PAIRED

Savor the unexpected with Paired, our menu of expertly matched small plates, premium wines and craft beers. In celebration of the baseball season, we are offering this specially designed menu of elevated stadium favorites, so you can enjoy these small plates while cheering on for your favorite team with us.

No. 1
Batting Practice

Warm pretzel topped with cheddar cheese and jalapeños served with Guinness Stout cheese sauce and deli brown spicy mustard 8

+ Banfi Centine, Rose, Italy

Saison Reprieve Farmhouse Ale

No. 2
The Home Run

Kobe beef hot dog served with a side of coleslaw, sauerkraut and spicy pickles 10

+ Kim Crawford, Sauvignon Blanc, New Zealand

Mugshot IPA

No. 3
The 7th Inning Stretch

Half dozen wings with choice of lemon-pepper sauce or buffalo style. With ranch or blue cheese dipping sauce 10

+ Chateau Ste. Michelle, 'Saint M' Riesling, Germany

Sweetwater 420

No. 4
Home Field Advantage

Fried green tomatoes served with goat cheese, roasted pepper fondue, corn relish, balsamic drizzle 10

+ De Loach, Pinot Noir, California

Whabbit Wheat

No. 5
The Double Play

Vegetable and cheese quesadilla made with baby spinach, oven roasted tomatoes, sautéed mushrooms, blended cheese, flour tortilla, house roasted salsa, sour cream 10

+ Ruffino, Prosecco, Italy

Fu Manbrew