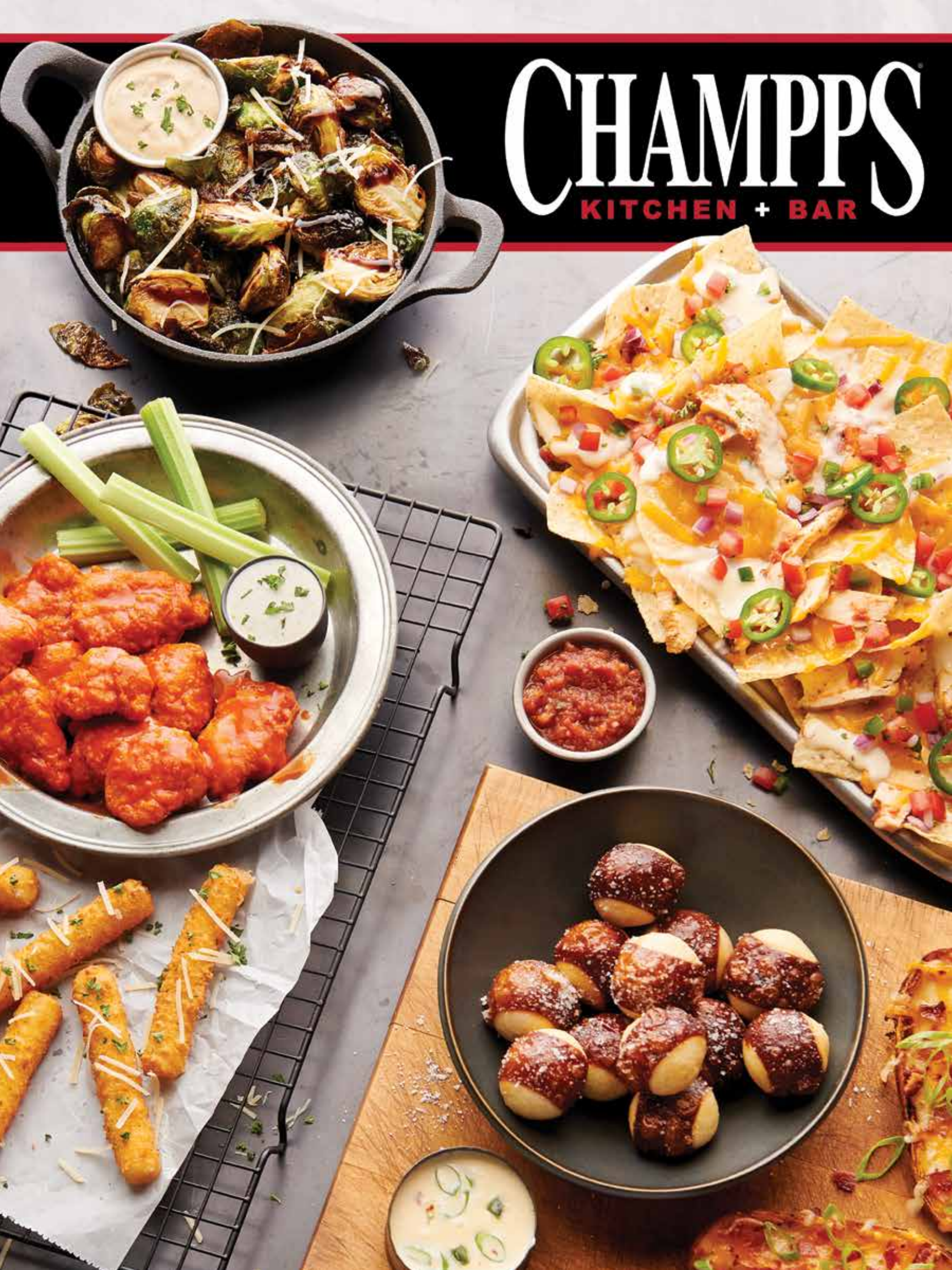


CHAMPPS

KITCHEN + BAR



Hand-crafted COCKTAILS



SPARKLING SANGRIA

SPARKLING SANGRIA

New Amsterdam Mango Vodka, champagne, peach purée, strawberries and sour mix // 10.00



