

Great Beginnings *available all day*

CALAMARI 9.75
Flash fried and tossed in a mango sweet n sour sauce

WHOLE WHEAT FLAT BREAD PIZZA 10.25
Margarita– Roma tomato, fresh basil, garlic, sun dried tomato, olive oil, fresh mozzarella cheese
BBQ Chicken– Roasted chicken, caramelized onions, bbq sauce, fresh cilantro jalapenos, cheddar and pepper jack cheese

CHICKEN LETTUCE CUPS 10.50
Seasoned ground chicken, water chestnuts, noodles, fresh ginger, cilantro, carrots and honey roasted peanuts served with iceberg lettuce, ponzu and sambal sauce

SAM HUGHES STYLE NACHOS (L/D)
Crispy corn chips topped with cheddar and pepper jack cheeses, black olives, green onions, tomatoes, green chilies, sour cream, guacamole and salsa
Cheese 13 Chicken 15 Machaca 16

CUBANA QUESADILLA 9.75
Pepper Jack and cheddar cheese, slow roasted BBQ pork, sliced ham, pickles and roasted red peppers, in a grilled flour tortilla served with mustard aioli

MAUI AHI TUNA 13.75
Sushi grade ahi tuna, served raw, tossed in a soy dressing, green onions, garlic with tortilla chips and chipotle aioli

WINGS 9.50
Crispy fried wings served with celery, carrots and ranch dressing in your choice of: Chipotle BBQ, Ponzu, Classic Buffalo, or Sweet n Sour

SLIDERS 10.25
Classic marinated beef with cheddar cheese, mustard and pickles

HUMMUS PLATE 10.25
Classic recipe and jalapeño cilantro hummus served with tomatoes, cucumbers, olives, roasted red peppers, feta cheese, artichokes, red onions and baked pita

TUCSONS BEST CHICKEN TENDERS 9.75
Fresh cut chicken tenderloins marinated and fried crispy Served with: Ranch and Chipotle BBQ sauce

DIP TRIO 10.50
Black bean chorizo dip, fresh made hummus, and our roasted tomato salsa served with tortilla chips, and baked pita.

CRISPY TURKEY TAQUITOS 8.75
6 corn tortillas filled with chipotle seasoned turkey, topped with cotija cheese, cilantro, avocado lime salsa, and a side of roasted tomato salsa

TROPICAL SHRIMP CEVICHE 11.25
Shrimp, onions, cucumbers, red peppers, avocado and mango in a light citrus marinade served with tortilla chips

Sliders 10.25
Classic marinade beef with cheddar cheese, mustard and pickles
Crispy chicken with buffalo sauce and blue cheese mayo
Marinated grilled chicken with lettuce, tomato, and smoked bacon
Bbq pulled pork, crispy onions, and coleslaw

Main Course

All Main courses are served with seasonal vegetables

GRILLED SALMON (L/D) 15.25/17.50
Choose from two great preparations:
Flame grilled and served over jasmine rice and topped with a lemon butter

OR
Pan seared served with jasmine rice, sautéed spinach, and a spicy coconut red curry sauce (L/D)

WOK CHARRED AHI TUNA (L/D) 15.75/ 17.75
Sushi grade tuna, served over shrimp and pineapple fried rice, and served with ponzu sauce

BONE IN GRILLED PORK CHOP (D) 13.75
Sautéed and served with a cranberry cider reduction, apple salad and roasted potatoes

FISH AND CHIPS (L/D) 11.75
Cod fillets coated in Kilt Lifter beer batter and fried golden brown, served with French fries, tartar sauce and coleslaw

BLACKENED TURKEY MEATLOAF (L/D) 10.25/11.25
Ground turkey with herbs served over roasted garlic mashed potatoes and seasonal vegetables topped with crispy onions & bordelaise sauce

CHICKEN MARSALA (D) 13.25
Chicken scaloppini sautéed with garlic and roasted mushrooms, finished with a classic marsala sauce, over roasted red potatoes & seasonal vegetables

CHICKEN ENCHILADAS (L/D) 10.75/11.25
Roasted chicken and cheese rolled in corn tortillas, baked and topped with Santa Cruz red chili sauce, guacamole, sour cream & salsa, served with jasmine rice.

THAI CURRY SHRIMP (D) 15.75
Six large shrimp, sautéed bell peppers, onions, mushrooms, snow peas, and carrots, simmered in our sweet and spicy red coconut curry sauce. Served with jasmine rice

TACOS (L)
3 flour tortillas, shredded cabbage, green onions, diced tomato, green chilies, cotija cheese, avocado lime sauce & fresh salsa served with jasmine rice. Your choice of: Achioté Grilled Chicken 10, Machaca 10, Crispy Shrimp 12, Crispy Cod 12

CRISPY TURKEY TAQUITOS (L) 8.50
Seasoned turkey rolled in crispy tortillas served over jasmine rice, topped with avocado lime sauce, fresh cilantro, cotija cheese & a side of roasted tomato salsa

MONGOLIAN BEEF (L/D) 11.25/15.25
Thinly sliced flank steak, sambal, scallions, carrots, red bell peppers, onions, garlic, and ginger tossed in our house made Mongolian sauce and a side of jasmine rice

FAJITAS Steak L 12.75 D 15.25 Chicken L 12.75 D 13.50
Marinated grilled flank steak or achioté citrus grilled chicken sliced, topped with red bell peppers, onions, served with a side of jasmine rice, flour tortillas, guacamole, salsa, & sour cream.

