



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

Shy Bear Brewing

Shy Bear Cookie Dipper 6.50, 10.00 Take-Out Crowler 11

Cream Ale. Oatmeal Cream Cookie in a Glass. Loc: PA ABV: 6.0%

****Shy Bear Gnosis 7.00 10oz - Take-Out Crowler 13**

Belgian Quad. Full Flavor, Full Body, Rich, Complex. Loc: PA ABV: 11.5%

Shy Bear Guava JayBird 6.50, 10.00 Take-Out Crowler 11

NEIPA. Flagship IPA w/ Pink Guava Puree Added. Loc: PA ABV: 6.9%

Shy Bear Nana Nana Bo Bana 7.00, 11.00 Take-Out Crowler 12

Imperial Brown ale. Banana Bread Beer. Loc: PA ABV: 9.0%

Shy Bear Son of a Peacheyman 6.00, 9.00 – Take-Out Crowler 10

American Pale Wheat. Peach Wheat Supported by Apricot and Passionfruit. Loc: PA ABV: 6.5%

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%

Dogfish Head Grateful Dead 6.00, 9.00 - Take-Out Crowler 10

American Pale Ale. Tropical Vibes, Pineapple/Passionfruit/Mango, Juicy, Light Body. Loc: PA ABV: 5.3%

Goose Island India Pale Ale 5.00, 7.50 - Take-Out Crowler 9

English IPA. Citrus, Floral Hops, Light Malt Finish Loc: IL ABV: 5.9%

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 Broken Heels 6.50, 10.00 Take-Out Crowler 11

NEIPA. Rich Tropical Flavors, Smooth Palette. Loc: PA ABV: 7.0%

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 Grapefruit Philadelphia Pale 5.50, 8.50 – Take-Out Crowler 9

American Pale Ale. Rare Brewery Release. Phila Pale Conditioned w/ Grapefruit Zest Loc: PA ABV: 4.6%

Lager

Garage Beer 5.50, 8.50 – Take-Out Crowler 9

American Light Lager. We side w/ Kelce. 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%

Tröegs Sunshine Salt & Lime Lager 5.75, 8.75 - Take-Out Crowler 9

American Lager. Salt, Lime, Crisp. Loc: PA ABV: 4.3%

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%

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%
- Victory Koffee Kake Ale 6.00, 9.00 Take-Out Crowler 10**
Blonde Ale. Collab w/ TastyKake, Sweet Pound Cake, Cinnamon. Loc: PA ABV: 6.0%

Belgian Style, Wheat, Fruits & Sours

- Allagash White 6.00, 9.00 – Take-Out Crowler 10**
Belgian Witbier. Wheat, Coriander, Curaçao Orange Peel. Loc: ME ABV: 5.2%
- Fat Heads Bumble Berry 5.75, 8.75 - Take-Out Crowler 9**
Fruit Beer. Blueberry, Honey, Smooth Malt. Loc: OH ABV: 5.3%
- Founders Rübæus (Nitro) 6.00, 9.00 – Take-Out Crowler 10**
Fruit Beer. Fresh Raspberries, Sweet & Tart. Loc: MI ABV: 5.7%
- Kronenbourg 1664 Blanc 5.50, 8.50 – Take-Out Crowler 9**
Belgian Witbier. Wheat, Citrus, Coriander. Loc: France ABV: 5.0%
- Rhinegeist Mango Bubbles 6.00, 9.00 – Take-Out Crowler 10**
Fruit Beer. Mango, Tropical Fruit. Loc: OH ABV: 6.2%
- Victory Peach Pier 5.75, 8.75 - Take-Out Crowler 9**
Fruit Beer. Peach Punch, Lemonade, Sublte Tart. Loc: PA ABV: 5.0%
- **Victory Sour Monkey 6.50 10oz - Take-Out Crowler 12**
Tripel. Sour, Citrus, Belgian Yeast. Loc: PA ABV: 9.5%
- Yards Summer Crush 5.75, 8.75 - Take-Out Crowler 9**
American Pale Wheat. Orange & Lime Zest, Flavorful Wheat, Citrus Finish. Loc: PA ABV: 5.0%

Cider & Malt

- Angry Orchard 5.25, 8.00 - Take-Out Crowler 9**
Cider. Gluten-Free, Semi-Dry Finish. Loc: MA ABV: 5.0%
- Blake’s Blue Raspberry 6.00, 9.00 – Take-Out Crowler 10**
Cider. Bold, Electric, Wild. Loc: MI ABV: 6.5%
- 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%
- IC Light 3.50, 5.00 - Take-Out Crowler 5**
American Light Lager. Pittsburgh. Loc: PA ABV: 4.0%
- IC Light Mango 3.50, 5.00 - Take-Out Crowler 5**
American Light Lager. Mango & Pittsburgh. Loc: PA ABV: 4.0%
- 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%
- Sam Adams Boston Lager 5.00, 7.50 - Take-Out Crowler 9**
Vienna Lager. Well Balanced Malt/Hop Composition. Loc: MA ABV: 5.0%
- 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**

Coors Light 6

High Noon (Peach, Pineapple, Tea) 7
- Klyr (Pineapple) 4**

Happy Dad (Fruit Punch, Raspberry, Banana) 2

Cacti (Paradise Slice, Tropical Twist, Citrus Haze, Berry Splash)4



Apps & Sharables

Stanley's Wonder Wings \$15.99

Wings with personality! 10 wings in Meek, Arrogant, Obnoxious, Original, BBQ or Harlicky served with cool bleu cheese and celery

Chips & Dip \$7.99

House-made potato chips & charred scallion dip

Rollie Fingers \$9.99

Fried chicken fingers with our famous ranch

Buffalo Shrimp \$12.99

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

Bullfight Nachos \$12.99

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

Stix City \$9.99

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

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, cucumber, red onion, artichoke, feta, greek dressing add chicken \$3

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

No Modifications on Event Weekends

18% gratuity added to parties 7 or more

Please be advised 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.

@CHAMPSPENNSTATE

Specials 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, jalapeno, 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, Mero's special sauce, lettuce, tomato

Cajun Chicken Cheesesteak \$13.99

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

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



Ma, The Meatloaf!! \$13.99

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

Tailgater \$13.99

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

Reuben \$13.99

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

Sandy Koufax \$12.99

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

Baked Hoagies

Clubhouse \$12.59

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

Tommy Lasorda's Favorite (Italian) \$12.99

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

Cheese Cosmo \$11.99

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

Smash Burgers

double patties smashed w/ onion, served with L,T,O & 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 *NOT Smashed**

Sides

Fries \$2.99

Cheese Fries \$3.99

Loaded Fries(cheese, bacon, scallion, sour cream & ranch)\$6.99

Loaded Fries with Chili \$7.99

Dessert

NY Cheesecake \$5.99

Champs Downtown

Wine List

REDS



ROBERT MONDAVI CABERNET (CA)	7.5	28
PARIS VALLEY ZINFANDEL (CA)	9	34
RUFINO CHIANTI (ITALY)	8	29
CHATEAU ST MICHELLE MERLOT (WA)	9	34
BOGLE PETITE SIRAH (CA)	8	29
MARK WEST PINOT NOIR (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
FERRARI-CARANO CHARDONNAY (CA)	9.75	36
KIM CRAWFORD SAUVIGNON BLANC (NZ)	9.75	36

BLUSH & BUBBLES

JOSH CELLARS ROSÉ (CA)	9	34
COMPTE DE CHAMBERI (SPAIN)	7.5	