

WELCOME TO THE MEATBALL EATERY. WE HOPE YOU ENJOY OUR BALLS

Famous Meatball Charcuterie Platter

Six of our signature balls and sauces, fresh mozzarella in marinara, served with a garlic ciabatta loaf - \$19.5

The Goods

CRISPY CALAMARI - 13.75
Blistered shishito peppers, marinara* F

FRESH MOZZARELLA BALLS - 9
Housemade marinara and garlic ciabatta loaf V

CRISPY CHICKEN FIRE BALLS - 10.5
Tossed in a blend of peppers & hot sauce

CRISPY GINGER LIME SHRIMP - 13.25
Tossed in a kicked up asian sauce with avocado crema dipping sauce* F

BRUSSEL SPROUTS - 8.75
Charred brussel sprouts, remoulade dipping sauce V G

CHARRED SHISHITO PEPPERS - 7.5
Togarashi spice, remoulade dipping sauce V G



DRAFT

Coors Light.....4
Bierstadt Lagerhaus Slow Pour Pilsner.....6
Bull & Bush Allgood Amber.....6
Tivoli Mile High Hefeweizen.....6
Resolute Brewing Transparently Trendy Hazy IPA.....6
Rotating.....?

BOTTLED

Pabst.....3.5
Bud Light.....4
Montucky Cold Snack.....4
Modelo Negra.....5
Four Noses Raspberry Blonde Ale.....6
Wild Basin Black Raspberry Boozy Sparkling Water..6
Left Hand Milk Stout.....6
Denver Beer Co. Graham Cracker Porter.....6
Stem Off-Dry Cider, GLUTEN FREE.....6
New Belgium Glutiny Pale Ale, GLUTEN FREE.....6
Grüvi IPA, NON-ALCOHOLIC.....6
Coors, NON-ALCOHOLIC.....4

RED WINE

Robert Mondavi Cabernet, CA.....8 / 32
Robert Mondavi Pinot Noir, CA.....8 / 32
The Velvet Devil Merlot, WA.....9 / 34
Busi Chianti Rufina, ITALY.....10 / 38
The Show Malbec, ARGENTINA.....10 / 38
Petite Petit Sirah Blend, CA.....11 / 42
Freakshow Cabernet, CA.....12 / 46
Meiomi Pinot Noir, CA.....13 / 49

WHITE WINE

Robert Mondavi Chardonnay, CA.....8 / 32
Kung Fu Girl Riesling, WA.....9 / 34
La Crema Chardonnay, CA.....11 / 42
Kim Crawford Sauvignon Blanc, NEW ZEALAND...11 / 42
Santa Margherita Pinot Grigio, ITALY.....14 / 52

ROSE/ SPARKLING

Korbel Brut Champagne, CA.....9 / 34
Ruffino Prosecco Split, ITALY.....12
Ruffino Rose Sparkling Wine Split, ITALY.....12
Jean Luc Colombo Rose, FRANCE.....8 / 30

Larger Goods

CHICKEN PARMESAN - 19.5
Two Red Bird Farm crispy chicken breasts, topped with mozzarella and marinara, served with spaghetti

CHICKEN MILANESE - 18.95
Red Bird Farm crispy chicken breast, garlic butter, lemon, fire roasted ham, arugula, penne

LASAGNA MEATBALL BOLOGNESE - 16.75
Classic meatball bolognese, ricotta, mozzarella, parmesan

TRIPLE PIG CARBONARA - 17.75
Smoked pulled pork, ham, bacon, ale onions, mushrooms, alfredo sauce, spaghetti*

LEMON DILL BUTTER SALMON - 24
Parmesan mushroom risotto, coleslaw, remoulade dipping sauce* F

HOISIN GINGER TUNA - 24
Sashimi grade tuna seared rare, parmesan risotto, arugula slaw* F

Salad

DAILY GREENS - 7
Cheddar cheese, cucumber, bell pepper, cherry tomatoes, pickled onions and carrots, croutons V

WEDGE SALAD - 10.5
Bacon bits, cherry tomatoes, pickled veggies, blue cheese dressing

HOISIN GINGER TUNA SALAD - 17.5
Sashimi grade tuna seared rare, field greens, avocado, hoisin ginger lime dressing* F

SOUTHWESTERN SALAD - 13.5
Chili adobo pork, house greens, napa cabbage, roasted corn, black beans, cherry tomatoes, monterey jack, tortilla strips, chipotle lime dressing - sub chilled shrimp +3

BLACKENED CHICKEN SALAD - 14.5
House greens, napa cabbage, arugula, goat cheese, cucumber, cherry tomato, candied walnuts, croutons, roasted bell pepper, citrus vinaigrette N
- sub chilled shrimp +3

ROASTED GOLDEN & RED BEET SALAD - 14.5
Candied walnuts, arugula, goat cheese, citrus vinaigrette, balsamic reduction - add chilled shrimp +5 N V G

