

# STARTING LINEUP

<b>Wings</b> baked & fried. choice of buffalo • bbq • parmesan-garlic • asian bbq • diablo • plain. <i>served with ranch or blue cheese</i>	9
<b>Boneless Wings</b>	11
★ <b>Mozzarella Sticks v</b> fresh cut whole milk mozzarella, parmesan, panko, house tomato sauce	11
<b>Super Bowl of Nachos</b> cheddar cheese sauce, avocado, pico de gallo, sour cream, jalapeño • Add chicken or steak for 5	12
<b>Queso Dip</b> velveeta, cream cheese, sausage crumbles, green chile, jalapeño, tortilla chips	12
<b>Elote Cup v</b> corn, cotija cheese, chipotle mayo, butter, cayenne pepper, lime	4
★ <b>Beer Nuggets v</b> fried pizza dough, plain or parmesan, served with cheese and red dipping sauce	8
<b>Pretzel Bites</b> Miller Baking pretzel, served with cheese sauce	9
<b>Roasted Popcorn Cauliflower</b> truffle or buffalo; served with ranch	9
<b>Tater Tots, Fries or Sweet Potato Fries v</b> • Add cheese sauce, 1 • parmesan truffle, 2 • buffalo cheese tots or fries, 2	5
<b>Trophy Platter</b> wings, mozzarella sticks, beer nuggets, fries • Sub boneless wings for 2	25
<b>Mac &amp; Cheese v</b> cheddar, mozzarella, parmesan, corkscrew pasta, goldfish cracker crust • Add bacon for 3	12

# FIELD of GREENS

<b>Chicken Caesar</b> parmesan, grilled artichoke, crouton, romaine, honey caesar dressing	14
<b>Southwest Shrimp</b> avocado, cotija cheese, corn, black beans, tomato, romaine, cilantro/lime dressing	15
<b>Cobb</b> bacon, hard boiled egg, avocado, tomato, red onion, romaine, honey mustard dressing	15

v - Vegetarian (may contain dairy)  
Please ask for details and alert your server of any food allergies.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.



# FIRED PIZZA

HOUSE CULTIVATED, wild yeast SOURDOUGH CRUST | BAKED 600 DEGREES in a rotating HEARTH OVEN

## RED

Red sauce made with san marzano tomato, garlic, basil, olive oil

<b>Prosciutto</b> mozzarella, parmesan, arugula	16
★ <b>Pigskin</b> italian sausage, nuneske's applewood ham & bacon, prosciutto, mozzarella	18
<b>Chicago Mix</b> italian sausage, mozzarella, green bell peppers, banana peppers, onion, olive	15
<b>Cheeseheads</b> mozzarella, parmesan, provolone	14
<b>Margherita v</b> mozzarella di bufalo, parmesan, tomato, basil, olive oil	14
★ <b>The Chipotle</b> chicken, pico de gallo, chipotle crema	16
<b>Pepperoni</b>	15
<b>Sausage Fest</b> italian sausage crumble, banana peppers	13
<b>Hawaiian</b> ham, pineapple, mozzarella, red onion	14

## WHITE

White sauce is a rich and creamy béchamel sauce, finished with fontina, mozzarella and nutmeg (unless noted otherwise)

★ <b>Peppered Egg</b> ham, cracked egg, parmesan, asparagus, arugula, black pepper	15
<b>Artichoke Basil v</b> mozzarella, spinach, garlic	14
<b>Earth, Wind, And Flour v</b> mozzarella, roasted red pepper, broccolini, spinach, mushrooms, red onion	14
<b>Buffalo Chicken</b> mozzarella, red onion, celery, ranch	14
★ <b>Truffle Mushroom v</b> wild mushroom blend, portabella, fontina, thyme, truffle oil	15
<b>Vegan v</b> olive oil, spinach, broccoli, tomato, giardiniera, basil, truffle oil	15

# TROPHY TACOS

3 per plate,  
Choose corn or flour tortilla

<b>Grilled Steak</b> cilantro lime crema, lime	12
<b>Pulled Chicken</b> chipotle cream, avocado, pico de gallo, lettuce, red salsa	10.5
<b>Grilled Shrimp</b> cabbage, chipotle crema, avocado, lime	12
<b>Roasted Cauliflower v</b> corn, cabbage, romesco chipotle sauce	9

# BURGERS & SANDWICHES

Add tots, fries or side salad for \$3 Add cheese for \$1   american, cheddar, mozzarella, pepper jack, provolone, smoked gouda, swiss	
★ <b>Trophy</b> two 4oz angus patties, smoked gouda, plum tomato jam, pickled red onion, arugula, pickle slices, pretzel bun	13
<b>Burger</b> two 4oz angus patties, lettuce, tomato, onion, ketchup, mustard, brioche bun • Add cheese, 1	10
<b>Beyond Meat v</b> 4oz vegan patty, vegan mozzarella, avocado, lettuce, tomato, onion, dijon mustard, oat bun • Add extra patty, 4	13
<b>California Chicken</b> grilled chicken, bacon, swiss, avocado, pickled onion, lettuce, tomato, oat bun	12
<b>Angus Sliders</b> (3) served with cheddar, pickle, honey mustard, pretzel bun	12
<b>Buffalo Chicken Wrap</b> blue cheese, carrot, celery, lettuce, tomato, onion, ranch, spinach tortilla	12

