

theSPORTSBOOK

RESTAURANT & BAR

APPETIZERS

SMOKEY BUFFALO CHICKEN DIP\$15

smoked chicken thighs, cream cheese, bleu cheese crumbles, buffalo sauce, flour tortilla chips

CHOWDAH & CLAM CAKES\$15

new england clam chowder & four clam cakes

NACHOS\$16/\$25

tostadas, beef, cheddar jack, pico de gallo, jalapeños, habanero crema, cotija

SUB CHICKEN +\$4, ADD CHILI +\$5, ADD GUACAMOLE +\$3, SOUR CREAM +\$2

UPGRADE TO A PLATTER FOR 4+ PEOPLE \$25

PRETZEL BITES\$14

jalapeño beer cheese & dijon-honey mustard dipping sauces

LOADED TOTS OR FRIES\$12

crispy garlic parmesan tots or fries, cheddar jack, bacon, scallions, sour cream

ADD CHILI +\$5

CRISPY BRUSSELS SPROUTS\$12

pork belly, maple bourbon glaze

MOZZARELLA STICKS\$14

6 mozzarella sticks with marinara sauce

MAKE IT A DOZEN \$24

CHICKEN TENDERS\$13

4 hand-breaded jumbo buttermilk tenders, served with choice or ranch dressing, bbq sauce or honey mustard

MAKE IT 8 FOR \$22

CAULIFLOWER BITES\$16

12 battered cauliflower florets, served with choice of ranch or bleu cheese dressing

QUESADILLA\$14

cheddar jack, pico de gallo, lettuce, served with salsa & sour cream

CHICKEN QUESADILLA\$16

GROUND BEEF QUESADILLA\$17

SHAVED STEAK QUESADILLA\$18

BLACKENED SHRIMP QUESADILLA\$15

POLYNESIAN PORK BELLY (GF, N)\$14

sweet thai chili sauce, sesame seeds, scallions, grilled pineapple

POPCORN SHRIMP\$16

tajín-dusted fried shrimp with spicy aioli

SALADS & SOUPS

CALIFORNIA COBB SALAD (GF)\$20

chopped lettuce, diced chicken, egg, bacon, diced tomatoes, red onions, cheddar, bleu cheese, avocado, house-made vinaigrette

FIESTA CHICKEN SALAD\$18

romaine lettuce, pico de gallo, monterrey jack, avocado, grilled chicken, crispy tortilla strips, house-made honey-lime vinaigrette

GREEK SALAD (GF)\$17

romaine lettuce, cucumbers, feta, tomatoes, red onions, kalamata olives, sliced peppers, house-made greek dressing

ADD CHICKEN +\$6

CHILI\$10

house-made chili, cheese, scallions, jalapeños, chips

CLAM CHOWDAH\$12

clams, bacon, potatoes, celery, onions, cream

WINGS

house-brined wings served with ranch or bleu cheese dressing

ADD EXTRA WING SAUCE +\$2

BONE-IN6 WINGS \$13 | 12 WINGS \$22

SIGNATURE SAUCES & RUBS

GHOSTBBQLEMON PEPPER

MANGO HABANEROGARLIC PARMESANDRY RUB

NASHVILLE HOTBOURBONSWEET PEPPER

BUFFALOSWEET THAI CHILIDRY RUB

TACOS

all tacos served with a side of chips & salsa

CHICKEN TACOS (3)\$15

roasted chicken, corn salsa, habanero crema, cotija, cilantro, cheesy flour tortillas

CLASSIC BEEF TACOS (3)\$14

ground beef, shredded monterrey jack, pico de gallo, shredded lettuce, flour tortillas

SHRIMP TACOS (3)\$16

blackened shrimp, cabbage slaw, avocado crema, flour tortillas

FISH TACOS (2)\$15

crispy fried haddock, shredded lettuce, pineapple pico de gallo, habanero crema, flour tortillas

