### STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocado Crostini</td>
<td>8.95</td>
<td>Balsamic reduction, grape tomatoes, lemon olive oil, sea salt, baby wild arugula</td>
</tr>
<tr>
<td>Jumbo Soft Pretzel</td>
<td>6.95</td>
<td>Beer cheese fondue, honey mustard</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>7.95</td>
<td>Honey vinaigrette, scallions, red chili flakes</td>
</tr>
<tr>
<td>Chicken Bites</td>
<td>10.95</td>
<td>Buffalo-style, BBQ or mango habanero BBQ sauce, ranch or blue cheese</td>
</tr>
<tr>
<td>Harry's Toasted Ravioli</td>
<td>9.95</td>
<td>Italian sausage or four cheese, marinara</td>
</tr>
<tr>
<td>Warm Spinach &amp; Artichoke Dip</td>
<td>10.95</td>
<td>Toasted parmigiano-reggiano crust, yellow corn tortilla chips</td>
</tr>
<tr>
<td>Nachos</td>
<td>12.95</td>
<td>Cheddar, monterey jack cheese, queso fresco, onion, jalapenos, beer cheese sauce, shredded lettuce, sour cream, salsa roja, pico de gallo, yellow corn tortilla chips</td>
</tr>
<tr>
<td>Add Chicken</td>
<td>+4</td>
<td></td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greek Salad</td>
<td>14.95</td>
<td>Grilled chicken, cucumbers, red onions, garbanzo beans, tomatoes, kalamata olives, pepperoncini, feta cheese, pita, red wine vinaigrette</td>
</tr>
<tr>
<td>Chicken Caesar</td>
<td>14.95</td>
<td>Parmigiano-reggiano, focaccia croutons</td>
</tr>
<tr>
<td>Substitute grilled salmon</td>
<td>+3</td>
<td></td>
</tr>
</tbody>
</table>

### BURGERS & SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon Mac &amp; Cheese Burger</td>
<td>13.95</td>
<td>Fried mac &amp; cheese, beer cheese sauce, crispy bacon, brioche bun</td>
</tr>
<tr>
<td>Holy Cow! Burger</td>
<td>14.95</td>
<td>Smoked gouda, candied applewood smoked bacon, lettuce, tomato, harry's steak sauce, brioche bun</td>
</tr>
<tr>
<td>Double</td>
<td>Triple Burger</td>
<td>11.95</td>
</tr>
<tr>
<td>Beyond Burger</td>
<td>15.95</td>
<td>Plant-based burger, pickled red onions, baby arugula, roasted garlic aioli, vegan brioche bun</td>
</tr>
<tr>
<td>Cajun Chicken Sandwich</td>
<td>14.95</td>
<td>Blackened chicken, smoked gouda, grilled pineapple, mango habanero slaw, ciabatta bun</td>
</tr>
<tr>
<td>Turkey Club</td>
<td>13.95</td>
<td>Shaved turkey, swiss, white sharp cheddar, bacon, lettuce, tomato, avocado-lemon aioli, toasted sliced brioche</td>
</tr>
<tr>
<td>Chicago-Style Hot Dog</td>
<td>11.95</td>
<td>All-beef jumbo hot dog, tomato, onion, sweet relish, sport peppers, pickle spear, mustard, celery salt, poppy seed bun</td>
</tr>
</tbody>
</table>

### ENTREES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Parmesan</td>
<td>18.95</td>
<td>Spaghetti marinara</td>
</tr>
<tr>
<td>Sesame Soy Salmon</td>
<td>21.95</td>
<td>Can be prepared simply grilled, fried brown rice, grilled asparagus</td>
</tr>
<tr>
<td>Rigatoni Vodka</td>
<td>16.95</td>
<td>Mascarpone, parmigiano-reggiano</td>
</tr>
<tr>
<td>Harry's Chicken Vesuvio</td>
<td>20.95</td>
<td>Choice of half chicken or boneless breast, quartered potatoes, sweet peas, garlic, white wine</td>
</tr>
</tbody>
</table>

Please speak to your server about our gluten-free menu and any allergies you may have.

