

FIRST QUARTER

Nacho Fries (can make vegetarian) | \$16

Yuengling beer cheese, jalapeños, black beans, applewood bacon, tomatoes, pickled onions, scallions, sidewinder fries

Add Pulled Chicken, Beef Chili, or Braised Short Rib +7

Curd is the Word (V) | \$16

Crispy white cheddar cheese curds, secret sauce

Hall of Fame Wings | \$16

Smoky BBQ, buffalo, mango habanero, straight fire

Bench Clearing Bang Bang Shrimp* | \$16

Crispy shrimp, cilantro lime slaw, house bang bang sauce

Corn Dog Kickers | \$13

Mini corn dogs, grain mustard, yuengling beer cheese

Slam Dunk Sliders | \$17

Pulled chicken, pickled jalapeños, hawaiian bun, choice of buffalo or BBQ

Pickled Pucks (V) | \$14

Zesty fried pickle chips, cajun ranch

Colossal Pretzel (V) | \$14

Grain mustard, yuengling beer cheese

The Big Cheese (V) | \$14

Jumbo mozzarella sticks, parmesan cheese, house marinara & ranch

Playoff Poutine | \$14

French fries, house gravy, white cheddar cheese curds, fresh herbs, scallions

Add Braised Short Rib +7

SOUP \$12

Chili Cook Off

Slow simmered beef chili, sour cream, cheddar shreds, scallions

Tip Off Tomato Basil

Cream drizzle, chiffonade basil, house crouton



SECOND QUARTER

Add Chicken +7 | Add Steak or Shrimp +10

Kickoff Classic Caesar (V) | \$14

Chopped romaine, house croutons, parmesan, caesar dressing

Mr. October (V)(GF) | \$16

Mixed greens, matchstick apples, dried cranberries, toasted pepitas, bleu cheese crumble, orange poppyseed dressing

THIRD QUARTER

All handhelds come with sidewinder fries Sub Beer Battered Onion Rings +2

Trail's End Smash | \$22

Angus beef patties, american cheese, caramelized onions, pickles, roasted red pepper chimichurri, brioche bun

Add bacon +3

The Blue Line Blitz* | \$23

Angus patty, house bacon jam, bleu cheese crumble, lettuce, tomato, onion, dijonaise, brioche bun

Tailgate BBQ* | \$23

Angus patty, cheddar, bacon, onion rings, pickles, sweet baby ray's BBQ sauce, brioche bun

Huddle Up Hoagie | \$24

Braised short rib, cheddar, caramelized onions, mushrooms, horseradish cream, hoagie roll

Players Club | \$18

Smoked ham, roasted turkey, applewood bacon, boursin cheese, cheddar, tomato, green leaf, garlic aioli, grilled sourdough

Gridiron Grilled Cheese (V) | \$17

Cheddar, pepperjack, swiss, buttery goodness, grilled sourdough, tomato basil soup

Add bacon +3

The Comeback Clucker* | \$19

Crispy chicken thigh, chipotle pepper sauce, pepper jack, smashed avocado, cilantro lime slaw, garlic aioli, brioche bun

FOURTH QUARTER

Franchise Fish N Chips* | \$24

Beer battered fresh catch, french fries, house tartar, malt vinegar, seared lemon

Stat Padding Steak N Frites* | \$35

Flat iron steak, roasted red pepper chimichurri, french fries, garlic aioli, mixed greens

MAC & CHEESE PROGRAM \$17

Base Mac

Cavatappi pasta, signature 4-cheese bechamel, garlic breadcrumbs

WTF?...What's The Filler?!

Buffalo Chicken \$7 Braised Short Rib \$7 Applewood Bacon \$5 Bang Bang Shrimp \$10



KIDS MENU \$9.99

Mini Corn Dogs

Kraft Mac N Cheese (V)

Chicken Tenders

Hamburger

Hot Dogs

Cheeseburger

OVERTIME

Sweet Victory Skillet | \$12

Warm salted caramel cookie, vanilla ice cream, caramel sauce

Touchdown Torte | \$13

Flourless chocolate cake, raspberry coulis, house whipped cream, fresh berries

**Contains Nuts*



**Consuming raw or undercooked meats, poultry, fish or shellfish may increase your risk of foodborne illness.*

Allergen Notice: Our kitchen handles common allergens including wheat, milk, eggs, soy, tree nuts, peanuts, fish, shellfish, and sesame.

While we take precautions to prevent cross-contamination, we cannot guarantee that any food item is completely free of allergens due to the use of shared equipment and preparation surfaces. Please inform your server of any food allergies or dietary restrictions before placing your order, and we will do our best to meet your needs.

