



6oz Flights Available...3 - \$7.50 **Add \$2 to flight price to add one of our premium flavors(**)
!!!! -- ALL SALES ARE FINAL -- !!!! Once ordered, beers can NOT be exchanged or refunded

Seasonals

- Great Lakes Christmas Ale 6.50, 10.00 Take-Out Crowler 11**
Winter Warmer. Honey, Cinnamon, Ginger. Loc: OH ABV: 7.5%
- Harpoon Winter Warmer 6.00, 9.00 – Take-Out Crowler 10**
Winter Warmer. Caramel Malt, Cinnamon, Nutmeg. Loc: MA ABV: 6.0%
- Jack’s Abby Extra Layer 6.00, 9.00 – Take-Out Crowler 10**
Winter Bock. Dark Lager w/ Notes of Caramel and Toffee. Herbal/Honey Undertones. Loc: MA ABV: 6.0%
- Sam Adams Winter White 5.75, 8.75 - Take-Out Crowler 9**
Witbier. Cinnamon, Nutmeg, Orange Peel, Clove. Loc: MA ABV: 5.8%
- Shiner Cheer! 5.75, 8.75 - Take-Out Crowler 9**
Dunkelweizen. Peaches & Pecans. Loc: TX ABV: 5.4%
- **Tröegs Mad Elf 7.00 10oz - Take-Out Crowler 12**
Belgian Strong Dark Ale. Cherry, Honey, Cinnamon, Clove, All Spice. Loc: PA ABV: 11.0%
- Yards Long Jawns 6.00, 9.00 – Take-Out Crowler 10**
Winter Lager. Dark Fruit, Malty Backbone, Holiday Spice. Loc: PA ABV: 6.0%

I Got Hops

- 3 Floyds Zombie Dust 6.50, 10.00 Take-Out Crowler 11**
American Pale Ale. Top Rated Pale Ale in the Country, Medium Body. Loc: IN ABV: 6.5%
- Cape May IPA 6.00, 9.00 - Take-Out Crowler 10**
American IPA. West Coast, Citrus, Floral. Loc: NJ ABV: 6.3%
- Deschutes Fresh Squeezed IPA 6.00, 9.00 - Take-Out Crowler 10**
American IPA. West Coast, Citrus, Crisp, Well-Balanced. Loc: OR ABV: 6.4%
- Goose Island Hazy Beer Hug 6.00, 9.00 - Take-Out Crowler 10**
NEIPA. Hazy, Peach, Grape, Guava. Loc: IL ABV: 6.8%
- **Maine Lunch 6.50 10oz - Take-Out Crowler 12**
American IPA. World Class East Coast Version of West Coast IPA, Citrus, Pine. Loc: ME ABV: 7.0%
- New Belgium Voodoo Ranger Tropic Force IPA 6.50, 10.00 – Take-Out Crowler 11**
NEIPA. Bright Tropical Aromas, Pineapple Forward. Loc: CO ABV: 9.5%
- New Holland Tangerine Space Machine 6.50, 10.00 Take-Out Crowler 11**
NEIPA. Tangerine Forward, Juicy, Full-Bodied, Subtle Hop Bitterness. Loc: MI ABV: 6.8%
- New Trail Krush Broken Heels 7.00, 11.00 Take-Out Crowler 12**
NEIPA. Flagship IPA w/ Added Notes of Orange, Mixed Berry, Mango, Guava. Loc: PA ABV: 7.0%
- Shy Bear Guava JayBird 5.00, 7.50 - Take-Out Crowler 9**
NEIPA. Flagship IPA w/ Pink Guava Puree Added. Loc: PA ABV: 6.9%
- Sierra Nevada Hazy Little Thing 6.00, 9.00 – Take-Out Crowler 10**
NEIPA. Unfiltered, Juicy, Fruit Forward Hop Bomb. Loc: CA ABV: 6.7%
- Tröegs Perpetual 6.50, 10.00 Take-Out Crowler 11**
American IPA. Classic West Coast IPA, Sticky Citrus Rind, Pine, Tropical Fruit. Loc: PA ABV: 7.5%
- Yards Philadelphia Pale Ale 4.75, 7.00 - Take-Out Crowler 8**
American Pale Ale. Crisp, Subtle Hops, Sessionable. Loc: PA ABV: 4.6%

