

ARENA GRILL MENU

2025-
2026

STARTERS

SIDE OF FRIES ^{GF} \$7

SOUP OF THE DAY \$8

HAT TRICK \$9

Soup of the day, side salad and garlic bread

SOFT PRETZELS \$9

Salted mini soft pretzels, artisan beer cheese, cream cheese frosting

LOADED FRIES \$9.50

Crispy fries, queso blanco, bacon bits, sour cream, green onion, parmesan

MAC AND CHEESE BITES \$11

Creamy pepperjack mac and cheese coated with a garlic breading and fried. Served with marinara sauce

PORK WINGS \$12

Tender bite size pork wings shanks tossed with our BBQ sauce

SILVERTIP NACHOS ^{GF} \$10.50

Tri-color tortilla chips, queso blanco, pico de gallo, sour cream, guacamole, jalapeños

Add choice of protein \$3

CHICKEN TENDERS \$12

Served with choice of ranch, BBQ, honey mustard

CHICKEN WINGS \$12 ^{6-piece} \$16 ^{8-piece} \$20 ^{10-piece}

Crispy wings with choice of buffalo, BBQ or garlic parmesan, served with carrots and celery. Choice of ranch or bleu cheese



SALADS

CAESAR SALAD ^{GF} \$10

Chopped romaine, shaved parmesan, cherry tomatoes, lemon, croutons

Add crispy chicken or grilled chicken \$3

CHEF'S SALAD \$15

Vegetarian option provided

Chopped romaine, turkey, ham, cheddar cheese, provolone, tomato, cucumber, and hardboiled eggs. Served with choice of dressing

KIDS

SERVED WITH FRENCH FRIES

KIDS DOG \$8

KIDS CHICKEN TENDER BASKET \$8

KIDS HAMBURGER \$8



ENTREES

SERVED WITH FRENCH FRIES AND A PICKLE SPEAR

CHICKEN TENDERS \$15

Crispy chicken tenders
Choice of ranch, BBQ or honey mustard

SOUTHWEST BLACK BEAN BURGER \$16

A tasty black bean burger for any menu type. Made primarily of black beans, this kosher patty has a moist and delicious base: rolled oats and panko crumbs add texture; red and green peppers. *Add to the build: spring mix, tomato, cucumber, chipotle aioli*

CRISPY PORK BELLY SLIDERS \$15

Sweet, salty, spicy and crispy pork belly with honey sriracha slaw

TIP'S CLASSIC \$16

Fresh 8oz beef patty, cheddar, lettuce, tomato, onion, house sauce, kaiser roll

CUSTOMIZE YOUR BURGER WITH YOUR FAVORITE TOPPINGS:

Bacon, pork belly, brisket, guacamole, queso cheese, beer cheese, or crispy onions, any of your choice

SMOKED BRISKET DIP \$17

6 oz sliced brisket, melted swiss, french roll served with au jus

BUFFALO CHICKEN \$17

Crispy chicken patty tossed in buffalo sauce, marble blue cheese, lettuce, garlic mayo. Served in a kaiser roll

CHICKEN PARM SANDWICH \$18

Chef Cassandra's house recipe breaded chicken breast, with a parmesan and mozzarella blend, and zesty marinara sauce on a toasted baguette roll

REUBEN SANDWICH \$18

5 oz corned beef, sauerkraut, swiss cheese, house sauce. Served on rye bread

FISH AND CHIPS \$18

Fresh Cod cut and freshly breaded with an infused combination of batter and seasoned Panko breadcrumbs Served with fresh tartar sauce *Make it a burger! +\$2*



DESSERTS

CHEF'S CHOICE \$12

Ask about our catering features!

BEVERAGES

DRAFT BEER

\$11

Michelob Ultra
Shock Top
Contact Haze IPA
Kona Big Wave Lager
Lazy Boy Amber

DOMESTIC CANNED BEER

\$9.25

Bud Light
Budweiser
Coors Light
Michelob

PREMIUM CANNED BEER

\$10.25

Pacifico
Shillings – Local Legends Cider
Shillings Apple Cider
Elysian Space Dust
Truly Wild Berry
Guinness
Twisted Tea

NUTRL VODKA SELTZERS

\$11.25

Cranberry
Pineapple
Watermelon

14 HANDS CANNED WINE

\$14

Hot to Trot Red Blend
Pinot Grigio
Rosé
Bubbly

PREMIUM COCKTAILS

\$11

Ketel One
Tanqueray
Captain Morgan
Casamigos
Jack Daniel's
Crown
Fireball

