



# CHAMPIONS

MEXICAN SPORTS BAR

## APPETIZERS

### CHAMPIONS NACHOS \$13

Corn Tortillas Chips Topped with Grilled Chicken, Chorizo, Pico de Gallo, Lettuce, Queso Dip, and Jalapeños. **Substitute for Steak or Shrimp +\$3**

### CEVICHE \$13

Fresh Shrimp Cured in Lime Juice Mixed with Tomatoes, Onions, Cucumbers, and Cilantro. Served with Tostadas.

### GUACAMOLE DIP \$9.50

Fresh Avocado, Red Onions, Tomatoes, Cilantro, Salt, and Fresh Squeezed Lime Juice. **Add Grilled Jalapeños +\$1**

### MOZZARELLA STICKS \$10

Crispy Deep Fried Cheese Sticks Served with Marinara Sauce.

### CHAMPIONS PLATTER \$30

Quesabirria Tacos, Chicken Taquitos, Chicken Wings, Sweet Plantains, Esquite, Mozzarella Sticks, Sope, Gordita, Grilled Jalapeños, and Onions.

### BUFFALO CHICKEN DIP \$11

Seasoned Diced Chicken and Cream Cheese Blended with Buffalo Sauce and Ranch.



CHAMPIONS PLATTER



BUFFALO SALAD

### QUESO DIP \$7

**Make it Chori-Queso +\$3 | Spinach Dip Or Bean Dip +\$2**

### WINGS 5 Wings \$13 | 10 Wings \$18

Served with French Fries, Tossed with Your Sauce Choice.

**\*Mango Habanero \*Buffalo \*Garlic Parmesan \*Lemon Pepper \*BBQ**

### SOPE \$9.50

Three Fresh Homemade Corn Patties. Topped with Beans, Chorizo, Raw Onions, Sour Cream, and Queso Fresco.

### GORDITAS \$11

Two Homemade Corn Patties. Stuffed with Pastor and Mozzarella Cheese. Served with House Salad and Pickled Onions.

### FLAUTAS \$10

Four Deep Fried Corn Tortillas Stuffed with Shredded Chicken. Topped with Lettuce, Queso Fresco, Guacamole, Sour Cream, and Tomatoes.

### ESQUITE \$9

Corn Off the Cobb Tossed with Mayonnaise. Topped with Queso Fresco, Cilantro, and Tajín.



CHAMPS RIBEYE STEAK



CHAMPIONS PARRILLADA

## SALADS

### BUFFALO SALAD \$13

A Bed of Fresh Lettuce Topped with Pickled Jalapeños, Tomatoes, Chicken Buffalo Tenders, Cotija Cheese, and Fried Tortilla Chips.

### CHAMPIONS SALAD \$14

Grilled Chicken on Top of a Bed of Lettuce, Black Beans, Corn, Pico de Gallo, Rice, and Avocado Slices. Served with a Side of Cilantro Ranch.

### TACO SALAD \$13

Chicken or Ground Beef. Deep Fried Tortilla Shell Filled with Refried Beans, Lettuce, Tomatoes, Shredded Cheese, Sour Cream, and Guacamole.

**Sub Steak or Shrimp for +\$3**

## QUESADILLAS

### CHEESE QUESADILLA \$10

Served with a House Salad.

**Sub Chorizo, Shredded Chicken, Ground Beef, or Grilled Chicken +\$3**  
**Sub Steak, Shrimp or Birria +\$4**

### LA QUESADILLA GOBERNADORA \$15

Stuffed with Steak, Shrimp, Cheese, Avocado, and Sriracha Sauce.

### FAJITA QUESADILLA \$17

Stuffed with Grilled Chicken, Steak, Shrimp, Peppers, and Onions. Served with Rice, and Salad.

## BURRITOS

### CHAMPIONS BURRITO \$16

Flour Tortilla Stuffed with Grilled Chicken, Steak, Shrimp, Sautéed Onions, Bell Peppers, Tomatoes, Sour Cream and Cheese. Topped with Queso Dip and Guacamole.

### PHILLY CHEESE STEAK BURRITO \$15

Grilled Flour Tortilla Stuffed with Steak, Onions, Mushrooms, and Mozzarella Cheese. Served with Fries.

### BURRITO MEXICANO \$14

Flour Tortilla Stuffed with Grilled Chicken, Tomatoes, Onions, Jalapeños, Rice, and Beans. Topped with Green Tomatillo Sauce, Cheese Sauce, Red Sauce, and Pico de Gallo. **Sub for Steak or Shrimp +\$3**

### VEGAN BURRITO \$15

Flour Tortilla Stuffed with Mushrooms, Peppers, Tomatoes, Onions, Corn, Black Beans, and White Rice. Topped with Cheese Dip. Served with Lettuce and Avocado.

### CALIFORNIA BURRITO \$14

Flour Tortilla Stuffed with Grilled Chicken, Rice, Beans, Lettuce, Cheese, and Pico de Gallo. Topped with Cheese Sauce, Sour Cream, and Guacamole.