Lager

- Garage Beer Lime 5.50, 8.50 – Take-Out Crowler 9**
American Light Lager. Go Birds! . Loc: OH ABV: 4.0%
- New Belgium 1554 5.75, 8.75 - Take-Out Crowler 9**
Euro Dark Lager. Dark Malts, Dry Finish, Chocolate. Loc: CO ABV: 6.0%
- New Trail Crisp Lager 5.00, 7.50 - Take-Out Crowler 9**
American Lager. Exceptionally Smooth and Balanced. Loc: PA ABV: 4.8%

Dark

- Deschutes Black Butte Porter 5.75, 8.75 - Take-Out Crowler 9**
American Porter. Complex Bold Flavors w/ Soft Mouthfeel and Smooth Draw. Loc: OR ABV: 5.5%
- Founders Breakfast Stout Nitro 6.50, 10.00 Take-Out Crowler 11**
Oatmeal Stout. Coffee, Chocolate, Flaked Oats. Loc: MA ABV: 8.3%

Ale to the Lion

- Kona Big Wave Golden Ale 5.25, 8.00 - Take-Out Crowler 9**
Blonde Ale. Subtle Fruit, Hop Aroma, Smooth Malt. Loc: HI ABV: 4.4%
- New Belgium Fat Tire 5.00, 7.50 - Take-Out Crowler 9**
Amber Ale. Biscuit, Malt, Caramel Loc: CO ABV: 5.2%

Belgian Style, Wheat, Fruits & Sours

- Broken Goblet Passion Fruit White Ale 6.50, 10.00 Take-Out Crowler 11**
Witbier. Passion Fruit, Citrus. Loc: PA ABV: 5.1%
- Fat Heads Bumble Berry 5.75, 8.75 - Take-Out Crowler 9**
Fruit Beer. Blueberry, Honey, Smooth Malt. Loc: OH ABV: 5.3%
- Kronenbourg 1664 Blanc 5.50, 8.50 – Take-Out Crowler 9**
Belgian Witbier. Wheat, Citrus, Coriander. Loc: France ABV: 5.0%
- New Trail Raspberry Sour 5.75, 8.75 - Take-Out Crowler 9**
Fruited Kettle Sour. Soft and Tart Raspberry, Clean Finish. Loc: PA ABV: 5.5%
- Rhinegeist Tart Cherry Bubbles 6.00, 9.00 – Take-Out Crowler 10**
Fruit Beer. Tart Cherry, Apple, Cranberry. Loc: OH ABV: 6.2%

Cider & Malt

- 814 Cider Works Home Game Blues 7.00, 11.00 Take-Out Crowler 12**
Cider. Blueberry, Semi-Sweet, Subtle Tart. Loc: State College ABV: 6.9%
- Angry Orchard 5.25, 8.00 - Take-Out Crowler 9**
Cider. Gluten-Free, Semi-Dry Finish. Loc: MA ABV: 5.0%
- Anxo Cidre Blanc 7.00, 11.00 Take-Out Crowler 12**
Cider. Super Dry, Fermented w/ Sauv Blanc Yeast. Loc: DC ABV: 6.9%
- Blake’s Black Phillip 6.00, 9.00 – Take-Out Crowler 10**
Cider. Blood Orange, Cranberry. Loc: MI ABV: 6.6%
- Truly Wild Berry 4.00 - Take-Out Crowler 9**
Malt Beverage. Served over Ice. Loc: MA ABV: 5.0%
- Twisted Tea 4.00 - Take-Out Crowler 9**
Malt Beverage. Served over Ice. Loc: MA ABV: 5.0%

