

FIRST PITCH

SERVES 1-2 PLAYERS

GF PEEL -N- EAT SHRIMP • \$16
cocktail sauce, Old Bay shake, lemon wedges

SPINACH-ARTICHOKE DIP • \$12
oven-melted cheese, herb butter, grilled French baguette

GF CRAB DEVEILED EGGS • \$13
Maryland crabmeat, tarragon, chives, smoked Maldon salt

LOADED TOTS • \$10
cheddar cheese sauce, sour cream, scallions, roasted poblano peppers
ADD: crispy pork belly, pulled chicken or bbq brisket **+\$3**

WISCONSIN CHEESE CURDS • \$12
parmesan cheese, fines herbes, marinara sauce, mustard

CORN DOG MUFFIN POPPERS • \$10
house-made corn muffins with smoked sausage

FOR THE TEAM

SERVES 3-4 PLAYERS

THE LINKS • \$24
smoked Fred Stokes sausage, corn dog muffin, chicken kielbasa, smoked brisket, pretzel bread, bourbon mustard

PROP & PELLER PRETZEL • \$18
caramelized onions, smoked gouda cheese pimento dip, house mustard

ON THE GREEN

ADD: GRILLED CHICKEN \$5, MAHI \$7, SKIRT STEAK* \$10-

V VEGAN GREEN CHILI • \$8
rattlesnake beans, toasted baguette, cilantro, avocado

GF CENTER FIELD SALAD • \$12
mixed greens, quinoa, tomato, cucumber, fennel, sherry vinaigrette

FRIED CHICKEN COBB SALAD • \$16
tomato, applewood-smoked bacon, eggs, avocado, blue cheese, buttermilk dressing

AHI POKE BOWL* • \$19
yellowfin tuna, brown rice, edamame, cucumber, shaved red onion, seaweed salad

CAESAR SALAD • \$12
croutons, parmesan cheese, creamy Caesar dressing

GF INDICATES A GLUTEN-FREE MENU ITEM

V INDICATES A VEGAN MENU ITEM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

MAIN EVENT

FRIED CHICKEN -N- TOAST • \$25
challah French toast, spicy buttermilk chicken, maple butter

LINE-CATCH OF THE DAY* • \$36
pan-roasted market fish, seafood stew, roasted pepper sofrito

GF GRILLED RIBEYE* • \$44
crushed truffle fingerling potatoes, Brussels sprouts, steak butter

BABY BACK RIBS • \$34
jalapeño mac & cheese, coleslaw, house-made BBQ sauce

DOUBLE PLAY

double-patty burgers are all-natural angus beef, chargrilled, served on a toasted brioche bun with fries and Liv's pickles

ALL AMERICAN* • \$19
American cheese, griddled onions, special sauce, lettuce

THE MASTERS* • \$20
smoked pimento cheese, peppered applewood-smoked bacon, shredded lettuce, tomato

BREAKFAST BALL* • \$22
cheddar cheese, fried cage-free egg, crispy applewood-smoked bacon, bourbon sauce

SHROOMER* • \$20
Gruyère cheese, grilled wild mushroom, black pepper aioli

THE TAILGATER* • \$23
sharp cheddar, smoked brisket, BBQ sauce, caraway coleslaw

V THE CURVE BALL • \$20
vegan patties, crushed avocado, baby arugula, sun-dried tomato

KNUCKLE SANDWICHES

NASHVILLE HOT CHICKEN • \$16
fried buttermilk chicken, dill pickles, shredded lettuce

REUBEN DIP • \$18
corned beef, Gruyère cheese, kraut, horseradish, onion au jus

CHARGRILLED MAHI • \$19
pepper jack cheese, pikliz slaw, tomato, remoulade sauce

MAJOR LEAGUE DOG • \$22
Wagyu hot dog, foie gras, whiskey onion, truffle-mustard

OFF-SIDES

ONION RINGS • \$10

TATER TOTS • \$6

HERB FINGERLING POTATOES • \$6

CRISPY BRUSSELS SPROUTS • \$8

JALAPEÑO MAC & CHEESE • \$8

COLESLAW • \$4

TRUFFLE FRIES • \$9



WING IT

	8	12	18
CHICKEN WINGS	\$12	\$21	\$29
PORK “WINGS”	\$15	\$27	\$36

SERVED WITH CARROTS, CELERY AND RANCH OR BLUE CHEESE SAUCES • Buffalo, Carolina gold, Korean BBQ, Kansas City BBQ, garlic parmesan, mango habanero, honey mustard
DRY RUB • salt & pepper, ranch, sriracha, Nashville hot, Jamaican jerk