TEXAS TITO-RITA

New **TEXAS TITO-RITA**

Tito's Handmade Vodka, agave nectar, orange juice, lime juice and a salted rim // 9.00

SPIKED STRAWBERRY LEMONADE

Skyy Citrus Vodka, strawberry purée, sour mix and Sprite // 7.50

New **MORGAN'S PUNCH**

Captain Morgan Original Spiced Rum mixed with orange, lime and pineapple juices // 10.00

New **HENDRICK'S WHITE LINEN**

Hendrick's Gin, St-Germain Elderflower Liqueur, Monin Cucumber Syrup, lime juice and a splash of Sprite // 10.00





JACK'S BERRY COBBLER

***New* JACK'S BERRY COBBLER**

Jack Daniel's Tennessee Whiskey, Chambord Black Raspberry Liqueur and agave nectar mixed with muddled oranges, lemons and raspberry purée // 10.00

CHAMPPS LONG ISLAND ICED TEA

Absolut Vodka, Blue Chair Bay Rum, Beefeater Gin, Cointreau Orange Liqueur, sour mix and a splash of Coca-Cola // 9.50



CHAMPPS LONG ISLAND ICED TEA

***New* INTERNATIONAL TEA**

Jameson Irish Whiskey, Absolut Citron Vodka, Domaine de Canton Ginger Liqueur, lemon juice, sour mix, simple syrup and a splash of Sprite // 10.00

THE ZOMBIE

Bacardi Superior Rum, Don Q 151 Rum, Captain Morgan Rum, pineapple and orange juices topped with Myers's Dark Rum // 11.00



THE ZOMBIE

***New* BLACKBERRY BASIL SOUR**

Tullamore D.E.W. Irish Whiskey, Cointreau Orange Liqueur, muddled blackberries and basil, Angostura Bitters, sour mix and a splash of Sprite // 10.00

JAMESON GREEN TEA

Jameson Irish Whiskey, Peachtree Schnapps Liqueur, sour mix and Sprite // 8.00

***New* BACON BLOODY MARY**

Deep Eddy Vodka and Zing Zang Bloody Mary mix served with a thick slice of bacon and spicy rim // 11.00



BACON BLOODY MARY

MULES

THE MULE

New Amsterdam Vodka, lime juice and mint topped with ginger beer // 9.00

New GREY GOOSE COOL MULE

Grey Goose Vodka, Monin Cucumber Syrup and lime juice topped with ginger beer // 11.00

New JAMESON IRISH WHISKEY MULE

Jameson Irish Whiskey and lime juice topped with ginger beer // 11.00

New RED BULL MULE

Tito's Handmade Vodka, lime juice and ginger beer topped with Red Bull Orange Edition // 9.00

New GRAPEFRUIT HONEY MULE

Deep Eddy Ruby Red Grapefruit Vodka, honey syrup and lime juice topped with ginger beer // 11.00



GREY GOOSE COOL MULE

MARTINIS

LEMON DROP MARTINI

Absolut Citron Vodka, Cointreau Orange Liqueur, sour mix and a sugar rim // 9.50

New RASPBERRY MARTINI

Absolut Vodka, Chambord Black Raspberry Liqueur, Raspberry Réal, cranberry juice and Sprite // 10.00

New STRAWBERRY SPA MARTINI

Grey Goose Vodka, St-Germain Elderflower Liqueur, sour mix, strawberries and cucumbers // 11.00

CRAN-DRAGON-TINI

Bacardi Dragonberry Rum, Cointreau Orange Liqueur, cranberry juice, lime juice and simple syrup // 10.00



