

WINGS *and* TENDERS

BONE-IN WINGS \$15
8 bone-in wings, plain or tossed in your choice of sauce. Served with ranch or blue cheese. Add a side of fries +\$4

CHICKEN TENDERS \$14
3 crispy chicken tenders, plain or tossed in your choice of sauce, also served with a side of your choice.
+ ADD EXTRA SAUCE, RANCH OR BLUE CHEESE \$1.00

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.

LET THE GAMES BEGIN

MINI GOLF
18 HOLES
\$25 PER ADULT
\$15 PER CHILD 12 AND UNDER

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

SPORTS SIMULATOR
\$60 FOR UP TO 6 GUESTS
\$10 FOR EACH ADDITIONAL GUEST OVER 6

INTERACTIVE DARTS
\$20 PER PERSON

AXE THROWING
\$30 PER PERSON



scan to reserve your spot



LITTLE LEAGUES

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

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

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

LITTLE DIPPER NACHOS \$6
Tortilla chips with white queso on the side for dipping. Add chicken + \$6

MINI HAM & CHEESE MELT \$10
Sliced ham and melted american cheese on toasted sourdough served with a side of your choice.

A 20% GRATUITY WILL BE ADDED AUTOMATICALLY FOR PARTIES OF 8 OR MORE AND ON ANY UNCLOS

SWEET TREATS

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

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

ASTROID BELT \$10
Chocolate chip ice cream cookie sandwich in a black hole swirl of chocolate and caramel sauces, topped with crumbled Oreos.

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

PEACH FRIED PIE \$8
Locally made fried peach pie with a scoop of vanilla ice cream.

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



EAT
Drink
COMPETE

STEP UP TO THE PLATE

6123 UNIVERSITY DR NW UNIT 110, HUNTSVILLE, AL 35806

STARTING LINE UP

PRETZEL STICKS	\$10
Soft pretzel sticks served with white queso and interstellar mustard sauce. 🌱	
TRASH PANDA NACHOS	\$11
A mountain of tortilla chips loaded with white queso, black beans, jalapeños, diced tomato, sour cream, and green onion. Add chicken or pulled pork + \$8 🍷🌱	
FRIED PICKLES	\$8
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 chipotle ranch.	
CHEESE STICKS	\$11
6 fried cheese sticks served with marinara sauce. 🌱	
ONION RINGS	\$10
Basket of onion rings served with a side of our signature FD sauce. 🌱	
BASKET OF FRIES	\$5
Choose between regular or sweet potato fries served with your choice of sauce. 🍷🌱	
LOADED FRIES	\$15
Loaded fries with white queso and your choice of chicken, bacon, or bbq pulled pork.	
CHIPS & DIPS	\$12
House-fried tortilla chips served with white 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. 🌱	

🌙 ALL APPS AVAILABLE LATE NIGHT 11PM – CLOSE

SALADS and SIDES

GEASAR SALAD	\$9	SIDES – ADD \$4
Chopped romaine lettuce tossed with parmesan cheese, caesar dressing, and house baked brioche croutons. 🌱		Regular Fries
GARDEN SALAD	\$10	Sweet Potato Fries
Mixed greens topped with grape tomatoes, cucumber slices, shredded carrots, red onion, shredded cheese, and our house baked brioche croutons. 🌱		Chips and Salsa
SEASONAL SALAD	\$15	Onion Rings
A vibrant mix of fresh greens, seasonal fruits, feta cheese, red onions, and sliced almonds, finished with our house-made raspberry vinaigrette. 🌱		Coleslaw
MEDITERRANEAN SALAD	\$15	DRESSINGS
Mixed greens topped with grape tomatoes, cucumber, red onions, mixed olives, Greek peppers, feta cheese and roasted chickpeas. 🌱		Balsamic Vinaigrette
+ADD PROTEIN	\$8	Lemon Herb Vinaigrette
grilled chicken, fried chicken, ham, turkey, or falafel		Raspberry Vinaigrette
+ADD EXTRA DRESSING	\$1	House-made Ranch
		Chipotle Ranch
		Blue Cheese
		Honey Mustard
		Cesar
		Creamy Horseradish

