



FIRST INTERMISSION

CLASSIC POUTINE - 15.00

» Housemade French Fries Topped with White Cheddar Cheese Curds and Savory Gravy »

HUMMUS POND - 10.00

— Zesty Garlic and Red Pepper Hummus Duo —
» Carrot Sticks, Celery Sticks, Pita Chips, Kalamata Olives, Feta Cheese, Drizzle of Extra Virgin Olive Oil »

CHICKEN WINGS - 11.00

» Buffalo, Spicy Sweet Chili, or Louisiana Rub »

VIVA LOS NACHOS -7.00

— Add Carne Asada +4. Chipotle Shrimp +4.50, Marinated Chicken +4. —
» Housemade Tortilla Chips Layered with a House Beer Cheese, Topped with Olives, Crema, Fried Jalapenos, Pico de Gallo and Guacamole »

POWER PLAY PLATTER - 29.99

— House Nachos, Ducks Buttered Pretzel, Chicken Wings, Mini Corn Dogs, and Chicken Tenders —
» Served with a Selection of Dipping Sauces: Honey Mustard, Ranch, Beer Cheese Sauce, Tangy BBQ »

+ 5 SOUPS AND SALADS

CLASSIC TOMATO BISQUE

— -2.50 Cup -5.00 Bowl —
» Topped with Cheesy Croutons »

FIELD OF GREENS - 9.00

— Blend of Field Greens, Feta Cheese, Tomato, Red Onion, Cucumber, and Kalamata Olives, with Dressing Selection —

CLASSIC CLAM CHOWDER

— -3.50 Cup -7.00 Bowl —
» Classic New England Style Clam Chowder »

CAESAR SALAD - 8.00

— Romaine Hearts Tossed with Toasted Pine Nuts, Shaved Parmesan, Garlic Croutons and a Creamy Caesar Dressing —
» * Does Contain Nuts »

GREAT PARK SALAD - 13.50

— Mixed Greens Topped with Baby Heirloom Tomatoes, Seasonal Berries, Candied Walnuts, Goat Cheese Crostini. Raspberry Balsamic Vinaigrette. —
» *Does Contain Nuts »

ADD-ON: GRILLED CHICKEN BREAST - 2.50, OR FIRE GRILLED SHRIMP - 3.00

AVAILABLE DRESSING

» Ranch, Blue Cheese, Italian, Honey Mustard, Caesar, Raspberry Balsamic Vinaigrette »

FIRST LINE BURGERS AND SANDWICHES

» Served with Choice of Housemade Fries, Sweet Potato Fries, Small House Salad or Fresh Fruit »

HOUSE BURGER - 14.00

» Aged Cheddar, Heirloom Tomato, Sweet Onion, Red Leaf Lettuce, Brioche Bun, Served with House Cut French Fries »

NEW YORK STEAK SANDWICH - 16.00

» Thinly Sliced New York Steak, Chimichurri, Roasted Garlic Aioli, Heirloom Tomato, Romaine, Ciabatta »

THE GRILLED CHICKEN SANDWICH - 14.00

» Grilled Chicken Topped with Chimichurri, Roasted Garlic Aioli, Ciabatta »

CAPRESE SANDWICH - 11.50

» Fresh Mozzarella, Heirloom Tomato, Fresh Basil, Herb Aioli, Ciabatta »

GRILLED FOUR CHEESE SANDWICH - 9.00

» American, Muenster, Provolone Cheese's Served on Asiago Sourdough »

THE CLUB SANDWICH - 11.50

» Sliced Turkey, Apple-wood Smoked Bacon, Heirloom Tomato, Red Onion, Red Leaf Lettuce, White Cheddar Cheese, Herb Aioli, Ciabatta »

IRVINE VALLEY BURGER - 16.00

» Sharp Cheddar, Apple-wood Smoked Bacon, Avocado, Heirloom Tomato, Red Onion, Red Leaf Lettuce, Fried Egg, Brioche Bun »

COACHES PICK STREET TACOS

*2 TACOS SERVED CRISPY OR SOFT - 4.50

— Carne Asada: Marinated Flank Steak or Chipotle Chicken: Chipotle Grilled Chicken —
» Served with Cilantro, Onion, Cotija Cheese, Option of Red or Green Salsa »

BETWEEN THE RINKS FLATBREAD PIZZA

MARGARITA - 11.50

» House Marinara, Topped with Heirloom Tomato, Fresh Buffalo Mozzarella, Fresh Basil »

BUFFALO - 13.50

» House Marinara, Grilled Chicken Tossed in Buffalo Sauce, Mozzarella, Blue Cheese Crumble Blend, Celery, Red Onion »