RASPBERRY MARTINI



LEMON DROP MARTINI



STRAWBERRY SPA MARTINI

MARGARITAS

CHAMPPS MARGARITA

Lunazul Blanco Tequila, triple sec, sour mix and a salted rim // 8.00

STRAWBERRY MARGARITA: 9.00

CASAMIGOS SKINNY MARGARITA

Casamigos Blanco Tequila, Cointreau Orange Liqueur, lime and orange juices, sugar-free sweetener, a float of Grand Marnier and a salted rim // 11.00

BLOOD ORANGE MARGARITA

Solerno Blood Orange Liqueur, Patrón Silver Tequila, blood orange syrup, lime juice and a salted rim // 10.00

PERFECT PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citrónge, lime and orange juice, agave nectar and a salted rim // 12.00

CADILLAC MARGARITA

Casamigos Reposado Tequila, a float of Grand Marnier, agave nectar, lime juice and a salted rim // 15.00



PERFECT PATRÓN MARGARITA



PINEAPPLE
COCONUT
LAVA FLOW

CHAMPPS PUNCH

CRAMOLADE

ZERO-PROOF Mocktails

New PINEAPPLE COCONUT LAVA FLOW

Pineapple juice and Coco Reál blended together then poured over strawberry purée // 6.00

New CHAMPPS PUNCH

A fresh blend of pineapple, orange and cranberry juices // 6.00

New STRAWNANA BLEND

A blend of Banana Reál, strawberry purée and orange juice // 6.00

New CRAMOLADE

Cranberry juice and lemonade // 6.00

STARTERS



LEGENDARY LOADED NACHOS

LEGENDARY LOADED NACHOS

Choice of grilled chicken or chili layered with shredded cheddar cheese, white queso, jalapeños and pico de gallo. Served with a side of sour cream and salsa // 14.00

BUTTERMILK CHICKEN TENDERS

Hand-breaded chicken tenders, fried to a crisp golden brown, served with side of fries and choice of BBQ, ranch, or honey mustard // 12.00

PRETZEL BITES

Baked to perfection and tossed with Kosher salt. Served with a side of queso

SMALL: 9.00 | SHARE: 16.00

New ONION RINGS

Sliced thick, breaded and cooked to perfection. Served with our signature petal sauce // 9.00

SPINACH-ARTICHOKE DIP

Creamy white American and Asiago cheeses, spinach and roasted artichokes, topped with shredded parmesan cheese. Served with fresh tortilla chips & salsa // 11.00

G CRISPY BRUSSELS SPROUTS

Fresh Brussels sprouts fried crisp, topped with a balsamic glaze and parmesan cheese. Served with bacon aioli dipping sauce on the side // 11.00

CHIPS & SALSA

House-made salsa served with tortilla chips // 6.00

ADD QUESO: 4.00 | ADD GUAC: 4.00

G HOUSE-MADE POTATO SKINS

Fresh-cut potatoes filled with a blend of cheeses, bacon and green onions. Served with a side of seasoned sour cream // 10.00

MOZZARELLA STICKS

Crispy panko-breaded and fried mozzarella served with marinara sauce // 8.50

CLASSIC SAMPLER PLATTER

Mozzarella sticks, potato skins, pretzel bites and boneless wings tossed in your choice of sauce. Served with marinara, seasoned sour cream, queso and ranch or bleu cheese dressing // 19.00



PRETZEL BITES



CRISPY BRUSSELS SPROUTS



CLASSIC SAMPLER PLATTER



BONELESS CHICKEN WINGS

MILD

HOT

**PARMESAN GARLIC
BOOM-BOOM**

**HOT HONEY
CHIPOTLE BBQ**

**SPICY MANGO
CLASSIC BUFFALO**

**ATOMIC
GRIM REAPER**

CLASSIC WINGS

Served with celery and ranch or bleu cheese dressing
SMALL: 14.00 | SHARE: 26.00

BONELESS WINGS

Served with celery and ranch or bleu cheese dressing
SMALL: 10.00 | SHARE: 18.00

MARGHERITA FLATBREAD

Fresh mozzarella, roasted tomatoes, parmesan, basil, olive oil, garlic and pesto // 12.00

