

## AMERICAN CRAFT BEER

### LAGERS

Samuel Adams Boston Lager — Boston, Massachusetts	<i>Lemon, Pine, Toasty Malts</i>	6.25
Abita Purple Haze — Abita Springs, Louisiana	<i>Wheat Lager with Raspberries</i>	6.25
Shiner Bock — Shiner, Texas	<i>Robust Dark Lager</i>	6.25
Orange Blossom Pilsner — Orlando, Florida	<i>Pilsner brewed with Orange Blossom Honey</i>	6.25

### PALE ALES, AMBER ALES, AND INDIA PALE ALES (IPA)

Key West Sunset Ale — Melbourne, Florida	<i>Pale and Caramel Malts, Citrus</i>	6.25
Brooklyn Pennant Ale 55 — Brooklyn NY	<i>Toasty, Biscuit flavor</i>	6.25
Sierra Nevada Pale Ale — Chico, California	<i>Cascade Hops, Spicy, Orange Blossom</i>	7.25
Magic Hat #9 — South Burlington, Vermont	<i>Apricot, sweet Citrus, light Hops</i>	6.25
Terrapin Hopsecutioner — Athens, Georgia	<i>Intense Hops, Pine, Grapefruit, Citrus</i>	7.25
Sierra Nevada Torpedo Extra IPA — Chico, California	<i>Complex Citrus, Pine, Herbal Character</i>	7.25
Monk In the Trunk Organic Brown Ale — Jupiter, Florida	<i>Biscuit, sweet Malts, Caramel</i>	7.25
Cigar City Jai Alai IPA — Tampa Bay, Florida	<i>Mango, slight Pineapple, Hoppy</i>	7.25

### WHEAT ALES

Widmer Brothers Hefeweizen — Portland, Oregon	<i>Mild Citrus, Bread, and Biscuit notes</i>	6.25
Samuel Adams Blackberry Witbier — Boston, Massachusetts	<i>Marion Blackberries, Orange, Coriander</i>	6.25
Leinenkugel's Berry Weisse — Chippewa Falls, Wisconsin	<i>Plums, Cherries, sweet Citrus</i>	6.25
Magic Hat Circus Boy — South Burlington, Vermont	<i>Lemon, Wheat, Unfiltered</i>	6.25

### ADDITIONAL CRAFT SELECTIONS

Orlando Brewing Blonde Ale — Orlando, Florida	<i>Citrus, Cereal Grains, Herbal Hop</i>	7.25
Left Hand Milk Stout — Longmont, Colorado	<i>Chocolate, Milk, Coffee, Licorice</i>	7.25
Angry Orchard Crisp Apple Hard Cider — Cincinnati, Ohio	<i>Crisp, Carbonated, intense Apple flavors</i>	7.25
Seasonal Selection —	<i>Please ask your server</i>	

### BELGIAN TRAPPIST ALES

Chimay Blue, Grande Reserve 9% ABU — Belgian Trappist Strong Ale	<i>Malt, Pineapple, Orange</i>	10.50
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### AMERICAN LAGERS

Coors Light	5.00
Miller Lite	5.00
Pabst Blue Ribbon (16 oz)	6.25
Budweiser (16 oz)	6.25
Bud Light Platinum	6.25
Bud Light Lime (16 oz)	7.00
Budweiser Select 55	5.00

### GLUTEN-FREE

Redbridge	6.25
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### NON-ALCOHOLIC SELECTION

O'Doul's	5.00
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### IMPORTS

Amstel Light — Amsterdam	6.25
Corona Extra — Mexico	6.25
Corona Light — Mexico	6.25
Guinness Draught — Ireland	8.25
Heineken — Amsterdam	6.25
Stella Artois Lager — Belgium	7.25
Strongbow Dry Cider — England	6.25
Molson Canadian — Canada	6.25
Newcastle Brown Ale — England	7.25
Warsteiner — Germany	7.25

Craft Beers are subject to availability

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**ESPN**  
C L U B

DINNER  
**ESPN**  
C L U B



THE ULTIMATE IN SPORTS  
BROADCAST ENTERTAINMENT

AT DISNEY'S BOARDWALK

© DISNEY

## NON-ALCOHOLIC SPECIALTIES

### TINKER BELL AND FRIENDS OR BUZZ LIGHTYEAR PUNCH

Minute Maid® Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 Cup with a glowing Tinker Bell or Buzz Lightyear Clip-on Light 6.49