BURGERS

served with choice of french fries or tots

SUB CRISPY ONIONS RINGS, GARLIC TOTS OR A SIDE SALAD +\$2

MAKE IT A DOUBLE – ADD A SECOND PATTY TO ANY BURGER +\$4

ADD BACON +\$3

THE SIGNATURE\$16

6oz fresh black angus beef patty, pickles, chopped lettuce, caramelized onions, american, house-made aioli, potato bun

THE BACON CHEDDAR\$17

6oz fresh black angus beef patty, pickles, chopped lettuce, bacon, caramelized onions, white cheddar, house-made aioli, potato bun

FAKEOUT BURGER\$16

plant-based burger, chopped lettuce, pickles, caramelized onions, house-made aioli, potato bun

THE COWBOY\$17

6oz fresh black angus beef patty, bacon, bbq sauce, white cheddar, onion ring, pickles, potato bun

CALI BURGER\$18

6oz fresh black angus beef patty, white cheddar, chopped lettuce, caramelized onions, tomato, guacamole, house-made spicy aioli, potato bun

MUSHROOM SWISS\$17

6oz fresh black angus beef patty, swiss, sautéed mushrooms, truffle dijonnaise, potato bun

ENTRÉES

SUB A SIDE GARDEN SALAD FOR A SIDE ITEM +\$2

FISH & CHIPS\$24

local haddock served crispy & golden brown, french fries, house-made coleslaw, tartar sauce

CHICKEN FRIED CHICKEN\$22

two hand-breaded chicken breasts served over mashed potatoes with a country gravy & vegetables

TURKEY TIPS\$23

signature bourbon glaze, mashed potatoes, vegetables

BOURBON STEAK TIPS\$31

bourbon marinated steak tips, mashed potatoes, vegetables

STEAK FRITES\$29

grilled top sirloin, garlic butter, truffle parmesan fries

SAMMIES

served with choice of french fries or tots

SUB CRISPY ONIONS RINGS, GARLIC TOTS OR A SIDE SALAD +\$2

ADD BACON +\$3

CHICKEN SAMMIE\$15

crispy, grilled, or nashville hot, chopped lettuce, garlic aioli, pickles

CORNEBEEF REUBEN\$18

corned beef, sauerkraut, thousand island dressing, swiss, rye bread

BOURBON ONION GRILLED CHEESE\$14

texas toast, smoked gouda, white cheddar, house-made bourbon caramelized onions

TURKEY TRIPLE DECKER\$15

turkey, lettuce, tomato, bacon, garlic aioli

CHICKEN BACON RANCH WRAP\$15

grilled or crispy chicken, bacon, ranch dressing, iceberg lettuce, tomato, cheddar jack, tortilla wrap

FRIED FISH SANDWICH\$17

crispy fried haddock, malt vinegar coleslaw, toasted brioche bun with a side of tartar sauce

STEAK & CHEESE\$19

shaved steak, sliced peppers, onions, mushrooms, jalapeño cheese sauce

THE SPORTSBOOK RESTAURANT & BAR

(GF) Gluten-Free (N) Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

theSPORTSBOOK

RESTAURANT & BAR



DOWNLOAD THE PENN PLAY
MOBILE APP TODAY!

SIDES

FRENCH FRIES	\$8	CHIPS & SALSA	\$7
TOTS	\$8	COLESLAW	\$5
SEASONAL VEGETABLE	\$8	HOUSE SALAD	\$9
MASHED POTATOES	\$8	EXTRA DRESSING	\$2.50

BEVERAGES

NON-ALCOHOLIC

RED BULL ENERGY DRINK	\$5
RED BULL SUGARFREE	\$5
RED BULL EDITIONS	\$5
EVIAN WATER	\$5
COCA-COLA PRODUCTS	\$4

BEYOND BEER

SUN CRUISER ICED TEA VODKA	\$8
TRULY HARD SELTZER	\$8
HIGH NOON HARD SELTZER	\$8
WHITE CLAW HARD SELTZER	\$8
THE FINNISH LONG DRINK TRADITIONAL CITRUS	\$9

