**Alumni Apps**

**BIG GAME NACHOS**
Tortilla chips, cheddar and jack cheese, authentic roasted corn and black bean relish mix, diced tomatoes, sliced jalapeños and green onions. Served with sour cream on the sideline. Now you call the play…
Add Guacamole 1.29

**WINGBACKS**
Our 3 back set is just loaded with taste!

**ASIAN BONELESS WINGS**
Tossed in Sweet Thai Chili sauce, topped with green onions, served with Asian dipping sauce. 9.99

**BBQ BONELESS WINGS**
Tossed in Blue Ribbon BBQ sauce and served with bleu cheese dipping sauce and crispy celery. 9.99

**BUFFALO BONELESS WINGS**
Boneless wings sauced with buffalo, served with bleu cheese dipping sauce and crispy celery. 9.99

**CHIPOTLE QUESADILLA**
Your pick…Grilled fajita chicken or sliced grilled steak with authentic roasted corn and black bean relish mix, chipotle sauce, cheddar and jack cheese, grilled in a flour tortilla. Topped with green onions and served with salsa and sour cream on the sideline. Chicken 12.99  Steak 13.99
Add Guacamole 1.29

**SHRIMP CEVICHE**
Plump shrimp over fresh pico de gallo with fresh lemon & cilantro, served with tostadas. 12.99

**BBQ PORK SLIDERS**
Slow roasted tender pulled pork tossed in Blue Ribbon BBQ sauce, topped with cole slaw and served on mini buns with skewered pickles. 11.99

**CHIPOTLE BURGER SLIDERS**
Four mini burgers with cheddar cheese, shredded lettuce, sliced red onion and mayo with a side of smoked chipotle ketchup. Garnished with skewered pickles. 11.99
Add applewood smoked bacon 1.49

**Bowl Games**

**TEXAN BEEF & BEAN CHILI**
Hearty beef and bean chili topped with cheddar and jack cheese, green onions and a dollop of sour cream. Cup 4.99  Bowl 5.99

**VARSITY PICK**
Ask your server for today’s bowl pick. Cup 4.99  Bowl 5.79

**Trainer’s Table**

**HAIL CAESAR**
Romaine, parmesan and croutons with our classic Caesar dressing, topped with sliced grilled chicken. 11.99
Substitute grilled steak for chicken, 13.99

**SOUTHWEST FIESTA SALAD**
Sliced grilled steak or chicken with romaine and iceberg lettuce, authentic roasted corn and black bean relish mix and sliced tomatoes tossed with salsa ranch dressing. Topped with cheddar and Jack cheese, crispy tortilla strips and fresh guacamole. With Chicken, 11.99  With Steak, 13.99

**BUFFALO CHICKEN SALAD**
Your choice of spicy fried or grilled chicken tossed in Buffalo sauce, served over a mixture of fresh romaine and iceberg lettuce, tossed with bleu cheese dressing, sliced celery, shaved red onions and shredded carrots. Finished with bleu cheese crumbles. 11.99

**Cheer Leaders**
These are some real rah-rah fresh made tacos!

**CHICKEN CHIPOTLE VERDE TACOS**
Marinated thin sliced grilled chicken with our fresh chipotle crema, green chili sauce, salsa fresco, fresh romaine and slivered almonds in warm mazina tortillas. 10.99

**BBQ PORK TACOS**
Juicy and tender bbq pulled pork, fresh chopped red onions, salsa fresco, creamy ranchera sauce with melted cheddar and jack cheese in warm mazina tortillas. 10.99

**BAJA SHRIMP TACOS**
Savory shrimp sautéed with napa cabbage, topped with queso fresco, fresh cilantro, salsa fresco and sliced avocado in warm mazina tortillas. 11.49

**BARBACOA & ROASTED PEPPER TACOS**
Tender slow roasted marinated beef with peppers and diced jalapeños, served in warm mazina tortillas topped with cheddar and Jack cheese and sliced avocado 11.49

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TAX AND GRATUITY NOT INCLUDED
**Burgers**

**Our Series of Burgers Are All Champions!**
USDA ground premium beef, perfectly grilled to order and served on a toasted roll. Sliced red onion available upon request. We are happy to substitute American cheese for cheddar upon request.

Each comes with your choice of housemade chips or seasoned fries and a pickle spear. Substitute a side salad or crispy onion rings for 1.49.

**All-American Cheese**
With melted cheddar, mayo, shredded lettuce and tomato. 10.49

**Cheddar Bacon**
Melted cheddar, applewood smoked bacon, mayo, shredded lettuce and tomato. 10.99

**Pepper Jack Fiesta**
Topped with our zesty salsa and smothered in pepper jack cheese. 10.99

**Mushroom-Swiss**
With sautéed mushrooms, melted Swiss, mayo, lettuce and tomato. 10.99

**California Garden**
Protein packed fresh vegetable patty topped with our flavorful roasted bell pepper pesto, a juicy tomato slice, crisp cucumber, ripe avocado, romaine and mayonnaise 9.59

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**Frat Favorites**
Served with your choice of housemade chips or seasoned fries and a pickle spear. Substitute a side salad or crispy onion rings for 1.49.

