

WINE

WINE BY THE GLASS \$10.00

Columbia Merlot
Columbia Chardonnay
Columbia Cabernet
Chateau Ste. Michelle Brut

WINE BY THE CARAFE \$40.00

(Serves 4.5, 7oz pours)

14 Hands

Cabernet Sauvignon
Chardonnay
Rose
Pinot Gris

WINE BY THE GLASS \$12.00

Chateau Ste. Michelle Riesling
Erath Pinot Gris
14 Hands Moscato
14 Hands Rose Brut
Columbia Crest H3 Cabernet
Napa Cellars Chardonnay
Joel Gott Sauvignon Blanc
Anew Rose
Browne Heritage Cabernet
H3 Les Chevaux Red Blend
Erath Pinot Noir

BEER

CANNED BEER 12oz

Reubens Crickey IPA \$6.00
San Juan Seltzer \$9.00
Miller High Life \$5.00
Arnold Palmer \$9.00

CANNED BEER 16oz

Hop Valley Bubble Stash IPA \$11.50
Rambling Route Hard Cider \$11.50
Kona Big Wave \$11.50
Groundbreaker GF Pale Ale \$11.50
Irish Death \$11.50
Bud Light \$10.50
Coors Light \$10.50
Alaskan Amber \$11.50
Corona 24oz \$13.50
Rainier \$10.50

24oz DRAFT BEER

Coors Light \$13.00
Fremont Summer Ale \$13.50
Manny's Pale Ale \$13.50
Georgetown Bodhizafa IPA \$13.50
Elysian Immortal \$13.50
Maritime Old Seattle Lager \$13.50
Hop Valley Citrus Mistress \$13.50
Black Raven Trickster IPA \$13.50

HIT IT HERE CAFÉ



An 18% Service Charge will be added to parties of 6 or more. If you're not a Hit It Here Cafe ticket holder please limit your stay to the duration of your meal. Guests without a Hit It Here Cafe ticket must vacate sold seats 45 minutes prior to game time.

Gratuity not included in \$18 voucher.



STARTERS

HIT IT HERE NACHOS \$18

Chicken carnitas, charro beans, pinto beans, monterey jack cheese sauce, shredded cheddar cheese, salsa, jalapeños, guacamole, and sour cream

SWEET POTATO FRIES \$9

Crispy sweet potatoes seasoned with Chinese 5 spice and served with a side of spicy green curry aioli

PRETZEL BITES \$12

Choice of salted or unsalted bite size pretzels, served with cheese and stone-ground mustard

CRISPY BRUSSELS SPROUTS \$9

Seasoned with fresh lemon zest and sherry caramel drizzle

CHICKEN WINGS \$12

Crispy fried chicken wings served with Bonache Buffalo sauce, celery and carrot sticks

BOOM BOOM SHRIMP \$14

Tempera battered jumbo shrimp served with gochujang sauce

MINI CORN DOGS \$9

Battered and fried

PICKLE FRIES \$10

Lightly battered dill pickles served with spicy aioli

KU KU FRIES \$10

Togarashi seasoned fries with tobiko, siracha sauce and horseradish crema

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mt. Dew,
Root Beer, Lemonade, Iced Tea \$5.25
Bottled Water \$5.50

BURGERS

*All burgers served with a dill pickle spear and house fries.
All beef burgers cooked to 155 degrees.*

Add bacon to any burger for \$2

*Substitute house fries for sweet potato fries or
crispy brussels sprouts for \$3*

Gluten-free hamburger bun available by request

HIT IT HERE \$14

Grass fed 1/4-pound beef patty, topped with Tillamook cheddar cheese, lettuce, tomato, caramelized onion, and special sauce

BACON & EGG BURGER* \$17

Grass fed 1/4-poundd beef patty, topped with Mt. Townsend New Moon cheese, thick cut bacon, fried egg, lettuce, tomato, and onion

HIGH HEAT CHICKEN SANDWICH \$16

Crispy chicken tossed in buffalo sauce, topped with blue cheese aioli, pickles, lettuce, and tomato

BEYOND BURGER \$16

Beyond Burger patty, topped with lettuce, tomato, onion, and Just Mayo

CROWD COW BURGERS

HEMPLERS BACON BURGER \$18

Crowd Cow 1/2-pound patty, topped with Tillamook Cheddar, Sweet and Spicy Hemplers bacon, Lettuce, tomato, onion, and special sauce

SPICY BURGER \$18

Crowd Cow 1/2-pound patty, topped with In Your Face Habanero cheese, Mama Lil's peppers, lettuce, tomato, onion, and a special sauce

CHEF INSPIRED BURGER \$18

Rotating homestead burger ask your server for details

BALLARD PIZZA

ARUGULA GUANCIALE \$12

Pecorino, mozzarella, arugula, and guanciale

STAPLE AND FANCY \$12

Pecorino, mozzarella, Zoe's pepperoni, jalapeños, and pineapple

PEPPERONI \$12

Pecorino, mozzarella, and Zoe's pepperoni

CHEESE \$11

Pecorino and mozzarella

SANDWICHES

All sandwiches served with house fries.

*Substitute house fries for sweet potato fries or
crispy brussels sprouts \$3*

PASTRAMI REUBEN \$16

Classic deli style Reuben with sauerkraut, house-made dressing, spicy mustard on toasted marble rye bread

PATTY MELT \$15

Grass fed 1/4 pound beef patty, topped with swiss cheese, caramelized onions, on toasted caraway rye, served with au jus

TUNA MELT \$15

Albacore tuna salad topped with american cheese, tomato, and arugula on thick sliced toasted sourdough

CHEESESTEAK \$17

Shaved Angus sirloin topped with monterey jack cheese sauce, grilled onions and pickled peppers, on a hoagie roll

SEATTLE DOG \$13

1/4-pound dog topped with cream cheese, grilled onions and banana peppers

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All local taxes and fees apply.

SOUP & SALADS

PIKE PLACE CLAM CHOWDER \$7

Served with sourdough bread

WEDGE SALAD \$11

Crisp baby iceberg lettuce, guanciale, pickled red onion, tomato and blue cheese dressing

BRUSSELS SPROUT SALAD \$10

Lightly sautéed brussels sprout leaves, apples, guanciale, Grana Padano cheese, and balsamic glaze

CAESAR SALAD \$10

Crisp Romaine hearts, shaved Pecorino cheese, Caesar dressing and crisp croutons *Add grilled chicken +\$3.50*

DESSERTS

DONUT HOLES \$11

House-made donut holes dusted in powdered sugar, served with chocolate and caramel sauces

CANNOLI TRIFLE \$13

Crumbled cannoli shell layered with classic cannoli filling and toasted pistachios

ROCKSLIDE BROWNIE \$13

Caramel, toasted pecans served with Snoqualmie Danish Vanilla Bean ice cream

We proudly utilize the following local merchants on our menu:

Rainier Ranch

Bonache Sauce Co.

Tillamook Creamery

Mt. Townsend Creamery

Snoqualmie Ice Cream

Rock Face Creamery

Salumi Cured Meats

Ethan Stowell Restaurants

Crowd Cow

Hemplers

Mama Lil's

Pike Place Chowder

Franz Bakery