

SKYBOKX 109

Sports Bar & Grill

STARTERS

Pretzel Bites	\$11
house-made beer cheese	
Mussels	\$18
herb butter white wine broth, toast points	
Wicked Good Wings 🍷	\$18
house-brined. select one sauce: buffalo, sweet thai chili, bourbon glaze, korean bbq, honey sriracha, nashville hot	
Wicked Good Tenders 🍷	\$17
house-brined. select one sauce: buffalo, sweet thai chili, bourbon glaze, korean bbq, honey sriracha, nashville hot	
North vs. South Tailgate Nachos 🍷	
North	\$21
hot house chili, pepper jack/cheddar blend, jalapenos, shredded lettuce, salsa, sour cream, pico de gallo	
South	\$22
cajun inspired grilled chicken & shrimp, pimento cheddar cheese sauce, jalapenos, pickled red onion, shredded lettuce, pico de gallo	
Quesadilla	\$16
flour tortilla, corn, black beans, peppers, onions, tomatoes, pepper jack, cotija, sour cream Add guacamole +3, Add chicken +6, Add shrimp +9	
Hot House Chili	\$11
cheddar cheese, tortilla chips	
Fried Pickles 🍷	\$12
house-made dill ranch	

SALADS

Salad Enhancements: chicken +6, shrimp +9, salmon* +12, steak tips* +12	
Cobb Salad	\$18
petite harvest greens, grilled chicken, bacon, hard boiled egg, cucumber, tomato, pickled red onion, bleu cheese, avocado ranch	
Greek Salad	\$17
petite harvest greens, olives, feta, tomato, cucumber, pickled red onion, greek dressing, pita bread	
Caesar Salad	\$15
romaine lettuce, garlic croutons, shaved parmesan, house-made caesar dressing	
Garden Salad	\$15
petite harvest greens, tomatoes, carrots, cucumber, pickled red onion, balsamic vinaigrette	

PIZZA

Pepperoni	\$17
mozzarella, tomato sauce	
Cheese	\$15
chef's signature cheese blend, tomato sauce	
Elote Pizza	\$18
pepperjack cheese, tomato, queso fresco, fire roasted corn, cilantro lime aioli	
The Heavy Hitter 🍷	\$22
chef's signature cheese blend, pepperoni, hamburger, bacon, tomato sauce	

SMASH BURGERS & HANDHELDS

Served with french fries. Substitute sweet potato fries +2 or side garden +3	
American Smash	\$19
double 4oz smashed angus beef patties, shredded lettuce, tomato, red onion, american cheese, brioche	
BBQ Smash 🍷	\$22
double 4oz smashed angus beef patties, fried pickles, bacon, beer cheese, bbq sauce, shredded lettuce, tomato, red onion, american cheese, brioche	
Bacon Bleu Smash	\$21
double 4oz smashed angus beef patties, bleu cheese, caramelized onions, bacon, brioche	
On Fire Smash	\$20
double 4oz smashed angus beef patties, shredded lettuce, spicy aioli, habanero cheese, pepperoncini, brioche	
Fish Tacos	\$20
three flour tortillas, pan seared cod, shredded lettuce, pico de gallo, slaw, cilantro lime aioli	
Nashville Hot Chicken Sandwich	\$18
crispy house-brined chicken thigh, red cabbage pickle slaw, shredded lettuce, brioche	
Gridiron Grinder 🍷	\$21
shaved tenderloin, mushrooms, onions, peppers, beer cheese, hoagie roll	
MVP Club	\$17
sliced turkey breast, applewood smoked bacon, romaine, vine ripe tomato, pesto mayo, sourdough	

MAINS

Bourbon Glazed Steak Tips *	\$30
bourbon marinated & glazed steak, broccolini, garlic mashed potatoes	
Sesame Ginger Glazed Salmon *	\$28
sesame ginger sauce, jasmine rice, sugar snap peas	
Chicken Florentine	\$25
angel hair pasta, sliced chicken breast, spinach, parmesan, grape tomatoes, cream sauce	
Fish & Chips	\$25
tempura battered cod, fries, coleslaw, tartar sauce	
The Bayou	\$24
angel hair pasta, mussels, shrimp, grape tomatoes, cajun sauce	
Comeback Mac 🍷	\$18
rotini pasta, cheese blend, garlic breadcrumbs Add crispy buffalo chicken +4	

DESSERT

S'mores Sundae	\$12
graham crackers, marshmallow, vanilla ice cream, chocolate sauce	
Caramel Sea Salt Cheesecake	\$11
cinnamon graham crumbles, caramel sauce	
Chocolate Chip Cookie Skillet 🍷	\$14
warm chocolate chip cookie, vanilla ice cream, whipped cream, chocolate sauce, caramel sauce	
Sorbet Scoop	\$5
ask your server for today's flavor	

Before placing your order, please inform your server if a person in your party has a food allergy. *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 18% gratuity added for parties of 8 or more.

