

STARTING LINE-UP

Chicken quesadilla, pepperjack cheese, scallion, tomato, salsa, house-made guacamole, sour cream 13.

Fully loaded cheese fries, bacon, tomato, green onions, ranch dressing 12.

Crock of chili, cheese, onion, tortilla chips 9.

Mini cheeseburger sliders, aged cheddar, sautéed onion, mustard, mayo, dill pickle 12.

Point Judith Calamari, marinara sauce 11.

Spinach & artichoke dip, fresh pita chips, celery, carrot sticks 11.

Hummus, pita chips, celery, carrots sticks 9.

Bacon rosemary poutine, waffle fries, worcestershire gravy, cheddar cheese curds 12.

Wicked Twisted jumbo soft pretzel, Sam Adams cheddar cheese dip 10.

Clam chowder, A Boston's best award winner 7.

Baked onion soup, local stout beer 7.

CHAMPIONS SAMPLER TOWER

2 pounds wings, eight cheeseburger sliders, fully loaded cheese fries, stack of onion rings, dips, sauces & table reinforcements included 48.

NACHOS

Asian Tuna*, wonton crisps, 5 spice crusted tuna, hoisin, wasabi 17.

Loaded with cheddar, spicy jalapeños, olives, tomatoes, green onions, salsa, house-made guacamole, sour cream 13.

Set it up with Buffalo chicken 17.

Texas style? Add a heap of chili 16.

Veg out - black bean & corn salad 14.

PUB STYLE PIZZA

Traditional, just a classic pizza 12.

Pepperoni, thick-cut pepperoni, mozzarella cheese 14.

Farmer's Pizza, onions, peppers, mushrooms, olives, mozzarella cheese 14.

add egg 3.

EAT YOUR GREENS

Buffalo chicken tender salad, blue cheese tossed greens, bacon, celery, carrots 15.

Hearts of Caesar, crisp, hearts of romaine, garlic croutons, classic Caesar dressing 10.

Blue cheese salad, field greens, roasted tomato, red onion, balsamic vinaigrette 11.

Baby kale & quinoa salad, avocado, pistachios, basil lime vinaigrette 12.

Pear & apple salad, feta cheese, candied walnuts, herb vinaigrette 11.

add grilled chicken* 5.

add marinated steak* 7.

add grilled salmon* 8.

add sautéed shrimp* 8.

add lobster salad* 14.

WING ZONE

Traditional Buffalo Wings or Boneless Wings

Choose

Humming 🍷

Singing 🍷🍷

Screaming 🍷🍷🍷

Chipotle BBQ 🍷

Curry Spiced

Dragon Style

blue cheese or ranch dip

Traditional Wings also available baked

11.

Country style chicken fingers

honey mustard dip 11.

BURGER BAR

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

CHOICE OF SIDE:

hand-cut fries, house-made chips, sweet potato tots, green salad, coleslaw, fresh fruit

Classic bacon cheese*, butter toasted brioche bun, LTO 13.

Smothered mushroom*, piled high, stringy swiss cheese, butter toasted brioche bun, LTO 14.

Great Hill Blue cheese burger* thick cut local blue cheese 14.

Gov't Issued griddled burger*, blended short rib & chuck griddled patty, government cheese, caramelized onion, pickles, special sauce 13.

Italian turkey, roasted herb roma tomato, mozzarella cheese, grilled onion, lettuce, whole wheat toasted bun 12.

Ultimate veggie, jack cheese, mayonnaise, mustard, pickles 11. add house-made guacamole, whole wheat bun 12.

HANDHELDS

CHOICE OF SIDE:

hand-cut fries, house-made chips, sweet potato tots, green salad, coleslaw, fresh fruit

Grilled chicken BLT wrap, bacon, lemon mayo 12.

Classic club, oven roasted turkey, bacon, lettuce, tomato, mayo, choice of white or wheat 12.

French dip, shaved roast beef, Swiss cheese, crusty bread 13.

Chipotle chicken sandwich, pepperjack cheese, house-made guacamole, chipotle lime mayo, LTO 13.

Boston lobster roll, roadside stand inspired, toasted brioche top bun 21.

Slow-braised short rib & Vermont cheddar cheese, caramelized onion, arugula, sourdough bread 13

Cajun fish taco, flour tortillas, pepperjack cheese, shredded cabbage, tomato, adobo mayo 14.

Romaine salad wrap, red onion, peppers, tomato, cucumber, avocado, feta, sherry vinaigrette, grilled wheat tortilla 10. add grilled chicken 15.