New BBQ CHICKEN FLATBREAD

Our signature grilled flatbread crust with BBQ chicken, shredded mozzarella, red onion, sweet BBQ sauce and fresh cilantro // 13.00

PRIME RIB QUESADILLA*

Seasoned prime rib, pepper jack cheese, roasted poblano peppers and corn salsa. Served with guacamole and sour cream // 14.00

CHICKEN QUESADILLA: 12.00

AVOCADO TOAST

Smashed avocado, fresh mozzarella, organic grape tomatoes, basil and red onion served atop crisp crostinis // 9.50

PICKLE FRIES

Lightly battered, crispy dill pickle fries served with creamy horseradish dipping sauce // 8.50

DEVILED EGGS

Whipped with mustard and mayonnaise, topped with paprika, bacon and jalapeños // 8.00



MARGHERITA FLATBREAD



DEVILED EGGS

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items. If you have any food allergies or special dietary restrictions, please notify your server. *Our Meat and Seafood can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

GLUTEN FRIENDLY

Garden SALADS

G CHICKEN COBB SALAD

Grilled chicken, applewood bacon, mixed greens, cheddar cheese, bleu cheese crumbles, tomatoes, hard-boiled egg, sliced avocado and a side of balsamic vinaigrette // 14.00

***New* CHINESE CHICKEN SALAD**

Grilled chicken, Napa cabbage and romaine lettuce mix, crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sesame ginger vinaigrette // 13.00

***New* G BBQ CHOPPED SALAD**

Grilled chicken with mixed greens, corn, black beans, carrots, tomato, green onions, jicama, cilantro and crisp corn tortilla strips. Tossed with house-made ranch dressing and sweet BBQ sauce // 14.00

AVOCADO TUNA SALAD*

Rare ahi tuna on a bed of cilantro-chili sauce. Served with spring mix greens, red onions, sliced avocado, tomato, mango, pistachios and sesame seeds tossed with a sweet mustard dressing // 16.00

G CHICKEN CAESAR SALAD

Grilled chicken served over romaine lettuce, parmesan cheese and croutons tossed with Caesar dressing // 13.00

SOUP AND SALAD COMBO

Choice of small garden or Caesar salad served with a bowl of Guinness Onion Soup, Loaded Potato Soup or our famous Tailgate Chili // 8.00