**Traditional Chicken Club**
Grilled chicken breast with applewood smoked bacon, mayonnaise, lettuce and tomato, served on wheat toast. 9.99

**Seaside Sandwich**
Lightly battered flaky fish fillets, fried to a golden brown and served on a toasted roll with tartar sauce and fresh lemon. 13.99

**Turkey Avocado Multigrain**
Oven roasted turkey, guacamole, lettuce, tomato and sliced cucumber on multigrain bread. 10.99

**Roast Beef & Provolone**
Sliced roast beef with provolone cheese, dijon mayonnaise, crisp romaine and sliced tomato, pressed and grilled on sourdough bread. 10.99

**French Dip**
Thinly sliced roast beef smothered with Swiss and piled high on a toasted French roll. Served with warm au jus on the sideline. 10.99

**Chicken Bacon Swiss**
A marinated chicken breast with crisp applewood smoked bacon, Swiss cheese, sliced tomatoes, shredded lettuce and honey mustard, served on a toasted roll. 9.99

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**Big Game**

**Fish and Chips**
Crispy Halibut fillets, lightly breaded and fried golden. Served with tartar sauce, seasoned fries, cole slaw and fresh lemon. 11.49

**Crispy Chicken and Chips**
Plump golden fried tenders served with seasoned fries, creamy cole slaw and your choice of dipping sauce. 10.49

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**The End Zone**

**Over the Top Warm Apple Pie**
Crowed with a scoop of vanilla bean ice cream. 4.29

**Molten Chocolate Cake**
Crowed with a scoop of vanilla bean ice cream. 4.79

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*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.*
THE KICK-OFF

Breakfast served until 10:00 AM

Swap fresh seasonal fruit for breakfast potatoes for .99 or add it on for only 1.99

THE SCRAMBLE
Three scrambled eggs, choice of applewood smoked bacon, or sausage patties, with seasoned breakfast potatoes and sourdough toast. 8.29

BREAKFAST SANDWICH
Three scrambled eggs, cheddar, cheese with choice of applewood smoked bacon or sausage. 8.79

BREAKFAST BURRITO
Lightly scrambled eggs with chopped red onion, wrapped and toasted in a flour tortilla. Finished with zesty salsa, jalapeños, sour cream and chopped green onions. Served with seasoned breakfast potatoes. 8.99

Adding guacamole 1.29

YOGURT & GRANOLA FRESH FRUIT PLATE
Creamy vanilla yogurt with granola, fresh seasonal fruit and mint. 8.49

OMELETS
Served with seasoned breakfast potatoes and sourdough toast.
Swap fresh seasonal fruit for breakfast potatoes for .99 or add it on for only 1.99

THE EL PASO
With cheddar cheese, red onions, green peppers and ham. 9.10

HAM AND CHEESE OMELET
Loaded with diced breakfast ham and melted cheddar. 8.99

TEAM SPIRITS

VODKA: Grey Goose, Absolut, Absolut Citron, Ketel One, Ketel One Oranje, Hangar One, Tito’s Handmade Vodka, Smirnoff

BOURBON & WHISKEY: Blanton’s, Bulleit, Knob Creek Rye, Woodford Reserve, Crown Royal, Jack Daniel’s, Jameson Irish Whiskey, Fireball, Maker’s Mark, Jim Beam

SCOTCH: Glenfiddich 15 Year Old, Johnnie Walker Black Label, Dewar’s

GIN: Hendrick’s Tanqueray, Beefeater

RUM: Sammy’s Beach Bar Rum, Bacardi Superior, Captain Morgan, Malibu

TEQUILA: Maestro Dobel, Patron Silver, 1800 Silver, 1800 Reposado, Jose Cuervo Gold

COGNAC & LIQUEURS: Hennessy VS, Grand Marnier, Agave Orange, Baileys, Chambord, Disaronno Originale, Kahlúa, Martini & Rossi, Southern Comfort, St. Germain

WINES

ALTITUDE PROJECT - Chardonnay 8/12
Sweet citrus fruit and tropical pineapple flavors complement a clean finish.

ECCO DOMANI - Pinot Grigio 19/13.5
Pleasant floral and enticing tropical notes with a light, crisp flavor.

ALTITUDE PROJECT - Cabernet Sauvignon 8/12
Profound scents of blackberry jam with flavors of plum and cassis.

SEAGLASS - Pinot Noir 9/13.5
Inviting and delicate with bright red cherry and strawberry flavors.

KORBEL BRUT - California Champagne 187ml 13
Light tasting and crisp with a balanced, medium-dry finish.

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