

515 MAIN

SPORTS CLUB

SIGNATURE COCKTAILS

PINK BUBBLE 11

WHISPERING ANGLE ROSE, CHAMBORD, RASPBERRY PUREE WITH STRABERRY GLITTER

1800 COLADA 9

1800 COCONUT TEQUILA, COCONUT CREAM, LIME JUICE PINEAPPLE JUICE

PRACTICE WHAT YOU PEACH 12

MUDDLED LEMON, PEACH PUREE, PEACH CROWN TOPPED WITH UNSWEETENED ICED TEA

HENDRICKS LEMONADE 14

MUDDLED CUCUMBER AND MINT WITH LEMON JUICE, ELDERFLOWER LIQUOR, SPLASH OF GINGER BEER TOPPED WITH LEMONADE

SEASONAL SANGRIA 11

CHOICE OF RED OR WHITE, ASK YOUR SERVER FOR SEASONAL CHOICES

MINT CONDITION 12

MUDDLED MINT AND STRAWBERRIES, LEMON JUICE, STATESIDE VODKA TOPPED WITH LEMONADE

HIGH TIDE 11

WATERMELON MALIBU, BLUE CURACAO, WATERMELON PUCKER, TOPPED WITH SPRITE

PEAR JORDAN 11

MUDDLED LEMON, BOTANIST GIN, FRESH PEAR PUREE, SPLASH OF CLUB SODA

HERSHEYS OLD FASHION 13

JIM BEAM, CHOCOLATE BITTERS, AGAVE, TOPPED WITH HERSHEY'S CHOCOLATE

"POUR" CHOICES 14

MANHATTAN WITH CHOICE OF BOURBON, GRAND MARINER, SWEET VERMOUTH, DASH OF BITTERS OVER ICE ROCK

HONEY NUT "CHEERS" 13

MISHKA HONEY VODKA, FRANGELICO, RUMCHATA, HONEY INFUSED SYRUP WITH A HONEY NUT CHEERIO RIM

JUST "BREW" IT -ESPRESSO MARTINI 13

VANILLA VODKA, KAHLUA, CRÈME DE COCOA, ESPRESSO

MARCS & MULES

CLASSIC MARGARITA 13

ESPOLON TEQUILA, TRIPLE SEC, FRESH LIME JUICE, MARGARITA MIX, SPLASH OF OJ
(CHOICE OF FLAVOR: STRAWBERRY, MANGO, POMEGRANATE)

MOSCOW MULE 13

STATESIDE VODKA, FRESH LIME JUICE, BARRETT'S GINGER BEER, GARNISHED WITH A LIME AND MINT
(CHOICE OF FLAVOR: STRAWBERRY, MANGO, POMEGRANATE)

MOJITO 13

MUDDLED LIME AND MINT, SUGAR BACARDI SUPERIOR, TOPPED WITH CLUB SODA GARNISHED WITH A LIME
(CHOICE OF FLAVOR: STRAWBERRY, MANGO, POMEGRANATE)

BOTTLES & CANS

BUD LIGHT	5
BUD	5
COORS LIGHT	5
CORONA	6
HEINEKEN	6
MICHELOB ULTRA	5
MILLER LITE	5
YUENGLING	5
WHITE CLAW	6
SURFSIDE/STATSIDE	6

SPECIALTIES

DOMESTIC BEER TOWER 27

BUCKETS (6 PER BUCKET)

