

STARTING LINEUP

<b>Fried Mozzarella</b>	<b>\$11</b>
Golden, crispy mozzarella with Parmesan and house-made marinara.	
<b>Jumbo Bavarian Pretzel</b>	<b>\$13</b>
Soft pretzel with pub mustard and beer cheese—great for a game-day bite.	
<b>Hot Peach Jelly Chicken Wings</b>	<b>\$17</b>
Crispy wings with hot peach jelly and blue cheese and packed with flavor! <i>(Available in Classic Buffalo or BBQ)</i>	
<b>South Commercial Street Nachos</b>	<b>\$17</b>
Smoked chipotle pulled chicken, street corn dip and pickled red onions piled high on crispy tortilla chips, topped with fresh cilantro.	
<b>Crispy Cornflake Tenders</b>	<b>\$15</b>
Golden tenders with a side of garlic pepper boom boom dipping sauce.	

PATIO GREENS & SOUPS

<b>Clam Chowder</b>	<b>\$6/\$10</b>
A creamy New England classic—perfect for a cozy bite on the Patio.	
<b>Beef Brisket Chili</b>	<b>\$7/\$11</b>
Smoked cheddar, tender brisket, sour cream with a hint of heat. Ideal for game day!	
<b>Summer Cobb</b>	<b>\$23</b>
Grilled chipotle chicken, crispy bacon, hard egg, grilled corn, avocado, smoked cheddar, tomato, cucumber, pickled red onion, little leaf and poblano avocado ranch	
<b>Caesar</b>	<b>\$12</b>
Crisp romaine, shaved Parmesan and our garlic junkie house croutons - light, classic and refreshing.	
<i>Add: Garlic &amp; Herb Grilled Chicken +\$9</i>	
<i>Lemon-Peppercorn Salmon +\$13</i>	
<i>BBQ Bourbon Steak Tips +\$14</i>	

THE CATCHER’S MITT

ALL SERVED WITH FRIES

<b>Classic Burger</b>	<b>\$18</b>
Cheddar, lettuce, tomato, onion, pickles and burger sauce on a brioche bun.	
<b>Smokehouse Burger</b>	<b>\$20</b>
Chipotle-seasoned beef patty, smoked cheddar, BBQ pulled pork, bacon, caramelized onion & boom boom slaw.	
<b>Crispy Chicken</b>	<b>\$18</b>
Crispy chicken, bacon, pepper jack, lettuce, tomato, onion, pickles and poblano avocado ranch.	
<b>Pulled Pork Melt</b>	<b>\$18</b>
BBQ pulled pork, smoked cheddar, boom boom slaw and pickles on thick-cut white bread.	
<b>Lobster Roll</b>	<b>MKT</b>
Fresh, chilled lobster tossed in a light lemon and herb mayo, nestled on a bed of crisp leafy greens and served on a buttery grilled brioche roll. <b><i>A home run for seafood lovers!</i></b>	

T-BALL

<b>Burger ‘n Fries</b>	<b>\$10</b>
Cheddar, lettuce & tomato	
<b>Dogg ‘n Fries</b>	<b>\$8</b>
Your choice, Ketchup, Mustard, Relish	
<b>Personal Pizza</b>	<b>\$10</b>
Choice of classic cheese or roni	
<b>Chicken Tenders ‘n Fries</b>	<b>\$9</b>
BBQ & honey mustard dipping sauces	
<b>Mac &amp; Cheese</b>	<b>\$8</b>
House or Kraft classic	

THE FINAL INNING

<b>Cookie Butter Beignets</b>	<b>\$10</b>
French-style doughnuts, peanut butter filled with a sweet strawberry jam, just like a home run in every bite.	
<b>Mississippi Mud Pie</b>	<b>\$10</b>
Gooey chocolate sauce, brownie, and chocolate custard with crumbled chocolate crust and vanilla ice cream.	
<b>Blueberry Flapjack Cake</b>	<b>\$10</b>
Wild Maine blueberries with smooth maple cream.	



THE UPPER DECK

STEAK TIPS

\$32

BBQ bourbon-glazed sirloin tips, baby bakers, veggies, and crispy onion tangles.

FRIED CHICKEN

\$27

4-piece crispy fried chicken with sweet potato waffle fries, biscuit, hot peach jelly and garlic pepper boom boom sauce.

LOBSTER MAC

\$30

Dive into a winning combination of fresh Maine lobster and cavatappi pasta, all generously coated in a creamy white cheddar cheese sauce. Topped with ciabatta breadcrumbs for that perfect crunch.

GRILLED SALMON

\$28

Lemon & peppercorn grilled salmon with garlic butter, red pearl couscous and fresh veggies.

DUGOUT DOGGS

ALL SERVED WITH FRIES

<b>Chili &amp; Cheese</b>	<b>\$14</b>
Beef brisket chili, beer cheese, pickled red onions, on a grilled brioche.	
<b>Mac Attack</b>	<b>\$14</b>
White cheddar mac & cheese, bacon, chives, on a grilled brioche.	
<b>Chicago</b>	<b>\$14</b>
Pub mustard, onion, sweet pickle relish,tomato, pickled sport peppers, celery salt on a poppy seed bun.	
<b>Pit Boss</b>	<b>\$15</b>
BBQ pulled pork, smoked cheddar, boom boom slaw, house pickles on a grilled brioche.	

