

LET THE GAMES BEGIN



MINI GOLF

18 HOLES
\$25 PER ADULT
\$15 PER CHILD 12 AND UNDER
9 HOLES
\$15 PER ADULT
\$7.50 PER CHILD UNDER 12

AXE THROWING

\$30 PER PERSON

DUCKPIN BOWLING

\$20 PER ADULT
\$10 PER CHILD 12 AND UNDER

INTERACTIVE DARTS

\$20 PER PERSON

SPORTS SIMULATOR

\$60 FOR UP TO 6 GUESTS
\$10 FOR EACH ADDITIONAL GUEST AFTER 6

WINGS *and* TENDERS

BONE-IN WINGS \$13
8 bone-in wings, plain or tossed in your choice of sauce. Served with ranch or blue cheese.

CHICKEN TENDERS \$10
3 golden crispy chicken tenders, plain or tossed in your choice of sauce. Served with ranch or blue cheese.

+ADD EXTRA SAUCE, RANCH, BLUE CHEESE \$0.75

Boss Sauces

BUFFALO
This classic wing sauce is tangy, buttery, and just the right kick of heat.

LEMON PEPPER DRY RUB
Zesty citrus and cracked black pepper.

FLAMING HONEY GARLIC
Sticky-sweet with roasted garlic depth with fiery peppers. Flavor that hits every note.

CAJUN DRY RUB
Savory, smoky, and packed with Southern spice and herbal heat.

NASHVILLE HOT
A fiery blend of cayenne, brown sugar, and spice, straight from the Music City.

CAROLINA GOLD BBQ
Mustard-based BBQ with a tangy zip and a hint of sweetness.

SWEET HEAT MANGO HABANERO
Juicy mango flavor upfront with a sneaky habanero burn on the back end.

GARLIC PARMESAN
Creamy, cheesy, and rich with roasted garlic, no heat, just flavor.

LITTLE LEAGUES

MINI CHEESE PIZZA \$9
Personal-size pizza with mozzarella and crushed tomato sauce. Add pepperoni \$2

CHICKEN TENDERS BASKET \$9
Two golden fried chicken tenders served with a choice of side.

MAC & CHEESE BITES BASKET \$8
Five crispy mac and cheese bites served choice of sauce and a side.

LITTLE DIPPER NACHOS \$6
Tortilla chips with melted cheddar and queso on the side for dipping. Add mini pepperoni \$2

MINI HAM & CHEESE MELT \$10
Stuffed sandwich with sliced ham and melted american cheese, served with a choice of side.

SWEET TREATS

APPLE FRITTERS \$11
Basket of warm glazed apple fritters.

BANANA PUDDING \$8
Creamy layers of banana pudding, whipped cream and vanilla wafers.

ASTRIOD BELT \$10
Chocolate chip ice cream coodie sandwich in a black hole swirl of chocolate and caramel sauces, topped with Nestle Crunch pieces.

COSMIC BROWNIE BOWL \$10
warm fudge brownie topped with vanilla ice cream and mini M&Ms.

PLANETARY A LA MODE \$8
Stuffed ice cream sandwich with caramel apple pie filling on our brioche bun.

CREME BRULEE CHEESECAKE \$13
Creamy vanilla cheesecake with caramelized sugar topping.



STEP UP TO THE PLATE

6123 UNIVERSITY DR NW UNIT 110, HUNTSVILLE, AL 35806

STARTING LINE UP

PRETZEL STICKS \$10

Warm, soft pretzels served with beer cheese and interstellar mustard sauce.

TRASH PANDA NACHOS \$11

A mountain of tortilla chips loaded with queso, shredded cheddar, black beans, jalapeños, diced tomato, sour cream, and green onion.

Add chicken or pulled pork to make it a real home run + \$8

FRIED PICKLES \$8

Crispy fried pickle chips served golden brown with a side of chipotle ranch for dipping.

MAC AND CHEESE BITES \$12

Crispy mac and cheese bites with bacon, served with buffalo ranch.

CHEESE CURDS \$11

Golden, fried, and delicious bites of Wisconsin goodness served with house-made ranch and marinara sauce.

ONION RINGS \$10

Crispy golden fried basket of onion rings served with a side of our signature chipotle ketchup.

BASKET OF FRIES \$5

Choose between regular or sweet potato fries served with your choice of sauce.

CHIPS & DIPS \$12

House-fried tortilla chips served with queso, guac, and fire-roasted salsa.

CHIPS AND GUACAMOLE \$9

Fresh guacamole with a hint of lime, cilantro, and diced tomatoes, served with house-made tortilla chips.

HAVOC HUMMUS PLATTER \$14

Lemon garlic hummus served with fresh veggies, and pita for dipping.

SALADS and SIDES

CEASAR SALAD \$9

Chopped romaine lettuce tossed with parmesan cheese, caesar dressing, and house baked brioche croutons.

GARDEN SALAD \$10

Mixed greens topped with grape tomatoes, cucumber slices, shredded carrots, red onion, shredded cheese, and our house baked brioche croutons.

SEASONAL SALAD \$15

A vibrant mix of fresh greens, seasonal fruits, feta cheese, red onions, and sliced almonds, finished with our house-made raspberry vinaigrette.

