

## TO SHARE

### WINGS \$17

choice of house-made buffalo sauce, smoked jalapeño honey bbq, roasted garlic parmesan, fat baby ranch dressing

### BIG A\$# PRETZEL \$15

beer cheese, mustard sauce

### TRAIN WRECK FRIES \$12

french fries, tater tots, house-seasoned chips, crispy bacon, cheese sauce, roasted garlic honey mustard, fresh scallion

### KOREAN BBQ SHORT RIB NACHOS HALF SHEET \$16 / PIGGY PLATTER \$25

fresh scallions, avocado, roasted pineapple cilantro crème, bbq sauce, pico de gallo

### CAULIFLOWER "WINGS" \$13

house-made buffalo sauce, blue cheese crumble

### TAQUITOS \$12

braised chicken, cotija cheese, cilantro crème, avocado mousse, herbs

### POUTINE \$15

smoked brisket, caramelized onions, cheese wiz, peppercorn demi, beer battered cheese curds

## SIDES

### CREAMY WHIPPED POTATO \$6

### SEASONED FRIES \$5

### SMALL GARDEN SALAD \$5

### TOTS \$5

### SWEET POTATO FRIES \$6

## BOOK A BARSTOOL BASH

CORPORATE LUNCHEONS,  
SOCIAL GATHERINGS,  
BACHELOR, BACHELORETTE PARTIES.

LET BARSTOOL CATERING  
ASSIST WITH YOUR NEXT EVENT.

INQUIRIES PLEASE EMAIL  
BOOKBARSTOOLHMPB@PNGAMING.COM



# BARSTOOL SPORTSBOOK®

## SALADS

add steak \$6, chicken \$5, make it a pittsburgh \$4

### WEDGE \$12

crispy house-made bacon, slow-roasted tomatoes, pickled red onions, preserved hen egg, roquefort blue cheese dressing

### CAESAR \$12

romaine, parmesan cheese, garlic croutons

### COBB \$14

grilled romaine, slow-roasted tomatoes, crispy house-made bacon, cucumber, soft egg, pickled red onions, crumbled cheddar cheese, green goddess dressing

## BURGHES & SANDOS

all served with fries

### \*CHEESEBURGER \$16

our own blend of usda prime quarter lb patties, lettuce, tomato jam, shaved red onion, fancy sauce, cooper american cheese, half sour pickles on a toasted brioche bun  
add thick cut house bacon \$4 or sunny-side egg \$2, make it impossible \$3

### NASHVILLE HOT CHICKEN \$14

pickle brined fried chicken, nashville hot spice, local honey, red cabbage slaw, half sour pickles on a toasted brioche bun

### PASTRAMI \$15

russian dressing, swiss cheese, house-made kraut, marble rye

### TURKEY CLUB \$14

herb-roasted turkey breast, avocado, lettuce, tomato jam, red onion, cheese sauce, crispy house-made bacon, roasted garlic mayo, toasted sourdough

### LOBSTER ROLL \$22

butter poached lobster, truffle aioli, celery, on a buttered split top roll

### CHAR-GRILLED NATHAN'S FOOT LONG CHICAGO DOG \$14

tomato, onion, cucumber, relish, hot pepper, mustard, ketchup on a poppy seed bun

## ENTRÉES

### CHICKEN AND WAFFLES \$19

pickle brined chicken, house-made bacon cheddar waffle, smoked jalapeño honey

### FISH AND CHIPS \$17

ipa battered haddock, caramelized onion tartar, red cabbage slaw, french fries and lemon

### \*14 OZ. BLACK ANGUS RIBEYE \$30

black peppercorn sauce, roasted mushrooms, charred rapini

### HALF RACK BABY BACK RIBS \$27

braised greens, smoked jalapeño honey bbq sauce, house-made pickles, fresh biscuit

## PARTY PLATTERS

### WINGS AND MORE WINGS \$40

two dozen wings, celery, blue cheese or ranch, choice of house-made buffalo, smoked jalapeño honey bbq or roasted garlic parmesan sauce

### KOREAN BBQ SHORT RIB NACHO PIGGY PLATTER \$25

scallion, avocado, roasted pineapple, cilantro crème, korean bbq sauce, pico de gallo

### TRAIN WRECK FRIES PIGGY PLATTER \$24

french fries, tots, house seasoned chips, crispy bacon, cheese sauce, roasted garlic honey mustard, fresh scallion

