

THE ARENA

GRILL & LOUNGE

*** PLEASE PLACE ORDERS AT THE BAR ***

APPETIZERS

Wings (6).....\$13 Have them your way:
Traditional Buffalo Sauce, BBQ Sauce, Thai Sauce
or Lemon Pepper.

Macho Combo.....\$20 CHOOSE FOUR:
Wings, Cheese Quesadilla, Potato Skins,
Potstickers, Chicken Tenders, French Fries,
Onion Rings, Sweet Potato Fries.

Nachos \$15 With steak, chicken, or carnitas add \$2 ea.
Tortilla chips, beans, cheese, chipotle crema,
avocado sauce, cilantro, salsa, and sour cream.

Potato Skins.....\$12
4 potato skins with cheddar cheese, green
onions and bacon bits. Served with sour cream.

Buffalo Shrimp Lettuce Wrap.....\$17
3 lettuce wraps with buffalo shrimp, cabbage,
drizzled with ranch dressing and blue cheese
crumbles.

Fish 'N' Chips....\$17
Three beer battered cod filets served with
tartar sauce and French fries.

Deviled Eggs.....\$12
4 deviled eggs seasoned with paprika and
served with candied bacon.

Quesadilla.....\$14
Cheddar cheese with steak, chicken, or
carnitas in a toasted flour tortilla served with
sour cream, guacamole and salsa.

Chicken Tenders....\$13
Breaded, fried golden and served with
French fries.

Potstickers....\$12
Lightly fried, served with a sweet and spicy
orange sauce.

Arena Fryer.....\$9
Choice of French fries, garlic fries, sweet
potato fries, onion rings or pepperoni chips.

SALADS

GF = Gluten Free

BBQ Chopped Salad....\$17
Tri-Tip or chicken tossed with field greens, black beans, white corn,
tortilla strips, onions, tomato, cilantro and Monterey Jack cheese
with ranch & BBQ dressing.

Cobb Salad GF....\$17
Iceberg lettuce, turkey, bacon, cucumber, avocado, tomato, hard
boiled egg and Gorgonzola cheese tossed with ranch dressing.

Avocado Caprese Salad GF....\$18
Avocado, tomatoes, basil, fresh mozzarella cheese topped with
extra virgin olive oil and balsamic glaze.

Tropical Shrimp Salad....\$19
Jumbo Shrimp served with julienned jicama, mango, apples, tossed
in a citrus vinaigrette dressing with a wasabi cream sauce.

House Salad....\$11
Mixed field greens, carrots, cucumbers and tomato with choice of
ranch, Italian, or blue cheese dressing.

BURGERS & SANDWICHES

Served with choice of French fries, sweet potato fries, onion rings,
peanut coleslaw or fresh fruit

All American Cheeseburger....\$16 With Bacon add \$2
Angus beef grilled to taste and served with American cheese, lettuce,
tomato and pickles.

Sliders....\$14
Choice of: Angus beef with grilled onions and super sauce -
BBQ pulled pork with vinaigrette coleslaw - or - Crispy buffalo chicken
with vinaigrette coleslaw. 3 per order.

Patty Melt.....\$16
Angus beef, Swiss cheese, grilled onions and sourdough.

Grilled Chicken Sandwich....\$16 With Bacon add \$2
Pesto mayo, lettuce, tomato, onions and pickles on a hamburger bun.

Club House Sandwich....\$16
Black forest ham, turkey, bacon, lettuce, tomato and mayo on toasted
sourdough bread.

BLTA.....\$15
Bacon, lettuce, tomato, avocado and mayo on toasted sourdough.

Philly Cheesesteak.....\$17
Thinly sliced tri-tip, provolone cheese and onions on a hoagie roll.

Tri-Tip Sandwich.....\$17
Roasted Tri-Tip, Monterey Jack cheese, grilled onions, bell peppers and
BBQ sauce on a hoagie roll.

Tri-Tip Wrap.....\$17
Tri-Tip, lettuce, onions, avocado, bell peppers, Cotija cheese and
chipotle mayonnaise in a roasted red pepper tortilla.