## SIDES

**BLACK BEANS • REFRIED BEANS • WHITE RICE**  
**FRENCH FRIES • SWEET PLANTAIN • MEXICAN RICE**  
**SIDE SALAD • CAESAR SALAD • BROCCOLI**  
**LOADED MASHED POTATOES**

## KIDS MENU

(For Ages 10 and under. Anyone over the age will have a \$3 up-charge)

### GRILLED CHICKEN TACO \$8

Served with Rice and Beans

### CHEESE QUESADILLA \$8

Served with Rice and Beans

### CHICKEN TENDERS \$8

Served with Fries

### CHICKEN WINGS \$8

Served with Fries

CONSUMER ADVISORY \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions. We are not responsible for any left item on the table. We reserve the right to refuse service to anyone. All parties of 6 or more will be automatically charged a 20% gratuity.



# CHEF'S TACOS

(SERVED ON FLOUR TORTILLAS)

## CRAZY COW TACO \$5

Steak Sauteed with Grilled Onions and Mushrooms. Topped with Cheese Dip.

## FIRECRACKER FISH TACO \$5

Grilled or Fried Fish. Topped with Cabbage and our Special Sauce.

## FIRECRACKER SHRIMP TACO \$5

Grilled or Breaded Shrimp. Topped with Cabbage, Pico de Gallo, and our Special Sauce.

## LA GOBERNADORA TACO \$6

Steak and Shrimp. Topped with Avocado and our Special Sauce.

## BIG DADDY TACO \$6

Grilled Chicken and Chorizo Topped with Onions and Cheese Sauce.

## SUPREME TACO \$4

Shredded Chicken or Ground Beef. Topped with Lettuce, Sour Cream, Tomatoes, and Shredded Cheese.

## VEGAN TACO \$5

Black Beans, White Rice, Avocado, Corn, Jalapenos, Pickled Onions and Queso Fresco.

# STREET TACOS

## MEXICAN STYLE

Served on a Corn Tortilla Topped with Cilantro and Raw Onions.

One Taco \$4.50 Three Tacos \$13

## AMERICAN STYLE

Served on a Flour Tortilla Topped with Lettuce, Tomatoes, Sour Cream, and Shredded Cheese.

One Taco \$4.75 Three Tacos \$14



# DESSERTS

**CHURROS** \$8 **Add Ice Cream +\$3** **FLAN** \$8 **NUTELLA NACHOS** \$9

# CHEF SPECIALTIES

## CHAMPIONS PARRILLADA \$40

Our Perfectly Seasoned and Charbroiled Favorites. Grilled Chicken Breast, Shrimp, Chorizo, Carnitas, Fish, Nopal, Cebollines, Chiles Tostados, and Queso Fresco. Served with Tortillas, Rice, Beans, and Salad.

## CHAMPIONS STEAK \$24

Skirt Steak and Blackened Shrimp. Served with Tortillas, Rice, Beans, and Salad.

## CHAMPS RIBEYE STEAK \$29

12 Oz Ribeye Steak. Served with Two Sides.

**Mexican Style** - Sautéed with Onions, Jalapenos, and Tomatoes

**Parmesan Style** - Topped off with our Parmesan Cheese Sauce

**Ranchero** - Topped off with Ranchero Sauce, Served with Rice and Beans

## CHORI POLLO \$16

Juicy Marinated Chicken Breast Topped with Chorizo and Queso Dip. Served with Rice, Beans, and Tortillas.

## CHICKEN & SHRIMP \$19

Juicy Marinated Chicken Breast Topped with Grilled Shrimp, Pico de Gallo, and Queso Dip. Served with Tortillas, White Rice, and Black Beans.

## CHILE COLORADO \$17

Steak, Carnitas, and Grilled Chicken Cooked in a Special Spicy Red Sauce. Served with Tortillas, Rice, and Beans.

## SEA PLATE \$18

Fried Breaded Fish and Shrimp. Served with Fries and Special Sauce.

## CHAMPIONS FAJITAS \$24

Chicken, Steak, Carnitas, Chorizo and Shrimp. Sautéed with Onions and Tomatoes. Topped with Melted Shredded Cheese. Presented on a Hot Sizzling Skillet Served with Tortillas, Rice, Beans and Salad.

## CHAMPIONS CHICKEN TORTA \$15

Stuffed Bread with Refried Beans, Mayonnaise, Breaded Chicken, Chorizo, Onions, Pickled Jalapeños, Tomatoes, Lettuce, Avocado, and Queso Fresco. Served with Fries.

## PHILLY CHEESE STEAK SANDWICH \$15

Bread Stuffed With Skirt Steak, Sautéed Onions, Poblano Peppers, Mushrooms, and Cheese. Served with Fries.

## CHIMICHANGA \$13

Deep Fried Flour Tortilla Stuffed with Shredded Chicken. Topped with Cheese Dip. Served with Salad, Rice and Beans.

