MENU

BAR GRILL
SPORTSTERZ

FIND US ON SOCIAL MEDIA!

OUR SPECIALTIES

- PASTA DISHES
- BURGERS
- KID'S MENU
- SALADS

CALL NOW!
440-361-4839

SPORTSTERZGOTL.COM

- MILLER LITE
- COORS LITE
- TWISTED TEA
- LABATT BLUE
- RED APPLE ALE
- REDS APPLE ALE BLUEBERRY
- MILLER HIGH LIFE
- PABST BLUE RIBBON
- ANGRY ORCHARD
- MILLER GENUINE DRAFT
- HEINEKEN
- SMIRNOFF ICE
- SMIRNOFF RED WHITE BERRY
- GUINNESS
- SAM ADAMS BOSTON LAGER
- ARNOLD PALMER
- TRULY BLACK CHERRY
- TRULY WILD BERRY
- BAREFOOT SPRITZER SANGRIA
- HEMP TAILS PASION FRUIT

- BUD LIGHT
- BUDWEISER
- MICHELOB ULTRA
- MICHELOB ULTRA GOLD
- O'DOUL'S
- BUD LIGHT LIME
- BUD LIGHT ORANGE
- BUD LIGHT TEA
- ROLLING ROCK
- YUENGLING LAGER 16OZ CANS
- YUENGLING LIGHT 16OZ CANS
- YUENGLING GOLDEN PILSNER 16 OZ CAN
- YUENGLING BLACK AND TAN 16OZ CAN
- STELLA ARTOIS
- NATURAL LIGHT NATAURDAYS 16OZ CAN
- BONN AND VIV SELTZER CRANBERRY
- BONN AND VIV SELTZER GRAPEFRUIT
- CORONA
- CORONA PLATINUM
- MIKES HARD LEMONADE
- MIKES HARD BLACK CHERRY
- WHITE CLAW BLACK CHERRY
- WHITE CLAW RASPBERRY
- HOOP TEA WHITE MANGO
- HOOP TEA WATERMELON MINT GREEN TEA
- HOOP TEA PINEAPPLE PASSIONFRUIT

DEBONNE VINEYARDS

MOSCATO-RIESLING

SWEET CLASSIC CALIFORNIA MOSCATO BLENDED WITH OUR GRAND RIVER VALLEY RIESLING. 7.5% RESIDUAL SUGAR.

RIVER ROUGE

SEMI-SWEET LIGHT RED WITH CLASSIC GRAPE FLAVORS AND AROMAS FROM PREDOMINANTLY NATIVE AMERICAN GRAPES. 3.5% RESIDUAL SUGAR.

FERRANTE

VIDAL BLANC

AROMAS OF PEACH, APRICOT AND CITRUS BALANCED BY CRISP ACIDITY. 3% RESIDUAL SUGAR

JESTER'S BLUSH

MEDIUM SWEET, MARRIAGE OF FRUITINESS, CRISPNESS AND SWEETNESS. WHITE ZINFANDEL LOVERS TAKE NOTE. 4% RESIDUAL SUGAR

RIESLING

REGIONALLY GROWN GRAPES COOL FERMENTED AND NATURAL SUGAR RETAINED. AROMAS AND FLAVORS OF PEACH, APRICOT, AND CITRUS FRUITS. 2% RESIDUAL SUGAR

GRAND RIVER CELLARS

WHITE FOX

A SWEET WINE MAKE FROM NIAGARA GRAPES

KOSICEK VINEYARDS

534

DEEP PURPLE COLOR WITH JAMMY FLAVORS OF BERRIES AND BLACK CHERRIES. A FUN RED WINE FINISHED WITH A LITTLE SWEETNESS

SOUTH RIVER WINERY

TRINITY

VELVETY, ROUND, AND FRUITY

FIREHOUSE WINERY

PINK CATAWBA

WELL BALANCED, SEMI-SWEET SIPPING WINE MADE FROM PREMIUM LAKE ERIE CATAWBA GRAPES.

FIREHOUSE RED

SEMI– SWEET AND FRUITY. THIS WELL BALANCED RED REFLECTS THE QUALITIES OF SELECT BLENDED EASTERN VARIETAL GRAPES.

HUNDLEY

CHARDONNAY

LIGHTLY OAKED, DRY, AND A LITTLE BUTTERY. I ENJOY PICNICS IN SCENIC LOCATIONS, ROMANTIC DINNERS, CASUAL LUNCHEONS, COOL NIGHTS BY THE FIRE, AND SITTING ON THE BACK DECK AS THE SUN SETS 12.5% ABV. WASHINGTON.