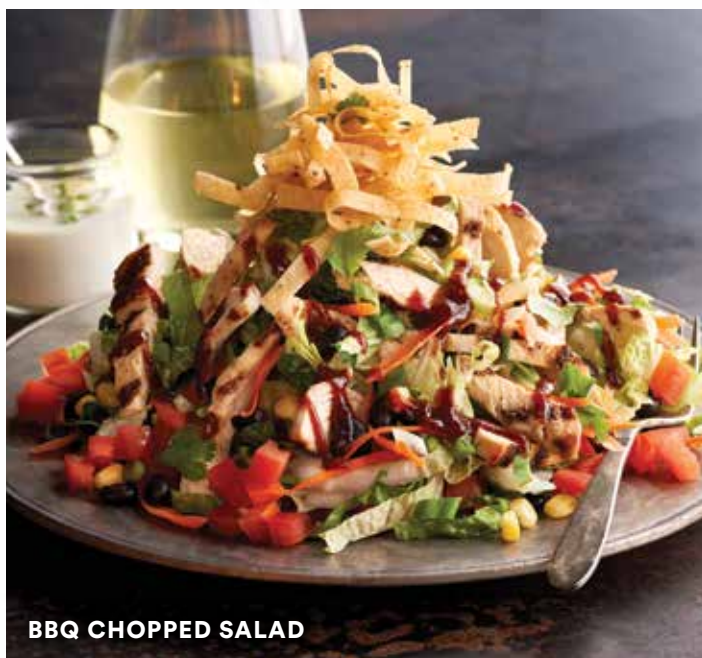
PICK YOUR PROTEIN

SUB GRILLED SALMON 4.00

SUB SAUTÉED SHRIMP 2.00



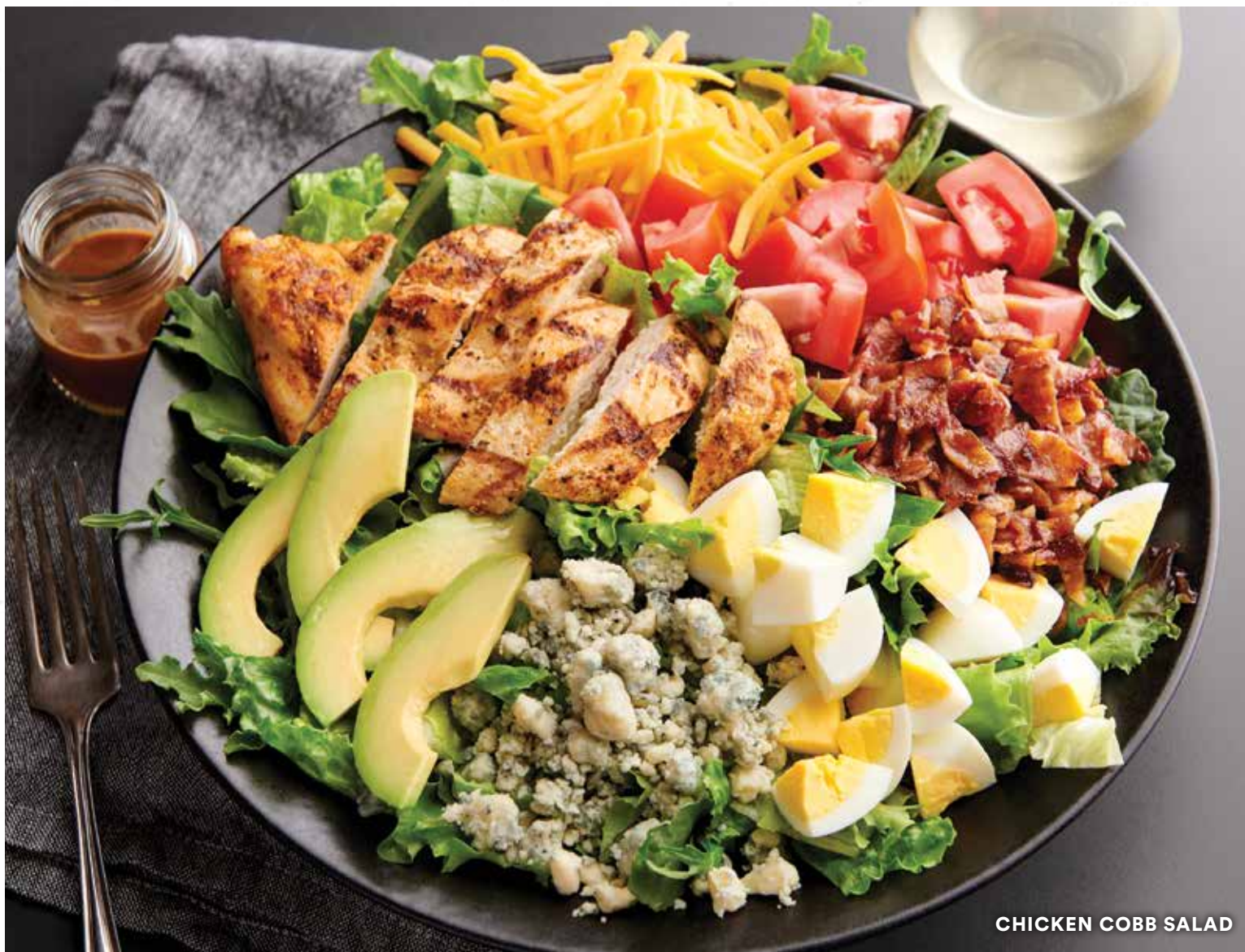
CHINESE CHICKEN SALAD



BBQ CHOPPED SALAD



AVOCADO TUNA SALAD



CHICKEN COBB SALAD

FRESH SOUPS

GUINNESS ONION SOUP

Guinness Stout and Jameson Irish Whiskey onion soup, topped with toasted croutons and provolone cheese // 6.00

