



GET INSIDE THE FUN!





APPETIZERS

FIRECRACKER SHRIMP

Coconut crusted shrimp smothered in our house made sweet and spicy strawberry thai chili sauce 12

LOADED POUTINE

Spicy hand cut steak fries covered in sautéed onions, smoked gouda and red eye gravy 9

H-B-P (HUGE BIERGARTEN PRETZEL)

With house made beer and cheese sauce, whole grain honey mustard, salted caramel dips 11

HUMMUS

Served with zatar seasoned toasted lavosh chips, sweet and spicy persian pickles 11

WINGS 13

Classic Buffalo • Thai Chili Maple BBQ • Teriyaki Garlic Parmesan

SPINACH ARTICHOKE DIP

Smooth blend of roasted artichoke hearts and sautéed spinach with a three cheese blend topped with mozzarella and parmesan. Served with tri-colored chips 12

THE POPPER

Five pieces of halved jalapeño stuffed with a cream cheese and smoked mozzarella blend wrapped in ancho-honey candied pork belly 12

CHIPS & GUAC

Trio of red, white and blue stone ground corn tortilla chips served with our house made guacamole and pico de gallo 10

CALAMARI

With banana peppers tossed in our house blend of 100% semolina flour served with classic marinara and lemon 12

BAKED MAC & CHEESE BALLS

Buttery herbed panko crust with bechamel dip 11



THE "MASSICCIO"

A massive 9 oz. meatball made from ground chuck, flank and prosciutto topped with hand pulled mozzarella in our classic filetto di pomodoro with garlic toast points 14

ANTIPASTO BOARD

Prosciutto di parma, genoa salami, soppressata, marinated artichoke hearts, oven roasted tomato, olives, bocconcini mozzarella, provolone, garlic crostinis, fig balsamic reduction 24



BASKET OF DREAMS 39 (If you build it... they will come) FEEDS 4

Chicken Tenders • Fries • Tri-Color Tortillas Beirgarten Pretzel • Onion Rings Baked Mac & Cheese Balls • The Popper Gametime Knots • 8 Sauces for Dipping

> **PLUS 4 \$10 GAME CARDS** 66.99 **PLUS 4 \$20 GAME CARDS** 94.99

SALADS

GRILLED WEDGE

3 spears of sweet baby gem lettuce brushed with coconut oil, lightly grilled with grape tomato, kalamata olives, red onion, peppadew pepper, lemon pepper tahini and crumbled goat cheese 11

CLASSIC CAESAR

Chopped romaine hearts tossed with house-made croutons and creamy caesar dressing topped with shaved grana padana parmesan 10

GTBG'S HOUSE

House blend of field greens mixed with grape tomato, cucumber, cheddar/jack cheese blend and flatbread croutons, with your choice of dressing 9

STRAWBERRY WITH GRILLED HALOUMI CHEESE

House blend of field greens topped with fresh strawberries, blueberries, cucumber, grilled haloumi and candied pecans with a mission fig infused balsamic 13

COBB

Candied bacon bits, bleu cheese crumble, hardboiled egg, avocado, grape tomatoes and grilled chicken with ranch dressing 14

Add ons: chicken +3 | shrimp +6 | steak +4 salmon +6 | ahi tuna +7

All menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SANDWICHES

SERVED WITH GAME TIME CHIPS AND PICKLE SUBSTITUTE ANY SIDE FOR ½ PRICE

SAUSAGE, PEPPERS AND ONIONS

Buttered hoagie roll stuffed with split Italian sausage, sautéed red & green peppers and onions and house made marinara 12

MEATBALL PARM

Garlic bread hoagie filled with our house-made Certified Angus Beef[®] meatballs, house-made marinara topped with melted fresh mozzarella 13

THE MAVERICK

House smoked pulled pork topped with citrus coleslaw and maple BBQ sauce served open faced on a brown butter corn bread 16

THE REUBEN

House braised corned beef brisket, swiss cheese, sauerkraut and GTBG sauce served open faced on toasted rye 13

BUFFALO CHICKEN WRAP

Our boneless buffalo wings, cheddar/jack cheese blend, shredded lettuce, grape tomatoes and blue cheese dressing in a flour tortilla 13

CRAB CAKE PBLT

6 oz. crab cake made with Maryland jumbo lump crab, six hour braised pork belly, lettuce, tomato and lemon caper aioli on a toasted brioche bun 16

South of THE BORDER

LA PLANCHA

SERVED WITH SPANISH RICE & BEANS Add: pulled pork +4 | chicken +3 | steak +4 | guacamole +3

