

# (209)

SPORTS BAR + KITCHEN

## PRE-GAME

18% AUTO GRATUITY FOR 6 OR MORE PARTIES  
ADDITIONAL SAUCES +\$0.50

### MOTHER LODE NACHOS \$21

house-fried corn tortilla chips, white queso, shredded cheddar jack cheese, pico de gallo, cilantro, pickled jalapeño, pickled red onion, and black olives

ADD CHICKEN \$6 ADD STEAK \$12

### SURF-SIDE SHRIMP & CALAMARI \$22

hand-dipped salt and pepper shrimp and calamari with grilled jalapeño served with cocktail sauce, lemon aioli, and lemon wedges

### PIGSKIN PORK BAO BUNS (3) \$22

pork belly, pickled cucumber, pickled carrots, cilantro sprig, jalapeño slices, garlic chili, eel sauce, sambal aioli, and jalapeño aioli

### NACHO AVERAGE AHI POKE \$21

stacked marinated sashimi grade tuna, diced avocado, pico de gallo, topped with cilantro, sesame seeds, and fried wonton chips, served with eel sauce, lemon aioli, and chipotle aioli

### BIG-LEAGUE BRUSSELS SPROUTS \$10

crispy brussels sprouts coated in butter and topped with parmesan cheese

### END-ZONE EGGPLANT PARMESAN \$19

stacked deep fried eggplant with marinara and parmesan cheese

### GET FRIED SAMPLER \$24

shrimp & calamari with grilled jalapeño, onion rings, sweet potato fries, sidewinders, chicken tenders with ranch and cocktail sauce

### JUST WINGIN' IT \$19

(8) jumbo chicken wings with ranch dressing

### CHOICE OF SAUCE

SWEET HEAT BBQ

GARLIC CHILI

GARLIC BUTTER BUFFALO

& JALAPEÑO TERIYAKI

## SOUPER BOWLS

### BEST DARN BISON CHILI

tomato-based, ground bison, black beans, fresh sweet corn, bell peppers, onions, spices, topped with cheese and red onion

CUP \$9 BOWL \$13

### CLAM CHOWDAH (GO AHEAD, SAY IT)

San Francisco style, chopped clams, bacon, potatoes, and onions

CUP \$9 BOWL \$13 SOURDOUGH BREAD BOWL \$16

### WALK-OFF WONTON SOUP \$21

chicken broth, bok choy, beef and pork wonton with Asian noodles topped with crispy garlic, green onions, and chili oil

### POKE-A-LICIOUS \$24

jasmine rice, ahi tuna, and salmon served with a bed of napa cabbage, half-sliced avocado, pickled shaved cucumbers and julienne carrots, topped with green onions, drizzled jalapeño teriyaki sauce, and chipotle aioli, served with a grilled half lemon and a dash of sesame seeds

GO FOR THE

GREENS



### HOME COURT SALAD

mixed greens, tomatoes, cucumbers, shredded carrots, shaved onions, and croutons

SIDE \$7 FULL \$14

### LETTUCE INTRODUCE THE CLASSIC CAESAR

hearts of romaine, garlic croutons, shaved parmesan, and Caesar dressing

SIDE \$8 FULL \$16

ADD CHICKEN \$6 ADD SHRIMP \$12

### CRUNCH TIME SESAME SALAD \$18

crispy chicken breast, napa cabbage, edamame, mandarin oranges, julienne carrots and bell peppers topped with wonton strips, green onions, and drizzled with peanut sauce

## ADULT HAPPY

### BAWKX

MEALS COME WITH A CHOICE OF DRAFT BEER OR ADULT MILKSHAKE, FRIES, AND HOUSE-MADE RANCH

### LOCALS ONLY BURGER \$23

beef patty, thick-cut bacon, white cheddar, baby spring mix, beefsteak tomato, pickled red onion, and (209) burger sauce, served on a toasted brioche bun

### TOUCHDOWN TENDERS \$19

(4) chicken tenderloins

10 20 30 40

# THE MAIN EVENT

ADDITIONAL CHARGE FOR  
EXTRA ITEMS  
ADD A SIDE SALAD FOR \$7  
SPLIT PLATE +\$3

## WHO DAT CAJUN PENNE

### ALFREDO \$27

Cajun-seasoned alfredo sauce, sautéed peppers, onions, andouille sausage, crawfish, and shrimp, served with toasted breadsticks

## NOT JUST ANOTHA

### ALFREDO \$21

penne noodles in house-made alfredo sauce, served with toasted garlic bread

ADD CHICKEN \$6 ADD SHRIMP \$12

## OFF THE HOOK AHI STEAK \$34

grilled sashimi grade tuna served medium rare, rice pilaf, seasonal vegetable, drizzled with ginger soy reduction, garnished with crispy garlic and green onions

## STEAK ME HOME

### NEW YORK \$42

12oz NY strip steak, topped with sautéed mushrooms, onions, and compound butter, served with mashed potatoes, seasonal vegetables, and a side of house demi-glace

## MVP RIBEYE \$51

14oz ribeye steak topped with sautéed mushrooms, onions, served with mashed potatoes, seasonal vegetables, and house demi-glace

## FLIPPIN' GOOD BLACKENED

### SALMON \$28

choice of blackened or panko-crusted salmon with a lemon caper cream sauce, grilled lemon, rice pilaf, and seasonal vegetables

## ALL-STAR GRILLED

### CHICKEN \$27

juicy grilled chicken breast topped with a house-made lemon pepper cream sauce served with rice pilaf and a side of seasonal vegetables

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## BREADY, SET, GO!

