

TO SHARE

NEW WINGS \$17

SAUCES: traditional buffalo, smoked jalapeño honey bbq, garlic parmesan, spicy thai chili, coconut curry

DRY: buffalo dry, ranch, chipotle bbq, hickory bbq, cajun

traditional ranch dressing

BIG A\$# PRETZEL \$15

cheese sauce, roasted garlic honey mustard

TRAIN WRECK FRIES \$14

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

NEW BURGH NACHOS

HALF SHEET \$16/PIGGY PLATTER \$25

CHOICE OF CHILI OR CHICKEN

fresh scallions, avocado, cilantro crema, smoked honey jalapeño bbq, pico de gallo, sliced jalapeños

NEW MOZZARELLA WHEELS \$14

fresh mozzarella, panko breading, house-made pomodoro sauce, parmesan

NEW POTATO SKINS \$13

ADD CHILI +\$3

tillamook cheddar, house-made bacon, green onions, sour cream

SOUP

NEW FRENCH ONION \$10

caramelized onions, crostini, gruyère

NEW CHILI \$10

beef, three beans, tillamook cheddar, sliced jalapeño

SALAD

ADD STEAK +\$6, CHICKEN +\$5,
MAKE IT A PITTSBURGH +\$4

WEDGE \$12

house-made bacon, heirloom cherry tomatoes, pickled red onions, bleu cheese crumble, moody bleu cheese dressing

COBB \$14

grilled romaine, heirloom cherry tomatoes, house-made bacon, cucumber, hard-boiled egg, pickled red onions, shredded tillamook cheddar, green goddess dressing

CAESAR \$12

romaine, parmesan, garlic croutons, caesar dressing

GARDEN \$12

romaine, heirloom cherry tomatoes, cucumber, red onion

BOOK A BURGH BASH

CORPORATE LUNCHEONS,
SOCIAL GATHERINGS, BACHELOR,
BACHELORETTE PARTIES.

LET US ASSIST WITH YOUR
NEXT EVENT.

INQUIRIES PLEASE EMAIL
BOOKABASH@PENNTERTAINMENT.COM

SPORTSBOOK

BURGHS & SANDOS

SERVED WITH FRIES

CHEESEBURGER \$18

our own blend of usda prime quarter lb. patties, lettuce, sliced tomato, shaved red onion, fancy sauce, dill pickle on a toasted brioche bun
choice of white american, tillamook cheddar, gruyère, smoked provolone

ADD HOUSE-MADE BACON +\$4, SUNNY EGG +\$2,
MUSHROOM +\$4

CRISPY CHICKEN SANDWICH \$14

pickle brined fried chicken, shaved iceberg, sliced tomato, pickles, roasted garlic aioli on a toasted brioche bun

SAUCE IT UP WITH OUR SIGNATURE
WING SAUCES +\$2

PASTRAMI \$15

thousand island dressing, gruyère,
house-made kraut, marble rye

PLATES

CHICKEN DINNER \$27

garlic & herb smoked half-chicken,
vegetable du jour

choice of mashed potato, baked potato, or fries

FISH & CHIPS \$18

ipa battered haddock, tartar, house-made slaw,
french fries, lemon

14 OZ. BLACK ANGUS RIBEYE \$34

black peppercorn sauce, roasted mushrooms,
vegetable du jour

choice of mashed potato, baked potato, or fries

PARTY PLATTERS

WINGS & MORE WINGS \$40

two dozen wings, celery, bleu cheese or ranch

SAUCES: traditional buffalo, smoked jalapeño
honey bbq, garlic parmesan, spicy thai chili,
coconut curry

DRY: buffalo dry, ranch, chipotle bbq, hickory bbq,
cajun

TURKEY CLUB \$14

herb roasted turkey breast, avocado, lettuce, sliced
tomato, red onion, white american, house-made
bacon, roasted garlic mayo, toasted sourdough

LOBSTER ROLL \$30

sautéed lump lobster, tarragon butter, chives

NATHANS FOOT LONG DOG \$14

CHICAGO STYLE

tomato, onion, pickle, relish, hot pepper, mustard,
ketchup, poppy seed bun

NEW CHILI & CHEESE

chili, cheese sauce, shredded tillamook cheddar

NEW FRENCH DIP \$16

shaved beef, gruyère, rosemary au jus,
horseradish cream, demi baguette

***HALF RACK BABY BACK RIBS \$30**

smoked jalapeño honey bbq, pickles

choice of mashed potato, baked potato, or fries

NEW CRAB LEG \$MP

1 lb. of dungeness crab, drawn butter, lemon

choice of mashed potato, baked potato, or fries

ADD 1 CLUSTER OF CRAB LEGS TO ANY
DINNER +\$15

TRAIN WRECK FRIES

PIGGY PLATTER \$24

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

BURGH NACHOS PIGGY PLATTER \$25

CHOICE OF CHILI OR CHICKEN

fresh scallions, avocado, cilantro crema, smoked
honey jalapeño bbq, pico de gallo, sliced jalapeños