FIESTA QUESADILLA

Ancho chili and citrus marinated chicken, grilled peppers and onions, cheddar jack cheese with sour cream and house made pico de gallo 13

substitute steak +4

SO-CAL BURRITO

Grilled chicken, ancho chili, sautéed peppers, caramelized onion, black beans, mango salsa, fresh avocado and pico de gallo all wrapped up in a flour tortilla covered in a spicy salsa verde and melted jack cheese with citrus crème fraiche 14 *substitute steak +4*

NACHOS GRANDE

Tri colored tortilla chips, cheddar jack cheese, jalapeños, olives, pico de gallo and chili 12

STROMBOLI

MEAT LOVERS

Pepperoni, onions, soppressata, meatball, bacon, mozzarella and marinara 11

STUFFED TURKEY

House made stuffing, sautéed onions, sweet potatoes, cranberry and wholegrain mustard aioli 14 SERVED WITH GAME TIME CHIPS AND PICKLE SUBSTITUTE ANY SIDE FOR ½ PRICE

VEGETABLE

Peppers, onions, portobello, tomato, olive, mozzarella/provolone blend and marinara 10

CUBAN

Oven roasted turkey, ham, smoked pulled pork, Swiss, spicy mustard and pickles 12

TACOS CAMINOS

2 PER ORDER SERVED WITH SPANISH RICE AND BEANS

CHICKEN

Spicy pulled chicken wrapped in two steamed soft corn tortillas with pico de gallo, fresh cilantro, sliced red onion and lime cream 12

SMOKED BRISKET

House smoked brisket wrapped in a flour tortilla with sharp cheddar, sautéed onions, grape tomatoes, napa cabbage and maple BBQ sauce 14



AHI TUNA TACO

Wasabi dusted ahi tuna, pickled red onion, red cabbage slaw, avocado coconut mousse and citrus crème fraiche served in a nori tempura shell 16

CHEESE STEAK

Thinly sliced steak, sautéed peppers and onions, marinara and mozzarella. Cheese sauce for dipping 13

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GTBG BURGERS

THE CLASSIC

Lettuce, tomato, and grilled red onion on a toasted brioche bun. Choice of American, cheddar, provolone, Swiss, pepper jack, smoked gouda, mozzarella or blue cheese 13 Add the "fixins" as you like - all just \$1 each bacon, fried egg, guacamole, spicy fried onion straws

THE JERSEY

Lettuce, tomato, grilled red onion, grilled pork roll, fried egg, bacon and yellow American cheese on a toasted kaiser roll 14

8 OZ. CERTIFIED ANGUS BEEF® BURGER SERVED WITH FRIES AND PICKLE. SUBSTITUTE GRILLED CHICKEN, TURKEY BURGER +2, PORTOBELLO MUSHROOM +2 GLUTEN FREE BUN AVAILABLE

THE "BELLY"

Lettuce, tomato, and grilled red onion topped with GTBG's signature house-made six hour braised pork belly, hickory smoked bbq sauce, spicy fried onion straws and a duo of sharp cheddar and pepper-jack on a toasted pretzel bun 16

THE MEXICALI

Lettuce, tomato, grilled red onion, spicy chorizo sausage, avocado, ancho chile' relish and lime zest crème fraiche with aged sharp cheddar on a toasted brioche bun 15

PIZZA

GTBG PIE 8

PEPPERONI 10

BUFFALO CHICKEN

Breaded chicken, mozzarella, bleu cheese crumbles, drizzled with ranch 12

SPINACH AND Artichoke

Bechamel sauce, sautéed spinach, marinated artichoke hearts, mozzarella/ provolone blend 12

GLUTEN FREE CRUST AVAILABLE +2

WHITE Bechamel, ricotta/

PERSONAL PAN

parmesan blend, mozzarella/provolone blend 11

MARGHERITA

Fresh mozzarella, roma tomato, fresh basil, parmesan and drizzled with extra virgin olive oil 11

EGGPLANT ROLLATINI

Baked breaded eggplant, ricotta/parmesan blend, mozzarella 12

BBQ CHICKEN

Maple BBQ sauce, grilled chicken, diced tomato, onion, jalapeño, mozzarella/cheddar blend 12

VEGGIE

Peppers, onions, portobello, grape tomatoes, olives, mozzarella/provolone blend 11



SIDES

FRIES 4 PARMESAN TRUFFLE FRIES 6 HAND CUT ONION RINGS 5 SWEET POTATO FRIES 5 STEAK FRIES 5 SAUTÉED SEASONAL VEGETABLE 6 SIDE SALAD 4 MAC AND CHEESE 6 GARLIC MASHED POTATO 4 TATER TOTS 4 DIRTY RICE 4

If someone in your party has a food allergy, please let us know.

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