Monster dog, Randolph's own *Pearl* all beef ½ pound dog, chili, cheddar cheese, mustard 11.

KNIFE AND FORK

Simply grilled fish, sustainably sourced, fresh veggies, lemon butter MARKET PRICE

NY strip steak*, steak butter, hand-cut fries, side salad 27.

Teriyaki salmon*, pan seared, sticky short grain brown rice, bok choy 19.

Crispy cod fish & chips, Harpoon IPA beer batter, house-made fries, tartar 17.

Slow roasted ½ rack bbq ribs, hand-cut fries, coleslaw 20.

Braised short ribs, garlic mashed potato, roasted root vegetable 21.

Tomato and artichoke fusilli pasta, spinach and parmesan 11.

add grilled chicken 16.

add grilled shrimp 19.



#ChampionsBoston

*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 and distributed entirely to the wait staff.

We are happy to split your party into as many as 4 different checks.

WINES

SPARKLING CHAMPAGNE

La Marca, Extra Dry, Prosecco, Veneto, Italy, NV 10. 36.

ON THE SWEETER SIDE

Beringer, White Zinfandel, California 9. 32.

WHITES DRY, LIGHT INTENSITY TO FULL INTENSITY

Chateau Ste. Michelle, Riesling, Washington 9. 32.

Pighin, Pinot Grigio, Italy 13. 48.

Brancott Estate, Sauvignon Blanc, New Zealand 11. 35.

Villa Maria, Sauvignon Blanc, New Zealand 12. 44.

Chateau St. Jean, Chardonnay, California 13. 48.

Sonoma-Cutrer, Chardonnay, California 16. 60.

REDS DRY, LIGHT INTENSITY TO FULL INTENSITY

La Crema, Pinot Noir, California 15. 56.

Mark West, Pinot Noir, California 10. 36.

Avalon, Cabernet Sauvignon, California 10. 36.

St. Francis Vineyards, Merlot, California 13. 48.

Aquinas, Cabernet Sauvignon, California 13. 48.

Franciscan, Cabernet Sauvignon, California 17. 64.

SIGNATURE COCKTAILS (ALCOHOLIC)

MADE WITH FRESHLY SQUEEZED JUICES

Pomegranate Martini Ketel One Citron, Cointreau, Lime Juice, Pomegranate Puree 13.

Sideline Cooler Ketel One, St. Germain, Cucumber, Lime 11.

Grand Manhattan Bulleit Bourbon, Grand Marnier,
Sweet Vermouth, Angostura Bitters 13.5

Peach Margarita Jose Cuervo, Peach Puree, Fresh Lime 10.

Sangria Red or White 10.

Moscow Mule Tito's Handmade Vodka, Fresh Lime Juice, Ginger Beer 11.

Champions Bloody Mary Tito's Handmade Vodka 11.

Hot & Spicy Bloody Mary Tito's Handmade Vodka 12.

Irish coffee, classically prepared with Jameson's Irish whiskey
and light whipped cream 9.

SWEETS

Triple play sundae, our signature, rich chocolate brownie,
strawberry and hot fudge 14.

Trophy brownie sundae, rich chocolate brownie, two scoops of
vanilla ice cream, hand-whipped cream, hot chocolate fudge sauce 8.

Apple cobbler, brown sugar walnut crust, vanilla ice cream 8.

Stout soaked bread pudding, warm caramel sauce,
vanilla ice cream 8.

Boston cream pie 8.

BEVERAGES

Starbucks® Coffee 4.

Tea 4.

Hot chocolate 3.

Espresso 4.

Cappuccino 5.

Caffe latte 5.

Strawberry Lemonade 5.

IBC Root Beer, Cream Soda 4.

Technical Foul, orange, cranberry and pineapple juices with a
splash of Sierra Mist 4.

Reed's Original Ginger Brew...Jamaican homemade ginger ale 5.

Water - 500 ml

Fiji (still) 5.

Evian (still) 5.

San Pellegrino (sparkling) 5.

Pepsi, Diet Pepsi, Sierra Mist,
Ginger Ale, Iced Tea 3.5

Peach Palmer 5.

EAT.DRINK.PARTY

Let us host your next event. From holiday gatherings to after work events, from meetings to alumni gatherings, we have everything you need for a fun-filled event. 10' viewing screens, 42" HDTVs, custom menus and 3 private dining areas set to your needs. So whether you invite 10 or 150 friends, we can make it an event to remember.

To book your private party, call 617-927-5304 or visit championsboston.com



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