FLATBREADS

NEW MUSHROOM \$15

roasted mushrooms, arugula, herbed goat cheese,
truffle oil

MARGHERITA \$14

fresh mozzarella, sliced tomato, basil

NEW MEAT TRIO \$16

pepperoni, chipped ham, sausage,
three cheese blend

DESSERTS

DOUGHNUTS \$10

cinnamon sugar, espresso ganache, whipped cream

NEW ULTIMATE BROWNIE SUNDAE \$16

brownie, vanilla ice cream, chocolate sauce,
salted caramel sauce, candied pecans

JAM JAR CHEESECAKE \$10

house-made cheesecake, seasonal toppings

SIDES

WHIPPED POTATO \$6

NEW BAKED POTATO \$5 LOADED \$8

SEASONED FRIES \$5

ONION RINGS \$6

TOTS \$5

SMALL GARDEN SALAD \$5

We use only the highest quality ingredients, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BOTTLED BEER

DOMESTIC

MILLER LITE \$6

4.17% / AMERICAN LIGHT LAGER / MILWAUKEE, WI

COORS LIGHT \$6

4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO

MICHELOB ULTRA \$6

4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

BUD LIGHT \$6

4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

BUDWEISER \$6

5% / PALE LAGER / ST. LOUIS, MO

SAMUEL ADAMS BOSTON LAGER \$7

5% / AMBER LAGER / BREINIGSVILLE, PA

O'DOUL'S \$6

.5% / NON-ALCOHOLIC / ST. LOUIS, MI

IMPORTS

CORONA EXTRA \$7

4.2% / AMERICAN LAGER / MEXICO

STELLA ARTOIS \$7

5% / PILSNER / LEUVEN, BELGIUM

HEINEKEN \$7

5% / MUNICH HELLES / NETHERLANDS

GUINNESS \$7

4.2% / STOUT / IRELAND

HARD SELTZERS

HIGH NOON \$8

WHITE CLAW \$7

DRAFT BEER

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

MODELO ESPECIAL \$6

4.4% / AMERICAN LAGER / MEXICO

MICHELOB ULTRA \$5

4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

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

TWISTED TEA HARD ICED TEA \$7

5% / HARD ICED TEA / CINCINNATI, OH

SAMUEL ADAMS SEASONAL \$7

FAT HEAD'S BUMBLE BERRY \$9

5.3% / HONEY BLUEBERRY ALE / NORTH OLMSTED, OH

STONE HAZY IPA \$9

6.7% / HAZY IPA / SAN DIEGO, CA

TRÖEGS PERPETUAL IPA \$9

7.5% / IPA / HERSHEY, PA

ROTATING LOCAL CRAFT \$9

ASK YOUR SERVER FOR DETAILS

DRAFT BEER

22 OZ.

MILLER LITE \$7

4.17% / AMERICAN LIGHT LAGER / MILWAUKEE, WI

BUD LIGHT \$7

4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

MICHELOB ULTRA \$7

4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO

YUENGLING LAGER \$7

4% / AMERICAN LAGER / POTTSVILLE, PA

COORS LIGHT \$7

4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO

SAMUEL ADAMS SEASONAL \$9

SIGNATURE COCKTAILS

SMOKED PATRÓN MARGARITA \$10

patrón tequila, house-made sours, bossca! mezcal, grand marnier, fresh lime juice

THE TOASTED COCONUT \$10

malibu coconut rum, pineapple juice, fresh lime juice, orange juice, toasted coconut rim

CHERRY LIME RUM RICKEY \$10

bacardi superior rum, luxardo cherry liqueur, lemonade, fresh lime juice

HONEY I'M BUZZED \$10

tito's handmade vodka, disaronno, pineapple juice, honeycomb simple syrup, sours, gummy bears, honey stick

TRY THEM ALL AS A FLIGHT \$14

5 oz. glass of each signature cocktail



WINES

SPARKLING

BENVOLIO PROSECCO \$7

RED

LIVINGSTON CELLARS CABERNET SAUVIGNON \$6

LIVINGSTON CELLARS MERLOT \$6

KENDALL-JACKSON CABERNET SAUVIGNON \$7

WHITE

LIVINGSTON CELLARS MOSCATO \$6

LIVINGSTON CELLARS CHARDONNAY \$6

LIVINGSTON CELLARS RIESLING \$6

LIVINGSTON CELLARS PINOT GRIGIO \$6

LIVINGSTON CELLARS WHITE ZINFANDEL \$6

KENDALL-JACKSON CHARDONNAY \$7