

CHAMPIONS

EAT • DRINK • SPORTS

WINES BY THE GLASS/BOTTLE

SPARKLING

La Marca, Extra Dry, Prosecco, Veneto, Italy, NV 187ml 12
 Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV 9 / 36
 Mumm Napa, Brut, "Prestige", Napa Valley, California, NV 56
 Moët & Chandon, Brut, "Impérial", Champagne, France, NV 187ml 25

WHITES

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington 8 / 32
 Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy 11 / 44
 Meridian Vineyards, Pinot Grigio, California 8 / 32
 Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand 9 / 36
 J Vineyards & Winery, Vin Gris, Russian River Valley, California 13 / 52
 The Dreaming Tree, White Blend, "Everyday", California 9 / 36
 St. Supéry, Chardonnay, Oak Free, Napa Valley, California 12 / 48
 Oxford Landing Estates, Chardonnay, South Australia 8 / 32
 Sonoma Cutrer, Chardonnay, "Russian River Ranches", California 14 / 56

BLUSH

Beringer, White Zinfandel, California 7 / 28

REDS

La Crema, Pinot Noir, Sonoma Coast, California 13 / 52
 Mark West, Pinot Noir, California 8 / 32
 Ponzi, Pinot Noir, "Travola", Willamette Valley, Oregon 60
 Avalon, Cabernet Sauvignon, California 8 / 32
 Alamos, Malbec, Mendoza, Argentina 8 / 32
 Oxford Landing Estates, Merlot, South Australia 8 / 32
 Roots Run Deep, Merlot, "Educated Guess", Napa Valley, California 12 / 48
 Artein, Zinfandel, Mendocino County, California 11 / 44
 Aquinas, Cabernet Sauvignon, Napa Valley, California 11 / 44
 Franciscan, Cabernet Sauvignon, "Estate", Napa Valley, California 13 / 52
 Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California 80
 Viña Montes, Cabernet Sauvignon, "Alpha Apalta Vineyard",
 Colchagua Valley, Chile 12 / 48

COCKTAILS (ALCOHOLIC)

Strawberry Mojito Bacardi Superior Rum 10
 Sideline Cooler Ketel One Vodka, cucumber, lime 12
 Peach Margarita Jose Cuervo Especial Tequila 9
 Long Island Iced Tea Premium spirits 10
 Pomegranate Sidecar Grand Marnier, Courvoisier VS 11
 Champions Bloody Mary Absolut Peppar, chipotle 8
 Caramel Appletini Stoli Vanil 12
 Café Italia Stoli Vanil, Grand Marnier, Espresso 12

SOMETHING COOL (NA) 3.25

Strawberry Lemonade Saranac Root Beer, Utica, NY
 Peach Palmer GUS Dry Pomegranate, New York, NY

BEER

	BOTTLE	16 oz.	23 oz.
Allagash White		5.75	7.75
Amstel Light	5.75		
Blue Moon Belgian White		5.5	7.5
Bud Light	4.5	4.5	6.5
Budweiser	4.5		
Cambridge Amber		5.75	7.75
Cambridge Tall Tale Pale Ale		5.75	7.75
Clown Shoes Hoppy Feet Black IPA		5.75	7.75
Coors Light	4.5		
Corona Extra	5.75		
Corona Light	5.75		
Downeast Cider House Original Blend		5.5	7.5
Guinness Draught		6.5	8.5
Harpoon IPA		5.5	7.5
Heineken	5.75		
Lagunitas IPA		5.5	7.5
Long Trail Limbo IPA		5.75	
Mayflower Porter	5.75		
Michelob Ultra	4.5		
Miller Lite	4.5		
Negra Modelo	5.75		
Notch Session Pils		5.5	7.5
Redbridge (Gluten-Free)	5.75		
St. Pauli Girl (n.a.)	5.5		
Samuel Adams Boston Lager		5.5	7.5
Samuel Adams Limited Release		6	8
Samuel Adams Seasonal		5.5	7.5
Sierra Nevada Pale Ale	5.75		
Stella Artois		6	8
Wachusett Green Monsta IPA		5.5	7.5
Wurzburger Hefe-Weiss	8.5		
Yuengling Lager		4.5	6.5
Ask about our...			
Seasonal Brew		5.5	7.5
Featured Craft Brew of the Month		4	6

STARTING GAME PLAN

Chicken quesadilla, pepperjack cheese, salsa, guacamole, sour cream 11
or skip the chicken, just jack, cheddar and green onion 9