### SHAKE IT OFF

Chocolate, Vanilla, or Strawberry Milk Shakes 4.99

### SAFETY BLITZ

Vanilla Ice Milk, Oreo Cookies, and Chocolate Syrup 4.69

### SOUR APPLE

Sprite and Sweet-and-Sour with Monin Granny Smith Apple 4.19

### THE ZONE

Coconut, Banana, Pineapple Juice, and Orange Juice 4.69

### JUICE SPARKLER

A blend of Cranberry, Pineapple, and Orange Juice topped with Sprite 2.79

### ADRENALINE

Strawberry and Banana concoction 4.69

## STARTING LINE-UP

### RED WINGS

Medium, Hot, Flame, Teriyaki, or Barbecue Sauce served with Celery and Blue Cheese Dressing 12.49

### BLACK BEAN AND SPINACH DIP

served with Tortilla Chips 9.99

### OVERTIME FRIES

A generous portion of French Fries topped with Chili and Cheddar Cheese Sauce 8.99

### PATRIOT CLAM CHOWDER

Thick, Cream-based Chowder with Oyster Crackers 7.49

### MACHO NACHOS FOR TWO

Crispy Corn Tortilla Chips topped with Chili, Cheddar Sauce, Pico de Gallo, Sour Cream, and Jalapeños 10.99

### ESPN DINGERS

Chicken Breast Nuggets tossed in Medium, Hot, Flame, Teriyaki, or Barbecue Sauce served with Celery and Blue Cheese Dressing 8.99

### “BOO-YAH!” CHILI

Tender chunks of Sirloin, Ground Beef, Sweet Peppers, and Tomatoes 6.99

## FIELDS OF GREENS

### ASIAN CHICKEN SALAD

Asian Greens, Oven-roasted Pulled Chicken, Mandarin Oranges, Snow Peas, and Carrots served with Asian Vinaigrette and Won Ton Crisps 13.49

### CAESAR SALAD WITH CHICKEN

Classic Caesar Salad with Garlic Croutons served with Chilled Grilled Chicken Breast 12.99

## EXTREME MENU

### CALIFORNIA BURGER

Angus Chuck Burger with Avocado, Pico De Gallo, Cilantro-Sour Cream, Chili, and Cheddar topped with a Fried Egg 15.49

*Magic Hat #9, South Burlington, Vermont*

### PB & J BURGER

with Jalapeños and Bacon, covered with creamy Peanut Butter and Jelly served on a Toasted Butter Bun 13.99

*Guinness Draught, Dublin, Ireland*

### OVER/UNDER BURGER

Lobster Salad with Bibb Lettuce served over an Aussie-Pepperberry Encrusted Angus Chuck Burger 19.49

*Sierra Nevada Torpedo Extra India Pale Ale, Chico, California*

### CHICAGO MEETS PITTSBURGH:

**EXTREME ROAST BEEF SANDWICH**  
Slow-roasted Top Round topped with Coleslaw and French Fries on a Kimmelweck Roll 13.49

*Shiner Bock, Shiner, Texas*

### SEARED AHI TUNA “BURGER”

Teriyaki-Ginger Char-crusted Tuna with Watercress, Garlic Aioli, and Cucumber-Mango Salsa on a Hawaiian Kaiser Roll served with Sea Chips 16.49

*Widmer Brothers Hefeweizen, Portland, Oregon*

## ENTRÉES

*All Sandwiches served with choice of Cucumber Salad or French Fries*

### PHILLY CHEESESTEAK

served with Onions, Peppers, Mushrooms, and your choice of Cheese 13.99

*Yuengling Lager, Pottsville, Pennsylvania*

### THE ANGUS CHUCK BURGER

with Cheddar and Bacon 13.99

*Newcastle Brown Ale, England*

### CUBAN BURGER

with Dijonaise Sauce, Shaved Ham, Swiss, and Pickle Chips 13.99

*Chimay Blue, Trappist Strong Ale, Belgium*

### HOME RUN HOT DOG

served with Chili, Shredded Cheddar, and Chopped Onion 11.49

*Brooklyn Pennant Ale 55, Brooklyn, New York*

### ITALIAN HOT DOG

topped with Fried Potatoes, Sautéed Onions, Peppers, and Mustard 11.49

*Amstel Light, Amsterdam, Holland*

### CHAMPIONSHIP CHICKEN SANDWICH

Grilled Chicken Breast with Sun-dried Tomato Pesto, Greens, and Goat Cheese on Rosemary Focaccia 13.99