SANDWICHES

ALL SANDWICHES & BURGERS COME SERVED WITH A SIDE OF YOUR CHOICE	
HAM & TURKEY CLUB	\$16
Ham, turkey, swiss, crispy bacon, tomato, mayo on toasted sourdough.	
TURKEY GOUDA	\$16
Turkey, creamy gouda, arugula, tomato, and a tangy cranberry aioli on toasted sourdough.	
MONTE CRISTO	\$15
Ham, turkey, melted swiss, filled with raspberry jam, on toasted sourdough and lightly sprinkled with powdered sugar and cinnamon.	
REUBEN	\$16
Pastrami, sauerkraut, swiss, and thousand island on marbled rye.	
BUFFALO BLUE CHICKEN	\$17
Grilled chicken breast tossed in buffalo sauce, shredded lettuce, diced tomato, crumbled blue cheese, and ranch on a potato bun.	
OUTER RINGS	\$15
Pulled BBQ pork, fried onion rings, and pickles on a potato bun.	
PORTOBELLO VEGGIE	\$14
Roasted portobello, avocado, tomato, arugula, and lemon garlic hummus on potato bun. 🌱	
FALAFEL HUMMUS	\$13
Lemon garlic hummus, falafel, cucumber, shredded carrot, arugula, tomato, and lemon vinaigrette on toasted sourough. 🌱	

SMASH BURGERS

ORBITAL CLASSIC	\$13
American cheese, caramelized onions, dill pickles, and our house-made FD sauce.	
COSMIC Q	\$14
American cheese, applewood smoked bacon, and BBQ sauce.	
UNIDENTIFIED FIERY OBJECT	\$15
Cream cheese, pickled jalapeños, and jalapeño pepper jam.	
SOLAR FLARE SMASH	\$16
Chipotle pimento cheese, applewood smoked bacon, and jalapeño pepper jam.	
GLAZED GALAXY	\$15
American cheese, applewood smoked bacon, on a split and griddled apple fritter.	
MILKY MUSHROOM WAY	\$14
Swiss cheese, grilled mushrooms, and our signature interstellar sauce.	

Audible

Double the Beef \$6	Sub Black Bean Burger \$2 🌱	Extra Cheese \$1
Sub Sliced Chicken \$3	Sub GF Bun \$2 🍷	Add Bacon \$3

PIZZA

REGULAR 12" OR SUB A 10" CAULIFLOWER GLUTEN FREE CRUST +\$3	
MARGHERITA	\$18
Fresh mozzarella, tomatoes, basil, extra virgin olive oil, and balsamic glaze. 🌱	
PEPPERONI	\$19
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

CRUST	PROTIENS	FINISHING TOUCHES
Regular \$15	Pepperoni+\$2/ \$4	Parmesan.....\$1
Gluten free \$18	Meatballs.....+\$2/ \$4	Buffalo sauce.....\$1
	Italian Sausage.....+\$2/ \$4	Balsamic glaze...\$1
SAUCE	Chopped Bacon.....+\$2/ \$4	
Crush Tomato	Portobella Mushrooms....+\$2/ \$4	
Ranch	Grilled Chicken.....+\$4/ \$8	
BBQ	VEG	
No Sauce	Fresh Basil +\$1/\$2	
	Cherry Tomatoes.....+\$1/\$2	
CHEESE	Pickled Red Onion.....+\$1/\$2	
Mozzatrella	Spinach..... +\$1/\$2	
Provolone	Cherry Peppers.....+\$1/\$2	
White Cheddar	Arugula.....+\$1/\$2	
	Fresh Garlic..... +\$1/\$2	
	Roasted Chickpeas..... +\$1/\$2	

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

🍷 Gluten Free 🌱 Vegetarian 🌱 Vegan