## CARNITAS EL VALLE \$14

Pork Tips Cooked with Grilled Onions. Served with Pico de Gallo, Jalapeños, Guacamole, Salad, Rice, Beans, and Tortillas.

## CHILES RELLENOS \$15

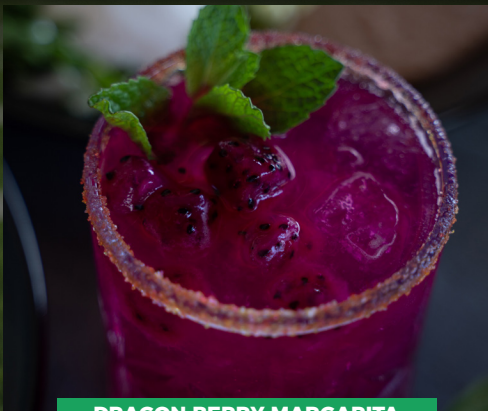
Roasted and Deep Fried Poblano Peppers Stuffed with Cheese and Coated with Eggs. Topped Off with Ranchero Sauce and Cheese Dip. Served with Rice, Beans, and Salad.

## THE GOLDEN STAR BURGER \$14

A Beef Patty, Topped with Lettuce, Tomatoes, Red Onions, American Cheese and Bacon. Served with a Side of Fries. **Double the Beef +\$4**



THE GOLDEN STAR BURGER



DRAGON BERRY MARGARITA



ESPRESSO MARTINI



FLAN

# CANTINA

## TOP SHELF MARGARITAS

### DOS AMIGOS \$13 SUPER BOWL \$37

Don Julio Tequila, Homemade Sour Mix, Triple Sec. Topped Off with a Splash of Grand Marnier.

### EL JEFE \$12 SUPER BOWL \$37

Patron Silver Tequila Mixed with our Homemade Sour Mix, Triple Sec, and Orange Curaçao.

### CHAMPION'S MARGARITA \$15 SUPER BOWL \$40

Herradura Reposado Tequila, Fresh Squeezed Lime Juice, Triple Sec, and Sour Mixed. Topped Off with Grand Marnier.

## DRAFT BEER

IMPORTED

**SMALL** \$6

**LARGE** \$7

**PITCHER** \$18

**CHAMPION'S YARD** \$30

DOMESTIC

**SMALL** \$5

**LARGE** \$6

**PITCHER** \$16

**CHAMPION'S YARD** \$28

## BOTTLED BEER

**IMPORTED** \$5

**DOMESTIC** \$4.50

## SPECIALTY COCKTAILS

### PIÑA COLADA \$10

Rum, Pina Colada Mix. Garnished with Cherry Juice.

### RASPBERRY GIN MULE \$10

Gin, Fresh Muddled Raspberries Mixed with Lime Juice and Ginger Beer.

### MICHELADA \$10

A Mix of Salt, Black Pepper, Tomato Juice, Fresh Lime Juice and Beer. Garnished with Lime, Orange and Tajin.

### STRAWBERRY LEMONADE \$10

Brackish Vodka Infused with Fresh Strawberries, Lemons, and our Homemade Sweet and Sour Mix.

### COSMOPOLITAN \$10

Brackish Vodka, Orange Curaçao, Cranberry Juice, and Freshly Squeezed Lime.

### ESPRESSO MARTINI \$10

Brackish Night Cap Espresso Vodka and Brackish Vodka Topped Off with Baileys.

### DUVAL DONKEY \$10

Brackish Vodka, Fresh Lime Juice Topped Off with Ginger Beer

### MOJITO

White Rum and Muddled Limes, Garnished with Fresh Mint.

**Regular \$10 Super Bowl \$27**

### HOUSE MARGARITA

Tequila, Triple Sec, Orange Juice and our Homemade Mix. Add Any Flavor for \$.99 (Peach, Mango, Strawberry, Raspberry, Pomegranate, Blue Curaçao, Kiwi and Watermelon).

**Rocks \$6 Rocks Super Bowl \$18 Frozen \$7 Frozen Super Bowl \$21**

### JC MARGARITA

Jose Cuervo, Triple Sec, our Homemade Sour Mix, and Muddled Fresh Kiwi and Strawberries.

**Regular \$10 Super Bowl \$27**

### DRAGON BERRY

A Mixture of Maestro Dobel, Bacardi Dragon Berry, Dragon Berry Fruit, Lime Juice, and Agave Nectar. Topped with Soda Water.

**Regular \$10 Super Bowl \$27**

### BLUE LONG ISLAND

Rum, Tequila, Vodka, Triple Sec, and Gin. Topped Off with Sour Mix, Blue Curaçao, and Coke.

**Regular \$10 Super Bowl \$27**

### GUAVA MARGARITA

Silver Tequila, Mixed with our Homemade Guava Puree, Triple Sec, and Sour Mix.

**Regular \$10 Super Bowl \$27**

### ORGANIC MARGARITA

White Silver Tequila with Fresh Squeezed Lime Juice and a Dash of Agave Nectar.

**Regular \$10 Super Bowl \$32**

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