CIABATTA PIZZA

<b>Hitters Choice</b>	<b>\$20</b>
Cup & char roni, sausage, caramelized onion, ricotta, pizza cheese, red sauce, hot honey.	
<b>Cubano</b>	<b>\$20</b>
BBQ pulled pork, honey ham, pepper jack, pizza cheese, house pickles, pub mustard.	
<b>Spicy Chick</b>	<b>\$20</b>
Buffalo chicken, blue cheese, pizza cheese, pickled red onion, chives.	
<b>Classic Cheese</b>	<b>\$14</b>
Topped with rich tomato sauce and melted cheese. <i>Add Cup &amp; Char Roni or Sausage \$3</i>	

Consuming raw or undercooked meats , poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.



# THE PATIO LINEUP

## A HOME RUN IN EVERY GLASS!

Cheers to great food, great drinks, and the game!

### TOP DRAFT PICKS

Our top draft picks—guaranteed to deliver a winning performance.

**Able Ebenezer Lady of the Lake Lager (4.2%)** \$7/\$21

Light and crisp, a smooth start to the game.  
*Brewery: Able Ebenezer Brewing, Merrimack, NH*

**Woodstock Inn Brewery Lemon Blueberry Pale Ale (4.4%)** \$8/\$24

A refreshing burst of lemon and blueberry.  
Perfect for a warm day.  
*Brewery: Woodstock Inn Brewery, North Woodstock, NH*

**Sam Adams Summer Ale (5.3%)** \$8/\$24

A zesty, citrusy ale that’s light and easy on the palate.  
*Brewery: Boston Beer Company (Sam Adams), Boston, MA*

**603 Brewery Winni Amber Ale (6.6%)** \$9/\$27

A smooth amber with a touch of malt sweetness  
and a clean finish.  
*Brewery: 603 Brewery, Londonderry, NH*

**Great North Aleworks IPA (7%)** \$9/\$27

A balanced IPA with a nice hop profile without  
being too overpowering.  
*Brewery: Great North Aleworks, Manchester, NH*

**Foam Brewers Dead Flowers NEIPA (6.2%)** \$9/\$27

A hazy, juicy IPA with tropical fruit flavors and a  
smooth finish.  
*Brewery: Foam Brewers, Burlington, VT*

**Lawson's Finest Liquids Sip of Sunshine DIPA (8%)** \$10/\$30

A tropical, hop-packed double IPA for the ultimate  
punch of flavor.  
*Brewery: Lawson's Finest Liquids, Waitsfield, VT*

**To Share Brewing Company** \$8/\$24

Ask about our current rotation from To Share Brewing  
—Always something exciting on deck!  
*Brewery: To Share Brewing Company, Manchester, NH*

HIT IT OUT OF THE PARK EVERYTIME!



# ALL-STAR COCKTAILS

**KENTUCKY MULE** \$12

JEFFERSON VERY SMALL BATCH BOURBON, GINGER BEER,  
LIME JUICE

**PATIO PUNCH** \$11

BEEFEATER GIN, GRAPEFRUIT JUICE, SPLASH OF  
CRANBERRY, LIME JUICE

**GRAND SLAM MARGARITA** \$12

CODIGO 1530 BLANCO TEQUILA, COINTREAU, ORANGE JUICE,  
LIME JUICE

**CARIBBEAN MOJITO** \$10

MALIBU COCONUT RUM, SODA, LIME JUICE, MINT  
(ASK YOUR BARTENDER/SERVER ABOUT AVAILABLE MALIBU FLAVORS)

**WILD LEMONADE** \$11

ABSOLUT WILD BERRI VODKA, LEMONADE, SPLASH OF SODA

### BOTTLES & CANS: FROM THE DUGOUT TO YOUR GLASS

Bud Light	\$6/\$24	Miller Lite	\$6/\$24
Budweiser	\$6/\$24	Modelo	\$6/\$24
Michelob Ultra	\$6/\$24	Coors Light	\$6/\$24
Stella Artois	\$6/\$24	Corona Extra	\$6/\$24
Sam Adams American Light	\$6/\$24		
Sam Adams Boston Lager	\$7/\$28		
Truly Wild Berry Hard Seltzer	\$7/\$28		
Angry Orchard Hard Cider	\$7/\$28		
603 Hard Seltzers	\$7/\$28		
<ul style="list-style-type: none"><li>Lemon-Limeade</li><li>Black Cherry Pomegranate</li><li>Tangerine</li></ul>			
Sun Cruiser	\$7/\$28		
<ul style="list-style-type: none"><li>Classic Iced Tea</li><li>Lemonade Vodka</li></ul>			
Great North Aleworks It's Raining Sour Series	\$8		
Ask about our current flavor in rotation.			
Summer Adams Just the Haze	\$7		
Heineken 0.0	\$7		

### WINES: BATTING FOR FLAVOR

Score big with these fan-favorite wines.

#### WHITE WINES

Trinity Oaks Pinot Grigio	\$10/\$35
Murphy-Goode Sauvignon Blanc	\$12/\$42
Chateau Ste. Michelle Riesling	\$14/\$49
Trinity Oaks Chardonnay	\$10/\$35
Kendal-Jackson Chardonnay	\$14/\$49

#### RED WINES

Trinity Oaks Cabernet Sauvignon	\$10/\$35
Seaglass Cabernet Sauvignon	\$14/\$49
Camel Road Pinot Noir	\$14/\$49
Apothic Red Blend	\$14/\$49
Columbia Crest Grand Estates Merlot	\$14/\$49

#### BUBBLES

All Day Rose	\$12/\$42
La Marca Prosecco	\$15
Wycliff Brut (BTL)	\$20