

STARTING GAME PLAN

Buffalo chicken cheese dip, topped with crumbled blue cheese and green onion. Tortilla and house made chips, celery and carrot sticks 10.

Chicken quesadilla, pepperjack cheese, salsa, guacamole, sour cream 11.
or skip the chicken, just cheese, tomato and green onions 9.

Country style chicken fingers, honey mustard dip 10.

Crispy fried Point Judith calamari with tartar sauce 11.

Crock of housemade chili, cheese, onion and chips 7.

Baja style shrimp lettuce wraps avocado, lime 13.

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Hummus, warm pita bread, celery 8.5

Fully loaded waffle cheese fries with bacon, green onions, tomato and ranch 9.5

Street taco pork carnitas, salsa, guacamole and soft tortillas 10.

Giant soft pretzels with Samuel Adams cheddar cheese dip 8.5

Champions clam chowder a Boston's best award winner 6.5

Baked onion soup simmered with stout beer 6.5

CHAMPIONS SAMPLER TOWER

Two dozen wings*, 8 beef & cheddar sliders, fully loaded waffle fries and a stack of onion rings.

Dipping sauces and table reinforcements included 39.

NACHOS

Asian tuna*, wonton crisps with sesame crusted tuna, hoisin & wasabi 14.

Classic cheese loaded with gooey cheddar, spicy jalapenos, olives, tomatoes, green onions, salsa, guacamole and sour cream 10.

Step it up with buffalo chicken 3. Texas style? Add a heap of chili 3. Southern Q, topped with Smoky Joe's BBQ pork 3.

SANDWICHES

Chipotle chicken sandwich, pepper jack, guacamole, chipotle-lime mayo, lettuce and tomato, fries 11.

Boston lobster roll, roadside stand inspired lobster salad on a toasted split top bun, house-made chips 20.

"Philly" cheesesteak, shaved beef with onions and smothering provolone on original Amoroso® roll & fries 12.

Chicken BLT, flour tortilla wrapped grilled chicken breast and crispy smoked bacon, lemony mayo 11.

Cajun fish tacos, flour tortilla, pepperjack cheese, shredded cabbage, tomatoes and adobo mayo. Black bean and corn salad 13.

Turkey Reuben, with sauerkraut, swiss cheese, 1000 island dressing on rye, and fries 12.

Smoky Joe's BBQ pork, pulled Southern style pork sandwich with slaw and fries...order extra napkins for this monster! 12.

SLIDERS & WINGS

BUFFALO WINGS

Choose humming, singing or screaming!

Your choice of blue or cool ranch dipping sauce

10. per dozen

DRAGON WINGS

Thai sweet chili wings

10. per dozen

SLIDERS

4 minis, great to share

Cheeseburgers* & onions 11.

Boston lobster 18.

BBQ pork 11.

BURGERS AND DOGS

Our beef burgers are made from 100% fresh ground Angus beef, never frozen and our turkey patty is all white meat. We make and hand form our own vegetarian burger patties for the ultimate burger experience.

THE CLASSIC BACON CHEESE*
On toasted sesame bun, crisp lettuce, tomatoes and fries 11.

TEXAS BBQ*
Beef patty topped with BBQ pulled pork, cheddar, bacon, crisp onions on Texas toast with sweet potato fries 12.

SMOTHERED MUSHROOM*
Beef patty with melted Swiss cheese on a toasted roll and fries 11.

CALIFORNIA TURKEY BURGER
Guacamole, lettuce and tomato on a toasted whole wheat bun, fresh fruit 11.

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ULTIMATE VEGGIE
On whole wheat bun, finished with jack cheese, mayonnaise, mustard and pickles, sweet potato fries 10. add guacamole 11.

FENWAY DOG
Grilled "Pearl" hotdog-natural casing, sauerkraut, mustard, sautéed onions and fries 9.

MONSTER DOG
All beef dog grilled and piled high with chili, cheddar cheese, mustard and fries 10.

SALADS

Roast chicken, pear & apple with blue cheese and candied walnuts, sherry vinaigrette 14.

Tortilla shrimp tomatoes, corn and black beans, cilantro-lime vinaigrette 16.

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Buffalo chicken with blue cheese, bacon, tomatoes, carrots and celery 13.

Chicken caesar, croutons, caesar dressing and grilled chicken breast 13.

Greektown steak*, skirt steak, feta, mixed greens, tzatziki and grilled flatbread 17.

SERIOUS PLATES

Simply fresh fish, sustainably sourced, with green vegetables and choice of tartar sauce or lemon butter MARKET PRICE

NY strip steak* with steak butter, fries and market fresh salad 26.

Teriyaki salmon*, pan seared, on citrus soy dressed asian greens 19.

Fish and chips, crispy cod dipped in Samuel Adams beer batter with fries & slaw 16.

Chicken under a brick, whole grain brown rice and steamed broccoli 17.