PIZZAS

10" Pie.... \$16 / 16" Pie....\$20

Build Your Own: Choose any 2 of the following favorites:
Pepperoni, sausage, ham, chicken, bacon, bell peppers, onions,
mushrooms, black olives, tomatoes, pineapple, or jalapenos.
Add more toppings \$.50 each - 10" / \$.75 each - 16"

BBQ Chicken:
Chopped BBQ chicken breast, caramelized red onion, cilantro,
mozzarella cheese and house made BBQ sauce.

Margherita:
Fresh mozzarella, Parmesan, crushed garlic, tomatoes, fresh basil
and olive oil.

SICILIAN STYLE MEDIUM THICK CRUST PAN PIZZA

9 X 9 - 4 Slices / 9 x 13 - 8 Slices

Build Your Own: \$19 / \$23
Choose any 2 of the following favorites:
Pepperoni, sausage, ham, chicken, bacon, bell peppers, onions,
mushrooms, black olives, tomatoes, pineapple, or jalapenos.
Add more toppings \$.50 each - SM / \$.75 each - LG

Classic Cheese: \$18 / \$22
Blend of Monterey Jack and mozzarella cheese.

Cheese Supreme: \$19 / \$23
Monterey Jack, cheddar, mozzarella, provolone and Parmesan.

Meat Lovers: \$20 / \$24
Pepperoni, ham, sweet & spicy sausage.

Pesto Chicken: \$19 / \$23
Pesto sauce, chicken, sun dried tomatoes and fresh garlic.

Hawaiian: \$19 / \$23
Ham and pineapple.

TACOS

Add Spanish rice and beans for \$3
GF = Gluten Free

Quesabirria Tacos.....\$14
2 Beef quesabirria tacos with onions and cilantro.

Birria Tacos.....\$13
2 Beef birria tacos with onions and cilantro.

Street Tacos GF....\$12
3 Tacos. Steak, Chicken or Carnitas with onions,
cilantro, and tomatillo sauce.

Baja Shrimp Tacos.....\$15
2 Shrimp tacos with Mexican coleslaw and chipotle Lime Sauce.

Ahi Tuna Tacos GF.....\$17
4 Tacos with chunks of raw ahi tuna tossed in a mango corn salsa,
cilantro and wasabi cream sauce.

TOSTADAS

GF = Gluten Free

Chicken Tostada.....\$14
2 Tostada shells topped with chicken, beans, lettuce, cheese,
tomato and tomatillo sauce.

Mango Shrimp Ceviche GF..\$17
3 Tostada shells piled high with mango shrimp ceviche,
sliced avocado and a dash of hot sauce.

BURRITOS

Fajita Burrito.....\$16
Steak, chicken or shrimp with rice, beans, bell peppers and onions
wrapped in a flour tortilla. Served with tortilla chips and salsa.

BRC Burrito.....\$13
Beans, rice and cheese wrapped in a flour tortilla.
Served with tortilla chips and salsa.

HOUSE SPECIALTIES

Birria Bowl.....\$16
Bowl of beef birria with chopped onions and cilantro
served with 3 corn tortillas.

Chicken Enchiladas.....\$17
2 Enchiladas topped with red sauce, melted cheese, and sour
cream. Served with Spanish rice and beans.

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*** PLEASE PLACE ORDERS AT THE BAR ***

DINNER ENTREES

Add Side Salad for \$3

New York Steak.....\$30

Cooked to order with mushrooms and demi glaze sauce, served with fresh seasonal vegetables and garlic mashed potatoes.

Chicken Marsala.....\$25

Chicken breast topped with savory mushroom and marsala wine sauce. Served with fresh seasonal vegetables and garlic mashed potatoes.

Baked Salmon Filet.....\$29

Baked salmon filet with garlic lemon butter wine sauce. Served with fresh seasonal vegetables and garlic mashed potatoes.

Chicken Piccata.....\$25

Chicken breast sauteed with shallots, capers and white wine sauce. Served with fresh seasonal vegetables and garlic mashed potatoes.