*Magic Hat Circus Boy, South Burlington, Vermont*

### ESPN DINGER SANDWICH

Breaded Chicken Breast tossed in a Medium Sauce 12.49

*Sierra Nevada Pale Ale, Chico, California*

### FISH ON THE BUN SANDWICH

Fresh Grilled Mahi on a Freshly Baked Whole-Grain Roll 14.99

*Key West Sunset Ale, Melbourne, Florida*

### TRIPLE PLAY TURKEY AND BRIE SANDWICH

Turkey, Brie, Greens, and Cranberry Mayonnaise on Multigrain Bread 12.49

*Abita Purple Haze, Abita Springs, Louisiana*

### PANINI PRESSED REUBEN SANDWICH

Sliced Corned Beef, Sauerkraut, Swiss, and special Dressing grilled on Sliced Rye 11.49

*Samuel Adams Boston Lager, Boston, Massachusetts*

## ESPN CLUB FAVORITES

### GRILLED MAHI FILLET

Grilled Mahi served with Buttered Yukon Potatoes and spicy Green Beans 18.99

### RIGATONI FIESOLANA

Rigatoni Pasta served with Marinara, Portobello Mushroom, Italian Sausage, and Cream 16.99

### SPORTS “CENTER CUT” TOP SIRLOIN

10-oz Top Sirloin Steak served with Chipotle-Lime Butter, House-made Macaroni & Cheese, and spicy Green Beans 20.99

## DRAFT BEER

	GLASS	PITCHER
Bud Light	5.75	17.00
Blue Moon, Yuengling Lager, or Samuel Adams Seasonal	6.50	19.00

A 25-oz souvenir ESPN logo mug can be added to any beer purchase. Ask your server for details.

## THE BIGS

### THE ESPY

Absolut Mandrin, Peach Schnapps, Orange and Pineapple Juices, and Sprite 9.75

### MVP MARGARITA

BooYa Silver Tequila, Agave Nectar, and Freshly Squeezed Lime Juice 9.50

### BLOODY MULLIGAN

Ketel One Vodka, Spicy Bloody Mary Mix, and a dash of Hot Red Chile Sauce 9.50

### ULTIMATE LONG ISLAND ICED TEA

Bacardi Superior Rum, Tito's Handmade Vodka, Hendrick's, Cointreau, and Sweet-and-Sour with a splash of Coca-Cola 9.75

### CAPTAIN'S MAI TAI

Captain Morgan Original Spiced Rum, Amaretto, and Tropical Juices topped with a float of Myers's Original Dark Rum 8.75

### PATRÓN PLATINUM MARGARITA

Patrón Silver Tequila, Cointreau, Lime Juice, and Sweet-and-Sour 10.75

### POM-POM MARGARITA

Patrón Silver Tequila, Stirrings Pomegranate Liqueur, Cointreau, and Sweet-and-Sour 10.75

### MAGICAL STAR COCKTAIL

X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.75

## TODAY'S VINE UP

	WHITES		BLUSH		REDS	
	GLASS	BOTTLE	GLASS	BOTTLE	GLASS	BOTTLE
Dr. Loosen, <i>Dr. L</i> Riesling, Mosel	9.00	39.00	Kenwood Vineyards White Zinfandel, California	8.00	35.00	
Sogno d'Italia Pinot Grigio, Tuscany <i>"Made exclusively for Disney Parks"</i>	8.00	35.00				
Vista Point Chardonnay, California	9.00	39.00	Canyon Road Merlot, California	9.00	39.00	
Franciscan Chardonnay, Napa Valley	10.00	45.00	Simi Cabernet Sauvignon, Alexander Valley	12.00	53.00	

## NON-ALCOHOLIC

### BOTTLED WATERS

Perrier 330 mL	4.75
Evian 330 mL	4.75

### FOUNTAIN DRINKS

Coca-Cola®, Diet Coke®, Coca-Cola Zero®, Sprite®, Barq's® Root Beer, or Minute Maid® Light Pomegranate Lemonade 2.99

*An 18% service charge is added for parties of 6 or more.*