



THE

owners

EST. 2011

BOX

SPORTS  
BAR & GRILL



## STARTING LINEUP

**Garlic Butter Baked Pretzel 12**  
Soft Baked Pretzel | Garlic Butter  
Parmesan | Ranch  
Add Queso 6

**OB Chips and Dips 13**   
Sour Cream & Onion | Buffalo Ranch

**Texas Fries 14**  
French Fries | White Queso | Bacon  
Scallion | Chili Lime Aioli

**Chicken Wings 17**   
Buffalo | BBQ | Garlic Parmesan  
Ranch

**Crispy Buffalo Style Gulf Shrimp 18**  
Buttermilk Dill Crema | Scallions

**Chicken Tinga Avocado Wedges 17**   
Avocado | Bacon | Tomato | Scallion | Ranch

**Shrimp Tacos 19**  
Habanero | Cabbage Slaw | Avocado  
Adobo Aioli

**Chicken Tinga Tacos 18**  
Crispy Onions | Cotija Cheese | Cilantro Crema

**Smoked Garlic Hummus 15**   
Seasonal Veg | Crackers  
Crispy Chickpea | Olive Oil

**Taco Soup | Cup 8**

## TURF

Add chicken 6, shrimp 8 or salmon 8

**Caesar Salad 13**  
Sweet Gem Lettuce | Baby Kale  
Caesar Dressing | Parmesan  
Black Pepper Crouton

**Garden Salad 15**   
Mixed Greens | Strawberry | Asian Pear  
Goat Cheese | Candied Pecan  
Red Wine Vinaigrette

**Fried Chicken Cobb 19**  
Mixed Greens | Bacon | Cheddar | Tomato  
Avocado | Egg | Scallion | Buttermilk Ranch

**Ancient Grain Bowl 18**   
Sweet Potato | Roasted Cauliflower | Kale  
Watermelon Radish | Chimichurri  
Heirloom Tomato

**Seared Chicken & Spicy Avocado 18**   
Sliced Tomatoes | Pico de Gallo | Lemon Olive  
Oil | Chipotle Sea Salt  
Sub Salmon [+]  
4

## FINAL LAP

**The Waffle 10**  
Pearl Sugar Waffle | Banana Rum Ice Cream  
Caramel | Praline Crumble

**PB&J Chocolate Crunch 12**   
Raspberry | Chocolat Noir Mousse

## KNOCKOUTS

Substitute Salad or Fruit Cup for Fries [+]  
2

**Classic Cheeseburger 16**  
Double Beef | American Cheese  
Shredded Lettuce | Dill Pickle  
Substitute The Beyond Burger - The Revolutionary  
Plant-Based Burger That Looks, Cooks and  
Satisfies Like Beef [+]  
2

**BBQ Bacon Burger 18**  
Double Beef | Cheddar Cheese | Smoked Bacon  
Crispy Onions | BBQ Sauce

**Grilled Chicken & Pimento Cheese Sandwich 17**  
Tomato | Avocado | Alfalfa Sprouts  
Whole Wheat Bun

**The O.B. Club 19**  
Smoked Ham | Turkey | Bacon | Smoked Gouda  
Tomato | Avocado | Crisp Lettuce  
Chipotle Aioli | Sourdough

**Italian Beef 18**  
Shaved Roast Beef | Sweet & Hot Peppers  
Giardiniera | Provel Cheese | French Roll

- Gluten Free

- Vegan

## SIGNATURE COCKTAILS

**Slapshot 16**  
Codigo Blanco | Orange Juice | Mango  
Habanero Lime Juice | Agave

**Pick Six 13**  
Deep Eddy Sweet Tea & Lemon | Honey | Lemon  
Juice | Unsweet Tea | Honeycomb

**Curveball 24**  
Garrison Brother's Bourbon | Salted Caramel  
Syrup | Cherry Bitters | Smoke

**J.R. "Jock" Ewing 14**  
Altos Reposado | Ancho Reyes | Lime Juice  
Rosemary Simple Syrup | Q Grapefruit Soda

**Thirst & Goal 16**  
Botanist Gin | Raspberry Hibiscus | Lemon Juice  
Blackberry Puree | Prosecco

**T.K.O. 17**  
Bacardi Reserva 8yr | Pineapple Juice | Lemon  
Juice | Blood Orange Syrup | Tiki Bitters | Soda

## WHITE WINE

	6oz	9oz
Lunetta <b>Prosecco</b> , Brut, Italy	12	
Zenato <b>Pinot Grigio</b> , delle Venezie, Italy	12	16.5
Mohua <b>Sauvignon Blanc</b> , Marlborough, New Zealand	12	16.5
Wente Vineyards <b>Chardonnay</b> , Estate Grown, California	12	16.5
Kendall-Jackson <b>Chardonnay</b> , "Vintner's Reserve", California	14	19.25
Rose Gold <b>Rose</b> , Cotes de Provence, France	13	18

## RED WINE

	6oz	9oz
Elouan <b>Pinot Noir</b> , Oregon	14	19.25
Meiomi <b>Pinot Noir</b> , California	16	22
Catena Zapata, Vista Flores <b>Malbec</b> , Mendoza Argentina	13	18
Joel Gott <b>Red Blend</b> , Washington	12	16.50
Tribute <b>Cabernet Sauvignon</b> , California	13	18
Daou <b>Cabernet Sauvignon</b> , Paso Robles, California	16	22

## BEER

Ask about our Beer on Draft

**DOMESTIC BOTTLES 6**  
Coors Light | Miller Lite | Bud Light | Budweiser

**PREMIUM BOTTLES 7**  
Dos Equis Lager | Michelob Ultra | Corona Light  
Corona Extra | Stella Artois | Samuel Adams Boston  
Lager | Angry Orchard Hard Cider | Guinness  
Heineken 0.0 N/A



For all the happenings at  
**Omni Dallas Hotel and  
The Owners Box**, be sure to  
follow us on Instagram @omnidallas

\*Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.  
Gluten friendly bread available upon request.

20% service charge will be added to parties of 8 or more