MEDITERRANEAN SALAD \$15

Mixed greens topped with grape tomatoes, cucumber, red onions, mixed olives, Greek peppers, feta cheese and roasted chickpeas.

+ADD PROTEIN \$8

grilled chicken, fried chicken, ham, turkey, or falafel

+ADD EXTRA DRESSING \$0.75

SIDES - ADD \$3

Regular Fries

Sweet Potato Fries

Chips and Salsa

Onion Rings

Coleslaw

DRESSINGS

Balsamic Vinaigrette, Lemon

Herb Vinaigrette, Raspberry

Vinaigrette, Honey Mustard,

Blue Cheese, Ceasar,

Creamy Horseradish,

House-made Ranch,

Chipotle Ranch, Buffalo Ranch

Stuffed SANDWICHES

ALL SANDWICHES & BURGERS COME SERVED WITH YOUR CHOICE OF SIDE

TURKEY CLUB \$16

Stuffed sandwich with layers of turkey, swiss, crispy bacon, tomato, mayo on a brioche bun.

TURKEY GOUDA \$16

Stuffed sandwich with turkey, creamy gouda, arugula, tomato, and a tangy cranberry aioli on a brioche bun.

MONTE CRISTO \$15

Stuffed sandwich with layers of ham, turkey, melted swiss, filled with raspberry jam, and lightly sprinkled with powdered sugar on brioche bun.

REUBEN \$16

Stuffed sandwich with pastrami, sauerkraut, swiss, and thousand island on marbled rye.

BUFFALO BLUE CHICKEN \$17

Stuffed sandwich with thin sliced grilled chicken tossed in buffalo sauce, shredded lettuce, diced tomato, crumbled blue cheese, and ranch on a brioche bun.

OUTER RINGS \$15

Stuffed sandwich with pulled BBQ pork, fried onion rings and pickles on a brioche bun.

CALZONE COMMET \$13

Stuffed sandwich with meatballs, pepperoni, provolone, parmesan, and tomato sauce on a brioche bun.

PORTOBELLO VEGGIE \$14

Stuffed sandwich with roasted portobello, avocado, tomato, arugula, and lemon garlic hummus on brioche bun.

FALAFEL HUMMUS \$13

Stuffed sandwich with lemon garlic hummus, falafel, cucumber, shredded carrot, arugula, tomato, and lemon vinaigrette on a brioche bun.



UFO BURGERS

ORBITAL CLASSIC \$13

Stuffed burger with caramelized onions, american cheese, our house-made FD Sauce, and thin sliced dill pickles.

COSMIC Q \$14

Stuffed burger with BBQ sauce, applewood smoked bacon and american cheese.

UNIDENTIFIED FIERY OBJECT \$15

Stuffed burger with cream cheese, pickled jalapeños, and jalapeño pepper jam.

SOLAR FLARE SMASH \$16

Stuffed burger with chipotle pimento cheese, applewood smoked bacon and jalapeño pepper jam.

GLAZED GALAXY \$15

Stuffed burger with applewood smoked bacon, american cheese, on a split and griddled apple fritter.

MILKY MUSHROOM WAY \$14

Stuffed burger with swiss cheese, grilled mushrooms and our signature Interstellar Sauce.

Audible

Double the Beef \$6

Sub Sliced Chicken \$3

Sub Black Bean Burger \$2

Sub GF Bun \$2

Extra Cheese \$1

Add Bacon \$3

PIZZA

REGULAR 16" OR SUB A 10" CAULIFLOWER GLUTEN FREE CRUST

MARGHERITA \$18

Fresh mozzarella, basil, extra virgin olive oil, and balsamic glaze.

LITTLE PEPPERONI \$19

Crispy mini pepperoni, mozzarella, and crushed tomato sauce.

SPICY ITALIAN \$22

Italian sausage, hot cherry peppers, mozzarella, and parmesan.

MEATBALL \$24

House meatballs, provolone, mozzarella, and Italian herbs.

BBQ CHICKEN \$24

BBQ sauce base with chicken, red onion, mozzarella, and white cheddar.

CHICKEN BACON RANCH \$26

Ranch base with chicken, bacon, mozzarella, and white cheddar. Try it with buffalo sauce on top!

ROASTED MUSHROOM \$23

Oyster, shiitake, portobello, cremini and white mushrooms, garlic, herbs, mozzarella, and parmesan.

GARDEN VEGGIE \$17

Spinach, grape tomatoes, red onion, mushrooms, mozzarella, finished with parmesan and balsamic glaze.

CHEESE \$15

Mozzarella, crushed tomato sauce, finished with parmesan.

BUILD your OWN

BASE \$15

ADD

pepperoni, meatballs, Italian sausage, chopped bacon, portobello mushrooms

HALF PIZZA

\$2 each

WHOLE PIZZA

\$4 each

Grilled Chicken

\$4

\$8

Fresh basil, cherry tomatoes, pickled red onion, spinach, cherry peppers, provolone, white cheddar, arugula, fresh garlic, roasted chickpeas

\$1 each

\$2 each

Add specialty sauce drizzle for \$0.75

Our kitchen uses milk, eggs, wheat, soy, peanuts, tree nuts, and sesame. While we take precautions, we cannot guarantee and item is completely free of allergens.

Gluten Free

Vegan

Vegan