LOADED POTATO SOUP

Russet potatoes, shredded cheddar cheese, applewood bacon, green onions, thyme and croutons // 6.00

TAILGATE CHILI

Beef chili, jalapeños, black beans and ranch beans topped with cheddar cheese, sour cream and green onions // 6.00



GUINNESS ONION SOUP

HANDHELDS

SERVED WITH CHOICE OF ONE SIDE

LOADED GRILLED CHEESE*

Texas toast, American and cheddar cheeses, applewood bacon, ham, tomato and an over-medium fried egg // 14.00

CLASSIC GRILLED CHEESE: 10.00

PRIME RIB FRENCH DIP*

Slow-roasted and hand-shaved ribeye steak piled high with horseradish sauce on a crisp French-style roll. Served with a side of savory au jus // 18.00

THE DILEMMA*

Hand-battered crispy chicken breast, cheddar cheese, applewood bacon, maple miso butter and a sunny-side up fried egg // 13.00

BUFFALO CHICKEN SANDWICH

Grilled chicken tossed in buffalo sauce and topped with bleu cheese crumbles, lettuce and tomato. Choice of ranch or bleu cheese dressing // 13.00

TURKEY AVOCADO WRAP


Roasted turkey breast, applewood bacon, sliced avocado, provolone, lettuce, tomatoes, cucumbers and ranch dressing // 13.00

SOUTHWESTERN CHICKEN WRAP


Seasoned grilled chicken, spring mix, mixed cheeses, black bean and corn salsa, sliced avocado and spicy aioli // 12.00




LOADED GRILLED CHEESE



THE DILEMMA



TURKEY AVOCADO WRAP



PRIME RIB FRENCH DIP

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HANDHELD SIDES:

FRIES • WAFFLE FRIES • JASMINE RICE **G** • SAUTÉED BROCCOLI
JALAPEÑO COLESLAW • GARLIC MASHED POTATOES **G**

PREMIUM SIDES (+2.00):

ONION RINGS • PICKLE FRIES • GARDEN SALAD **G**
CAESAR SALAD • SEASONAL VEGETABLES **G**



New CHEESEBURGER SLIDERS

Three burger sliders topped with lettuce, pickles and American cheese served with a side of yellow mustard and fries
// 11.00

New CRISPY CHICKEN SLIDERS

Three crispy, fried chicken sliders topped with shredded cabbage mix, red onion, pickles and sriracha aioli. Served with a side of fries // 11.00

New PRIME RIB SLIDERS*

Three sliders piled high with shaved prime rib and horseradish sauce. Served with a side of savory au jus and fries
// 16.00

TACO TRIOS

SERVED WITH CHIPS AND SALSA

CRISPY SHRIMP TACOS

Lightly breaded and fried shrimp topped with shredded cabbage mix, red onion, cilantro and Boom Boom sauce // 14.00

FIESTA CHICKEN TACOS

Grilled chicken, tomatillo salsa, cilantro and pepper jack cheese. Served with shredded lettuce, pico de gallo and sour cream on the side // 12.00

SEARED AHI TACOS*

Rare ahi tuna, four pepper slaw, fresh cilantro and sesame seeds topped with sriracha aioli. Served with a side of pineapple-jicama salsa // 14.00



CRISPY SHRIMP TACOS

Craft BURGERS

SERVED WITH CHOICE OF ONE SIDE

CHEESEBURGER*

Topped with American cheese, lettuce, tomato, red onion and pickles // 12.00

WAGYU CHEESEBURGER*

Premium 100% grass-fed Wagyu beef topped with cheddar cheese, arugula, tomato, red onions and pickles // 14.00