# SWEET FINISH

<b>Gelato Cones</b> salted caramel • mint chocolate chip • vanilla bean topped with chocolate sauce	7
<b>Cinnamon Toast Beer Nuggets</b> fried pizza dough served with vanilla cream cheese glaze dip	8
<b>Overtime Cookie &amp; Cream</b> freshly baked chocolate chip cookie, vanilla gelato	9



<i>Tuesday</i> HALF OFF PIZZA \$4 PATRON	<i>Wednesday</i> HALF OFF BOTTLES OF WINE & ROSÉ HALF OFF APPETIZERS	<i>Thursday</i> \$2 TACOS \$4 MODELO	<i>Friday</i> \$10 BEER + BURGER & FRIES
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## DA BEERS



### DRAFTS

<b>Bell's Two Hearted</b> <i>American IPA, 7%</i> floral aroma, grapefruit, pine hops	7
<b>Goose Island Matilda</b> 12oz <i>Belgian Pale Ale, 7%</i> spicy aroma, fruity malt flavor, sweet finish	9
<b>Goose Island Old Man Grumpy</b> <i>American Pale Ale, 5.5%</i> brewed with two-row and caramel malts	7
<b>Goose Island Green Line</b> <i>American Pale Ale, 5%</i> wheat, grass, herbs, bitter, dry finish	7
<b>Revolution Anti-Hero</b> <i>American IPA, 6.5%</i> crisp bitterness, floral & citrus aromas	7
<b>Ballast Point Sculpin</b> <i>American IPA, 7%</i> bright apricot, peach, mango, lemon	7
<b>Angry Orchard Hard Cider</b> <i>Vermont Apple Cider, 6.9%</i> sweet apple, ginger, lemon	7

### ADDITIONAL DRAFT SELECTIONS

Bud Light	6	Miller Lite	6
Blue Moon	7	Modelo	7
Guinness	7	Stella Artois	7

### BOTTLES

Bud Light	6	Corona	7
Miller Lite	6	Heineken	7
Coors Light	6	Peroni	7

### 12oz. CANS

<b>Brooklyn American Ale</b> <i>English Pale Ale, 5%</i> bright, pale malt, light citrus hops	6
<b>Founders All Day IPA</b> <i>Session IPA, 4.7%</i> array of malts, grains, hops, clean finish	6
<b>Revolution Eugene</b> <i>Porter, 6.8%</i> chocolate malt, toasted grain, caramel	6
<b>Pipeworks Brewing Lizard King</b> <i>American Pale Ale, 6%</i> robust citrus hops, grapefruit, pineapple, brown sugar	6

### 16oz. CANS

<b>Ballast Point Sculpin Grapefruit</b> <i>American IPA, 7%</i> grapefruit freshness, citrus hops	7
<b>2 Fools Cider Rosé</b> <i>Hard Cider, 6.9%</i> michigan apple, citrus, blueberry	7
<b>Half Acre Daisy Cutter</b> <i>American Pale Ale, 5.2%</i> pine, citrus, papaya, mango, bisuit	7
<b>Goose Island 312</b> <i>American Pale Wheat Ale, 4.2%</i> crisp fruity ale flavor, creamy body	7

## WINE/BUBBLES

### ROSÉ

	GLS	BTL
<b>Whispering Angel</b> <i>Provence, France</i>	12	50
<b>Bertrande</b> <i>Languedoc, France</i>	10	38

### RED & WHITE WINE

	GLS	BTL
<b>Irony</b> Pinot Noir   <i>Monterey, California</i>	10	38
<b>Seven Falls</b> Cabernet Sauvignon   <i>Washington</i>	10	38
<b>Kim Crawford</b> Sauvignon Blanc   <i>New Zealand</i>	12	46
<b>Hidden Crush</b> Chardonnay   <i>Central Coast, California</i>	10	38

### BUBBLES

	GLS	BTL
<b>Ruffino</b> Prosecco   <i>Vento, Italy</i>	10	45
<b>Veuve Clicquot Yellow Label</b>	-	275
<b>Moët &amp; Chandon Rose</b>	-	265
<b>Dom Perignon Brut</b>	-	500

## COCKTAILS

<b>Estate</b> Effen Vodka, mint, fresh lemon juice, pomegranate-berry syrup	12
<b>1908</b> Bulleit Bourbon, house made cinnamon, vanilla simple syrup, cherry bark vanilla bitters, orange peel	13
<b>The Headliner</b> Patron Tequila, pineapple, Red Bull Yellow Edition	13
<b>Stanely</b> Pimm's no 1, strawberry cucumber purée, Gosling's ginger beer, lemon	12
<b>Trophy Mule</b> Rare Tea Cellar's berry infused Ketel One, ginger beer, fresh lime juice, simple syrup, orange twist	13