

Sporting Life



Nachos

Tomato, olive, green onion, serrano chile, cheddar and monteray jack cheeses 11.99

Add chicken machaca 3.99, green pork chili 4.99, or carne asada 5.99

Potato Skins

House made potato skins with cheese, bacon, tomato, and green onion 9.99

Chicken Tenders

House made crispy chicken tenderloins with your choice of sauces: hot, mild, ranch, or Bourbon glaze 8.99

Jumbo Stuffed Jalapenos

Crispy cheese and chorizo stuffed jalapenos wrapped in smoked bacon 9.99

Spam Musubi

Spam on white rice wrapped in nori 2.99 ea.

Giant Bavarian Pretzel

Stone ground mustard, beer cheese sauce, and honey mustard 9.99

Loaded Tater Tots

House made tots with bacon, chives, and three cheese blend 9.99

Wings

Whole wings with celery, carrots, ranch or blue cheese dressing, and choice of Buffalo, Asian glaze, or spiteful sauce 12.99



Pulled Pork Sliders

House smoked Carolina style pulled pork with frizzled shallots on Hawaiian rolls 6.99

Fried Pickle Chips

House made dill pickles with roasted red pepper sauce 4.99

*Marinated Skirt Steak

Sliced and served over grilled green onions 9.99

*Tuna Poke Bowl

Poke style Ahi tuna and avocado served over sticky rice. 13.99

Deviled Eggs

3 ea. 2.99

6 ea. 4.99

Beer Mac'n'Cheese

Tenaya Creek Brown Ale cheddar sauce, bacon and Cajun bread crumbs 8.99

Chili Lime Quesadilla

Grilled quesadilla with lime and pasilla pepper marinated chicken and pepper jack cheese 10.99

Thai Chili Edamame

Wok tossed with garlic 7.99

*Carne Asada Tacos

Two soft corn tacos with citrus chipotle marinated steak, cabbage, and red onion 7.99



Add chicken 3.99 or steak 6.99 to your salad

Mixed Green Field greens, shallots, tomato, and English cucumber tossed in our house vinaigrette 7.99

***Caesar** Romaine, garlic croutons, parmesan cheese, and caesar dressing 8.99

Seasonal Salad Chef selection of seasonal vegetables in a house made dressing *price varies*

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All sandwiches are served with a house made pickle spear and choice of French fries,
cole slaw, mixed green salad, or vegetable of the day
substitute sweet potato fries .99

***SLB Burger**

Fresh beef burger with lettuce, tomato, and onion
on a brioche bun 9.99
Add bacon 1.50 Add cheese .99

***Bacon Burger**

Fresh beef and bacon blend topped with more
bacon, spinach, and bacon vinaigrette
on a brioche bun 13.99

***Mexican Burger**

Fresh beef burger with roasted poblano peppers,
pico de gallo, avocado hash, tortilla strips and
shredded lettuce on a brioche bun 13.99

Footlong Pastrami Dog

All beef hot dog with pastrami, sauerkraut, and
stone ground mustard on a potato bun 10.99

***Tri Tip Steak Sandwich**

Topped with bearnaise aioli, fresh arugula, and
crunchy shallots on ciabatta bread 14.99

***Chicken Sandwich**

Crispy fried chicken breast, ham, Swiss cheese,
and sunny side up egg on a brioche bun 11.99

Mush-Mushroom Sandwich

Crispy fried portobello stuffed with mushroom
duxelles, topped with tomato, onion, arugula, and
balsamic reduction on a brioche bun 11.99

***Carne Asada Torta**

Citrus and chipotle marinated steak with shredded
cabbage, tomato, onion, avocado, and crème
fraiche on a water roll 14.99

Philly Cheese Steak

Shaved ribeye, onion, pepper, and choice of
provolone or cheese whiz on a grilled
hoagie roll 13.99

Reuben

Pastrami, Swiss cheese, 1000 island, and
sauerkraut on rye 11.99

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***Grilled 12oz Ribeye** Oversized steak fries, sauteed spinach with garlic confit, and
garlic herb butter 23.99

Deconstructed Chicken Pot Pie Flaky crust and creamy filling 14.99

Stir Fried Vegetable Lo Mein Baby bok choy, pepper, carrot, celery, snap peas,
cremini mushrooms, and baby spinach 16.99

Beer Battered Fish and Chips Hefeweizen battered cod filets with salt & vinegar
chips and cole slaw 16.99

***Sesame Crusted Ahi** Seared tuna over sunflower shoot and jicama salad with
ginger soy reduction 16.99

Cheese Cake of the Day
Chef selection, ask your server
for details *price varies*