PEPPERONI FLATBREAD - 12.50

» House Marinara, Five Cheese Blend, Sliced Pepperoni, Herb Oil »

OUTLAW BBQ -14.00

» BBQ Pork Burnt Ends, Five Cheese Blend, Red and Green Bell Pepper »

FIVE CHEESE FLATBREAD - 10.50

» Mozzarella, Smoked Provolone, Parmesan, Romano »



THE CHAMPIONSHIP ROUND

STRAWBERRY SHORTCAKE

– Shortcake, Layered with Macerated Strawberries, Whip Cream –
7.00

MOLTEN CHOCOLATE LAVA CAKE

– Mini Chocolate Bundt Cake, Molten Chocolate Ganache, Vanilla Bean Ice Cream –
9.50

COOKIE MUD PIE

– Sharable; Chocolate Chip Cookie, Toasted Marshmallow, Vanilla Bean Ice Cream, Chocolate Drizzle –
12.50

BETWEEN THE RINKS POWER PLAY COCKTAILS

THE KONG

– Bacardi Limon Rum, Fresh Basil Leaves,
Lemon Juice, Lemon-Lime Soda –
12.00

BTR DIRTY MARTINI

– Tito's Vodka, Olive Brine, Blue
Cheese-Sriracha Stuffed Olive –
12.00

SKINNY MINI MOJITO

– VeeV Acai Vodka, Fresh Mint, Lime Juice,
Splenda, Mixed Berries, Sparkling Water –
12.00

GUAVA PALOMA

– Casamigo's Silver Tequila, Guava Puree,
Grapefruit Juice, Sparkling Water, Vanilla
Sugar Rim –
12.00

SMOKEY MOUN-HATTEN

– Balcones Bourbon, Ancho Reyes Chili Liqueur,
Hella Smoked Chili Bitters, M&R Sweet
Vermouth –
12.00

FRENCH PEAR MARTINI

– Absolut Pear Vodka, Mathilde Pear Liqueur,
Sweet & Sour –
12.00

BETWEEN THE RINKS SIGNATURE COCKTAIL

– Deep Eddy's Sweet Tea Vodka, Creme de
Cassis, House Made Sweet & Sour –
12.00

CUCUMBER MINT MULE

– Ketel One Cucumber Mint Vodka, Fresh Mint,
Fever Tree Ginger Beer, Lime Juice –
12.00

POMEGRANATE COSMOPOLITAN

– Sobieski Orange Vodka, Pama Liqueur,
Cointreau, Cranberry Juice –
12.00

SOUTHERN OLD FASHION

– Buffalo Trace Bourbon, Peychaud Bitters,
Granulated Sugar, Muddled Orange & Cherry –
12.00

OVERTIME COCKTAILS

TRIPLE CHOCOLATE MARTINI

– Stolichnaya Vanilla Vodka, Godiva White &
Dark Chocolate Liqueur, Creme de Cacao,
Chocolate Dust, Vanilla Whipped Cream –
12.00

BTR HOUSE COFFEE

– Kahlua Coffee Liqueur, Bailey's Irish Creme
Liqueur, Frangelico Hazelnut Liqueur,
DiSaronno Amaretto, Gavina Coffee Company's
Nuevo Giorno –
10.00

MIDNIGHT ESPRESSO MARTINI

– Stolichnaya Vanilla Vodka, Creme de Cacao,
Kahlua Coffee Liqueur, Bailey's Irish Cream
Liqueur, Gavina Coffee Company's Old Havana
Espresso –
12.00

GREAT PARK HOT TODDY

– Bombay London Dry Gin, Cinnamon Stick,
Lemon Juice, Honey, Black Tea –
10.00



BEER SELECTION: ON TAP

BUD LIGHT

7

STELLA ARTOIS

8

GOLDEN ROAD BREWERY: MANGO CART

8

GOLDEN ROAD BREWERY: 329 DAYS OF SUN LAGER

8

SLO BREWERY: BLOOD ORANGE HEFEWEIZEN

9

LEFT COAST BREWERY: UNO MAS AMBER

9

AYINGER: CELEBRATOR DOPPELBOCK

9

ELYSIAN BREWERY: SPACEDUST IPA

10

BEER SELECTION: BOTTLE BEER

MICHELOB ULTRA

7

KONA BREWERY: BIG WAVE GOLDEN ALE

7.50

SPEAKEASY BREWERY: PROHIBITION ALE

7.50

BARLEY FORGE BREWERY: EL TECNICO

7.50

CORONADO BREWERY: MERMAID'S RED ALE

7.50

BOOTLEGGERS BREWERY: OLD WORLD HEFEWEIZEN

7.50

GARAGE BREWERY: MARSHMALLOW STOUT

7.50