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
COCKTAILS

**THE DUTCHIE MARTINI** 14.00
grey goose vodka, raspberry purée, fresh lemon juice, sugar rim

**FRENCH MARTINI** 13.00
sipsmith london dry gin, chambord, pineapple juice

**KICKING MULE** 12.00
absolut vodka, gosling’s ginger beer, pineapple juice, fresh lime juice jalapeño extract, sliced jalapeño

**OLD FASHIONED** 13.00
maker’s mark bourbon, angostura bitters, simple syrup

**SPICY LEMONADE** 12.00
absolut citron vodka, lemon juice, jalapeño extract, simple syrup

**HARRY MARY** 13.00
absolut peppar vodka, harry’s signature bloody mary mix, celery, lemon, olive, celery salt rim

**PEACH MULE** 13.00
jack daniels, gosling’s ginger beer, peach purée, fresh lemon juice

**CUBBIE BLUE** 11.00
bacardi superior white rum, blue curaçao, amaretto, fresh lemon juice, simple syrup

**PALOMA** 12.00
olmeca altos plata tequila, red grapefruit juice, fresh lime juice, club soda, simple syrup

**OLD FASHIONED** 13.00
maker’s mark bourbon, angostura bitters, simple syrup

**CHICAGO SOUR** 14.00
jameson, fresh lemon juice, simple syrup, merlot float

DRAFT BEER

Bell’s Two Hearted IPA | 7% | 7.00
Moody Tongue Here’s to Harry IPA | 6% | 7.00
Bud Light light lager | 4.1% | 6.00
Blue Moon witbier | 5.4% | 7.00
Coors Light light lager | 4.2% | 7.00
Founders All Day IPA | 4.7% | 7.00
Goose Island 312 pale wheat ale | 4.2% | 7.00
Revolution Anti-Hero IPA | 6.7% | 7.00
Stella Artois pilsner | 5.2% | 7.00
Sam Adams Summer Ale | wheat ale | 8.5% | 7.00

CIDER & SELTZER

Angry Orchard Crisp Apple GF | 7.50
Truly Hard Seltzer GF | 7.00
strawberry lemonade, black cherry, blueberry acai
Virtue Cider Rosé GF | 7.00

BEER

**BOTTLED BEER**

Budweiser | Lager | 5.0% | 6.00
Bud Light | light lager | 4.1% | 6.00
Coors Light | light lager | 4.2% | 6.00
Corona | pale lager | 4.6% | 7.00
Dogfish Head 90 Minute IPA | double IPA | 9% | 8.50
Heineken | Pilsner | 5.0% | 7.00
Lagunitas Little Sumpin’ Sumpin’ | Ale | 7.5% | 8.00
Michelob Ultra | light lager | 4.2% | 6.00
Miller Lite | pilsner | 4.2% | 6.00
Modelo Especial | pilsner | 4.5% | 7.00
Samuel Adams Boston Lager | 7.50
Two Brothers Prairie Path GF | blonde ale | 5.1% | 8.00
O’Doul’s | Non-Alcoholic | 6.00

WINES BY THE GLASS

Canyon Road chardonnay | sauvignon blanc | pinot grigio | cabernet sauvignon | merlot | pinot noir | 8.00
Korbel Brut california champagne | split 187 ml | 10.00
Rotari brut | Italy | 187ml | 8.50

WINE BY THE BOTTLE

**WHITE WINE**

Canyon Road chardonnay, sauvignon blanc or pinot grigio | 32
Kendall Jackson Vintner’s sauvignon blanc | CA | 44
Kendall Jackson Vintner’s pinot grigio | CA | 44
Kendall Jackson Grand Reserve chardonnay | CA | 45
Kendall Jackson rose | CA | 45

**RED WINE**

Canyon Road cabernet sauvignon | merlot or pinot noir | 32
Murphy Goode merlot | CA | 48
Graffigna malbec | Argentina | 36
Hall cabernet sauvignon | Napa Valley, CA | 89
La Crema pinot noir | Monterey, CA | 51

SPARKLING WINE

Domaine Carneros champagne | CA | 750ml | 58
LITTLE LEAGUE MENU

CHOICE OF ENTREE & BEVERAGE 8.95
children 10 and under includes fountain soda, juice or milk

GRILLED CHEESE
american cheese, french fries or carrot sticks

HOT DOG
french fries or carrot sticks

CHICKEN BITES
grilled or crispy, bbq sauce, buttermilk ranch, or honey mustard,
french fries or carrot sticks,

¼ LB CHEESEBURGER
american cheese, french fries or carrot sticks

CHICKEN PARMESAN
spaghetti marinara

MAC N’ CHEESE
aged white cheddar, sharp american, cavatappi

CHEESE QUESADILLA
cheddar cheese, monterey jack cheese

BUTTERED NOODLES

PERSONAL PAN CHEESE PIZZA

DESSERT

ONE SCOOP ICE CREAM SUNDAE 3.50
served in a keepsake cubs or sox helmet bowl | add 2.00

STRAWBERRIES & CREAM SHAKE 7.95
vanilla bean ice cream, strawberry ice cream, sliced strawberries,
whipped cream

CHOCOLATE NUTELLA SHAKE 7.95
chocolate ice cream, vanilla bean ice cream, Nutella,
chocolate-covered pretzel, whipped cream

CHOCOLATE OR VANILLA SHAKE 6.95