SIGNATURE COCKTAILS

Coconut Raspberry Margarita	\$15
1800 coconut tequila, raspberry syrup, sour, coconut purée, toasted coconut rim	
Passion Fruit Margarita	\$16
ghost tequila, triple sec, sour, passion fruit purée, tajin rim	
Mango Mai Tai	\$14
bacardi, orgeat, mango syrup, orange juice, pineapple juice, dark rum float	
Cucumber Mint Spritz	\$12
empress gin, cucumber, mint, soda	
Watermelon Basil Sangria	\$12
watermelon purée, prosecco, soda	
Orange Creamsicle Martini	\$12
faber vanilla vodka, triple sec, orange juice, whipped cream	
Dirty Pickle Martini	\$13
tito's vodka, pickle juice make it Hot & Dirty with pepperoncini juice	
S'mores Old Fashioned	\$16
redemption rye, marshmallow simple, chocolate bitters, graham cracker rim	
Paloma	\$14
casamigos blanco, agave, lime juice, pink grapefruit juice, soda	
Limoncello Cosmo	\$13
new amsterdam citron vodka, triple sec, limoncello, cranberry juice	
Strawberry Mint Mule	\$14
tito's vodka, lime juice, strawberry syrup, mint, ginger beer	
Ranch Water	\$14
casamigos blanco, lime juice, sparkling water	

WHITE WINE

Santa Marina-Prosecco-Italy	\$10 / \$40
Barone Fini-Pinot Grigio-Italy	\$10 / \$40
Nobilo-Sauvignon Blanc-New Zealand	\$11 / \$44
Hess-Chardonnay-California	\$12 / \$48
Josh Cellars-Chardonnay-California	\$12 / \$48
The Pale Rose-Rosé-France	\$14 / \$56

RED WINE

Michael David "Old Vine"-Zin-Lodi	\$12 / \$48
Sea Sun-Pinot Noir-California	\$10 / \$40
Josh Cellars-Cabernet Sauvignon-CA	\$13 / \$52
Bonanza-Cabernet Sauvignon-CA	\$12 / \$48
Coppola-Merlot-California	\$12 / \$48
Da Vinci-Chianti-Italy	\$10 / \$40

CHAMPIONSHIP CELEBRATIONS

Score big with your next event! From birthdays and corporate gatherings to watch parties and victory bashes, our venue is the ultimate setting. We handle the details so you can focus on the fun. Let's plan your winning event today! Visit our website skybokx109.com.

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DRAFT BEER

Nightshift, Everett, MA	\$8
NITE LITE LAGER-4.3%	
Start Line, Hopkinton, MA	\$11
HOP LOAD HAZY NEIPA-6.6%	
Guinness	\$9
STOUT-4.2%	
Lone Pine, Portland, ME	\$10
BRIGHTSIDE IPA-7.1%	
Aeronaut, Somerville, MA	\$10
ROBOT CRUSH PILSNER-5.1%	
Mighty Squirrel, Waltham MA	\$10
CLOUD CANDY NEIPA-6.5%	
Cold Harbor, Westborough, MA	\$12
JUICE FREAK NEIPA-6.5%	
Sam Adams, Boston, MA	\$9
SAM SEASONAL	
Miller High Life	\$5
LAGER-4.6%	
Budlight	\$6
LAGER-4.2%	

We rotate 10 draft beers on a regular basis. Please ask your server about our other options, or check out our website. You can also follow us on UnTapppd.



BOTTLES, CANS, SELTZERS

Blue Moon	Sam Adams
Bud Light	Stella Artois
Budweiser	Athletica NA IPA
Coors Light	Guinness NA
Harpoon IPA	Sam Adams,
Heineken	Just The Haze NA
Lagunitas IPA	Sun Cruiser Iced Tea
Michelob Ultra	Vodka
Miller Lite	White Claw, Assorted
Modelo	High Noon, Assorted
PBR	

CHECK OUT OUR LINE-UP

- MONDAYS
- Kids Under 12 Eat Free with a Qualifying Adult Menu Purchase.
- TUESDAYS
- Double-up. Buy 2 Mains, Get an Order of Free Pickles on us.
- WEDNESDAY
- Wing It! Half-off Wings, 4 - 7 p.m.
- Music Bingo, 2nd Wednesday, Each Month
- THURSDAY
- Trivia Night, 6 - 8:30 p.m.
- FRIDAY
- Local, Live Music - no cover
- View the line-up at skybokx109.com

STAY IN THE GAME!

Follow us on Instagram and Facebook and stay up-to date on all or happenings. @SKYBOKX109