

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@pennentertainment.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, hard boiled 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

CHOPPED BRISKET SANDWICH \$15

fancy sauce, half sour pickles, black pepper demi

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

FLATBREADS

MUSHROOM \$15

roasted local pa mushrooms, arugula, herbed goat cheese, honey

MARGHERITA \$14

fresh mozzarella, basil

SMOKED BRISKET \$16

caramelized onion, cheese wiz, pickled cherry peppers

ENTRÉES

CHICKEN AND WAFFLES \$19

pickle brined chicken, house-made bacon cheddar waffle, pickled blueberries, mustard seed, 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

JAM JAR CHEESECAKE \$9

graham cracker crust, seasonal fruit, granola

HOUSE-MADE ICE CREAM \$9

triple scoop, always fresh, changes weekly

BOURBON BANANA

BREAD PUDDING \$9

caramel, smoked peanut brittle, house-made vanilla ice cream, chocolate sauce

BARSTOOL SPORTS | POSITIVE VIBES ONLY | LIFE'S TOO SHORT TO BET THE UNDER | THE RULES ARE THERE ARE NO RULES

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

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

myPA \$8
 Whitehorse Brewing and The Meadows
 IPA Collaboration
 6% / IPA / BERLIN, PA

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

**ANGRY ORCHARD HARD
 CIDER \$6**
 5% / HARD CIDER / HUDSON VALLEY, NY



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

"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

Josh Chardonnay, California

Livingston Cellars Moscato, Modesto, CA

Livingston Cellars Riesling, Modesto, CA

Livingston Cellars White Zinfandel, Modesto, CA

GLASS

\$6

\$7

\$6

\$6

\$6

RED

Livingston Cellars Cabernet Sauvignon, Modesto, CA

Josh Cabernet Sauvignon, CA

Louis M. Martini Cabernet Sauvignon, CA

Boen Pinot Noir, CA

Joel Gott Red Blend, CA

GLASS

\$6

\$7

\$8

\$7

\$8