CAJUN GRILLED SHRIMP SKEWERS (D) 16.75
8 large shrimp dusted in Cajun spices, served over jasmine rice, seasonal vegetables, and a mango salsa

Over- Stuffed Sandwiches

All sandwiches are served with your choice of fries, fresh fruit, Cole Slaw or Sweet potato fries

ITALIAN GRINDER (L/D) 10.75
Sliced salami, cappicola, mortadella, provolone cheese, peperoncinis, roma tomatoes and shredded lettuce with a red wine vinaigrette. Prepared hot or cold

CHICKEN CIABATTA (L/D) 10.75
Grilled chicken, pesto mayo, fresh tomato bruschetta & provolone cheese on fresh baked ciabatta

VEGETARIAN SANDWICH (L/D) 11.25
Fresh hummus, pesto mayo, Willcox tomatoes, cucumbers, roasted red peppers, fresh mozzarella, red onion & spinach on ciabatta bread

MUSHROOM SWISS BURGER (L/D) 11.75
Ground sirloin with lettuce, tomato, onion, pickles and mayonnaise on a fresh baked bun

THE SONORAN BURGER (L/D) 11.50
Grilled sirloin with Santa Cruz red chili sauce, green chilies, guacamole with pepper jack & cheddar cheese

CIABATTA BURGER (L/D) 11.50
Ground sirloin with provolone cheese, sun dried tomato bruschetta & pesto mayo on toasted ciabatta bread

THE RAZORBACK (L/D) 11.75
Ground sirloin, cheddar cheese topped with Cole slaw, crispy onions, slow roasted BBQ pork, & BBQ sauce

SAM HUGHES' BURGER (L/D) 11.00
Ground sirloin with lettuce, tomato, onion, pickles and mayonnaise on a fresh baked bun (add cheese or bacon for .50 each)

CHIPOTLE TURKEY BURGER (L/D) 10.00
Fresh ground turkey, seasoned with chipotle peppers, topped with pepper jack cheese, crispy onions, lettuce, tomato on a fresh baked bun.

THE ARIZONA PHILLY (L/D) 11.75
Thinly sliced sirloin and sautéed onions, pickled jalapeños, pepper jack, chipotle aioli on an amoroso roll

ULTIMATE REUBEN (L/D) 11.25
1/2 house made corned beef, sauerkraut, Swiss cheese & mustard aioli & 1/2 turkey pastrami, provolone cheese, cole-slaw & thousand island stacked on marble rye

CALIFORNIA CLUB (L/) 10.50
Shaved turkey & ham, smoked bacon, mayo, Swiss cheese, avocado, Willcox tomatoes & lettuce all served on toasted sourdough.

SOUTHWEST TURKEY MELT (L) 10.75
Hot shaved turkey, smoked bacon, chipotle aioli, pepper jack cheese, caramelized onion, and Willcox tomatoes on toasted sourdough

CRISPY BUFFALO CHICKEN (L/D) 10.50
Hand breaded chicken breasts, tossed in our buffalo sauce served with blue cheese mayo shredded lettuce, tomatoes & red onion on a fresh baked ciabatta

THE CUBAN (L) 10.50
Slow roasted BBQ pork, smoked ham, Swiss cheese, mustard, black bean chorizo spread

Steaks

12 oz NY STRIP STEAK (D) 22
Grilled to perfect, served with roasted red potatoes, seasonal vegetables, and a brandy peppercorn sauce

8 oz FILET MIGNON (D) 23
Topped with sautéed onions, mushrooms in a red wine demiglace. Served over roasted garlic mashed potatoes and seasonal vegetables

BABY BACK RIBS (D)

Full Rack \$18 Half Rack \$12

Basted in our house made BBQ sauce, slow roasted & flame grilled, served with French fries & cole slaw

Don't miss ALL YOU CAN EAT Baby Back Ribs Wednesdays 4pm-10pm
Join us Saturday nights for the \$7.99 NY Steak Dinner 4pm-7pm
Kegs and Eggs Saturday & Sunday Morning 9am-11am
\$7.99 breakfast buffet, \$2.50 Domestic Drafts, \$5 Stoli Bloody Mary Bar
Specials Not Valid During home U of A Games

Pastas

CAJUN VOODOO PASTA (D) 15.75
Chicken, andouille sausage, shrimp, penne pasta tossed with mushrooms, roasted red peppers and served with a spicy Cajun butter sauce