TRUFFLE MUSHROOM WAGYU BURGER*

Premium 100% grass-fed Wagyu beef topped with Swiss cheese, sautéed cremini mushrooms, caramelized onions, truffle aioli, arugula and roasted tomatoes // 16.00

SOUTH OF THE BORDER BURGER*

Blackened seasoned burger, pepper jack cheese, queso, fresh jalapeños, tortilla strips, guacamole, lettuce and tomato // 14.00

BEEF UP YOUR BURGER

SUB GRASS-FED WAGYU BEEF 2.00

ADD DOUBLE MEAT 3.00

SUB GLUTEN-FREE BUN .75



SUB BEYOND BURGER 3.00

CHEESEBURGER


SOUTH OF THE BORDER BURGER

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CRAFT BURGER SIDES:

FRIES • WAFFLE FRIES • SAUTÉED BROCCOLI
JASMINE RICE  • JALAPEÑO COLESLAW
GARLIC MASHED POTATOES 

PREMIUM SIDES (+2.00):

ONION RINGS • PICKLE FRIES
GARDEN SALAD  • CAESAR SALAD
SEASONAL VEGETABLES 



BOURBON WAGYU BURGER

BOURBON WAGYU BURGER*

Premium 100% grass-fed Wagyu beef topped with applewood bacon, sweet bourbon glaze, caramelized onions, cheddar cheese, barbecue aioli, arugula, tomato and pickles // 15.00

New THE WIDOW MAKER*

Applewood bacon, onion rings, sliced avocado, American and cheddar cheeses, lettuce, tomato, bacon aioli and pickles // 15.00

FARMHOUSE BURGER*

Applewood bacon, blend of cheddar, mozzarella and pepper jack cheeses, an over-easy fried egg, lettuce, tomato, red onion and pickles // 14.00

BLEU RIBBON BURGER*

Applewood bacon, bleu cheese crumbles, cheddar cheese, lettuce, tomato, red onion and pickles // 14.00

SOUTHWEST BEYOND BURGER®

Meatless, plant-based Beyond Burger® topped with black bean and corn salsa, lettuce, tomato, sliced avocado and pepper jack cheese // 14.00



THE WIDOW MAKER



FARMHOUSE BURGER



BEER-BATTERED FISH AND CHIPS



MISO-GLAZED SALMON

Sizzling ENTREES



BEER-BATTERED FISH AND CHIPS

Samuel Adams hand-battered fish fillets. Served with jalapeño coleslaw, tartar sauce and fries // 15.00

BLACKENED CHICKEN ALFREDO

Blackened grilled chicken and fettuccine sautéed with asiago alfredo sauce, red peppers, spinach, garlic, mushrooms and parmesan cheese. Served with a garlic-buttered crostini // 16.00

CREOLE JAMBALAYA

Chicken, andouille sausage and shrimp sautéed in a spicy creole broth topped with red peppers and green onions. Served with jasmine rice // 15.00

New **MISO-GLAZED SALMON**

Miso-glazed fresh Atlantic salmon fillet served over steamed jasmine rice and crispy Brussels sprouts. Garnished with green onions // 18.00

VODKA CHICKEN PASTA

Sautéed chicken, farfalle pasta, mushrooms and peas tossed in a spicy vodka cream sauce and sprinkled with parmesan cheese. Served with garlic buttered crostini // 15.00



BLACKENED CHICKEN ALFREDO

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SLOW-ROASTED BABY BACK RIBS

SLOW-ROASTED BABY BACK RIBS

Baby-back pork ribs, slow-roasted then grilled with bourbon BBQ sauce. Served with fries and a side of jalapeño coleslaw

FULL RACK: 25.00 | HALF RACK: 17.00

G 8 OZ. TOP SIRLOIN*

USDA Choice chargrilled top sirloin finished with garlic butter. Served with garlic mashed potatoes and seasonal vegetables // 19.00

