



# Menu



## FOR THE LEAGUE

### SMOKEY MARK IT A ZERO

\$12

Seasoned pork carnitas, pepper jack cheese, beer cheese, mustard BBQ sauce, sour cream, pickled jalapenos

### S.O.T.B.

\$12

Tequila lime grilled chicken, pepper jack cheese, black beans, beer cheese, shredded lettuce, pico de gallo, sour cream, and guacamole

### THE WINGS ABIDE (6ea - 12ea - 24 ea)

\$8/\$16/\$32

Cured, confit, rubbed and fried served naked w/ house pickles, choice of sauces: Ranch, Blue Cheese, Buffalo, Hot Honey, SC Mustard, Asian, or Kansas City  
6 Wings - 2 Sauces 12 Wings - 4 Sauces 24 Wings - 8 Sauces

### OVER THE LINE SLIDERS (3 per order)

\$9

Our special beef blend, american cheese, bacon, cucumber pickles and roasted garlic aioli

### FAR OUT FRIED CHEESE: (6 pieces)

\$8

Herb breaded mozzarella sticks lightly fried served with marinara sauce and ranch dressing

### NOBODY MESSES WITH THE QUESADILLA

\$9

Tequila lime grilled chicken OR seasoned pork carnitas with fire roasted peppers and onions, american and pepper jack cheeses. Served with sour cream, salsa, pickled jalapeños and guacamole (\$1 extra)

### STRIKES AND GUTTERS DIP DUO

\$9

Bacon and jalapeno pimento cheese and spinach artichoke fondue. Served with tortilla chips

### PRETZELS AND BEER CHEESE

\$9

Our giant soft pretzel with sea salt served with house mustard and beer cheese

### NEXT FRAME LOADED FRIES OR TOTS

\$9

Crinkle cut fries or tater tots topped with chili, bacon, beer cheese, pepper jack cheese, pickled jalapeños and scallions

## SAMMIES

All plates served with choice of crinkle cut fries or tater tots. Sub a side salad, side caesar or beer cheese mac-n-cheese (+\$2)

### 300 BURGER

\$12

Grilled to order, 2 of our 4oz special blended patties on a toasted craft bun with american cheese, cucumber pickles, ketchup, and mayo. Make it a triple (+\$2), Add bacon (+\$1), Sub a black bean burger at no cost (V)

### STONE PIN HOT CHICKEN

\$11

Pickle brined, breaded, lightly fried. Tossed in our hot honey sauce and served on a hoagie topped with bacon-jalapeno pimento cheese and cucumber pickles. Sauce available on the side for the faint of heart.

### THE DUDORINO

\$13

Seasoned Philly steak with beer cheese, fire roasted peppers and onions, mushrooms, provolone, and garlic aioli.

### THE BRANDT

\$13

8oz Our special beef blend on a hoagie with bacon, cucumber pickles, grilled onions, our special sauce, swiss cheese.

### THE SQUEALER

\$12

Seasoned pork carnitas and honey ham on a hoagie with beer cheese, house pickles, dijonnaise, and swiss cheese.

## SANDBAGGER SALADS

Dressing choices, all made in house: Buttermilk Ranch, Gorgonzola, Balsamic Vinaigrette, Caesar, Honey Dijon, or House Vinaigrette

### THE STANDARD

\$12

Grilled chicken breast, mixed greens, grape tomatoes, cucumber, shaved onion, cheddar cheese, croutons and choice of dressing

### THE CAESAR

\$12

Grilled chicken breast, romaine hearts, herb crouton, grape tomatoes, shaved parmesan, with Caesar dressing

## SIDES \$3 each

Seasoned Crinkle Cut Fries

Tater Tots

Beer Cheese Mac -N - Cheese (+\$2)

Small House Salad (+\$2)

Small Caesar Salad (+\$2)

## TV DINNERS \$6

Ages 12 & under

Two plain cheeseburger sliders with fries

1/2 Flatbread with marinara, pepperoni, and mozzarella cheese

Cheese quesadilla with salsa and sour cream

## FLATBREADS

### THE BUNNY

\$10

Spinach and artichoke fondue, mixed mushrooms, cheddar cheese, pico de gallo (V)

### THE BROOKLYN

\$12

Marinara, Italian sausage, pepperoni, mozzarella, provolone, fresh basil

### SOUTHERN EXPOSURE

\$11

Bacon jalapeno pimento cheese, seasoned pork carnitas, pickled onion, mozzarella and Kansas City sauce

## DESSERT

### FRIED OREOS

\$6

With white chocolate dip



# Drinks



## COCKTAIL LOUNGE

### THE LEBOWSKI

Van Gogh, Double Espresso Vodka, Kahlua, cream

### SPARE ME

Jack Daniel's Tennessee Whiskey, Peach Liqueur, ginger beer, rosemary

### RIGHT UP YOUR ALLEY

Finlandia Grapefruit Vodka, fresh lemon juice, honey syrup, sparkling wine

### A DIFFERENT APPROACH

Hendricks Gin, vermouth, agave nectar, muddled strawberries, mint

### NO PIN STANDING

Herradura Reposado Tequila, pineapple juice, St. Germain Elderflower Liqueur, thyme

### SEVEN TEN SPLIT

Woodford Reserve Bourbon, vermouth, Angostura Bitters, blueberry syrup

### SPLIT HAPPENS

Sailor Jerry Spiced Rum, fresh lemon juice, fresh lime juice, muddled blackberries, mint, club soda

### THE ANCHOR

Dixie Vodka, Solerno Blood Orange Liqueur, ginger beer, fresh lime juice, mint, Champagne

## COLD BEERS

**DRAFTS** Our draft beer selections are always changing. Be sure to ask your server about our rotating selections!

### DOMESTIC BOTTLES

Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
Hamm's

### IMPORT/CRAFT BOTTLES

Angry Orchard  
Stella Artois  
Corona Extra  
Sam Adams  
Stone IPA  
Terrapin Hopsecutioner  
Thomas Creek Red  
D9 Brown Sugar Brown Cow

Heineken  
Modelo  
Dos XX Amber  
Fat Tire  
Dale's Pale Ale

## FOR THE TEAM

DOMESTIC BEER BUCKETS \$15  
IMPORT/CRAFT BUCKETS \$20

## WINES

### WHITES

Glass \$8.00 | Bottle \$28.00

Hess Select Chardonnay, California  
Mohua Sauvignon Blanc, New Zealand  
Primaterra Pinot Grigio, California  
Castello Poggio Moscato, Italy

### REDS

Glass \$8.00 | Bottle \$28.00

De Loach Cabernet, California  
Murphy-Goode Pinot Noir, California  
McManis Merlot, California  
Montes Malbec, Chile Evolution  
Red Blend, Oregon

### BUBBLES

Zonin Prosecco, Italy \$8.00 | \$28.00  
Veuve Clicquot Brut 'Yellow Label', France \$90.00  
Veuve Clicquot Rose, France \$100.00

Fresh Brewed Ice Tea | Sweet Tea | Pepsi Products Bottled Water | Lemonade | Coffee | Hot Tea