WINE

WHITE

KENDALL-JACKSON CHARDONNAY	\$11
ECCO DOMANI PINOT GRIGIO	\$11
BRANCOTT SAUVIGNON BLANC	\$11
CANYON ROAD WHITE ZINFANDEL	\$10
CHATEAU STE. MICHELLE RIESLING	\$11
FLEUR DE MER ROSÉ	\$12

RED

CHATEAU STE. MICHELLE RED BLEND	\$10
GHOST PINES RED BLEND	\$11
ERATH PINOT NOIR	\$11
LA CREMA PINOT NOIR	\$11
LOUIS M. MARTINI CABERNET SAUVIGNON	\$12

SANGRIA

RED OR WHITE	\$11
--------------	------

BEER

DOMESTIC

MILLER LITE	\$8	BUD LIGHT	\$8
COORS LIGHT	\$8	MICHELOB ULTRA	\$8
BUDWEISER	\$8		

IMPORTED

HEINEKEN ORIGINAL	\$9	GUINNESS	
HEINEKEN SILVER	\$8	DRAUGHT STOUT	\$9
HEINEKEN 0.0	\$9	CORONA EXTRA	\$9
		MODELO ESPECIAL	\$8

DRAFT 16oz

ALLAGASH WHITE	\$10	MAINE BEER LUNCH IPA	\$14
ANGRY ORCHARD		MICHELOB ULTRA	\$9
HARD CIDER	\$9	MILLER LITE	\$9
BLUE MOON		SAMUEL ADAMS	
BELGIAN WHITE	\$10	BOSTON LAGER	\$10
BUD LIGHT	\$9	SAMUEL ADAMS	
COORS LIGHT	\$9	SEASONAL	\$10
JACK’S ABBY		STELLA ARTOIS	\$9
BANNER CITY LAGER	\$9	PERONI NASTRO AZZURRO	\$9
KONA BIG WAVE		TRULY HARD SELTZER	\$9
GOLDEN ALE	\$10		

ASK YOUR SERVER ABOUT OUR SEASONAL ROTATING BEERS

SIGNATURE COCKTAILS

B.Y.O. SPRITZER	\$13
la marca prosecco, club soda with your choice of: sour apple, watermelon, pineapple, blueberry, limoncello, aperol or campari	

PERFECT PATRÓN MARGARITA
patrón silver tequila, cointreau, sour mix, fresh lime & orange squeeze

LAY DOWN THE LAW
corvus tropical vodka, peach schnapps, orange juice, cranberry juice, cherry & lime garnish

WASHINGTON SOUR APPLE
jim beam whiskey, sour apple schnapps, cranberry juice, lemon sour

PARLAY PUNCH
cruzan vanilla rum, peach schnapps, malibu coconut rum, pineapple juice, grenadine

ELECTRIC BLUE LEMONADE
tito's handmade vodka, blue curaçao, lemon sour

PB & CHOCOLATE
skrewball peanut butter whiskey, mozart chocolate liqueur, fever-tree espresso martini mix, chocolate drizzle

CHARGED UP
tito's handmade vodka with your choice of red bull energy drink

KENTUCKY BUCK
maker’s mark bourbon, lemon juice, strawberries, bitters, fever-tree ginger beer

CRAFT COCKTAILS

3 BEAN ESPRESSO MARTINI	\$13
absolut vanilia vodka, baileys irish cream liqueur, fever-tree espresso martini mix	

PEAR FLOWER MARTINI
grey goose la poire vodka, st-germain elderflower liqueur, pear nectar, lemon juice

GREEN TEE TIME
jameson irish whiskey, lemon sour, peach schnapps, sprite

BLACKBERRY TWIST
jim beam bourbon, blackberry liqueur, lemon sour

SWEET HEAT MARGARITA
red bull red edition (watermelon), casamigas jalapeño tequila, triple sec, sour mix

SPORTS BAR 75
bombay sapphire gin, la marca prosecco, lemon & cranberry juices, lemon twist

PEAR PRESSURE MULE
grey goose la poire vodka, pear nectar, fever-tree ginger beer, fresh squeezed lime juice

THE SPORTSBOOK RESTAURANT & BAR

(GF) Gluten-Free (N) Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.