Grilled chipotle chicken skewers, cilantro ranch dipping sauce 10

Boston's Best award-winning chowder, we have two sizes, bowl 7 and cup 4

Rhode Island style fried calamari 12

Crunchy beer battered onion rings, horseradish dipping sauce 8

A crock of chili, cheese, onions, chips 7

Fully loaded cheese fries, bacon, green onions, sour cream 10

Ale-steamed mussels, root vegetables, herbs, garlic bruschetta 10

Giant soft pretzels with Samuel Adams sharp cheddar cheese dip 8

Country style chicken fingers, honey mustard dip 11

Baked onion soup simmered with stout beer 6

Green bean fries, honey hoisin dip, Sriracha ketchup 8

Hummus, warm pita bread, celery 7

CHAMPIONS SAMPLER TOWER

*Two dozen wings, eight beef and cheddar sliders, fully loaded cheese fries and a stack of onion rings.

Dipping sauces and table reinforcements included 45

NACHOS

Goopy cheddar, salsa, guacamole, olives, Cotija cheese, cilantro, jalapeño 10 Add grilled chicken, beef and bean chili, or BBQ pork 3

SANDWICHES

Boston lobster roll, roadside stand-inspired lobster salad on a toasted split top bun 18

Chipotle citrus chicken, pepper jack, guacamole, lettuce, tomato 12

Blackened fish, Cajun spiced local cod, lettuce, tomato, lemon herb mayo, toasted wheat bun 14

Classic club, roast turkey, crisp bacon, lettuce, tomato, mayonnaise, toasted white bread 12

Chef Doug's BBQ pork, state, national, and world championship award-winning smoked pork shoulder 12

Classic reuben or turkey reuben, warm lean corned beef or roast turkey breast, russian dressing, swiss cheese sauerkraut, rye bread 12

Quinoa crunch wrap, carrots, beets, cucumber, celery, lemon, herbs 12

SLIDERS 12

mini mo cheeseburger*, BBQ pork, meatball parmesan, or buffalo chicken

WINGS 12

humming, singing, screaming, garlic parmesan, BBQ, or honey sesame

STREET TACOS 11

crispy chicken ranch, skirt steak, portobello queso, or grilled fish

BURGERS

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

Round it out with your favorite side - handmade potato chips, French fries, onion rings, fresh fruit, coleslaw, or green salad

Classic bacon cheese*, aged cheddar, bacon strips, sesame bun 12

Steakhouse*, A1 sauce, black pepper, cheddar, lettuce, tomato 12

Black & Blue*, dark balsamic caramelized onions, local blue cheese 12

Ultimate veggie, jack cheese, mayonnaise, mustard, pickles, wheat bun 12

Pesto turkey, buffalo mozzarella, sliced tomato, arugula, whole wheat bun 12

Mushroom Swiss turkey, dijonaise, toasted wheat bun 12

SALADS

Simple salad, crisp lettuces, market fresh vegetables, red wine mustard vinaigrette 8

Caesar salad, romaine lettuce, croutons, caesar dressing 9
add grilled chicken breast 13

Grilled bbq chicken salad, apples, dried cranberries, aged cheddar, tomatoes, spiced pecans, onions, poppy seed dressing 13

Skirt steak salad, tomato, avocado, mango, cilantro, tortilla crisps, scallions, creamy cumin lime dressing 15

Grilled chicken lettuce wrap, bibb lettuce, rice noodles, carrot, cucumber, mango, peanuts, lime, honey sesame hoisin & sweet chili sauces 13

Buffalo chicken salad, blue cheese, tossed greens, tomatoes, carrots, celery, spicy fried chicken tenders 13

Teriyaki salmon, pan seared, citrus soy dressed Asian greens 15

SERIOUS PLATES

New York strip sirloin*, garlic chile rub, mushroom-stuffed twice-baked potato 25

Simply fresh fish, grilled or blackened, sustainably sourced, market vegetables, extra virgin olive oil, fresh lemon juice 23

12-Hour braised short ribs, seasonal vegetable 20

Fish and chips, crispy local cod dipped in Samuel Adams beer batter 17

Braised lamb shank, root vegetables, hand cut pappardelle 20/12

Rigatoni and meatballs, old world Italian recipe, garlic bread 19/10

Pan roasted chicken, roasted heirloom tomatoes, herbs, roasted potatoes, seasonal vegetables 19

Lobster mac-n-cheese, mushrooms, spinach, ditalini pasta 23/12
make it vegetarian with seasonal vegetables 16/10

BBQ ribs, world champion recipe, dry rubbed, slow smoked, & sweet glazed, fries, mustard slaw 22/12

*Cooked to order. 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 anyone in your party has a food allergy

***An 18% gratuity, which is distributed entirely to the wait staff, will be added to parties of 6 or more.