

APPETIZERS

NACHOS \$12.99

braised short rib, queso, pico de gallo, pickled sweet onion, fresh cilantro

CRISPY SEASONED SHRIMP OR CRAB CAKES \$12.99

seasoned, battered shrimp or mini crab cakes, spicy house sauce, green onions

AHI TUNA \$12.99

seared ahi tuna, fresh avocado, bok choy, purple cabbage, kabayaki sauce

QUESADILLA \$11.99

choice of chicken, steak or shrimp, pico de gallo, fresh cilantro

THE COLISEUM \$14.99

giant bavarian pretzel, beer cheese, honey mustard

make it a sweet treat with chocolate and caramel

BARSTOOL JUMBO WINGS

choice of ranch or blue cheese dressing

BONE IN OR BONELESS

08	12	16
\$10.99	\$15.99	\$20.99

SIGNATURE SAUCES

HOT
FIERY BBQ
MEDIUM
SPICY MANGO
MILD
TERIYAKI
GARLIC PARMESAN
THAI CHILI



SOUP \$8.99

SOUP DU JOUR

SIDES \$3.99

FRIES
GREEN BEANS
BROCCOLI
MAC AND CHEESE
HOUSE SIDE SALAD
CAESAR SIDE SALAD



BARSTOOL SPORTSBOOK®

SALADS

add your choice of salmon \$4.99, shrimp \$4.99 or chicken \$3.99

BARSTOOL CHOP SALAD \$12.99

spring mix, house italian dressing, tomato, onion, egg, bacon, garbanzo beans, grated parmesan cheese

SIDELINE CAESAR SALAD \$12.99

fresh romaine, caesar dressing, fresh parmesan cheese

SANDWICHES

K.O. CLUB \$13.99

toasted sourdough, grilled chicken, crispy bacon, cheddar cheese, provolone cheese, lettuce, tomato, onion, chipotle aioli

HOME TEAM BURGER \$13.99

burger, brioche, choice of cheese, onion straws, lettuce, tomato, onions, house sauce

BLACK BEAN OR TURKEY BURGER \$14.99

brioche, swiss cheese, lettuce, grilled red onions, grilled balsamic tomato, avocado

ENTRÉES

THE HOME RUN \$13.99

AFTER 4PM \$17.99

steak of the month, green beans, garlic mashed potatoes

SALMON DINNER \$18.99

grilled salmon, lemon garlic butter, green beans, fingerling potatoes

GAME WINNER \$29.99

8 oz. choice sirloin, garlic butter, garlic mashed potatoes, green beans, chef selected seasonal seafood

AHI TUNA SALAD \$18.99

ahi tuna, spring mix, red cabbage, cucumber, carrot, red onion, avocado, sesame seeds, sesame ginger dressing

SLAM DUNK \$14.99

shaved prime rib, hoagie roll, swiss and provolone cheeses, garlic aioli, au jus

LOBSTER ROLL \$24.99

lobster meat, roll, lettuce, sweet lemon tarragon aioli, fresh lemon

SPICY SHRIMP TACOS \$15.99

spicy shrimp, flour tortillas, coleslaw, chili lime aioli, avocado, cilantro

BUFFALO MAC AND CHEESE \$13.99

elbow macaroni, jalapeño cheese sauce, buffalo bites, ranch, green onions

CAST IRON POT PIE \$14.99

Better than your Me Ma's!

chicken pot pie served to the table in a cast iron

THE BIG CATCH \$15.99

giant white fish hand-battered in our house fish batter, fries, coleslaw

MIKEY'S PIZZA

BYO PIZZA \$29

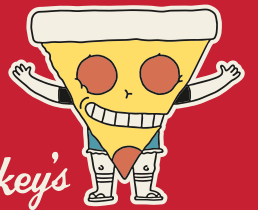
includes up to five topping choices additional toppings including cheese are \$3 each

SAUCES

traditional red or white

TOPPINGS

pepperoni, sausage, chicken, bacon, tomato, onion, green pepper, mushrooms, cheese



Mikey's
LATE NIGHT SLICE

DESSERTS \$8.99

CHOCOLATE CHIP COOKIE CAKE

CHEESECAKE

CARROT CAKE

SEASONAL CHEF SELECTION

BEER

BOTTLED

- COORS LIGHT \$5
- MILLER LITE \$5
- BIG DEAL BREWING \$6
- BUD LIGHT \$5
- BUDWEISER \$5
- DOS EQUIS LAGER \$6
- MICHELOB ULTRA \$5
- MODELO ESPECIAL \$6
- ANGRY ORCHARD \$6
- AMSTEL LIGHT \$5
- HEINEKEN \$6
- CORONA EXTRA \$6
- CORONA LIGHT \$6
- COLUMBUS IPA (CBC) \$8
- GUINNESS (CAN) \$8
- O'DOUL'S (NON-ALCOHOLIC) \$5