CHICKEN MILANESE (L/D) 12.25/15.25
Herb crusted chicken breast served over fettuccini pasta, tossed with sautéed spinach, fresh tomato bruschetta and a lemon herb butter sauce, and balsamic reduction

SHRIMP AND LOBSTER CARBONARA (D) 17.25
Shrimp and lobster, tossed in fettuccini with peas, prosciutto, roasted tomatoes and a light seafood cream sauce

FOUR CHEESE BAKED PENNE (L/D) 10.25/12.25
Penne Pasta tossed in our secret four cheese sauce topped with diced tomatoes
Add Andouille sausage \$2 Add grilled chicken \$3

Desserts

CRÈME BRÛLÉE 6
Creamy custard infused with fresh vanilla beans & caramelized sugar

SAM HUGHES' MUD PIE 7
A delicious pairing of cookies & cream & praline ice cream with an Oreo & Reese's Peanut Butter Cup crust, covered with chocolate ganache

CHAMPIONSHIP CHEESECAKE 7
Creamy, house made, served with chocolate & caramel sauce

DEEP DISH CHOCOLATE CHUNK COOKIE 7
White & dark chocolate, peanut butter chips & candied walnuts baked to order in a personal skillet, topped with vanilla bean ice cream, caramel & chocolate sauce

WARM BAKED APPLE STRUSEL 7
Apples and cinnamon baked with streusel, topped with butter pecan ice cream & caramel sauce

Championship Greens

Add the following to any salad:
6oz Chicken \$3 3oz Fried Calamari \$3 5oz Grilled Steak \$4
4oz Grilled Salmon \$5 4 Jumbo Grilled Shrimp \$6

COBB SALAD (L/D) 11.50
Diced turkey, smoked bacon, tomatoes, egg, cucumbers, blue cheese crumbles, red onions and avocado tossed in blue cheese dressing

SOUTHWEST SALAD (L/D) 12.25
Chopped romaine lettuce tossed in chipotle lime vinaigrette, topped with corn, diced tomato, cheddar and pepper jack cheeses, black olives, diced avocado, green chilies & sour cream, with your choice of achiote citrus grilled chicken or grilled steak, in a crispy tortilla bowl

ASIAN CHOPPED CHICKEN SALAD (L/D) 11.75
Thinly sliced grilled chicken, Napa cabbage, water chestnuts, snow peas, crispy wontons, carrots, roasted peanuts tossed in a ginger soy dressing

SPINACH SALAD (L/D) 10.75
Fresh spinach topped with sun dried cranberries, apples, blue cheese and candied walnuts, tossed with low calorie cranberry vinaigrette

CAESAR SALAD (L/D) 10.75
Hearts of romaine, parmesan and tossed in Caesar dressing with croutons

TROPICAL SHRIMP CEVICHE SALAD 13.50
Served over romaine & spinach with chilled shrimp & scallops, tomatoes, mango, red onion, cucumbers, red peppers & avocado tossed in a mango citrus vinaigrette

6TH STREET GREEK 11.75
Feta cheese, artichokes, oven roasted tomatoes, kalamata olives, red onions & romaine lettuce tossed with red wine oregano vinaigrette. Served with our house made hummus & pita bread

CRISPY HAWAIIAN CHICKEN SALAD 12.25
Hand breaded chicken tenders, rice noodles, wontons, water chestnuts, mango, carrots, snow peas, green onions & toasted almonds tossed in a mango citrus vinaigrette with a Korean BBQ drizzle

Enjoy a soup or salad with your Main Course

SIDE TOSSED SALAD (L/D) 5
Mixed greens with cucumbers, tomatoes and diced red onions
Served with a choice of dressings

SIDE CAESAR (L/D) 5
Romaine lettuce, classic Caesar dressing, sourdough croutons and shaved parmesan

SIDE SPINACH (L/D) 7
Fresh spinach tossed in our cranberry vinaigrette with hardboiled eggs, candied walnuts, granny smith apples and blue cheese

THE WEDGE (L/D) 7
Iceberg lettuce, tomatoes, bacon, blue cheese crumbles & blue cheese dressing

GRILLED CHICKEN TORTILLA SOUP (L/D) Cup 5 Bowl 7
Fire roasted green chili lime broth with grilled chicken, cilantro, cheese and crispy corn tortilla chips

SAM HUGHES' *Place*

CHAMPIONSHIP DINING



TAKE-OUT MENU

Southeast corner of 6th St. and Campbell Ave.

446 N Campbell Avenue #150

Tucson, Arizona 85719

Phone 520.747.5223 - Fax 520.747.5234

Take-out available from 11am to 9pm

JOIN US FOR THE BEST HAPPY
HOUR IN TUCSON 3-7 10-CL

**\$1 Off Saturday
Breakfast 9am-11am**
Please present coupon to server when ordering.
One coupon per guest
(NOT VALID ON HOME U OF A GAMES)

Please note : Menu items are subject to change.