



STARTING LINEUP

Wings	9
baked & fried. choice of buffalo • bbq • parmesan-garlic • asian bbq • diablo • plain. <i>served with ranch or blue cheese</i>	
Boneless Wings	11
 Mozzarella Sticks v	11
fresh cut whole milk mozzarella, parmesan, panko, house tomato sauce	
Super Bowl of Nachos	12
cheddar cheese sauce, avocado, pico de gallo, sour cream, jalapeño • Add chicken or steak for 5	
Queso Dip	12
velveeta, cream cheese, sausage crumbles, green chile, jalapeño, tortilla chips	
Elote Cup v	4
corn, cotija cheese, chipotle mayo, butter, cayenne pepper, lime	
 Beer Nuggets v	8/16
fried pizza dough, plain or parmesan, served with cheese and red dipping sauce	
Roasted Popcorn Cauliflower	9
truffle or buffalo; served with ranch	
Tater Tots or Fries v	5
• Add cheese sauce, 1 • parmesan truffle, 2 • buffalo cheese tots or fries, 2	
Trophy Platter	28
wings, mozzarella sticks, beer nuggets, fries • Sub boneless wings for 2	
Mac & Cheese v	12
cheddar, mozzarella, parmesan, corkscrew pasta, goldfish cracker crust • Add bacon for 3	

FIELD of GREENS

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

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

12" pizza, serves one.



RED

Housemade sauce made with plum tomato, garlic, basil, olive oil.

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

WHITE

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

 Peppered Egg	15
ham, cracked egg, parmesan, asparagus, arugula, black pepper	
Artichoke Basil v	12
mozzarella, spinach, garlic	
Earth, Wind, And Flour v	13
mozzarella, roasted red pepper, broccolini, spinach, mushrooms, red onion	
Buffalo Chicken	14
mozzarella, red onion, celery, ranch	
 Truffle Mushroom v	15
wild mushroom blend, portabella, fontina, thyme, truffle oil	
Vegan v	14
olive oil, spinach, broccoli, tomato, giardiniera, basil, truffle oil	
The Elote Man	12
corn, mozzarella & cotija cheese, cilantro, tortilla strips, cayenne pepper	


TROPHY TACOS

3 per plate,
Choose corn or flour tortilla

Grilled Steak	12
cilantro, onion, lettuce, salsa verde, lime	
Pulled Chicken	11
chipotle cream, avocado, pico de gallo, lettuce, red salsa	
Grilled Shrimp	12
cabbage, chipotle crema, avocado, lime	
Roasted Cauliflower v	10
corn, cabbage, romesco chipotle sauce	
Corona Battered Fish	12
beer battered cod, cabbage, pico de gallo, sriracha, aioli, lime	

BURGERS & SANDWICHES

Add tots, fries or side salad for \$3
Add cheese for \$1 | american, cheddar, mozzarella, pepper jack, provolone, smoked gouda, swiss

 Trophy	13
two 4oz angus patties, smoked gouda, plum tomato jam, pickled red onion, arugula, pickle slices, pretzel bun	
Burger	10
two 4oz angus patties, lettuce, tomato, onion, ketchup, mustard, brioche bun • Add-ons: cheese or an egg for 1 each; bacon or avocado for 2 each	
Beyond Meat v	13
4oz vegan patty, vegan mozzarella, avocado, lettuce, tomato, onion, dijon mustard, oat bun • Add extra patty, 4	
California Chicken	12
grilled chicken, bacon, swiss, avocado, pickled onion, lettuce, tomato, oat bun	
Angus Sliders	12
(3) served with cheddar, pickle, honey mustard, pretzel bun	
Buffalo Chicken Wrap	12
blue cheese, carrot, celery, lettuce, tomato, onion, ranch, spinach tortilla	

SWEET FINISH

Cinnamon Toast Beer Nuggets	8
fried pizza dough served with vanilla cream cheese glaze dip	



<i>Tuesday</i> \$5 BEER / VODKA MIXERS \$5 BURGERS <i>(Fries à la carte)</i>	<i>Wednesday</i> HALF OFF PIZZA HALF OFF WINE & ROSÉ <i>(By the Glass & Bottle)</i>	<i>Thursday</i> \$2 TACOS \$4 MODELO	<i>Friday</i> \$10 BEER, BURGER & FRIES
<i>Weekday Happy Hour 5-7PM</i> \$3 DRAFTS \$5 MIXERS HALF OFF APPETIZERS			

DA BEERS

 16 oz. DRAFT	 12 oz. BOTTLE	 16 oz. CAN	 12 oz. CAN
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DRAFTS

Bell's Two Hearted <i>American IPA, 7%</i> floral aroma, grapefruit, pine hops	7
Goose Island Matilda 12oz <i>Belgian Pale Ale, 7%</i> spicy aroma, fruity malt flavor, sweet finish	9
Goose Island Old Man Grumpy <i>American Pale Ale, 5.5%</i> brewed with two-row and caramel malts	7
Goose Island Green Line <i>American Pale Ale, 5%</i> wheat, grass, herbs, bitter, dry finish	7
Revolution Anti-Hero <i>American IPA, 6.5%</i> crisp bitterness, floral & citrus aromas	7
Ballast Point Sculpin <i>American IPA, 7%</i> bright apricot, peach, mango, lemon	7
Angry Orchard Hard Cider <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
Budweiser	6	Heineken	7
Miller Lite	6	Peroni	7
Coors Light	6	Henry's Hard Soda	6

12oz. CANS

Brooklyn American Ale <i>English Pale Ale, 5%</i> bright, pale malt, light citrus hops	6
Founders All Day IPA <i>Session IPA, 4.7%</i> array of malts, grains, hops, clean finish	6
Pipeworks Brewing Lizard King <i>American Pale Ale, 6%</i> robust citrus hops, grapefruit, pineapple, brown sugar	6
Ballast Point Sculpin Grapefruit <i>American IPA, 7%</i> grapefruit freshness, citrus hops	7

16oz. CANS

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

WINE/BUBBLES

ROSÉ

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

RED & WHITE WINE

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

BUBBLES

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

COCKTAILS

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