SERVED WITH A CHOICE OF: FRENCH FRIES, SIDEWINDERS ONION RINGS (+\$3.00), OR WAFFLE CUT SWEET POTATO FRIES (+\$3.00)  
ADD A SIDE SALAD FOR \$7, CAESAR SALAD \$8

## TOUCHDOWN TENDERS \$16

4 tenderloins with choice of side and sauce

## GARDEN GOALS BURGER \$20

falafel mix, black beans, corn, diced red bell peppers, sweet potato fries, chipotle aioli, avocado, baby spring mix, served on a brioche bun

## CLUCKIN' CORDON BLEU

### SANDO \$22

breaded chicken cutlet, ham, melted gruyere cheese, and bechamel sauce, served on toasted focaccia

## SOUTHWEST PHILLY \$20

oven-roasted beef, sliced green chiles, bell peppers, onions, pepper jack cheese, and chipotle aioli, served on toasted ciabatta

## HOLY JALAPEÑO

### POPPER BLT \$20

house-made cream cheese spread, roasted jalapeño poppers, pepper jack cheese, bacon, lettuce, and tomato, served on toasted ciabatta

## LOCALS ONLY BURGER \$20

beef patty, thick-cut bacon, white cheddar, baby spring mix, beefsteak tomato, raw red onion, and (209) burger sauce, served on a toasted brioche bun

## EMPIRE STEAK SANDWICH \$22

8oz grilled NY strip steak, creamy horseradish sauce, lettuce, tomato, red onion, and blue cheese crumbles, served on toasted ciabatta

## CLUTCH PLAY CHICKEN

### ARTICHOKE MELT \$21

grilled chicken breast, with creamy artichoke spread, cream cheese, artichokes, sun-dried tomato with swiss cheese and spring mix served on toasted ciabatta

## FIRST DOWN FRENCH DIP \$20

roast beef and swiss cheese served on ciabatta bread with a side of au jus sauce

ADD MUSHROOMS OR ONIONS \$2

## PRIME-TIME PATTY MELT \$20

beef patty, caramelized onions, swiss cheese, and (209) house sauce on rye bread

## ENDZONE PIZZA

HAND-TOSSED BRICK OVEN PIZZA.

ASK US ABOUT OUR

GLUTEN-FREE DOUGH

ADDITIONAL +\$1.50 PER TOPPING

## BACKYARD BBQ CHICKEN \$20

BBQ cream sauce, BBQ spice rubbed chicken, thin sliced red onions, bell peppers, BBQ sauce drizzle, micro cilantro

## CALIFORNIA DREAMIN'

### MARGHERITA \$19

light tomato sauce, baby heirloom tomatoes, fresh basil, fresh mozzarella, balsamic glaze drizzle

## MEAT MADNESS \$20

light tomato sauce, sausage, pepperoni, shredded Italian cheeses

## HAWAIIAN \$20

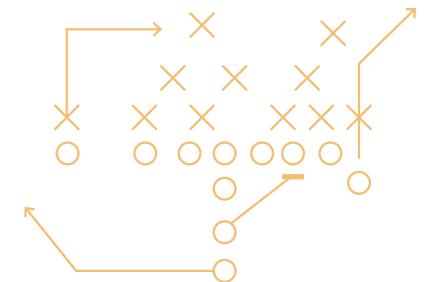
light tomato sauce, ham, bacon, pineapple, jalapeño, and mozzarella cheese

## HONEY HOT CHICKEN \$20

garlic cream sauce, diced chicken, diced bacon, sliced baby heirloom tomatoes, topped with green onions and hot honey

## VEGGIE PIZZA \$18

light tomato sauce, artichokes, onions, mushrooms, bell peppers, olives, and tomatoes



## YOUTH AND ELDERLY

12 AND UNDER / 50 AND OVER

## CHICKEN STRIPS \$12

(3) tender white meat chicken strips fried to crispy perfection, served with fries

## NACHOS \$12

house-made tortilla chips covered in melted cheddar jack and white queso cheese sauce

