

FIRST PITCH

SPINACH-ARTICHOKE DIP • \$12

oven-melted cheese, herb butter, grilled French baguette

BF CRAB DEVILED EGGS • \$13

Maryland crab meat, tarragon, chives, smoked Maldon salt

LOADED TOTS • \$10

cheddar cheese sauce, sour cream, scallions, roasted poblano peppers
add: crispy pork belly, pulled chicken, BBQ brisket +\$3

WISCONSIN CHEESE CURDS • \$14

parmesan cheese, fines herbs, marinara sauce, mustard

ONION RINGS • \$10

comeback and horseradish sauce

THE LINKS • \$24

smoked Fred Stokes sausage, corn dog muffin, chicken kielbasa, smoked brisket, pretzel bread, bourbon mustard

PROP & PELLER PRETZEL • \$14

carameled onions, smoked gouda cheese pimento dip, house mustard

ON THE GREEN

ADD: GRILLED CHICKEN \$5, MAHI \$7

V VEGAN GREEN CHILI • \$10

rattlesnake beans, toasted baguette, cilantro, avocado

BF **V** CENTER FIELD SALAD • \$14

mixed greens, quinoa, tomato, cucumber, fennel, sherry vinaigrette

FRIED CHICKEN COBB SALAD • \$18

tomato, applewood-smoked bacon, eggs, avocado, blue cheese, buttermilk dressing

AHI POKE BOWL* • \$21

yellowfin tuna, brown rice, edamame, cucumber, shaved red onion, seaweed salad

CAESAR SALAD • \$12

croutons, parmesan cheese, creamy Caesar dressing

BF INDICATES A GLUTEN FRIENDLY MENU ITEM

V INDICATES A VEGAN MENU ITEM

ITEMS MAY NOT MEET THE DEFINITION OF "GLUTEN FREE" AS PRODUCTS CONTAINING GLUTEN ARE PREPARED IN OUR KITCHEN.

8/23

*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, bacon, maple butter

FISH & CHIPS • \$29

beer battered whitefish, fries, cole slaw

GRILLED RIBEYE • \$44

crushed truffle fingerling potato, brussels sprouts, steak butter

BABY BACK RIBS • \$34

Jalapeno mac & cheese, cole slaw, 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* • \$20

American cheese, griddled onions, special sauce, lettuce

THE MASTERS* • \$21

smoked pimiento cheese, peppered applewood-smoked bacon, shredded lettuce, tomato

BREAKFAST BALL* • \$23

cheddar cheese, fried cage-free egg, crispy applewood-smoked bacon, bourbon sauce

SHROOMER* • \$21

Gruyère cheese, grilled wild mushroom, black pepper aioli

THE TAILGATER* • \$24

sharp cheddar, smoked brisket, BBQ sauce, caraway cole slaw

V THE CURVE BALL • \$20

vegan patties, crushed avocado, baby arugula, sundried tomato

KNUCKLE SANDWICHES

SERVED WITH FRIES

NASHVILLE HOT CHICKEN • \$19

buttermilk fried chicken, dill pickles, shredded lettuce

REUBEN DIP • \$21

corned beef, Gruyère cheese, kraut, horseradish, onion au jus

CHARGRILLED MAHI - MAHI • \$19

pepper jack cheese, pikliz slaw, tomato, remoulade sauce

SMOKED SAUSAGE • \$22

Fred Stokes sausage, pretzel roll, bourbon BBQ griddled onion

OFF SIDES

V TATER TOTS • \$6

V **BF** CRISPY BRUSSEL SPROUTS • \$8

JALAPEÑO MAC & CHEESE • \$8

BF COLE SLAW • \$6

TRUFFLE FRIES • \$9

CORNDOG MUFFIN POPPERS • \$10

house-made corn muffins with smoked sausage



WINGS

6

12

18

CHICKEN WINGS

\$12

\$21

\$29

SERVED WITH CARROTS, CELERY AND RANCH OR BLUE CHEESE

SAUCES • buffalo, Carolina gold, Korean BBQ, Kansas City BBQ, garlic parmesan, mango habanero

DRY RUB • salt & pepper, ranch, 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

TÉE-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 • \$14

ARNOLD PALMER • \$6 • PITCHER • \$14

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

BREWED REGULAR AND DECAFFEINATED COFFEE • \$4

TEA LEAVES HOT TEA • \$4

English breakfast, Earl grey lavender, green, oolong, peppermint, chamomile

ACQUA PANNA 750ML • \$10

PELLEGRINO MINERAL WATER 750ML • \$10

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

RED BULL & SUGAR FREE RED BULL 8.4 OZ • \$5.75

SIMPLE SHAKES • \$10

chocolate • vanilla • salted caramel • strawberry cheesecake orange creamsicle
MAKE IT BOOZY \$6 PER SHOT
DARM RUM, KAHLÚA OR TEQUILA

FAMILY DAY • \$65

SERVES 3-4 PLAYERS

SERVED WITH BREAD & BUTTER PICKLES, HOT SAUCE AND MUSTARD & INCLUDES BOTTOMLESS PITCHERS OF SODA, ICED TEA OR LEMONADE

SMOKED SAUSAGE LINKS

SLICED BBQ BRISKET

MINI CORN DOG MUFFINS

JALAPEÑO MAC & CHEESE

COLE SLAW

WINES

	60Z	90Z	BOTTLE
PROSECCO, RIONDO DOC, IT	\$10	\$15	\$48
VEUVE CLICQUOT YELLOW LABEL BRUT Reims, FRA	\$30	\$45	\$119
PINOT GRIGIO TERLATO FAMILY Colli Orientali Del Friuli, IT	\$14	\$20	\$56
SAUVIGNON BLANC WAIRAU RIVER Marlborough, NZL	\$12	\$18	\$48
CHARDONNAY DECOY BY DUCKHORN Sonoma, CA	\$12	\$18	\$48
CHARDONNAY SONOMA - CUTRER Russian River, CA	\$20	\$28	\$78
ROSÉ, FLEUR DE MER Côtes De Provence, FRA	\$15	\$21	\$60
PINOT NOIR TAVOLA PONZI VINEYARD Willamette Valley, OR	\$18	\$24	\$72
PINOT NOIR DAVIS BYNUM Russian River, CA	\$19	\$25	\$76
MALBEC BODEGA NORTON SELECT Mendoza, ARG	\$13	\$19	\$52
CABERNET SAUVIGNON COLUMBIA CREST H3 Horse Heaven Hills, WA	\$12	\$18	\$48
CABERNET SAUVIGNON DAQU VINEYARDS Paso Robles, CA	\$17	\$23	\$68
RED BLEND THE PRISONER Napa Valley, CA	\$27	\$33	\$108

SEE OUR BEER MENU FOR THE COMPLETE SELECTION OF DRINKS

PARTIES OF 6 OR MORE WILL HAVE AN AUTOMATIC GRATUITY OF 18% ADDED TO THEIR CHECK