DRAFT BEERS

- COORS LIGHT \$8
- YUENGLING LAGER \$8
- BIG DEAL BREWING \$8
- BUD LIGHT \$8
- LAND-GRANT IPA \$11
- CORONA PREMIER \$9
- BLAKE'S TRIPLE JAM HARD CIDER \$11
- MODELO ESPECIAL \$9
- BLUE MOON BELGIAN WHITE \$10
- LEINENKUGEL'S SUMMER SHANDY \$11
- DOGFISH HEAD HAZY-O! IPA \$11
- STELLA ARTOIS \$9
- MILLER LITE \$8
- RHINEGEIST IPA \$11
- BREWDOG ELVIS JUICE IPA \$11
- NEW BELGIUM VODOO RANGER JUICY HAZE IPA \$11
- STONE BREWERY IPA \$11
- SEVENTH SON THE SCIENTIST IPA \$11
- GREAT LAKES BREWING SEASONAL \$11
- CBC IPA \$11

HARD SELTZER

- HIGH NOON HARD SELZER \$8
- TRULY HARD SELTZER \$8
- WHITE CLAW HARD SELTZER \$8

SPECIALTY COCKTAILS

- CLASSIC MARGARITA** \$10
el Jimador tequila, margarita mix
- ELEVATED MARGARITA** \$12
Patrón Silver tequila, triple sec, Finest Call lime sour mix
- SCRATCH MARGARITA** \$10
Hornitos tequila, triple sec, pressed lime juice, agave nectar
- MANGO MARGARITA** \$13
Patrón Reposado tequila, pressed lime juice, mango
- SPRITZ YOURSELF** \$12
Deep Eddy Ruby Red vodka, aperitivo, strawberry, pressed lemon juice, club soda, prosecco
- PINK SMOKE** \$14
Bossca! Mezcal, St-Germain Elderflower liqueur, pressed lime juice, guava, Fever-Tree Pink Grapefruit soda
- PASSION FRUIT MULE** \$12
Ketel One Botanical Cucumber & Mint, lime sour mix, passion fruit, ginger beer
- JUNGLE OUT THERE** \$13
Absolut Lime vodka, Malibu Coconut rum, Campari, pressed lime juice, orgeat almond syrup, pineapple juice
- SICILY OR BUST** \$15
Rémy Martin VSOP Cognac, Domain De Canton Ginger liqueur, blood orange, blueberry, pressed lemon juice, pinch meringue powder
- WOULD I LYCHEE TO YOU?** \$13
Fords gin, Aperol, grapefruit sour mix, lychee, Fever-Tree Lime & Yuzu soda
- OLD FASHIONED** \$15
Maker's 46 Bourbon, Fernet-Branca, old fashioned mix
- BARTENDER'S BREAKFAST** \$15
Jack Daniel's Tennessee Rye whiskey, Skrewball Peanut Butter whiskey, crème de cacao, pressed lemon juice, banana, orange juice

WINES

		6 OZ.	9 OZ.	BTL
SPARKLING	G.H. Mumm Champagne	\$10		\$35
	La Marca Prosecco	\$12		\$40
	Moët & Chandon Impérial	\$18		\$70
CHARDONNAY	Liberty Creek	\$6	\$9	
	Robert Mondavi	\$10	\$13	\$35
	William Hill	\$8	\$11	\$30
MOSCATO	Liberty Creek	\$6	\$9	
	Voga	\$11	\$14	\$35
PINOT GRIGIO	Liberty Creek	\$6	\$9	
	Benvolio	\$10	\$13	\$35
RIESLING	Chateau Ste. Michelle	\$9	\$12	\$32
	Pacific Rim	\$10	\$13	\$40
WHITE ZINFANDEL	Beringer Main & Vine	\$6	\$9	\$20
CABERNET SAUVIGNON	Liberty Creek	\$6	\$9	
	Robert Mondavi	\$10	\$13	\$35
	Upshot	\$10	\$13	\$35
MALBEC	Alamos	\$8	\$10	\$30
MERLOT	Liberty Creek	\$6	\$9	
	Murphy-Goode	\$8	\$10	\$30
PINOT NOIR	Liberty Creek	\$6	\$9	
	Mark West	\$8	\$11	\$30
	Meiomi	\$12	\$15	\$40