



# time

# OUT

## Sports Bar

### STARTERS

- Steamed Edamame** – Sea Salt or Sriracha Soy 5\*
- Crispy Wings** – Bone In\* or Boneless 10
- Choice of Buffalo, BBQ, Garlic Parmesan, Sriracha Honey, or Mango Habanero
- Crispy Mac and Cheese Bites** – Bacon, Jalapenos, Panko Crust 8
- Roasted Garlic Hummus** – Toasted Naan Chips, Vegetables 6
- Crispy Calamari** – Banana Peppers, Horseradish Remoulade 11\*
- Fried Pickles** – Chipotle Aioli 6
- TOSB Nachos** – Chicken or Steak, Jalapeño, Monterey Jack, Salsa, Lime Sour Cream 12\*  
Just Cheese 8\*
- Louisiana Shrimp Cocktail** – Shrimp, New Orleans Style Remoulade 14\*
- Spinach and Artichoke Dip** – House Tortilla Chips 8\*
- Steamed Mussels** – Ginger Lemongrass Broth 14\*
- Southwest Eggrolls** – Chicken, Corn, Black Beans, Ranch 8
- Truffle Parmesan Shoestring Fries** 6\*
- Beer Battered Onion Rings** 6

### SELFIES OR SHARED

- TimeOut Mac & Cheese** – House Blend Cheeses, Crispy Panko Crust 12  
Add Buffalo Chicken 4 Add Lobster 10
- Quesadilla** – Chicken, Cheese, Onion, Tomato, Cilantro, Salsa, Sour Cream 10
- Ahi Tuna** – Wakame, Sesame Noodle 14
- Lettuce Wraps** – Shrimp, Tropical Salsa, Baby Iceberg, Soba Noodle 12

### SEAT WARMERS

- Chef's Inspiration Soup of the Day** 6\*
- Summer Corn Bisque** 6\*
- Onion Soup** – IPA Braised Onions, Gruyere Crust 7
- Connecticut Clam Chowder** – Potatoes, Bacon, Cream 7

### SALADS

- Classic Caesar Salad** – Romaine Hearts, Parmesan, Croutons 9
- Spinach Salad** – Seasonal Berries, Crispy Goat Cheese, Toasted Pine Nuts, Ginger Vinaigrette 10
- Market Salad** – Mixed Greens, Cucumber, Carrots, Grape Tomato, Pickled Onion, Balsamic Vinaigrette 9\*
- The Wedge** – Baby Iceberg, Tomato, Bacon and Bleu Cheese Dressing 10\*
- "Power Salad"** – Quinoa, Crisp Vegetables, Honey Poppy Seed Vinaigrette 12  
+Grilled Chicken 8  
+Grilled Shrimp 12  
+Seared Jumbo Sea Scallop 12  
+Salmon (4 oz) 9  
+Grilled Steak 10

### CLASSICS

- Served with Fries, Sweet Fries, Side Salad, or Onion Rings. Truffle Fries +2*
- Grilled Steak Wrap** – Lettuce, Tomato, Pickled Onion, Horseradish Aioli 14
- Chicken Caesar Wrap** – Grilled Chicken, Romaine, Tomato, Caesar Dressing 13
- Tacos** – Ancho Chili Dusted Cod or Southwest Chicken 13  
Flour Tortilla, Lime Cilantro Slaw, Sour Cream, House Salsa.  
*Corn Tortilla Available Upon Request*
- Caprese Panini** – Grilled Chicken Breast, Arugula, Tomato, Mozzarella, Basil Pesto 13
- Naan Panini** – Hummus, Spinach, Tomato, Avocado 12
- Shrimp Po' Boy** – Slaw, New Orleans Remoulade 14

### BURGER SCORE BOARD

- Half Pound of Certified Angus Beef** – Hand Formed on a Toasted Brioche Roll  
*Served with Fries, Sweet Potato Fries, Onion Rings, or Side Salad. Truffle Fries +2*
- TOSB Burger** – Crispy Onion Strings, Cabot Cheddar, BBQ Sauce 12
- Bell City Burger** – Bacon, Swiss, Sauteed Mushrooms, Horseradish Aioli 12
- Cali Burger** – Guacamole, Jack Cheese, Housemade Salsa 12
- The Kobe** – 8 oz Kobe Beef, Caramelized Onion and Bacon Spread 15
- Salmon Burger** – Spicy Chipotle Aioli 13
- Plain Jane Burger** 10

#### Customize Your Burger

- +Swiss +Provolone +Cheddar +American  
+Bacon +Onion Strings +Fried Banana  
Peppers +Mushrooms 1 each  
Fried Egg +3

*We Are Happy to Substitute a Handmade Turkey Burger or Grilled Portobello Upon Request.  
Gluten Free Bun Available.*

### PIZZA GRILL

*On Our Homemade Lightly Grilled Crust*

- Margherita** – House Marinara, Fresh Mozzarella, Basil Pesto, Parmesan 12
- Meat Lovers** – House Marinara, Sausage, Pepperoni, Spicy Capicola, Mozzarella 14
- Vegetarian** – Roasted Artichoke, Portobello, Roasted Tomato, Red Peppers, Spinach, House Marinara 14
- BBQ Chicken** – BBQ Sauce, Grilled Chicken Breast, Red Onion, Bacon, Mozzarella, Cilantro 14
- Just Cheese and Sauce** 12

#### Customize Your Pizza

- +Pepperoni +Sausage +Bacon +Capicola  
+Mushroom +Onion +Roasted Red Peppers 1 each  
Grilled or Crispy Chicken 3 each

### HOME PLATE

*Served with our Signature Popover and Seasonal Vegetables*

- Marsala Glazed Airline Chicken** – Braised Radicchio, Mushroom, Housemade Tagliatelle 25
- Steak Frites 'Au Poivre'** – Grilled Flat Iron Steak, Crispy Fries 26\*
- New York Strip (14 oz)** – Scallion Potatoes, Aged Shoyu Sauce 34\*
- Spring Tagliatelle** – Handmade Pasta, Broccolini, Roasted Peppers, Tomato, Chablis Garlic Sauce 22
- Grilled Rib Eye (12 oz)** – Coriander Espresso Crust, Gorgonzola Smashed Potato 36\*
- Pan Seared Faroe Island Salmon** – Teriyaki Glaze, Warm Soba Noodle Salad, Soy Ginger Vinaigrette 26
- Shrimp Scampi** – Handmade Pappardelle, White Wine Garlic Sauce 24

*Please inform us of any Dietary Issues or Food Allergies ~ \*Gluten Free Items*

*Note: Thoroughly Cooking Meats, Poultry, Seafood, Shellfish or Eggs reduces the risk of food borne illness*