, Herbesaint, simple syrup, lemon twist

## **NEW IRISH** \$13.5

Tullamore Dew Irish Whiskey, Giffards Banana Liqueur, Angostura bitters, mint

## **WEST COAST MARGARITA** \$12.5

Corralejo Silver, lime juice, agave nectar

## **BOULEVARDIER** \$13.5

Buffalo Trace Bourbon, Carpano Classico Sweet Vermouth, St. George Bruto Americano

## **AVIATION** \$12.5

Ford's Gin, Giffard Violette, fresh pressed lemon juice

## **THE BERRY TRUTH** \$13.5

Hendrick's Gin, fresh pressed lemon juice, mixed berry puree, soda water

## **SUNDAY MORNING BLOODY MARY** \$13.5

Three Olives Vodka, Bloody Mary mix, Guinness, beef jerky straw, stuffed blue cheese olives

## **CA SUNSET** \$12.5

Don Q Rum, Giffard Peche, Elderflower, fresh lime and pineapple juice, grenadine float

## **A CUP OF JOE** \$12.5

Tullamore Irish Whiskey, sugar cube, black coffee



# WINE

## SPARKLING

SPLIT

### CAPOSALDO PROSECCO

Veneto, Italy

11

## ROSÉ

GLASS

BOTTLE

### NORTH BY NORTHWEST

Columbia Valley, California

10

32

### LVE ROSÉ

Côtes de Provence, France

10

40

## WHITE

### NAPA CELLARS SAUVIGNON BLANC

Napa Valley, California

10

35

### SANTA MARGHERITA PINOT GRIGIO

Trentino-Alto Adige, Italy

11

39

### ROMBAUER VINEYARDS CHARDONNAY

Carneros, California

15

64

### MER SOLEIL RESERVE CHARDONNAY

Santa Lucia Highlands, California

12

42

### CHALK HILL CHARDONNAY

Sonoma Coast, California

12

42

### INTERCEPT BY CHARLES WOODSON CHARDONNAY

Paso Robles, California

12

42

## RED

### KING ESTATE PINOT NOIR

Willamette Valley, Oregon

13

49

### ANGELINE RESERVE MERLOT

Napa Valley, California

10

36

### AVALON CABERNET SAUVIGNON

Napa Valley, California

9

28

### INTERCEPT BY CHARLES WOODSON CABERNET SAUVIGNON

Pasa Robles, California

11

39

### SEQUOIA GROVE CABERNET SAUVIGNON

Napa Valley, California

15

69

### MERRYVALE STARMONT CABERNET SAUVIGNON

Napa Valley, California

16

75

# SPIRITS

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## BOURBON

<b>ANGEL'S ENVY 86.6<sup>PF</sup></b> Vanilla, ripe fruit, maple, bitter chocolate	13
<b>BASIL HAYDEN'S 80<sup>PF</sup></b> Pepper, brown sugar, leather, rye	12.5
<b>BLANTON'S 93<sup>PF</sup></b> Vanilla, caramel, tobacco, toffee, leather	13
<b>BUFFALO TRACE 90<sup>PF</sup></b> Sweet corn, brown sugar, tobacco	12.5
<b>EAGLE RARE 90<sup>PF</sup></b> Dark cherries, apple, clove, allspice, oak	12.5
<b>ELIJAH CRAIG SMALL BATCH 94<sup>PF</sup></b> Apple, butterscotch, honey, raisin bran	9.5
<b>FOUR ROSES SMALL BATCH 90<sup>PF</sup></b> Pit fruits, raspberries, mild honey, cinnamon sugar	12.5
<b>KNOB CREEK 100<sup>PF</sup></b> Pepper, corn, caramel, oak, heat	9.5
<b>LARCENY 92<sup>PF</sup></b> Banana bread, sugar, oak spice	9.5
<b>OLD FORESTER 86<sup>PF</sup></b> Cinnamon, apricots, oak, leather, nutmeg	9.5
<b>WOODFORD RESERVE 90.4<sup>PF</sup></b> Oak, charred orange, brown sugar, dried fruit	12.5

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## RYE

<b>SAZERAC 90<sup>PF</sup></b> Fresh fruit, black pepper, clove	12.5
<b>TEMPLETON 4 YR 80<sup>PF</sup></b> Wood, caramel, red hots, brown sugar	9.5
<b>RITTENHOUSE 80<sup>PF</sup></b> Clean, rich, cocoa, citrus, cinnamon, nutmeg, vanilla	9.5
<b>TEMPLETON BARREL STRENGTH 115<sup>PF</sup></b> Sweet floral tones, dark fruit, charred oak	12.5

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# SPIRITS

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## WHISKEY

<b>JAMESON 80<sup>PF</sup></b> Lemon, toasted cereal, cinnamon, honey	12.5	<b>TULLAMORE DEW 80<sup>PF</sup></b> Sweet cereal, barrel spice, honeyed nuts	9.5
<b>REDNECK RIVIERA 80<sup>PF</sup></b> Vanilla, oak, honey, stone fruit	9.5	<b>ST. GEORGE BREAKING AND ENTERING 86<sup>PF</sup></b> Banana nut bread, cinnamon, white pepper	12.5
<b>WESTLAND AMERICAN SINGLE MALT 92<sup>PF</sup></b> Coffee, toffee, vanilla, pipe tobacco	13	<b>JACK DANIELS OLD NO. 7 80<sup>PF</sup></b> Banana, corn, char, vanilla	9.5
<b>STRANAHAN'S 80<sup>PF</sup></b> Vanilla, cinnamon-butter, chocolate	13	<b>GENTLEMAN JACK DANIEL 80<sup>PF</sup></b> oak, caramel, vanilla	12.5

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## SCOTCH

<b>HIGHLAND PARK 12YR VIKING HONOR 86<sup>PF</sup></b> Grass, pineapple, lemon, peat smoke	13
<b>TALISKER 10YR 91.6<sup>PF</sup></b> Bacon, kippers, ripe pear, pepper, malty cereal	13
<b>GLENFIDDICH 12 YR (GLEN-FID-ICK) 80<sup>PF</sup></b> Butterscotch, oatmeal, cinnamon	12.5
<b>GLENFIDDICH 14YR 80<sup>PF</sup></b> Creamy toffee, woody spices, candied orange peel	15
<b>THE MACALLAN 12YR DOUBLE CASK 86<sup>PF</sup></b> Sherried malt, raisins, orange peel, oak	13
<b>THE MACALLAN 18YR 80<sup>PF</sup></b> Spice, clove, orange, toasted mature oak	28
<b>THE BALVENIE 12YR DOUBLE WOOD 80<sup>PF</sup></b> Nutty sweetness, cinnamon, sherry	13
<b>MONKEY SHOULDER 86<sup>PF</sup></b> Marmalade, malted barley, cinnamon, anise	12.5

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