RS% DRY.

NIAGARA

FRESH AND GRAPEY, THIS IS LOVE AT FIRST SIP. GENETICALLY UNIQUE FROM THE EUROPEAN WINE GRAPE, NIAGARA REPRESENTS EARLY AMERICAN VITICULTURE AT HER BEST. 12.5% ABV. GRAND RIVER VALLEY. RS% 2.

MERLOT

I'M THE MOST PLANTED GRAPE IN FRANCE, THE PRIMARY COMPONENT OF ONE OF THE MOST EXPRESSIVE WINES IN THE WORLD, YET ONE OF THE HARDEST GRAPES TO GROW SUCCESSFULLY.

L'UVA BELLA WINERY

RED HEAD

IS A BLEND OF CARMENERE AND ZINFANDEL WITH NOTES OF CHERRIES THAT ARE SWEET AND SPICY WITH A FIERY KICK AT THE FINISH. PAIR WITH PIZZA, PASTA, CHEESE AND DESSERT.

Kick Starters

Deep Fried Pickle Spears
Dill Pickle Spears Breaded and Fried. Served with Chipotle Ranch Dressing.

$6

Double Battered Mozzarella Sticks
Served with Marinara.

$7

Portobello Mushroom Slices
Thick Slices of Portobello Mushrooms, Lightly Breaded and Fried. Served with a Choice of Ranch or Chipotle Ranch.

$7

Onion Ring Tower
Battered Onion Rings Stacked High on a Tower. Served with Chipotle Ranch

$7

Shrimp and Lobster Fries
Thick Fries Topped with Lemon Garlic Cajun Shrimp and Lobster, Drizzled with a Cajun Aioli Sauce.

$15

Loaded Nachos
Fresh Made Nachos Topped with our Mesquite Texas BBQ Pulled Pork, Guinness Beer Cheese, Shredded Cheddar Cheese, Crumbled Bacon, Green Onions, and Sour Cream.

$11

1 LB Prince Edward Island Mussels
Simmered in our Beer Broth with Green Onions, Tomatoes, Garlic & Romano Cheese. (Approx. 25) + Served with Texas Toast

$12

Hopps Tots
Fresh Tater Tots Loaded with Hopps Monterey & Cheddar Cheese, Bacon, Tomatoes, Jalapenos, Sour Cream, and Green Onions.
Add BBQ Pulled Pork $3.00

$9

Chef Nina's Specialties

Chicken & Waffle Hangover
Our Homemade Waffle Topped with Extra Crispy Boneless Fried Chicken, Smothered with Brandy Apple Sausage Gravy and Warm Maple Syrup

$15

Texas Style Sirloin Steak
12 oz Sirloin Grilled to your Perfection Served with Thick Cut Fries and Sautéed Green Beans.

$19

Cucumber Wasabi & Napa Slaw Fried Chicken Sandwich
Extra Crispy Chicken on a Buttery Crisp Bun with Cucumber Wasabi, Pepper-Jack Cheese and Napa Slaw. Served with Fries.

$11

Yuengling Battered Fish Sandwich
Fried Yuengling Battered Haddock Fillet Topped with Lettuce, Tomato, and Tartar Sauce on a Brioche Bun. Served with Fries.

$11

Lobster Roll
A New England Style Roll Buttered and Grilled, Stuffed Full of Lobster and Mixed with Old Bay Aioli. Served with Fries. Extra Roll $9

$13

BBQ Pulled Pork Grilled Cheese
Slow Roasted BBQ Pulled Pork with Melted Provolone and Cheddar Cheese, topped with Onion Straws on a Buttery Grilled Texas Toast.

$10

Pasta Dishes

Shrimp Pasta
Sautéed Shrimp, Roasted Red Peppers, Spinach, and Onions Prepared in an Old Bay Butter Wine Sauce served over Pasta and Sprinkled with Romano Cheese. Served with Texas Toast.

$17

Chicken Chorizo
Sautéed Chicken, Chorizo Sausage, Tomatoes and Spinach Prepared in a Cajun Cream Sauce Over Pasta. Served with Texas Toast.

$15

Ravioli
Three Cheese Ravioli Cooked to Perfection. Served with Sautéed Sausage in our Homemade Marinara Sauce and Sprinkled with Grated Romano cheese. Served with Texas Toast.

$13

Burgers

All Burgers are Hand-Pressed and Made Fresh Daily
All Burgers are Served with French Fries and a Pickle Spear.
Substitute Fries for Onion Rings or Tater Tots $2

Chorizo Sausage and Shrimp Burger

½ lb. Char-Grilled Burger Topped with Chorizo Sausage Sautéed with Garlic Shrimp and Pepper-Jack Cheese Sauce.