DOMESTIC 25

IMPORT / CRAFT / SELTZERS / TEAS 30

BIG MUG MULE 45

96OZ MOSCOW MULE

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STARTERS

FRENCH ONION CROCK 11
TOPPED WITH PROVOLONE & SWISS

MOZZARELLA STICKS 11
BREADED MOZZARELLA W/ HOUSE-MADE MARINARA

GARLIC SHRIMP 14
OVER TOASTED GARLIC BREAD

COCONUT SHRIMP 14
SERVED WITH STICKY THAI SAUCE

LOADED POTATO SKINS 13
FILLED WITH HOUSE-MADE CHEESE SAUCE, BACON STRIPS & SCALLIONS

ARANCINI BALLS 13
BREADED RISOTTO BALL, SERVED OVER SMOKED GOUDA CHEESE SAUCE,
CANDIED BACON BITS AND SCALLIONS

EGG ROLLS 13
SHAVED RIB-EYE, SAUTÉED ONION, AMERICAN CHEESE IN AN EGG ROLL

PIEROGIES 13
BAYOU BOYS PIEROGIES. CHOICE OF SAUTÉED WITH ONIONS OR SMOTHERED IN
A GARLIC BUTTER TOPPED WITH PROVOLONE

DRUNKEN CLAMS 13
COOKED IN YUENGLING LAGER, WITH CHORIZO, SHALLOTS, GARLIC, SUN DRIED
TOMATOES, & THYME SERVED WITH TOASTED GARLIC BREAD

SHAREABLES

BRUSCHETTA 14
SERVED OVER HOUSEMADE CROSTINI'S, FINISHED WITH A BALSAMIC GLAZE

PRETZEL BITES 13
SERVED WITH HONEY MUSTARD AND CHEESE SAUCE

LOADED NACHOS 13
SEASONED GROUND BEEF, NACHO CHEESE, LETTUCE, TOMATOES,
ONIONS, PICKLED JALAPEÑOS SERVED WITH SOUR CREAM & SALSA
ADD CHICKEN \$5, ADD PULLED PORK \$6

HOUSE-MADE MAC N CHEESE
CHOICE OR ORIGINAL GOUDA \$12, BACON N CHEESE \$14, BUFFALO CHICKEN \$15,
PULLED PORK \$16

SPINACH DIP 13
SERVED WITH NACHO CHIPS (UPCHARGE FOR TOASTED PITA \$5)

JALAPEÑO DIP 13
SERVED WITH NACHO CHIPS (UPCHARGE FOR TOASTED PITA \$5)

GRILLED STEAK FLAT-BREAD 19
CARAMELIZED ONIONS, ARUGULA, HORSERADISH AIOLI, BLEU CHEESE CRUMBLES

PROSCIUTTO FLAT-BREAD 17
GOAT CHEESE CRUMBLES, CHERRY TOMATOES, ARUGULA, FINISHED WITH
BALSAMIC GLAZE

SEASONAL MEAT & CHEESE BOARD 16
ASK YOUR SERVER

WINGS 14

SAUCE CHOICES: MILD, HOT, BBQ, STICKY THAI, GARLIC PARM, LEMON PEPPER, JERK, STRAWBERRY LIME, PB&J
ALL WINGS TOPPED WITH BLEU CHEESE CRUMBLES & SCALLIONS

FRIES

STRAIGHT UP \$6, GARLIC PARM \$7, PIZZA \$8, DISCO \$8, CRABBY \$7, SMOTHERED \$8, AW SHUCKS \$7

BURGERS

515 BURGER 14
LETTUCE, ONION, TOMATO, AMERICAN CHEESE

TRUFFLE 15
SAUTEED ONION, CHEDDAR CHEESE, HOUSEMADE TRUFFLE AIOLI

BBQ BACON 16
BACON MARMALADE, PEPPER JACK CHEESE, LETTUCE, TOMATO

JALAPENO 15
PICKLED JALAPENOS, RED PEPPER, CHILI SPREAD, WITH PEPPER JACK & CHEDDAR CHEESE

SMOKED SWISS 15
WITH SAUTEED MUSHROOMS & ONION

HANDHELDS

CHEESE STEAK 15
SHAVED RIB-EYE, SAUTÉED ONIONS, AMERICAN CHEESE, BANANA PEPPERS SIDE
OF HOMEMADE MARINARA SUB CHICKEN CHEESE STEAK \$13