DRAFT BEER

Miller Lite | \$8
Milwaukee, WI ABV 4.2%, Pilsner

Blue Moon | \$8
Denver, CO ABV 5.4% Belgian Wheat Ale

Bell's Two Hearted Ale | \$10
Kalamazoo, MI ABV 7%

Kona Big Wave | \$10
Kona, HI ABV 4.4% Golden Ale

Sam Adams Seasonal | \$10
Boston, MA

Czig Meister | \$10
Hackettstown, NJ ABV 7.2% Angler

New Trail, Broken Heels | \$9
Williamsport, PA ABV 7%

New Trail, Crisp Amber Lager
| \$8
Williamsport, PA ABV 7%, Crisp Amber

Stable 12, Black Bear | \$10
Phoenixville, PA ABV 8%, IPA

Fiddlehead IPA | \$10
Shelburne, VT ABV 6.2%, IPA

BOTTLES & CANS

Coors Light | \$8
Golden, CO ABV 4.2% Lager

Bud Light | \$8
Houston, TX ABV 4.2% Lager

Michelob Ultra | \$8
St. Louis, MO ABV 4.2% Light Lager

Miller Lite | \$8
Milwaukee, WI ABV 4.2%, Pilsner

Corona Extra | \$10
Mexico, ABV 4.6%, Lager

Heineken | \$10
Netherlands, ABV 5%, Lager

Modelo | \$9
Mexico City, Mexico ABV 4.4%

Stella Artois | \$10
Leuven, Belgium ABV 5%

Guinness | \$10
Dublin, Ireland ABV 4.2% Stout

Stable 12, Black Bear | \$10
Phoenixville, PA ABV 8% IPA

White Claw | \$8
Chicago, IL ABV 5% Black Cherry

Hardball, Peach Cider | \$8
Mt. Bethel, PA ABV 6.9%

Heineken 0.0 | \$8
Netherlands ABV 0.0% Non-Alcoholic Beer

Corona N/A | \$8
Mexico ABV 0.5%



MOCKTAILS 10

Autumn Sunsets
Apple cider, orange juice, lemon juice, maple syrup, ginger beer

Sunset Spritz
Blood orange juice, pomegranate juice, lemon juice, club soda

Blue Raspberry Trail
Blue raspberry syrup, lemonade, club soda



COCKTAILS 15

Fireside
Woodford reserve, caramel syrup, vanilla syrup, bitters

Sweater Weather
Knob creek, kahúla, disaronno, orange bitters

Touchdown Tea
Tito's, peach schnapps, iced tea

Fizzberry Bliss
Tito's, cranberry, lime juice, topped with prosecco

Snowday Sips
Bacardi, malibu, blue curaçao, pineapple juice, coco real coconut

Winter Spark
Hendrick's, lime juice, pomegranate juice, topped with tonic

Trailblazer Margarita
Patron silver, blood orange purée, lime juice, agave

Marg of All Trades
Casamigos silver, triple sec, lime juice, agave

The Core Shot
Bombay sapphire, apple pucker, club soda, splash cranberry juice



CANNED COCKTAILS 10

Stateside Vodka
Ask your server for daily flavors

Surfside Vodka
Ask your server for daily flavors

SPARKLING WINE

Prosecco 12/40
Nino Arvedi, Veneto, IT
utterly refreshing, fruit forward, lively bubbles

ROSÉ

Les Dauphins Côtes Du Rhône Réserve 12/40
France
brilliant pink color, white summer fruits, full flavor with a refreshing finish

WHITE WINE

Chardonnay 13/40
Alias, CA
bright & tropical, balanced oak, vibrant acidity

Sauvignon Blanc 13/40
Kuranui, Marlborough, NZ
crisp grapefruit, zippy acidity, delightful

Riesling 13/40
Washington Hills, WA
medium bodied, off dry, citrus & stone fruit

Pinot Grigio 12/38
Ca del Sarto, Abruzzi, IT
light bodied, crisp but a fuller style, rich fruit & minerality

Moscato 12/38
Raywood Cellars, CA
fragrant jasmine, light bodied, honey & apricot (organic)

Pinot Grigio 10/38
Villa Brici, Italy



RED WINE

Cabernet Sauvignon 13/42
Cousino-Macul, Valle Central, CL
full bodied, young red fruit

Pinot Noir 13/42
DeLoach
medium body, juicy red fruit aroma, balanced & smooth

Malbec 12/38
Bodini, Mendoza, ARG
medium bodied, ripe dark fruit, round soft tannin

Camelback Red 12/45
Raw Winery, Stroudsburg, PA
medium bodied, bordeaux style, barrel aged

Super Tuscan 12/42
Ca del Sarto, Tuscany, IT
dry, perfume of wild cherries, earth & spice

Cabernet Sauvignon 10/38
Canyon Oaks, California