ADD A GRILLED JUMBO SHRIMP SKEWER: 5.00

G 16 OZ. BONE-IN RIBEYE*

USDA Choice chargrilled ribeye finished with garlic butter. Served with garlic mashed potatoes and seasonal vegetables // 27.00

ADD A GRILLED JUMBO SHRIMP SKEWER: 5.00

DRUNKEN PORK CHOP

Brined center-cut pork chop grilled with whiskey barbecue glaze. Served with garlic mashed potatoes and seasonal vegetables

SINGLE: 15.00 | DOUBLE: 21.00



8 OZ. TOP SIRLOIN



DRUNKEN PORK CHOPS

ON THE SIDE

WAFFLE FRIES 3.00

PICKLE FRIES 5.00

ONION RINGS 4.00

SAUTÉED BROCCOLI 3.00

JASMINE RICE **G** 3.00

JALAPEÑO COLESLAW **G** 3.00

SEASONAL VEGETABLES **G** 4.00

GARLIC MASHED POTATOES **G** 3.00

GARDEN OR CAESAR SALAD **G** 4.00

Decadent DESSERTS

MILE HIGH ICE CREAM PIE

Chocolate brownie fudge, salted caramel and premium vanilla bean ice cream with a fresh-baked cookie crust and toasted marshmallow whipped cream topping // 12.00

New BERRY BUTTER CAKE

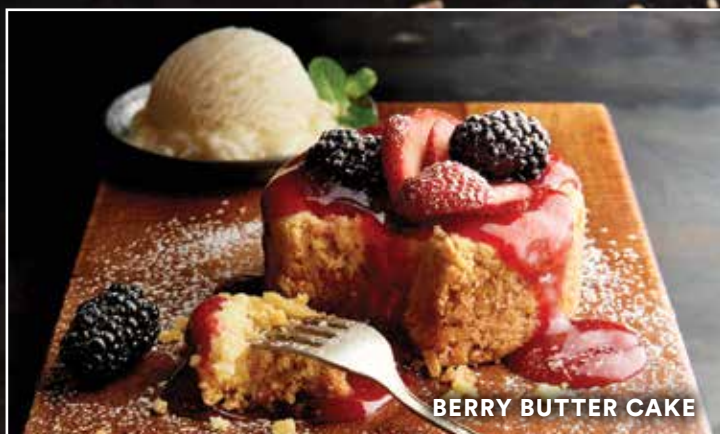
Warmed cream cheese butter cake, vanilla ice cream, strawberry sauce and fresh berries // 9.00

TRIPLE CHOCOLATE COOKIE SUNDAE

Dark and semi-sweet chocolate chips in a rich chocolate cookie, baked to order and topped with salted caramel ice cream, hot fudge and bourbon-caramel sauce // 8.00

New CLASSIC NEW YORK CHEESECAKE

Rich, house-made NY style cheesecake set in a graham cracker crust and topped with sweet cream glaze and fresh, sliced strawberries // 8.00



BERRY BUTTER CAKE



MILE HIGH ICE CREAM PIE

LUNCH MENU

MONDAY - FRIDAY
11AM - 3PM

\$8.00

SOUP AND SALAD COMBO

Choice of Garden or Caesar salad and Guinness Onion Soup, Loaded Potato Soup or Tailgate Chili

SLIDERS (2) WITH FRIES

Choice of Cheeseburger or Chicken

CHICKEN QUESADILLA

AVOCADO TOAST

\$10.00

CHICKEN TENDERS WITH FRIES

TACOS (2) WITH CHIPS & SALSA

Choice of Fiesta Chicken, Crispy Shrimp or Seared Ahi

BBQ CHICKEN FLATBREAD

TURKEY AVOCADO WRAP

Served with fries

\$12.00

CHINESE CHICKEN SALAD

BLACKENED CHICKEN ALFREDO

FARMHOUSE BURGER*

Served with fries

PRIME RIB SLIDERS* (2)

Served with fries

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G GLUTEN FRIENDLY