Braised shortribs, sour cream and cheddar mashed potatoes, roasted root vegetables 19.

Tomato and artichoke penne pasta, spinach and parmesan 14.
(also available with whole wheat pasta) add chicken breast 3.

*The Commonwealth of Massachusetts requires we inform you: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
An 18% gratuity will be added to parties of 6 or more

WINES

SPARKLING CHAMPAGNE	G	B
Mumm Napa Brut "Prestige Brut", Napa, CA 187ml		14.
Moët & Chandon "Impérial Brut", Champagne, FR, 187ml		25.

ON THE SWEETER SIDE

Beringer White Zinfandel, CA	7.	22.
Conundrum White Blend CA	13.	46.

WHITES DRY, LIGHT INTENSITY TO FULL INTENSITY

Meridian Vineyards Pinot Grigio, CA	8.	28.
Pighin Pinot Grigio, Friuli Grave Friuli-Venezia, IT	10.	36.
Chateau Ste. Michelle Dry Riesling, Columbia Valley, WA	8.	28.
Provenance Vineyards Sauvignon Blanc, Rutherford, CA	12.	42.
Clos du Bois Chardonnay, North Coast, CA	9.	32.
Sonoma Ctr "Russian River Ranches Chardonnay," Sonoma Coast, CA	14.	52.

REDS DRY, LIGHT INTENSITY TO FULL INTENSITY

Mark West Pinot Noir, CA	10.	36.
Avalon Cabernet Sauvignon, CA	9.	32.
Acacia Pinot Noir, Napa Valley Carneros, CA	16	58.
Clos du Bois Merlot, North Coast, CA	11.	40.
Ravenswood "Vintner's Blend," Zinfandel, CA	9.	32.
Rutherford Hill Merlot, Napa Valley, CA	14.	52.
Greg Norman Estates Shiraz, Limestone Coast, AU	10.	36.
Bodega Catena Zapata Malbec, "Vista Flores", Mendoza AR	11.	40.
Ferrari-Carano Cabernet Sauvignon, Alexander Valley, CA	19.	70.

SIGNATURE COCKTAILS (ALCOHOLIC)

MADE WITH FRESH SQUEEZED JUICES

Strawberry Mojito	Bacardi Rum, Strawberry, Fresh Mint, Lime	9.
Sideline Cooler	Ketel One, St. Germaine, Cucumber, Fresh Lime	10.
Peach Margarita	Jose Cuervo, Peach Puree, Fresh Lime	9.
Watermelon Jolly Rancher	Bacardi Melon, Apple Pucker, Cranberry	8.
Long Island Iced Tea	Premium Spirits, Homemade Sour	10.
Pomegranate Sidecar	Grand Marnier, Courvoisier VS, Lemon	10.
Champions Bloody Mary	Absolut Peppar, Chipotle	8.
Sangria Red or White?		
Ask your server for the flavor of the day		10.

SOMETHING COOL (NA)

Strawberry Lemonade	5.
Peach Palmer	5.
IBC Soda	4.
Root Beer, Cream Soda, Black Cherry	5.
Reed's Original Ginger Brew...Jamaican homemade ginger ale	5.

SWEETS

Triple play sundae, our signature, rich chocolate brownie, strawberry and hot fudge sundaes	12.
Trophy brownie sundae, rich chocolate brownie, two scoops of vanilla ice cream, hand-whipped cream, hot chocolate fudge sauce	8.
Smores Cheesecake, with marshmallow, chocolate and graham crackers	8.
Apple cobbler, brown sugar and walnut crust, vanilla ice cream	8.
Chocolate bread pudding, warm with vanilla ice cream, caramel bourbon sauce	7.
Boston Cream Pie	7.

BEVERAGES

Coffee	3.5	Water - 500 ml	
Tea	3.5	Fiji® (still)	4.
Hot chocolate	3.	Evian® (still)	4.
Espresso	3.5	San Pelligrino® (sparkling)	4.
Cappuccino	4.		
Caffe latte	4.		
Irish coffee	Classically prepared with Jameson's Irish whisky and light whipped cream	9.	
Hot hot chocolate	Laced with Rumpelminze and topped with whipped cream	8.	

BEER

36 Beers on draft, Domestic – Imported – Locally Crafted Small & Large – Countless Bottles
Ask about our Seasonal Selections!

Allagash.Amstel.AnchorSteam.Bard's.Bass.Becks.Berkshire Brewing.BlueHills.BlueMoon.ChampionsAmberAle.Chimay.Coors.Corona.Dogfish.Duvel.Guinness.Harp.Harpoon.Heineken Ipswich.Labatt.LongTrail.MagicHat.Mayflower.Miller.NegraModelo.Newcastle.PBR.Pacifico.PilsnerUrquell SamuelAdams.SamuelSmith's.Shipyard.SierraNevada.Smithwicks.StellaArtois.Tremont.Wachusett.

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CHAMPIONS

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