COCKTAILS

FLO-RITA • \$20
Patrón silver tequila, Grand Marnier, Key lime juice, orange juice, local honey

SOUTHERN MULE • \$17
Ketel-One Botanical peach & orange blossom, lime juice, ginger syrup, club soda

CARIBBEAN COLADA • \$15
Bacardi Gold rum, cream of coconut, pineapple juice

SOLDIER SIDECAR • \$17
Horse Soldier straight bourbon, Cointreau, lemon juice, tangerine juice

TEE-OFF • \$15
St. Augustine vodka, unsweetened iced tea, lemonade, mint syrup

CITRUS DERBY • \$17
Knob Creek bourbon, grapefruit juice, orange juice, honey syrup

BASIL GIMLET • \$16
Manifest Florida botanical gin, pineapple juice, ginger syrup, cucumber, basil

TRIPLE-PLAY MOJITO • \$16
Myers's platinum rum, blueberry, raspberry, strawberry, lime, mint, simple syrup, club soda

REFRESHMENTS

LEMONADE OR ICED TEA • \$6 • PITCHER • \$18
ARNOLD PALMER • \$6 • PITCHER • \$14

LEVEL UP: +\$3 peachy king, minty me, strawberry-basil
MAKE IT BOOZY: \$6 per shot

BREWED REGULAR OR DECAFFEINATED COFFEE • \$4

TEA LEAVES HOT TEA • \$4
English breakfast, Earl Grey lavender, green, oolong, peppermint, chamomile

ACQUA PANNA 750ML • \$10

SAN PELLEGRINO SPARKLING WATER 750ML • \$10

COKE, DIET COKE, SPRITE, GINGER ALE • \$4.50 • PITCHER • \$14

RED BULL OR RED BULL SUGARFREE 8.4 OZ • \$8

FAMILY DAY • \$75

SERVES 4 PLAYERS

Served with bread & butter pickles, hot sauce and mustard & includes bottomless pitcher of soda, iced tea or lemonade

PEEL & EAT SHRIMP, COCKTAIL SAUCE

SMOKED SAUSAGE LINKS

SLICED BBQ BRISKET

MINI CORN DOG MUFFINS

JALAPEÑO MAC & CHEESE

COLESLAW

WINES

	60Z	90Z	BOTTLE
PROSECCO, RIONDO DOC, IT	\$12	N/A	\$40
VEUVE CLICQUOT YELLOW LABEL BRUT Reims, FRA	\$30	N/A	\$119
PINOT GRIGIO TERLATO FAMILY Colli Orientali Del Friuli, IT	\$14	\$24	\$56
SAUVIGNON BLANC WAIRAU RIVER Marlborough, NZL	\$12	\$18	\$44
CHARDONNAY DECOY BY DUCKHORN Sonoma, CA	\$12	\$18	\$47
CHARDONNAY SONOMA-CUTRER Russian River, CA	\$20	\$28	\$78
ROSÉ FLEUR DE MER Côtes De Provence, FRA	\$15	\$22	\$60
PINOT NOIR TAVOLA PONZI VINEYARD Willamette Valley, OR	\$18	\$27	\$75
PINOT NOIR DAVIS BYNUM Russian River, CA	\$19	\$28	\$76
MALBEC, BODEGA NORTON SELECT Mendoza, ARG	\$13	\$19	\$51
CABERNET SAUVIGNON COLUMBIA CREST H3 Horse Heaven Hills, WA	\$12	\$18	\$46
CABERNET SAUVIGNON DAOU VINEYARDS Paso Robles, CA	\$17	\$25	\$68
RED BLEND THE PRISONER Napa Valley, CA	\$27	\$34	\$105

SEE OUR BEER MENU FOR THE COMPLETE SELECTION OF DRINKS