

MENU

BAR HOME RUNS

Shareables built for the table

WINGS

6pc \$13 | 12pc \$24 | 18pc \$34

TENDERS

6pc \$15 | 12pc \$27 | 18pc \$36

CHOOSE YOUR HOUSE-MADE SAUCE

Classic Buffalo
Sweet Asian Chili
Lemon Pepper
Black Garlic Parm (Chef's Pick)

GAME DAY PLATTER

12 wings, 6 tenders, fried pickles, loaded fries, three house sauces 49

HOUSE GARLIC BREAD

Toasted sesame baguette brushed with garlic herb butter, cheese blend baked until golden and served with marinara 10

BASES LOADED FRIES

Tallow Fries House queso, roasted peppers, bacon, scallions. 14

HOME RUN TOTS

Loaded tots topped with buffalo chicken, bacon, queso, ranch drizzle, and scallions 18

FRIED PICKLES

House-breaded Pickles ranch 11

THREE CHEESE MAC & CHEESE

Three-cheese sauce, elbow pasta with a toasted herb butter breadcrumb topping 11

LOAD IT UP

Grilled Chicken +6 | Bacon +3 | Buffalo Chicken +8

CRISPY BRUSSELS

Applewood smoked bacon, maple bourbon butter, serrano, parmesan 13

WAGYU MEATBALLS

Two house meatballs, marinara, pesto, and Parmesan with a crustini 14

SHRIMP COCKTAIL

Chilled shrimp served with house cocktail sauce and fresh lemon 17

FRIED DEVILED EGGS

Crispy deviled eggs with herb yolk filling, finished with fried basil and fresno peppers 10

THE OUTFIELD

ROUNDERS HOUSE SALAD

Mixed greens, cherry tomato, cucumber, avocado, red onion, soft boiled egg with a strawberry house vinaigrette 16

CAESAR SALAD

Romaine, parmesan, croutons, House Caesar dressing 14

SALAD ADD ONS

Grilled Chicken +6 | Salmon 4oz +8 | Steak +20

IN THE GLOVE

Served with choice of tallow fries, tots, side salad or sprouts + 3

ROUNDERS JUICY LUCY

Mozzarella-stuffed burger topped with caramelized onions, cheddar, jalapeños crema, and onion aioli on a brioche bun, 20

ROUNDERS BURGER

Wagyu Double patties, aggressively seared, layered with American cheese, grilled onions, house sauce, and pickles on a toasted bun 19

Triple +3 | Veggie +2 | Egg +2 | Bacon +3

BUFFALO CHICK SANDO

Crispy fried chicken tossed in a house made tangy buffalo sauce cucumber, honey and lemon slaw on a sesame bun 19

CHICKEN PARM SANDO

Breaded chicken, melted mozzarella, house marinara & pesto on a toasted sesame loaf 21

HOT CHICK SANDO

Crispy chicken glazed with hot honey, crispy serano peppers cucumber crunch on a sesame bun 20

WAGYU MEATBALL SUB

House wagyu meatballs, marinara, pesto, melted mozzarella on a toasted roll 18

AT THE PLATE

CHICKEN PARMIGIANA

Breaded chicken, house marinara, pesto and melted mozzarella. Served with pasta or fries and side salad 23

STEAK FRITES

Grilled Strip steak, fries, garlic herb butter 32

GLAZED MISO SOY SALMON

Sesame cucumber salad over rice with scallions and a beurre blanc sauce 26

SIDES

TALLOW FRIES / TOTTS ?

SIDE SALAD 6

BUTTER SPROUTS 6

BOTTOM OF THE 9TH

CHURROS

Cinnamon sugar churros, chocolate & caramel sauces

3pc \$10 | 6pc \$15 | 12pc \$24

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*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

BRUNCH

WEEKENDS 9AM - 2PM

Rounders
PUB HOUSE : 1925

BRUNCH ENTREES

BREKKIE BURRITO

Scrambled eggs, bacon, avocado, cheddar, hashbrown, caramelized onions, and salsa verde wrapped in a warm tortilla served breakfast potato 17

BREAKFAST SANDWICH

Cheesy scrambled eggs, crispy bacon, and golden hashbrown on a toasted bun with avocado crema & rounders sauce served with breakfast potato 16

BASES LOADED PLATE

Pancake, two eggs any style, bacon or sausage, served with breakfast potatoes 18

PITCHERS PLATE

Grilled strip steak topped with two eggs, served over crispy potatoes with salsa verde 28

SMASHED AVO TOAST

Toasted sesame baguette with avocado spread, roasted tomatoes, feta crumble, caramelized onions, and herbs & topped with a fried sunny-side up egg 16

THICK FRENCH TOAST

French toast made with the Chef's special recipe batter, griddled golden brown and finished with barrel aged maple syrup and fruit reduction and mascarpone 17

FAT STACK PANCAKE

Think house-made buttermilk pancakes, griddled golden brown and served with aged maple syrup and fruit reduction and mascarpone 16