Baked Penne Marinara Pasta.....\$24

Marinara sauce, Mozzarella and Parmesan Cheese with fresh basil and choice of meatballs or sausage. Served with garlic bread.

Fettuccine Alfredo Pasta.....\$24

Fettuccine pasta served in a creamy alfredo sauce with Parmesan cheese and choice of chicken or shrimp. Served with garlic bread.



New York Cheesecake

Chocolate Lava Cake

Ice Cream

DESSERTS

\$10 Each

Apple Beggars Purse

Mud Pie

Tiramisu



Cocktails

"Arena" Margarita.....\$11

Hornitos Reposado Tequila, DeKuyper Triple Sec, Fresh Limes, Mixologist's Margarita Mix
Available in: Strawberry, Mango, Peach

Party to the AM.....\$13

Absolut Vodka, Orange Juice, Red Bull

The Mash Up.....\$14

Maker's Mark Whisky, DeKuyper Triple Sec, Orange and Pineapple Juice, Daily's Grenadine

Vista Mule.....\$11

Pinnacle Citrus Vodka, Gosling's Ginger Beer, Fresh Lime

Rum Punch.....\$11

Malibu Rum, Orange Juice, Pineapple Juice, Splash of Grenadine

Lemon Meringue.....\$11

Smirnoff Vanilla Vodka, Simple Syrup, Mixologist Sweet and Sour Mix, Fresh Squeezed Lemon

Paloma.....\$11

Hornitos Reposado Tequila, Grapefruit Juice, Soda Water

Tennessee Peach.....\$15

Gentleman Jack Whiskey, Peach Schnapps, Simple Syrup, Mint, Mixologist Sweet and Sour Mix

Beer

DRAFT

	16oz
Bud Light American Light Lager	\$7.25
Coors Light American Light Lager	\$7.25
Kona Big Wave Golden Ale	\$8.75
Battlesnakes Bohemian Pilsner	\$8.75
Mind Haze Hazy IPA	\$8.75
I Know Huh? Mexican Amber Lager	\$8.75
Tarantula Hill Blonde "Local Brewery"	\$8.75
Modelo Pilsner-Style Lager	\$8.75
Valkyrie Amber "Local Brewery"	\$8.75
Made west Hazy IPA	\$8.75
Mango Cart American Fruit	\$8.75
Blue Moon Belgian White	\$8.75
Lagunitas India Pale Ale	\$8.75
Mosaic Pale Ale	\$8.75
805 Honey Blonde	\$8.75
Topa Topa India pale Ale	\$8.75
Angry Orchard Unfiltered	\$8.75
Space Dust Elysian IPA	\$10.75
Stella Artois Euro Pale Lager	\$10.75
Guinness Irish Dry Stout	\$10.75

BOTTLE

Domestic

Budweiser	\$6.50
Bud Light	\$6.50
Coors Light	\$6.50
Miller Lite	\$6.50
Michelob Ultra	\$6.50

Imports

Heineken	\$7.50
Modelo Especial	\$7.50
Pacifico	\$7.50
Corona Extra	\$7.50
Corona Light	\$7.50
O'douls / Stella Zero (NA)	\$6.50

White Claw Hard Seltzer	\$8.75
Truly Hard Seltzer	\$8.75

Wine

Sparkling

Stanford / Brut (California).....\$9 / \$30

Mumm "Cuvee" / Brut (Napa Valley).....\$75 Bottle

Chardonnay

CK Mondavi (California).....\$9 / \$30

Meiomi (SB/Monterey/Sonoma).....\$12 / \$42

Other Whites

Pinot Grigio / Ruffino "Lumina" (Italy).....\$11 / \$38

Sauvignon Blanc / Tribute (California).....\$11 / \$38

White Zinfandel / Stone Cellars (California).....\$9 / \$30

Cabernet Sauvignon

CK Mondavi (California).....\$9 / \$30

Justin Winery (Paso Robles).....\$16 / \$59

Merlot

CK Mondavi (California).....\$9 / \$30

Simi (North Coast).....\$11 / \$38