Sides

GARLIC CIABATTA LOAF....3
PENNE.....7
SPAGHETTI.....7
PARMESAN RISOTTO.....7
MAC & CHEESE V contains cilantro / jalapenos .7
FRIES V4
BROCCOLI V G5

Soup

PORK GREEN CHILI - 7

Soda & Such

HOUSEMADE SODA POP.....5
Root beer, orange cream, cherry lime, strawberry mint lemon
Add a well shot to any soda +5
ICED TEA / ARNOLD PALMER.....3.25
COKE PRODUCTS.....3.25
DAZBOG COFFEE.....4
HARNEY & SONS HOT TEA.....4
Hot cinnamon spice, earl grey supreme, chamomile, tropical green, red raspberry

BOOK YOUR PARTY
CORPORATE EVENTS
BIRTHDAYS / REHEARSAL DINNER
SPORTING EVENTS / ANNIVERSARIES
HOLIDAY PARTIES / OR JUST TO PARTY
RESERVE MEATBALL'S
PRIVATE BAR & DINING ROOM
MEATBALLEATERY.COM

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The Goods You Want

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Pick a ball

CLASSIC BEEF MEATBALL

ITALIAN PORK MEATBALL

SHRIMP BALL F

\$14.50

Pick a sauce

MARINARA VGD

BOLOGNESE

PESTO VG

ALFREDO

Four balls on

PENNE · SPAGHETTI · MAC & CHEESE contains cilantro / jalapenos

BROCCOLI · DAILY GREENS · PARMESAN RISOTTO

Toppers

MOZZARELLA +2 · FRIED EGG* +1.25 · BACON +3 · AVOCADO +2

BOOTLEGGER BALLS – 10

Four balls with any sauce and garlic ciabatta loaf

1/2 lb. Smash Balls

MB's Cheesy Classic

11.95

GRILLED CLASSIC SMASH BALLS, MOZZARELLA, MARINARA, TOMATO, LETTUCE, ITALIAN ROLL, SERVED WITH VINAIGRETTE GREENS OR FRIES

The Goat Classic

13.5

GRILLED CLASSIC SMASH BALLS, MARINARA, ARUGULA, GOAT CHEESE, ROASTED PEPPERS, ITALIAN ROLL, SERVED WITH VINAIGRETTE GREENS OR FRIES

Spicy Philly Smash

13.5

GRILLED CLASSIC SMASH BALLS, ALE BACON ONIONS, MARINARA, MOZZARELLA, JALAPENO, ITALIAN ROLL SERVED WITH VINAIGRETTE GREENS OR FRIES

Dessert

STICKY GINGER CAKE – 9

Bourbon butter sauce with vanilla ice cream

HAND SCOOPED SHAKES – 7

Our specialty ice cream in chocolate, vanilla or strawberry

ORANGE CREAMSICLE FLOAT – 7

House made orange cream soda with vanilla ice cream

ROOT BEER FLOAT – 7

House made root beer with vanilla ice cream

GRASSHOPPER MILKSHAKE – 9

Creme de menthe, creme de cacao, vanilla ice cream

Refreshing

CORPSE REVIVER #2.....12

Gin, cocchi americano, absinthe, lemon, triple sec

FRENCH 75.....12

Gin, lemon, sugar, brut champagne

PIMMS CUP.....11

Pimms No. 1, cucumber, strawberry, lemon, ginger ale

ORANGE YOU GLAD.....11

Mandarin vodka, triple sec, orange, lemon, strawberry syrup
- made by Cory McGee

MOJITO.....9

White rum, lime, sugar, mint, soda

Giggle Water

SINGAPORE SLING.....12

Gin, cherry heering, cointreau, benedictine, grenadine, lime, pineapple, bitters, soda

SANGRIA.....12

Cabernet sauvignon, rum, gin, cherry heering, orange, pineapple, strawberries, ginger ale

THE GOBLIN.....11

Gin, cucumber, jalapeno, cilantro, lime, sugar, bitters
-made by Cory McGee

Spirit Forward

NEW YORK SOUR*.....11

Bourbon, bitters, lemon, cabernet sauvignon, egg white

TIPPERARY.....12

Jameson black barrel irish whiskey, sweet vermouth, green chartreuse, bitters

BROOKLYN.....12

Rye whiskey, dry vermouth, amaro, maraschino liqueur, orange bitters

OLD FASHIONED.....12

Bourbon, bitters, demerara sugar, orange

VIEUX CARRE.....12

Rye whiskey, cognac, benedictine, sweet vermouth, bitters

SAZERAC.....12

Rye whiskey, absinthe, bitters, demerara sugar

ALLERGY GUIDE

V = VEGETARIAN G = GLUTEN FREE D = DAIRY FREE F = CONTAINS FISH/SHELLFISH N = CONTAINS NUTS

We have a passion for food, and take pride in making it from scratch everyday.

*These items may be served raw or undercooked. The consumption of raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some items contain nuts, please inform your server of any allergies you have.

Meatball Eatery & Libations does not accept personal checks.

It was a pleasure serving you, cheers!