Fried Oreos Battered Oreos,
deep fried, and served with
vanilla ice cream 6.99

Bread Pudding Bourbon
bread pudding and salted
caramel ice cream 8.99



Bud Light
 Bud Light Lime
 Budweiser
 Coors Light
 Michelob Ultra
 Miller Lite
 5
 Belching Beaver
 Peanut Butter Milk Stout
 Dogfish Head 60 Minute IPA
 7
 Dogfish Head 90 Minute IPA
 Ommegang Hennepin
 9

White Claw Hard
 Seltzer
 Black Cherry
 Grapefruit
 Mango
 6

Anchor Steam
 Bad Beat Hefeweizen
 Breckenridge Vanilla Porter
 Crispin Cider
 Golden Road Mango Cart
 Kona Hanalei IPA
 Kona Longboard Lager
 Lovelady Pineapple Sour
 New Belgium 1554
 New Belgium American Haze
 New Belgium Fat Tire
 Ninkasi Total Domination IPA
 Ninkasi Tricerahops
 Not Your Father's Rootbeer
 Samuel Adams Boston Lager
 Shiner Bock
 Sierra Nevada Pale Ale
 Watermelon Wheat
 6

Bud Light
 Coors Light
 Miller Lite
 Pabst Blue Ribbon
 5 / 17.5
 Blue Moon (Colorado, Belgian White)
 Corona Premier (Mexico, Lager)
 Hangar 24 Wheels Up Lager (Redlands, CA)
 Kona Big Wave (Hawaii, Golden Ale)
 Lagunitas IPA (California)
 Modelo Especial (Mexico, Lager)
 Pyramid Apricot Ale (Seattle, Fruit Wheat)
 Samuel Adams Cold Snap (Boston, Witbier)
 Sierra Nevada Hazy Little Thing (California, IPA)
 6 / 21
 Angry Orchard (New York, Hard Cider)
 Firestone Walker 805 (Paso Robles, Lager)
 New Belgium Juicy Haze (Colorado, IPA)
 Tenaya Creek Nut Brown Ale (Las Vegas)
 7 / 24.5



Amstel Light
 Corona
 Dos Equis Lager
 Heineken
 Heineken Light
 Heineken NA
 Negra Modelo
 Pacifico
 Red Stripe
 5.50

Estrella Damm Daura
 (Gluten Free)
 6
 Carlsberg
 Peroni
 Pilsner Urquell
 6.50
 Samuel Smith Oatmeal Stout
 Samuel Smith Chocolate Stout
 9

Firestone Walker Union Jack IPA (Paso Robles)
 Guinness Stout (Ireland)
 Stella Artois (Belgium, Lager)
 Weihenstephaner Hefeweizen (Germany)
 8 / 28

Flight of Three Beers \$12



Watermelon Crush
*Devotion Coconut Vodka, fresh lime and watermelon juice,
 ginger beer* 9
 Devoted Palmer
Devotion Sweet Tea Vodka and lemonade 6
 Dark and Stormy
Goslings dark rum and ginger beer 6
 Grand Slam Shandy
Citrus vodka, Angry Orchard Cider and lemon soda 7
 POM POM Margarita
*Patron, triple sec, lime juice, agave syrup
 and POM Juice* 10

White Wine	Glass	Bottle
Chardonnay	5	37.50
Pinot Grigio	5	37.50
Moscato	5	37.50
Kendall-Jackson Vintner's Reserve (1/2 btl)	16	
Kim Crawford Sauvignon Blanc (1/2 bottle)	22	
Red Wine		
Pinot Noir	5	37.50
Cabernet	5	37.50
Vegas Golden Knights Cabernet	10	30
Au Bon Climat Pinot Noir (1/2 bottle)		37
Robert Mondavi Cabernet (1/2 bottle)		15
Sparkling Wine		
Freixenet Sparkling Wine (Split)		7

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***Three Eggs Your Way**

Hashbrowns, choice of bacon or sausage and
choice of toast 6.99

Two item omelette add .99

Breakfast Sandwich

Scrambled egg with cheddar cheese and choice of
meat on a brioche bun,
served with hashbrowns 6.99

Biscuits and Sausage Gravy

Three biscuits and house made gravy 7.99

French Toast

Bread pudding style with powdered sugar and
maple syrup 8.99

Breakfast Burrito

Scrambled eggs, bacon, sausage, tomato, red
onion, serrano chili, and cheese in a flour tortilla
served with salsa 9.99

***Spam and Eggs**

3 Eggs with spam and rice 6.99

***Portuguese Sausage & Eggs**

Pork sausage with three eggs and rice 7.99

***Steak and Eggs**

4oz skirt steak with eggs your way, hashbrowns,
and choice of toast 13.99



Sausage Patty 2.50

Smoked Bacon 2.50

One Egg .99

Hashbrowns 2.99

Toast 1.50

white, wheat, sourdough, rye

**Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked*