



SPECTATORS

Premium Margaritas \$8.50

Served on the rocks

Raspberry Delight

CHAMBORD, JOSE CUERVO GOLD, TRIPLE SEC AND SWEET N' SOUR

El Dorado

CUERVO GOLD, SWEET N' SOUR, GRAND MARNIER, SPLASH OF ORANGE JUICE

Hyatt Margarita

DON JULIO, COINTREAU, SWEET N' SOUR

Italiano

DISARONNO AMARETTO, JOSE CUERVO ESPECIAL & SWEET N' SOUR

Perfect Margarita

PATRON, GRAND MARNIER AND FRESH SQUEEZED LEMON AND LIME JUICES

Top Shelf Martinis \$9

Appletini

ABSOLUT CITRON, APPLE PUCKER AND SWEET N' SOUR

Black Martini

SKYY VODKA, GRAND MARNIER, BLUE CORACAO, CHAMBORD
AND A SPLASH OF PINEAPPLE JUICE

Strawberry Lemon Drop Martini

ABSOLUT CITRON, DAILEY'S STRAWBERRY SYRUP AND A SPLASH OF SWEET N' SOUR
WITH A SUGARED RIM

Pineapple Upside Down Cake

ABSOLUT VANILLA, PINEAPPLE JUICE AND GRENADINE

Frozen Libations \$8

South Beach

ABSOLUT VANILLA, MALIBU RUM AND CREAM,
BLENDED WITH PINEAPPLE JUICE

Daquiri

CHOICE OF MANGO, STRAWBERRY, RASPBERRY, ORANGE OR LIME

Strawberry Shortcake

STRAWBERRIES AND ABSOLUT VANILLA RUM
BLENDED WITH AMARETTO & ICE CREAM

Toasted Almond

AMARETTO AND KAHULA BLENDED WITH ICE CREAM

Brews

Dry Light Intensity Red Wines *Listed from mildest to stronger*

	Glass	Bottle
Beaulieu Vineyard, Pinot Noir, "Coastal", California	\$8	\$32

Dry Medium Intensity Red Wines *Listed from milder to stronger*

A by Acacia, Pinot Noir, "A", California	\$10	\$48
Rodney Strong, Pinot Noir, Russian River Valley	\$9	
Robert Mondavi Private Selection, Cabernet Sauvignon, Central Coast, California	\$8.75	\$36
Canvas Merlot by Michael Mondavi, California	\$7	\$28
Canvas Cabernet Sauvignon by Michael Mondavi, California	\$7	\$28
Concannon, Merlot, "Selected Vineyard", Central Coast, California	\$7.5	\$32
Blackstone, Merlot, California	\$8	

Domestic Draughts

	PITCHER	PINT
MILLER LITE	\$ 14.25	\$5.25
BUD LIGHT		
BUDWEISER		

Domestic Bottles.....\$5

BUDWEISER	BUD LIGHT
COORS LIGHT	MICHELOB
MILLER LITE	MICHELOB ULTRA
SHARPS <small>LOW ALCOHOL</small>	

Specialty & Import Draughts

	PITCHER	PINT
BOULEVARD PALE ALE	\$16.50	\$5.75
BOULEVARD UNFILTERED WHEAT	\$16.50	\$5.75
PILSNER URQUELL	\$16.50	\$5.75

Specialty & Import Bottles.....\$5.50

SAM ADAMS LAGER	HEINEKEN
AMSTEL LIGHT	BECK'S
BECK'S DARK	FAT TIRE
CORONA	PERONI
PILSNER URQUELL	GUINNESS

Classic Cocktails \$8.5

Raspberry Ricky

TANQUERAY #10, RASPBERRIES, SODA AND FRESH LIME JUICE

Strawberry Lemon Drop

SMIRNOFF STRAWBERRY, FRESH BERRIES AND FRESH LEMON

Maker's Mark Perfect Manhattan

MAKER'S MARK WITH SWEET AND DRY VERMOUTH

Southern Comfort Old Fashioned

SOUTHERN COMFORT, FRESH ORANGE, CHERRY AND A SPLASH OF SODA

Mojito

FRESH MINT, LIME AND SUGAR

YOUR CHOICE OF RUM- MANGO, ORANGE OR BACARDI SILVER

Wines

Glass Bottle

Dry Sparkling Wines

Listed from mildest to strongest

Segura Viudas, *Brut*, Cava, NV, \$8 \$32
Catalonia, Spain

Sweet White/Blush Wines

Listed from sweetest to least sweet

Beringer, White Zinfandel, \$6.50 \$27
California

Clean Slate, Riesling, \$7.50 \$32
Mosel-Saar-Ruwer, Germany

Dry Light Intensity White Wines

Listed from mildest to stronger

Fish Eye, Pinot Grigio, \$7 \$28
California

Clos Du Bois, Pinot Grigio, \$9
California

Dry Medium Intensity White Wines

Listed from milder to stronger

Chateau St. Jean, Fumé Blanc, \$9
Sonoma County

Rock Rabbit, Sauvignon Blanc, \$7.75 \$31
Central Coast, California

Canvas Chardonnay \$7 \$28
by Michael Mondavi, California

Chateau St. Jean, Chardonnay, \$9
Sonoma County

Kendall-Jackson, Chardonnay, \$8.75 \$38
"Vintner's Reserve", California

Soups and Salads

Daily Soup CUP \$4.00 BOWL \$6.00

FRESH SOUP PREPARED DAILY BY OUR CHEFS

Roasted Chicken Tortilla Soup \$6.00

AVOCADO AND PICO DE GALLO

Grilled Chicken Cobb Salad \$12.00

GRILLED CHICKEN, SMOKED BACON, EGG, AVOCADO, BLUE CHEESE AND TOMATOES,
SERVED WITH LEMON-DIJON DRESSING

Caesar Salad \$7.00

CHOPPED ROMAINE, TRADITIONAL DRESSING, SHREDDED PARMESAN AND GARLIC CROSTINI
ADD GRILLED CHICKEN, SALMON OR SHRIMP \$5.00

The Spectator's Salad \$7.00

MIXED FIELD GREENS, GRAPE TOMATOES, BRIE, CANDIED WALNUTS,
SLICED PEAR AND WHITE BALSAMIC VINAIGRETTE
ADD GRILLED CHICKEN, SALMON OR SHRIMP \$5.00

Appetizers

Pile 'em Up Nachos \$7.00

BUILD YOUR OWN

CHOOSE FROM SPICED GROUND BEEF, ROASTED CHICKEN, BLACK BEANS, DICED TOMATOES,
CHEDDAR CHEESE SAUCE, GREEN ONION, SLICED JALAPENOS AND ROASTED CORN

Chicken Wings \$9.00

A BAKER'S DOZEN FRIED AND TOSSED WITH YOUR CHOICE OF SAUCE
SERVED WITH GRILLED BAGUETTE

CHOOSE BUFFALO, GARLIC HERB, BBQ OR SWEET CHILI

Artichoke and Spinach Dip \$8.00

PEPPER JACK, CHEDDAR AND MOZZARELLA CHEESE,
MELTED AND SERVED WITH TRI-COLORED TORTILLA CHIPS

Smoked Garlic Hummus \$7.00

ONION BAGEL CHIPS AND BASIL PESTO OIL

Breaded Tenders \$8.00

FRIED CHICKEN TENDERS WITH CHOICE OF BBQ, RANCH, OR HONEY MUSTARD DIPPING SAUCES

Southwest Flour Tortillas \$8.00

GRILLED CHICKEN, BLACK BEANS, ROASTED CORN AND SPICY QUESO,
SERVED WITH SOUR CREAM AND SALSA

Egg Rolls \$8.00

PORK FILLED AND SERVED WITH SWEET CHILI SAUCE

Triple Play Combo \$9.00

BUFFALO CHICKEN WINGS, EGG ROLLS AND SOUTHWEST QUESADILLA,
SERVED WITH RANCH DRESSING, SWEET CHILI SAUCE AND SALSA

Coffee Drinks \$8

Keoki Coffee

FRESHLY BREWED COFFEE, BRANDY AND KAHULA

Caribbean Coffee

FRESHLY BREWED COFFEE, MEYERS AND TIA MARIA

Italian Coffee

FRESHLY BREWED COFFEE AND AMARETTO

Irish Coffee

FRESHLY BREWED COFFEE, JAMESON AND SUGAR

Hunters Coffee

FRESHLY BREWED COFFEE AND GRAND MARNIER

Cordials

B-52 \$8.50

BAILEY'S, KAHULA AND GRAND MARNIER

Chocolate Martini \$9

ABSOLUTE VANILLA, GODIVA CHOCOLATE LIQUEUR AND CREAM

Dreamsicle \$9

AMARETTO DI SARONNA, ORANGE JUICE AND CREAM

Nuts and Berries \$8.50

CHAMBORD, FRANGELICO AND CREAM

Extra Innings

Ol' Fashion Apple Pie \$4.75

A la mode \$6

Brownie Trio \$6.75

A TRIO OF SINFULLY DELECTABLE TREATS COMPLIMENTED WITH SWEET SAUCES.

Cheesecake \$6

FRESH STRAWBERRIES

Sticky Bun Bread Pudding \$5.50

GRILLED AND SERVED WITH MAPLE WHIPPED CREAM AND FRESH BERRIES

Big Time Burgers

\$10.00

ALL BURGERS SERVED WITH LETTUCE, TOMATO, ONION, PICKLE AND FRENCH FRIES

All American Burger

SERVED WITH AMERICAN CHEESE

Southwest Burger

SMOKED GOUDA AND ROASTED POBLANO SALSA

KC Burger

BBQ SAUCE, CHEDDAR CHEESE AND ONION STRAWS

Black Jack Burger

BLACKENED BEEF, PEPPER JACK CHEESE AND GRILLED PINEAPPLE

Frankie's Stadium Pizza \$12.00



The Cheesiest

LOADED WITH CHEDDAR,
MOZZARELLA AND PROVOLONE

The Gardner

SPINACH, TOMATOES, PEPPERS,
ONION AND BLACK OLIVES

Meat Lovers

SAUSAGE, BACON, PEPPERONI
AND HAM

Buffalo Chicken

SPICY WING SAUCE, GRILLED CHICKEN,
BLEU CHEESE AND SCALLIONS

Sandwiches

Smoked Beef Brisket \$10.00

SPICE RUBBED, SLOW ROASTED WITH ONION STRAWS ON AN ONION ROLL,
SERVED WITH FRENCH FRIES AND PICKLE

South Paw Reuben \$9.00

CORNED BEEF, SAUERKRAUT, SWISS CHEESE, ISLANDERS DRESSING STACKED HIGH ON TOASTED RYE,
SERVED WITH FRENCH FRIES AND PICKLE

English-Style Club \$9.00

SHAVED TURKEY, SMOKED BACON, FRIED EGG AND DIJON AIOLI,
SERVED WITH A SIDE SALAD WITH WHITE BALSAMIC VINAIGRETTE

Pear and Brie Sandwich \$9.00

WATERCRESS, BALSAMIC AIOLI AND CARAMELIZED ONION ON WHOLE GRAIN WHEAT BREAD.
SERVED WITH A SIDE SALAD WITH WHITE BALSAMIC VINAIGRETTE

Philly Wrap \$10.00

PHILLY STEAK, PEPPER JACK CHEESE, GRILLED PEPPERS, ONIONS, ROASTED GARLIC AIOLI,
SERVED WITH FRENCH FRIES AND PICKLE

Grilled Chicken Sandwich \$10.00

GRILLED CHICKEN, HERB AIOLI, CRISP LETTUCE, TOMATO ON A CIABATTA ROLL,
SERVED WITH CUCUMBER TOMATO SALAD