

TO SHARE

- BARSTOOL NACHOS

\$12

(BEEF, CHICKEN OR PORK)

cheese sauce, cheddar jack, guacamole, pico de gallo, sour cream, jalapeños
- SPINACH & ARTICHOKE DIP

\$13

spinach, artichoke, mozzarella, cream cheese, provolone
- JUMBO BAVARIAN PRETZEL

\$10

beer cheese, grain mustard

QUESADILLA

\$12

(CHICKEN OR STEAK)

cheddar jack, sour cream, pico de gallo, guacamole

FRIED PICKLES

\$8

house-made ranch

PULLED PORK SLIDERS

\$12

pineapple & green apple slaw, hawaiian bun

BUFFALO CHICKEN EMPANADA

\$12

house-made ranch or bleu cheese

FRIED BRUSSELS SPROUTS

\$9

sriracha aioli

MAC & CHEESE BITES

\$10

bacon, green onion, house-made ranch

WINGS

TRADITIONAL

- DOZEN

\$17

|

TO GO

\$19
- 1/2 DOZEN

\$9

|

TO GO

\$11
- BONELESS

\$10

|

TO GO

\$12

SIGNATURE SAUCES

- HOT
- PEACH HABANERO
- MILD
- THAI CHILI
- OLD BAY
- GARLIC PARMESAN
- TEQUILA LIME
- HONEY BBQ
- BAYSIDE



BARSTOOL SPORTSBOOK

FIELD OF GREENS

CAESAR

\$12

romaine, parmesan, house-made crouton, Caesar

ADD CHICKEN

\$3

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SHRIMP

\$5

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SALMON

\$10

CHICKEN COBB

\$14

grilled, crispy, or blackened chicken, lettuce, bacon, cheddar jack, tomato, onion, egg

WEDGE

\$12

iceberg, bleu cheese, raisins, red onion, house-made crouton, choice of dressing

ADD CHICKEN

\$3

|

SHRIMP

\$5

|

SALMON

\$10

TACO

\$14

seasoned beef, lettuce, cheddar jack, guacamole, pico de gallo, sour cream, jalapeños

HANDHELDS

served with fries

REUBEN

\$14

corned beef, sauerkraut, thousand island, swiss, rye bread

PHILLY CHEESE STEAK

\$15

shaved beef, grilled onions & peppers, provolone, hoagie roll

SOUTHWEST CHICKEN WRAP

\$13

grilled chicken, corn & black bean salsa, lettuce, chipotle ranch, cheddar jack, tomato basil tortilla

SOUTHERN FRIED CHICKEN

\$14

TRY IT “NASHVILLE STYLE”

buttermilk fried chicken breast, lettuce, tomato, pickle, provolone, brioche bun

HOT DOG TRIO

\$12

Coney, New York, Chicago style hot dogs

SHRIMP PO’ BOY

\$16

cajun fried shrimp, lettuce, tomato, pickle, mayo, french bread

CLASSIC CLUB

\$13

turkey, ham, lettuce, tomato, mayo, swiss, american, choice of white or wheat

VEGGIE WRAP

\$11

lettuce, tomato, red peppers, red onion, carrot, cucumber, balsamic vinaigrette, wheat tortilla

SOUP

CHILI

\$6

LOADED POTATO

\$6

CRAFT BURGERS

served with fries

make it a veggie burger for \$2 more

QUESADILLA BURGER

\$14

pico de gallo, lettuce, barstool special sauce, cheddar jack, flour tortilla

BLACK & BLEU BURGER

\$16

prime rib burger, steakhouse mushrooms, fried onions, bleu cheese, brioche bun

BUILD YOUR OWN BURGER

\$13

TOPPINGS .75 EACH

Smokehouse Bacon

Fried Egg

Sautéed Mushrooms

Sautéed Onions

Onion Ring

Jalapeños

BBQ Sauce

ENTRÉES

14 OZ RIBEYE

\$29

herb butter, fried onions, seasonal vegetables, baked potato

SEARED SALMON

\$23

pan-seared, pineapple pico de gallo, sweet chili sauce, fresh vegetable medley

FISH & CHIPS

\$17

hand-breaded cod, coleslaw, lemon, house tartar sauce

ST. LOUIS RIBS

1/2 RACK

\$20

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FULL RACK

\$30

slow cooked, coleslaw, seasonal vegetables, steak fries

CHICKEN BASKET

\$15

beer-battered chicken tenders, fries, house-made ranch

SHRIMP BASKET

\$16

cajun fried shrimp, fries, hushpuppies, cocktail sauce

NEW YORK-STYLE PIZZA

MEAT LOVER’S

\$21

pepperoni, sausage, chicken, bacon, ham

VEGETABLE LOVER’S

\$17

mushroom, bell pepper, onion, tomato, black olive, jalapeño, banana pepper

BUFFALO CHICKEN

\$19

buffalo sauce, mozzarella, bleu cheese, banana pepper



BYOP

\$15

MEAT TOPPINGS

\$1.50

pepperoni, sausage, chicken, bacon, ham

VEGETABLE TOPPINGS

\$.75

mushroom, bell pepper, onion, tomato, black olive, jalapeño, banana pepper

SIDES

MASHED POTATOES

\$4

|

LOADED

\$5

FRIES

\$4

|

LOADED

\$5

SWEET POTATO FRIES

\$5

BAKED POTATO

\$4

|

LOADED

\$5

SIDE SALAD

\$4

COLESLAW

\$3

SEASONAL VEGETABLES

\$4

DESSERTS

DESSERT NACHOS

\$10

dusted cinnamon puffs, banana, strawberry, pineapple, vanilla ice cream, chocolate syrup

