



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

Fall Seasonals

Great Lakes Oktoberfest 6.00, 9.00 – Take-Out Crowler 10

Oktoberfest. Biscuit, Toffee, Malt, Clean Finish. Loc: OH ABV: 6.5%

Sam Adams Oktoberfest 5.75, 8.75 – Take-Out Crowler 9

Oktoberfest. Biscuit, Toffee, Caramel, Hop Balance. Loc: MA ABV: 5.3%

Yards Unter Dog 5.75, 8.75 – Take-Out Crowler 9

Oktoberfest. Lighter Body, Caramel Malt. Loc: PA ABV: 5.6%

Dogfish Head Punkin’ 6.50, 10.00 Take-Out Crowler 11

Pumpkin Beer. Pumpkin Meat, Brown Sugar, Spice. Loc: DE ABV: 7.0%

New Trail Zombies are People Too 6.50, 10.00 Take-Out Crowler 11

Pumpkin Beer. Pumpkin Spice, Maple, Vanilla. Loc: PA ABV: 5.7%

Southern Tier Pumking 7.00, 11.00 Take-Out Crowler 12

Pumpkin Beer. Strong Pumkin Spice, Nutmeg, Cinnamon. Loc: NY ABV: 8.6%

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%

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%

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%

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

Allagash White 6.00, 9.00 – Take-Out Crowler 10

Belgian Witbier. Wheat, Coriander, Curaçao Orange Peel. Loc: ME ABV: 5.2%

Appalachian Brewing St1x C1ty 6.00, 9.00 – Take-Out Crowler 10

Citrus Wheat. “It’s a place”. Loc: PA ABV: 4.9%

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%

Flying Dog Life’s a Peach 5.75, 8.75 - Take-Out Crowler 9

Mexican Lager. Peach & Agave. Loc: PA ABV: 5.2%

Kronenbourg 1664 Blanc 5.50, 8.50 – Take-Out Crowler 9

Belgian Witbier. Wheat, Citrus, Coriander. Loc: France ABV: 5.0%

Neshaminy Creek Lil Miss Prickly Pear 6.00, 9.00 Take-Out Crowler 10

Sour Wheat Ale. Pear Puree Mixed w/ Notes of Melon and Kiwi. 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%

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 Triple Jam 6.00, 9.00 – Take-Out Crowler 10

Cider. Strawberry, Blackberry, Raspberry. Loc: MI ABV: 6.5%

Rhinegeist Wowie Colada 6.00, 9.00 – Take-Out Crowler 10

Malt Beverage. Pineapple, Passionfruit, Coconut. Loc: OH ABV: 5.0%

Tröegs Freaky Squeeze Peach Orangeade 6.00, 9.00 – Take-Out Crowler 10

Malt Beverage. Brewed with Peach and Orange Juice. Served Over Ice. Loc: PA ABV: 5.5%

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

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

Sun Cruiser Pink Lemonade 5.5



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	