$14

Teriyaki Piña Colada Burger

½ lb. Char-Grilled Teriyaki Glazed Burger Topped with Juicy Grilled Pineapple, Colby Jack Cheese, Crispy Bacon, and Sweet Piña Colada Mayo.

$13

Build Burger

½ lb. Char-Grilled Burger with Choice of Toppings. Lettuce, Tomato, Onion, and Onion Straws Included.

Premium Toppings $1/each.

Bacon, American Cheese, Pepper-jack Cheese, Gruyere Cheese, Swiss Cheese, Mushrooms

$9

Saloon Burger

½ lb. Char-Grilled Burger Topped with Crisp Bacon, Hopps Cheddar Sauce, Sliced Tomato & Fried Onion Straws on a Brioche Bun.

$11

Smokey Mac and Cheese Burger

½ lb. Char-Grilled Burger with Crisp Bacon, Mac & Cheese, Cheddar Beer Sauce, and Fried Onion Straws.

$13

Drunken Mushroom Burger

½ lb. Char-Grilled Burger with Sautéed Mushrooms, Gruyere Cheese and a Jack Daniels Whiskey Cream Sauce.

$12

Mile High 1 LB Burger

Huge Two ½ lb. Burger Patties with Double Cheese Topped with Lettuce, Tomato, Fried Onion Straws and Thousand Island Dressing.

$16

Wings 10/$9 20/$16

- Mild
- Hot
- Garlic Parmesan
- BBQ
- Peanut Butter and Wine Jelly
- Garlic Pickle Ale
- Chicken and Waffles
  (Made with Real Ohio Maple Syrup)
- Pineapple Habanero
- Teriyaki

Angry Boneless Wings 10/$8 20/$14

Fresh Chicken Breast Marinated in Angry Orchard, Lightly Coated and Fried. Served Tossed in your Choice of Wing Sauce.

Fried Chicken Tenders $10

Served with a Side of Our Wing Sauce and French Fries

Salads

Buffalo Chicken Salad

Fresh Grilled Chicken Tossed in a Buffalo Blue Sauce Topped with Crumbled Bacon,Tomatoes, Blue Cheese Crumbles, Hard Boiled Egg and Fries. Served on a Bed of Romaine Lettuce.

$13

Black and Blue Steak Salad

Fresh Steak Grilled to Order with Sautéed Mushrooms and Onions, Tomatoes, Crumbled Blue Cheese, Topped with French Fries and Fried Onion Straws. Served on a Bed of Romaine Lettuce.

$16

Chopped Chicken Bacon Ranch Salad

Romano Crusted Chicken, Bacon, Tomatoes, Mozzarella Cheese, Cheddar Cheese, and a Hard-Boiled Egg. Served on a Bed of Romaine Lettuce.

$13

Chef Nina's Specialty Pizzas

Any Pizza available with a Cauliflower Gluten Free Crust Add $3

Meat Lovers
Pepperoni, Sausage, Bacon, and BBQ Pulled Pork Piled. High Over Marinara and Mozzarella Cheese.

12" $15

Dill Pickle Pizza
Olive Oil, Garlic, Sliced Dill Pickles, and Mozzarella Cheese Baked and Drizzled with Tzatziki Sauce.

12" $13

Mac and Cheese Pizza
Sharp Cheddar Cheese, Velvety Guinness Gruyere Cheese, Macaroni & Cheese and Bacon Topped with Fried Onion Straws.

Add: Chicken $3

12" $14

Ravioli Pizza
Three Cheese Ravioli on a Bed of Marinara Topped with Mozzarella Cheese.

Add: Sautéed Sausage $3

12" $14

Shrimp Pizza
Shrimp, Roasted Red Peppers, Spinach and Onions on a Cajun Aioli Topped with Mozzarella Cheese

Add: Chicken $3

12" $18

BUILD YOUR OWN
12" $11 plus $1.50 Topping

TOPPINGS

Pepperoni, Sausage, Bacon, Tomatoes, Roasted Red Peppers, Mushrooms, Jalapenos, Onions, Banana Peppers, Olives, Extra Cheese

Sides

French Fries $4
Onion Rings $4
Tater Tots $4
Mac and Cheese $6
Sautéed Green Beans $4

KIDS MENU

All Kid's Meals Served with Applesauce and a Kid's Drink.

For Children 12 and Under. $6

Macaroni and Cheese
2 Chicken Tenders and Fries
Grilled Cheese Sandwich and Fries
Corn Dog and Fries