Imports & Domestic

- Blue Moon 4.00, 6.00 - Take-Out Crowler 6**
Witbier. Valencia Orange Peel, Coriander, Wheat. Loc: CO ABV: 5.4%
- Guinness (Nitro) 5.75, 8.75 - Take-Out Crowler 9**
Irish Stout. Creamy Roasted Malt, Soft Bitter, Thin Mouthfeel. Loc: IRL ABV: 4.2%
- Michelob Ultra 3.75, 5.25 - Take-Out Crowler 5**
American Light Lager. Low Carb Premium Light Beer. Loc: MO ABV: 4.2%
- Modelo Especial 5.50, 8.50 – Take-Out Crowler 9**
Mexican Lager. Served with a Lime. Loc: Mexico ABV: 4.4%
- Peroni 4.00, 6.00 - Take-Out Crowler 6**
Euro Pale Lager. Loc: Italy ABV: 5.1%
- Yuengling Lager 3.50, 5.00 - Take-Out Crowler 5**
American Amber Lager. America’s Oldest Beer Loc: PA ABV: 4.4%

Packaged

- | | |
|----------------------|--|
| Miller Lite 6 | High Noon (Watermelon, Pineapple) 7 |
| Coors Light 6 | Sun Cruiser (Pink Lemonade, Tea) 5.5 |
| | Happy Dad (Fruit Punch, Raspberry) 5.5 |



WWW.CHAMPSDOWNTOWN.COM

139 SOUTH ALLEN ST

@CHAMPSPENNSSTATE

APPS & SHAREABLES

Stanley's Wonder Wings 15.99

10 wings tossed in wing sauce,
served with bleu cheese and celery

- Champs Original
- Harlicky
- Meek
- BBQ
- Arrogant
- Hot Ones Last Dab 🔥
- Obnoxious

Chips & Dip 7.99

House-made potato chips & charred
scallion dip

Rollie Fingers 9.99

Fried chicken fingers with our
famous ranch

Bullfight Nachos 12.99

Cheddar, sour cream, guac, salsa,
chili (contains meat), tomato,
lettuce, scallion, jalapeño

Buffalo Shrimp 12.99

Flash fried, tossed in Champs'
original wing sauce.
Served with bleu cheese

Stix City 12.99

Four jumbo housemade mozzarella
sticks served with marinara and
ranch

Jaworski's Pierogies 10.99

Sautéed in butter & onions with sour
cream

Big Bruiser 3.99 or 2 for 6.99

Jumbo pretzel served with whole
grain mustard

Mac & Cheese Crock 10.99

5 cheese blend

Crispy Cauliflower 9.99

Korean fried cauliflower, tossed in
sweet & spicy Korean BBQ, sesame
seeds, served with ranch (not vegan)

SALADS

Harlicky Chicken Salad 14.99

Romaine, cucumber, celery, carrots,
tomato, BLEU CHEESE CRUMBLES, fried
chicken breast tossed in Harlicky
sauce. Served with bleu cheese

Greek Salad 13.99

Romaine, gaeta olive, pepperoncini,
tomato, red onion, artichoke, feta,
greek dressing
Add chicken \$3

BAKED HOAGIES

Clubhouse 12.59

Baked, turkey, bacon, provolone,
lettuce, tomato, onion, mayo, oil,
spices

Tommy Lasorda's Favorite 12.59

(Italian)
Baked, salami, cappicola, prosciutto,
provolone, lettuce, tomato, onion,
mayo, oil, spices

Cheese Cosmo 12.59

Baked, provolone, lettuce, tomato,
onion, mayo, oil, spices

PIZZA BOARDS

Margherita 12.99

Fresh mozzarella, San Marzano
tomato, fresh basil

Four Cheese 12.99

Taleggio, asiago, provolone &
mozzarella

Champs Classic 12.99

Pepperoni & crimini mushroom

Veggie 12.99

Eggplant, crimini mushroom, sweet
peppers, fresh basil

Please be advised that our food may contain eggs, nuts,
seeds, dairy, soy, fish, shellfish, celery, gluten, wheat and/or
oils thereof, along with any other allergen. Staff can not
prevent, remove, or guarantee the removal of an allergen
or cross-contamination