## DESSERTS

### DOUGHNUTS \$9

cinnamon sugar, espresso ganache, whipped cream

### BOURBON BANANA BREAD PUDDING \$9

caramel, smoked peanut brittle, chocolate sauce

# BOTTLED BEERS

## DOMESTIC

**MILLER LITE**  
**16 OZ. ALUMINUM \$6**  
 4.17% / AMERICAN LIGHT LAGER / MILWAUKEE, WI

**COORS LIGHT**  
**16 OZ. ALUMINUM \$6**  
 4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO

**BLUE MOON BELGIAN WHITE \$7**  
 5.4% / WITBIER / DENVER, CO

**MICHELOB ULTRA**  
**16 OZ. ALUMINUM \$6**  
 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

**BUD LIGHT**  
**16 OZ. ALUMINUM \$6**  
 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

**STELLA ARTOIS \$7**  
 5% / PILSNER / LEUVEN, BELGIUM

**SAMUEL ADAMS \$7**  
 5% / AMBER LAGER / BREINIGSVILLE, PA

**O'DOUL'S \$6**  
 .5% / NON-ALCOHOLIC / ST. LOUIS, MI

**LOCAL CRAFT BEER \$8**  
 ASK YOUR SERVER FOR DETAILS

## IMPORTS

**CORONA EXTRA \$7**  
 4.2% / AMERICAN LAGER / MEXICO

**GUINNESS \$7**  
 4.2% / STOUT / IRELAND

**HEINEKEN \$7**  
 5% / MUNICH HELLES / NETHERLANDS



# HARD

## SELTZERS

**HIGH NOON SELTZER \$7**

**WHITE CLAW SELTZER \$7**

# DRAFT BEERS 16 OZ.

**MILLER LITE \$5**  
 4.17% / AMERICAN LIGHT LAGER / MILWAUKEE, WI

**COORS LIGHT \$5**  
 4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO

**BLUE MOON BELGIAN WHITE \$6**  
 5.4% / WITBIER / DENVER, CO

**BUD LIGHT \$5**  
 4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

**BUDWEISER \$5**  
 5% / AMERICAN LAGER / ST. LOUIS, MO

**LOCAL CRAFT \$8**  
 ASK YOUR SERVER FOR DETAILS

**MODELO ESPECIAL \$6**  
 4.4% / AMERICAN LAGER / MEXICO

**MICHELOB ULTRA \$5**  
 4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO

**SOUTHERN TIER 2XIPA \$8**  
 8.2% / DOUBLE INDIA PALE ALE / LAKEWOOD, NY

**STELLA ARTOIS \$7**  
 5% / PILSNER / LEUVEN, BELGIUM

**YUENGLING LAGER \$5**  
 4% / AMERICAN LAGER / POTTSVILLE, PA

**ARSENAL CIDER \$8**  
 8% / HARD CIDER / LAWRENCEVILLE, PA



# SIGNATURE COCKTAILS

**SMOKED APPLE CIDER MARGARITA \$10**  
 patrón tequila, mezcal tequila, apple cider, house lime sours, spiced simple syrup

**THE TOASTED COCONUT \$10**  
 malibu rum, high noon pineapple hard seltzer, fresh lime, coconut water, pineapple juice, toasted coconut rim

**RED ED \$10**  
 new amsterdam vodka, ginger beer, fresh mint, guava juice

**"PUBLYSSITY" \$10**  
 new amsterdam vodka, fresh mint, muddled strawberry, fresh orange

**COUNT CHAT-U-LA \$10**  
 rumchata liqueur, godiva dark chocolate liqueur, nitro espresso cold brew, sarris chocolate rim

**CHERRY LIME WHITNEY \$10**  
 pink whitney vodka, bacardi superior rum, luxardo cherry liqueur, lemon lime-aide, fresh lime

# WINES

## SPARKLING

La Marca Prosecco, Veneto, Italy

GLASS

\$5

## WHITE

Livingston Cellars Chardonnay, Modesto, CA

GLASS

\$6

Josh Chardonnay, California

\$7

Livingston Cellars Moscato, Modesto, CA

\$6

Livingston Cellars Riesling, Modesto, CA

\$6

Livingston Cellars White Zinfandel, Modesto, CA

\$6

## RED

Livingston Cellars Cabernet Sauvignon, Modesto, CA

GLASS

\$6

Josh Cabernet Sauvignon, CA

\$7

Louis M. Martini Cabernet Sauvignon, CA

\$8

William Hill Merlot, CA

\$7

Boen Pinot Noir, CA

\$7

Joel Gott Red Blend, CA

\$8