TABLE UPGRADES

MAPLE FRIED CHICKEN TENDERS 15

FRIED DEVILED EGGS 10

SUMMER BRUNCH SALAD 14

FRUIT BOWL 10

SHRIMP COCKTAIL 17

BREKKIE BEVS

MANGO DAQ AT BAT

Bacardi, Mango, Lime 13

SPIKED ICED LATTE

Broken Shed Vodka, Vanilla, Irish Cream 13

STRAW MINT SMASH

Vodka, Strawberry, Pineapple, Mint 13

BELL PEPPER BULL PEN

Tequila, Bell Pepper, Triple sec, Agave 13

BALL PARK BELLINI

Prosecco and Peaches 11

DAY GAME MIMOSA

Prosecco and Orange 11

BROKEN BLOODY

Broken Shed Vodka and house bloody mary blend 13

BEERMOSA

Michelob Ultra Draft, Orange and Amaretto 11

N/A BEVERAGES

CAL'S COLD BREW

Cal's Old Town freshly brewed 6

ORANGE JUICE

Iced cold orange juice 6

SODA

Coke, Sprite, Diet Coke 4

ALL IN BRUNCH \$50 PER PERSON

*Any entree & bottomless mimosas
All members of a party must be included with a 1.5 hour maximum seating

*Upgrade to ALL IN+ (includes Bloodys, Bellinis & BeerMosas) +
\$10*

A LA CARTE ALL DAY MENU AVAILABLE FROM 12PM
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BAR

Rounders
PUB HOUSE : 1925

COCKTAILS

GRAND SLAM SPRITZ

Bombay London Dry Gin with St Germain & blood orange 16

HOME RUN HIGHBALL

Sazerac Straight Rye with honey & jalapeno 14

SOUTH PAW SOUR

Gran Centenario tequila, pineapple, citrus. & foam top 16

PEACHER'S MOUND MARTINI

Broken Shed Vodka. ginger, peach & lemon 15

KNUCKLEBALL NEGRONI

Captain Morgan Spiced Rum with Punt E Mes & Campari 15

EXTRA INNINGS ELIXIR

Rittenhouse Rye, Hennessy VS, Dom Benedictine & strawberry. 18

BAT BREAKER OLD FASHIONED

Four Roses Small Batch & Del Maguey Vida with coffee, chocolate & orange 16

WINE

RED WINE

CONO SUR PINOT NOIR

Chile, Colchuga Valley 14

BLACK STATION CABERNET

USA, Central Valley 12

CATENA MALBEC

Argentina, Mendoza Region 16

WHITE WINE

BOUCHARD AINE & FILS SAUVIGNON BLANC

France, Burgundy Region 14

LA CREMA CHARDONNAY

USA, Central Coastal Region 16

LA VIEILLE EN FERME ROSE

France, Rhone Valley 11

ADRIANO ADAMI GARBEL PROSECCO

Italy, Veneto Region 15

POEMA BRUT CAVA

Spain, Catalonia Region 16

HAPPY HOUR

\$14 COCKTAILS

MON-FRI 4-6PM

\$1

WING

HAPPY HOUR

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BAR

Rounders
PUB HOUSE : 1925

DRAFT BEER

MICHELOB ULTRA

Anheuser-Busch Lager 4.2% - 7

OLD STYLE

Heileman Brewing American Lager
4.64% - 5

CARLSBERG

Carlsberg Brewing Danish Pilsner 5% - 9

MANGO CART

Golden Road Brewing Fruit and Field
Wheat Ale 4% - 9

VOODOO RANGER

New Belgium Brewing IPA 7% - 9

MODELO

Grupo Modelo Mexican Lager 4.5% - 9

SON OF JUICE

Maplewood Brewery and Distillery IPA
6.3% 10

KONA BIG WAVE

Kona Brewing Company Hawaiian
Golden Ale 4.4% - 9

CANS & BOTTLES

MILLER LITE

Miller Brewing Co. American Lager 4.6%. 7

MILLER HIGH LIFE

Miller Brewing Co. American Lager 4.6% 7

HEINEKEN

Heineken N.V. Dutch Pale Lager 5% 9

MAGNER'S IRISH CIDER

C&C Hard Cider 4.5% 11

NUTRL ORANGE

Anhueser-Busch Vodka Seltzer 4.5% 11

NUTRL PINEAPPLE

Anhueser-Busch Vodka Seltzer 4.5% 11

NUTRL BLUEBERRY

Anhueser-Busch Vodka Seltzer 4.5% 11

GOOD BOY JOHN DALY

Good Boy Vodka Lemonade Iced Tea 4.5% 14

CASA AZUL WATERMELON

El Segundo Brewing Company Tequila Seltzer 5%
11

CASA AZUL PEACH MANGO

El Segundo Brewing Company Tequila Seltzer 5%
11

DESIGNATED HITTERS

HEINEKEN 0.0

Heineken N.V. Dutch Pale Lager 0% - 9

FREE WAVE

Athletic Brewing Company Hazy IPA 0% = 9

22OZ UPGRADE
FROZEN GLASS + 3

HAPPY HOUR

\$6 DRAFT SPECIAL

MON-FRI 4-6PM

\$1

WING
HAPPY HOUR

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