## ALFREDO PENNE \$14

penne noodles with a rich and creamy alfredo sauce, served with a breadstick

## CHEESEBURGER \$12

beef patty and your choice of cheese on a toasted brioche bun, served with fries

## CHEESE PIZZA \$12

house-made pizza with marinara sauce and melted mozzarella cheese

ADD ONS

CHICKEN \$3 PEPPERONI \$3

# CAN I HAVE YOUR SIGNATURE DRINKS

## MVP - MICHELADA VICTORY PINT \$10

Chicken Ranch Lager, house michelada mix, lime juice, chamoy & tajín chili rim

## 209 BLOODY MARY \$14

vodka, tomato juice, candied bacon, tomato caprese skewer ADD shrimp skewer \$4

## PEACHY RUSH \$14

peach bourbon, Framboise liqueur, lemon juice, simple syrup

## THE PEAR-FECT PLAY \$15

gin, elderflower liqueur, dessert pear, lemon juice

## FULL COURT KUSH \$12

coconut rum, spiced rum, melon liqueur, blue curaçao, pineapple, sweet & sour

## FAVORITE PLAYS ✕ ✕

### KENTUCKY MULE \$14

blackberry whiskey, Framboise liqueur, lime juice, ginger beer

### SPICY PEACH MARGARITA \$13

tequila, triple sec, lime juice, peach syrup, jalapeño, chamoy & tajín chili rim

### TEQUILA OLD FASHIONED \$15

tequila reposado, demerara syrup, orange bitters, mezcal garnish

### RASPBERRY LEMON DROP \$14

raspberry vodka, triple sec, lemon juice, simple syrup

### EMPRESS 75 \$13

gin, lemon juice, simple syrup, prosecco

## NON-ALCOHOLIC

### STRAWBERRY MINT LEMONADE \$9

soda water, strawberry syrup, simple syrup, lemon juice, mint

### FEEL GOOD MARGARITA \$10

Aplós adaptogen spirit, lime juice, agave syrup

# (209)

SPORTS BAR + KITCHEN

## SPARKLING

### JEIO PROSECCO DOC

Veneto, Italy

GLASS BOTTLE

\$9 \$36

## ROSE

### CAMPUGET TRADITION ROSÉ

Côtes de Provence, France

GLASS BOTTLE

\$9 \$36

## WHITE

### ATTEMPS PINOT GRIGIO DOC

Fruili-Venezia Giulia, Italy

GLASS BOTTLE

\$9 \$36

### SARACCO MOSCATO

D'ASTI DOCG

Veneto, Italy

\$11 \$44

### CROWDED HOUSE

SAUVIGNON BLANC

Marlborough, New Zealand

\$10 \$40

### ROUTESTOCK CHARDONNAY

Sonoma Coast, California

\$11 \$44

## RED

### SEA SUN BY CAYMUS PINOT NOIR

California

GLASS BOTTLE

\$11 \$44

### TENUTA RAPITALA-ALTO REALE

NERO D'AVOLA DOC

Sicily, Italy

\$12 \$48

### J. LOHR "SEVEN OAKS"

CABERNET SAUVIGNON

Paso Robles, CA

\$12 \$48

### PESSIMIST BY DAOU RED BLEND

Paso Robles, CA

\$13 \$52

## COCKATILS & WINE

# LOCAL DRAFT BEER

## CHICKEN RANCH LAGER \$7

Dust Bowl Brewing, 4.5%

## PEACE, LOVE & HAZE - HAZY IPA \$9

Dust Bowl Brewing, 6.3%

## GATEWAY TO GOLD - KÖLSCH \$7

Around the Horn Brewing Company, 5%

## MAKE IT A MICHELADA ADD \$2

## MORE COWBELL - BLONDE ALE \$8

Dying Breed Brewing, 5%

## DUST BOWL BREWING SEASONAL TAP \$9

Dust Bowl Brewing, Rotating

## INDIGENY CIDER \$8

Indigeny Reserve, Rotating

## DRAFT BEER

### STELLA ARTOIS \$9

4.6%

### COORS LIGHT \$7

4.2%

### BUD LIGHT \$7

4.2%

### MICHELOB ULTRA \$7

4.2%

### FIRESTONE WALKER 805 \$7

4.7%

### HALF DOME - CALIFORNIA WHEAT \$8

Tioga-Sequoia Brewing Co., 4.7%

### CORONA EXTRA \$8

4.6%

### PALE ALE \$8

Sierra Nevada, 5.6%

### HAZY LITTLE THING - HAZY IPA \$9

Sierra Nevada, 6.7%

### MODELO ESPECIAL \$8

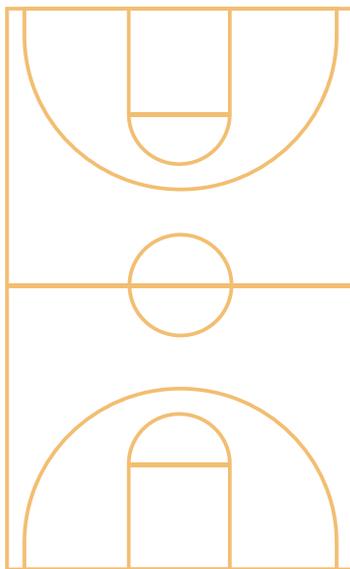
5.4%

### BLUE MOON BELGIAN WHITE \$9

5.4%

### CALI SQUEEZE BLOOD ORANGE \$9

5%



## FLIGHTS

### CHOOSE ANY SELECTION OF FOUR BEERS \$11

Paddle of 4oz taster set

## NON-ALCOHOLIC

### HEINEKEN 0.0 \$7

0%

### ATHLETIC HAZY IPA \$7

.5%