(209)

SPORTS BAR + KITCHEN

PRE-GAME

BIG OL' FRIED GREEN TOMATO SLIDERS \$18

(3) buttermilk-breaded fried tomatoes, herbed goat cheese, pepper jelly, served on toasted pretzel slider buns, with a bed of greens

MOTHER LODE NACHOS \$20

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

ADD CHICKEN \$6 ADD STEAK \$12

BATTERED UP CALAMARI \$20

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

ALL-STAR LUMPIA \$15

(9) handmade crispy lumpia rolls filled with seasoned pork, beef, and mixed vegetables, served on a bed of spring mix with sweet chili sauce on the side

TACO BOUT SHORT RIBS \$18

(3) tacos, drizzled with eel sauce, pickled red onion, queso fresco, lemon aioli, cilantro, served on corn tortillas

NACHO AVERAGE AHI POKE \$20

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, chipotle aioli

SHRIMPIN' AIN'T EASY \$20

(5) poached shrimp served with spring mix, cocktail sauce, diced avocado, and lemon wedges

GET FRIED SAMPLER \$24

shrimp, calamari & grilled jalapeños, onion rings, sweet potato fries, Sidewinders, chicken tenders with ranch dressing and cocktail sauce

JUST WINGIN' IT \$18

(8) jumbo chicken wings with ranch dressing CHOICE OF SAUCE

SAUCES: SWEET HEAT BBQ, GARLIC CHILI GARLIC BUTTER BUFFALO & JALEPEÑO TERIYAKI

SOUPER BOWLS

BEST DARN BISON CHILI

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

CUP \$9 BOWL \$12

CLAM CHOWDAH (GO AHEAD, SAY IT)

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

CUP \$9 BOWL \$12 SOURDOUGH BREAD BOWL \$16

EVERYBODY LOVES RAMEN \$22

ramen noodles in miso broth, fish cake, boiled egg, pickled red onion, chili oil, cilantro, lime wedge

SHORT RIB, PORK BELLY, OR SEARED SHRIMP \$25

POKE-A-LICIOUS \$18

jasmine rice, ahi tuna, salmon, 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



HOME COURT SALAD

mixed greens, baby heirloom tomatoes, cucumbers, shredded carrots, shaved onions, croutons

SIDE \$7 FULL \$13

LETTUCE INTRODUCE THE CLASSIC CAESAR

hearts of romaine, garlic croutons, shaved parmesan, topped with anchovies 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 & 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

dry-aged 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



ADD A SIDE SALAD FOR \$7

WHO DAT CAJUN PENNE ALFREDO \$27

cajun-seasoned alfredo sauce, sautéed peppers, onions, Andouille sausage, crawfish, shrimp, served with toasted breadsticks

NOT JUST ANOTHA ALFREDO \$19

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

ADD CHICKEN \$6 ADD SHRIMP \$12

OFF THE HOOK AHI STEAK \$33

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

STEAK ME HOME NEW YORK \$42

12oz NY strip steak, topped with sauteéd mushrooms and onions with compound butter, served with rice pilaf, choice of crispy Brussels sprouts or asparagus, side of house demi-glace

MVP RIBEYE \$49

16oz ribeye, topped with sautéed mushrooms and onions, rice pilaf, choice of crispy Brussels sprouts or grilled asparagus, side of house demi-glace

FLIPPIN' GOOD BLACKENED SALMON \$26

choice of blackened salmon or soy ginger salmon with rice pilaf, grilled asparagus, grilled lemon

BREADY, SET, GO!

SANDWICHES WITH A CHOICE OF: FRENCH FRIES, ONION RINGS, SWEET POTATO FRIES, SIDEWINDERS, POTATO CHIPS OR CRISPY BRUSSELS SPROUTS

ADD A SIDE SALAD FOR \$7

CHICKEN PARM SANDWICH \$20

light red sauce, pesto, fresh mozzarella, parmesan cheese, balsamic glaze, served on focaccia

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, bechamel sauce, served on toasted focaccia

SOUTHWEST PHILLY \$20

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

HOLY JALAPEÑO POPPER BLT \$20

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

LOCALS ONLY BURGER \$18

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

EMPIRE STEAK SANDWICH \$21

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

SANTA FE BURGER \$18

thick-cut bacon, pepper jack cheese, sliced green chilies, guacamole

ENDZONE PIZZA

HAND-TOSSED PIZZA COOKED IN A BRICK OVEN. ASK US ABOUT OUR GLUTEN-FREE DOUGH

BACKYARD BBQ CHICKEN \$18

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

CALIFORNIA DREAMIN' MARGHERITA \$18

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

MEAT MADNESS \$18

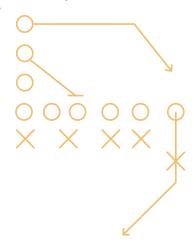
sausage, pepperoni, light tomato sauce, shredded Italian cheeses

HAWAIIAN \$18

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

HONEY HOT CHICKEN \$18

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



YOUTH AND ELDERS

CHICKEN STRIPS \$11

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

NACHOS \$11

house-made tortilla chips covered in melted cheddar cheese

ALFREDO PENNE \$14

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

CHEESEBURGER \$11

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

CHEESE PIZZA \$11

house-made pizza with marinara sauce and melted mozzarella cheese

ADD ONS

CHICKEN \$3 PEPPERONI \$3

ENTREES, PIZZA, & SAVE ROOM FOR DESSERT

SPORTS BAR + KITCHEN

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 XXX



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

Aplos adaptogen spirit, lime juice, agave syrup

COCKTAILS

CHICKEN RANCH LAGER \$7

Dust Bowl Brewing, 4.5%

PEACE, LOVE & HAZE - HAZY IPA \$9

Dust Bowl Brewing, 6.3%

CITRA BOWL - HAZY PALE ALE \$10

Last Call Brewing, 6.6%

GATEWAY TO GOLD - KÖLSCH \$7

Around the Horn Brewing Company, 5%

MORE COWBELL - BLONDE ALE \$8

Dying Breed Brewing, 5%

DUST BOWL BREWING SEASONAL TAP \$9

Dust Bowl Brewing, Rotating

LAST CALL BREWING SEASONAL TAP \$9

Last Call Brewing, Rotating

INDIGENY CIDER \$8

Indigeny Reserve, Rotating

DRAFT BEER

MAKE IT A MICHELADA ADD \$2

STELLA ARTOIS \$9

4.6%

COORS LIGHT \$7

4.2%

BUD LIGHT \$7

4.2%

MICHELOB ULTRA \$7

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

FLIGHTS

CHOOSE ANY SELECTION OF FOUR BEERS \$11

Paddle of 4oz taster set

NON-ALCOHOLIC

HEINEKEN 0.0 \$7

ATHLETIC HAZY IPA \$7

.5%



<u>SPARKLING</u>	GLASS	BOTTLE
JEIO PROSECCO DOC Veneto, Italy	\$9	\$36

ROSE	GLASS	BOTTLE
CAMPUGET TRADITION ROSÉ Côtes de Provence, France	\$9	\$36

<u>WHITE</u>	GLASS	BOTTLE
ATTEMS PINOT GRIGIO DOC Fruili-Venezia Giulia, Italy	\$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	GLASS	BOTTLE
SEA SUN BY CAYMUS PINOT NOIR California	\$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