ROOT BEER FLOAT

\$5

root beer, ice cream, whip topping, cherry

STRAWBERRY SHORTCAKE

\$7

strawberries, white chocolate, strawberry sauce, whip topping

NEW YORK CHEESECAKE

\$9

berries, strawberry sauce, whipped topping

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

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

BEER

DOMESTIC	\$5
MILLER LITE	4.17% / AMERICAN LIGHT LAGER / MILWAUKEE, WI
COORS LIGHT	4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO
BUD LIGHT	4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO
BUDWEISER	5% / AMERICAN LAGER / ST. LOUIS, MO
MICHELOB ULTRA	4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO
YUENGLING LAGER	4% / AMERICAN LAGER / POTTSVILLE, PA

HARD

SELTZERS	\$7
HIGH NOON SELTZER	WATERMELON / BLACK CHERRY / PEACH

IMPORT	\$6
CORONA	4.2% / MEXICAN LAGER / MEXICO
HEINEKEN	5% / MUNICH HELLES / NETHERLANDS
HEINEKEN 0.0	0% / MUNICH HELLES / NETHERLANDS



CIDERS 16OZ DRAFT	
BOLD ROCK VIRGINIA APPLE	\$6.50
BOLD ROCK SEASONAL	\$7

SPECIALTY COCKTAILS

MODERN FASHION	\$12
monkey shoulder blended malt scotch whisky, jam jar sweet shiraz, simple syrup, mandarin orange, brandied cherry	
NEGRONI, SORT OF	\$12
hendrick’s gin, campari, barolo, fever-tree tonic, grapefruit	
BOBA DAIQUIRI	\$15
pyrat xo rum, strawberry boba tea, strawberry poppers	
PICKLES & ICE CREAM MARTINI	\$10
jameson irish whiskey, licor 43, half and half, whipped cream, pickle juice	
ORIGINAL WHISKEY SOUR*	\$16
old elk blended straight bourbon whiskey, sweet & sour, angostura bitters, egg white	
MAPLE MARGARITA	\$14
devil’s due maple whiskey, house-made strawberry simple syrup, whipped cream, lime	
PEANUT BUTTER MANHATTAN	\$12
skrewball peanut butter whiskey, carpano antica formula, chocolate bitters, simple syrup, grenadine, cordial cherry	

MOJITO, MAYBE	\$10
malibu coconut rum, pineapple, cilantro, lime	
APEROL SPRITZ	\$13
la marca prosecco, aperol, mandarin orange	
AMSTERDAM MULE	\$10
new amsterdam pink whitney vodka, fever-tree ginger beer, grenadine, lemon	
BLOODY MARY	\$12
tito’s handmade vodka, house-made bloody mary mix, charcuterie skewer	
TEQUILA GIMLET	\$12
patrón silver tequila, sugar, lime	
BOULEVARDIER	\$14
whistlepig farmstock rye whiskey, campari, jam jar sweet shiraz, grapefruit	
FRENCH 75+2	\$12
hendrick’s gin, a to z bubbles sparkling rosé, house-made blueberry simple syrup	
DARK & THUNDERY	\$14
ron zacapa rum, fever-tree ginger beer, limonata & jalapeño	

DRAFT BEERS 16OZ

COORS LIGHT	\$5
4.2% / AMERICAN LIGHT LAGER / GOLDEN, CO	
MILLER LITE	\$5
4.17% / AMERICAN LIGHT LAGER / MILWAUKEE, WI	
BUD LIGHT	\$5
4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	
YUENGLING LAGER	\$5
4% / AMERICAN LAGER / POTTSVILLE, PA	
MICHELOB ULTRA	\$6
4.2% / AMERICAN LIGHT LAGER / ST. LOUIS, MO	
BLUE MOON	\$6
5.4% / WITBIER / DENVER, CO	
STONE FEAR.MOVIE.LIONS	\$8.50
8.5% / HAZY DOUBLE IPA / ESCONDIDO, CA	
STONE HAZY IPA	\$8.50
6.7% / HAZY IPA / ESCONDIDO, CA	
DOGFISH HEAD 60 MINUTE IPA	\$8.50
9% / IMPERIAL IPA / MILTON, DE	
MODELO ESPECIAL	\$6.50
4.4% / MEXICAN LAGER / MEXICO	

ASK YOUR SERVER ABOUT SPECIALTY CRAFT BEERS



WINE

SPARKLING	GLASS	BTL
LA MARCA PROSECCO, VENETO, ITALY NV, 187ML		\$10
DOMAINE STE. MICHELLE BRUT, COLUMBIA VALLEY, WA	\$9	\$32
A TO Z WINeworks, BUBBLES SPARKLING ROSÉ, OREGON	\$12	\$40

WHITE	GLASS	BTL
CHATEAU STE. MICHELLE CHARDONNAY, COLUMBIA VALLEY, WA	\$10	\$36
DA VINCI PINOT GRIGIO, DELLE VENEZIE, ITALY	\$10	\$36
HEINZ EIFEL RIESLING, MOSEL, GERMANY	\$11	\$38
CENTORRI MOSCATO, PROVINCIA DI PAVIA, ITALY	\$10	\$35

RED	GLASS	BTL
CHATEAU STE. MICHELLE CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	\$10	\$36
14 HANDS MERLOT, WASHINGTON	\$10	\$36
A TO Z PINOT NOIR, OREGON	\$14	\$52

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