NO FOOD MODIFICATIONS ON EVENT WEEKENDS

SPECIAL TEAMS

Served with french fries

Pig Mac 13.99

Pulled pork, coffee BBQ, mac & cheese, red onion, salt & pepper roll

Heat Check 13.59

Marinated chicken breast, pickled tomatillo, cilantro, cheddar, jalapeño, chipotle aioli, black bean spread, flatbread

Bookmaker 14.99

Cappicola, salami, pepperoni, three cheese blend, grilled peppers, mushrooms, garlic, flatbread. Served with red sauce (No modifications)

Bodega Boys 13.99

Chopped cheese, ground beef, onion, green peppers, CV cooper, fancy sauce, lettuce, tomato



Cajun Chicken Cheesesteak 13.99

Fried onions, American cheese, arugula, tomato, red onion, peppercorn aioli

Reuben 13.99

Grilled corned beef, Swiss, kraut, 1000 island, rye

Colorado Rockie 13.99

Shaved prime rib, melted provolone, au jus

Pittsburgh Parrot 13.59

Grilled chicken, Swiss, Canadian bacon, BBQ, lettuce, red onion

El Duque 13.59

Pork, mortadella (contains nuts), Swiss, pickle, house mustard. Pressed

Sandy Koufax 12.99

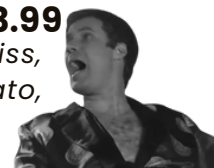
Grilled eggplant, goat cheese, roma tomato, fontina, arugula, balsamic aioli, grilled Italian bread

Tailgater 13.99

Kielbasa, onion, peppers, roasted red pepper aioli, baguette

Ma, The Meatloaf!! 13.99

Meatloaf Patty Melt, American, Swiss, cheddar, caramelized onion, tomato, horsey mayo, grilled rye



SUPER SMASH BURGERS

double patties smashed w/ onion, served with LTO & chips (except for Cactus Jack) sub fries for \$1

Cactus Jack 13.99

Bacon, shredded lettuce, American cheese, diced onion, pickle, mustard, ketchup. Served with fries and 4oz BBQ

Say Cheese 12.99

Choice of Swiss, provolone, American, cheddar, bleu

All American 12.99

Grilled onions, mushrooms, American cheese

New Yorker 12.99

Bacon, mushroom, swiss

Champs Chickie 12.99

Ground chicken mixed with herbs and cheese, American cheese, mayo, brioche

DESSERT

NY Cheesecake 5.99

Sides

Fries 2.99

Cheese Fries 3.99

Loaded Fries 6.99

Cheese, bacon, scallion, sour cream & ranch

Loaded Fries with Chili 7.99

NO FOOD MODIFICATIONS ON EVENT WEEKENDS

18% GRATUITY ADDED TO PARTIES OF 7 OR MORE

Champs Downtown Wine List

REDS



ROBERT MONDAVI CABERNET (CA)	7.5	28
MARK WEST PINOT NOIR (CA)	9.5	36
RUFINO CHIANTI (ITALY)	8	29
CHATEAU ST MICHELLE MERLOT (WA)	9	34
BOGLE PETITE SIRAH (CA)	8	29
PARIS VALLEY ZINFANDEL (CA)	9	34
JOSH CELLARS ZINFANDEL (CA)	9.5	36
ELBO TEMPRANILLO (SPAIN)	8	29

WHITES

ECCO DOMANI PINOT GRIGIO (ITALY)	9	34
KUNG FU GIRL RIESLING (WA)	9.25	36
ALTOS DEL PLATA CHARDONNAY (ARG)	9.75	36
KIM CRAWFORD SAUVIGNON BLANC (NZ)	9.75	36

BLUSH & BUBBLES

JOSH CELLARS ROSÉ (CA)	9	34
WYCLIFFE BRUT (CA)	7.5	