RIB-EYE SANDWICH 23
SEARED RIB-EYE STEAK PROVOLONE, TOPPED WITH ARUGULA,
RED PICKLED ONIONS, HORSERADISH MAYO ON CIABATTA ROLL

PARM SANDWICH 13
BREADED CHICKEN BREAST, IN A HOAGIE ROLL, TOPPED WITH HOMEMADE
MARINARA & MOZZARELLA CHEESE ON TOASTED KAISER ROLL

PULLED PORK SANDWICH 13
HOMEMADE SHREDDED PORK, BBQ SAUCE & PICKLES OVER KAISER ROLL

BT GRILLED CLUB 15
CHEDDAR & AMERICAN CHEESE, BACON & TOMATO, ON TEXAS TOAST

HOMEMADE PESTO MOZZARELLA CIABATTA 15
PESTO, FRESH MOZZARELLA, SLICED TOMATO, BALSAMIC GLAZE

GRILLED BASIL MARINATED CHICKEN 13
GRILLED CHICKEN MARINATED IN HOUSE-MADE PESTO, PROVOLONE CHEESE,
SAUTÉED SPINACH, & BALSAMIC GLAZE ON A BRIOCHE ROLL

CRISPY CHICKEN SANDWICH 14
MARINATED IN SEASONED BUTTERMILK WITH LETTUCE TOMATO, SIRACHA MAYO

TURKEY BRIE 13
APPLE SLICES WITH HONEY MUSTARD ON RYE

TACO'S N DILLA'S

SHRIMP TACOS 13
SEASONED SHRIMP, LETTUCE, CILANTRO LIME CREMA

BLACKENED CHICKEN TACOS 12
SHREDDED CHEESE, ONIONS, LETTUCE, JALAPEÑOS

TAQUITO 12
PULLED PORK MIXED WITH CHEDDAR CHEESE

QUESADILLA
CHOICE OF CHICKEN \$12, PULLED PORK \$13, STEAK \$14
SERVED WITH LETTUCE, TOMATO, JALAPEÑOS, AND SOUR CREAM

SALADS

CAESAR 13
ROMAINE, SHREDDED PARM, CROUTONS

HOUSE SPRING MIX 13
ONIONS, CUCUMBERS, CARROTS, CHERRY TOMATOES, HOUSE BALSAMIC

MEDITERRANEAN QUINOA 14
QUINOA OVER SPINACH, CUCUMBERS, TOMATOES, OLIVES, RED ONION,
PITA CHIPS WITH HOMEMADE LIME VINAIGRETTE

CRISPY BUFFALO CHICKEN SALAD 14
SHREDDED CARROTS, CUCUMBERS, CHERRY TOMATOES, RED ONIONS, BLUE CHEESE CRUMBLES
CHICKEN TENDERS, TOSSED IN HOUSE-MADE MILD SAUCE

ADD PROTEIN: GRILLED/CRISPY CHICKEN \$6, SHRIMP \$10, SALMON \$12, STEAK \$14

ENTREES

HONEY GARLIC CHICKEN 24
SAUTÉED CHICKEN IN A HONEY GARLIC SAUCE, SERVED WITH POTATOES & SEASONAL VEGETABLES

CEDAR PLANK SALMON 26
HERB CRUSTED SAUTÉED SALMON, WITH MASHED POTATOES & SEASONAL VEGETABLES

RIB-EYE 26
SERVED WITH POTATOES & SEASONAL VEGETABLES

CHICKEN PARM 22
BREADED CHICKEN BREAST TOPPED WITH HOUSE-MADE MARINARA, MOZZARELLA
CHEESE, SERVED OVER PENNE

VODKA SAUCE 20
PENNE NOODLES TOSSED IN HOUSE-MADE VODKA SAUCE
(ADD PROTEIN: CHICKEN \$6, SHRIMP \$10, SALMON \$10)