

AMATEUR • HOUR •

Palo Alto

The Pro

3-5PM & LATE NIGHT

DRAFT

\$5 BEER

PRO ALE blonde ale ~ 4.5% abv ~ narrative fermentations, ca

BONEYARD R.P.M. west coast ipa ~ 6.5% abv ~ boneyard, or

\$10 WINES

SEGURA VIUDAS CAVA macabelo + ~ penendes, es ~ nv

CULTIVAR sauvignon blanc ~ cultivar ~ napa valley, ca ~ 2023

LIWA ROSÉ grenache + ~ liwa ~ mendocino, ca ~ 2023

\$10 COCKTAILS

BOULEVARDIER

buffalo trace bourbon ~ campari ~ cocchi torino

HUGO SPRITZ

st-germain elderflower liqueur ~ segura viudas cava ~ club soda

SNACKS

THE SF BALL PARK HOT DOG

ketchup - mustard - relish

\$5

CHIPS & DIP

sour cream & onion dip ~ pickled chilies ~ yuca chips

\$10

BATTERED FRIES

crispy & thick cut ~ buttermilk ranch

\$5

4 CHEESE FLATBREAD

mozzarella ~ parmesan ~ cheddar ~ monterey jack ~ tomato sauce

\$10

FRIED BUFFALO WINGS (6PC / 12PC)

buttermilk ranch ~ OR ~ blue cheese dressing

\$10 / \$20

DAY OFF NACHOS

pickled sweet & spicy peppers ~ black beans ~ avocado ~
cheddar jack cheese ~ cheese sauce ~ cilantro crema ~
pico de gallo ~ corn tortilla chips

\$10

ADD // GROUND WAGYU "TACO" BEEF \$5 // CHICKEN \$5 // SHRIMP \$5 //
HANGER STEAK \$10

CAESAR SALAD

little gems ~ herb brioche croutons ~ parmesan ~ caesar dressing

\$10

ADD // CHICKEN \$5 // SHRIMP \$5 // SALMON \$8 // HANGER STEAK \$10

THE OG BURGER

6 oz chuck patty ~ new school american cheese ~ shaved iceberg ~
vidalia onion ~ b & b pickles ~ pro sauce

\$10

 ~gluten free

 ~vegetarian

 ~spice level