

Backstage Pub

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← CHALKBOARD →

Deviled Eggs 6

Soup of the Day 6

Tacos (3) 12

Salad Special Market Price

← BEFORE THE SHOW →

Fried Pickles 6

Beer battered dill chips.

Backstage Salad 8

Mixed greens, walnuts, crumbled bleu cheese, tomato and house-made lemon vinaigrette. Add fried/grilled chicken \$4.

10 Bone-In Wings Market Price

Pick your sauce: Pineapple Habañero, Teriyaki, Maple Sriracha, Garlic-Parm, Lemon Pepper, Wing Walk, 3's Company, Buffalo. Mixed sauce order \$1 • Split Wing \$1 Extra Bleu Cheese/Ranch \$.75

Drunken Mussels 12

Beer, butter, garlic, scallions. Add bacon \$2.

Fried Calamari 12

Fried banana and cherry peppers, arugula with chili lime ranch drizzle.

B.Y.O. Poutine 9

Fresh cut fries, housemade gravy, cheese curds. See add ons below.

B.Y.O. Mac & Cheese 9

See below for add on's.

B.Y.O. Add On's

• Jalapeños \$1 • Chicken \$4 • Tomatoes \$1
• Bacon \$2 • Meat of the Week: Market Price

← AFTER THE SHOW →

All come with your choice of:
fresh-cut fries, coleslaw or a Hamm's 12 oz. can.

Upgrade your side:

Mac 'n Cheese \$3 • Soup \$3 • Poutine Fries \$3

Backstage Burger 14

Bacon jam and Backstage Pub sauce.

Hot Mess Burger 16

Bacon jam, pineapple habañero jam, bleu cheese crumbles, Backstage Pub sauce.

B.Y.O. Burger 12

8oz. burger with lettuce, tomato and onion. See below for add on's.

Ribeye Philly Cheesesteak \$14

Shaved ribeye, onion, roasted red peppers, jalapeno cheese sauce.

Backstage BLT 12

Bacon, greens, tomato with Backstage Pub sauce on Sourdough.

Chicken Sandwich 12

Fried or grilled chicken topped with house-made coleslaw. (Pick your sauce)

Loaded Grilled Cheese 12

Cheddar, swiss, tomatoes, bacon, Backstage Pub sauce on sourdough.

Add On's

• Cheddar, Swiss, American, Bleu Cheese \$1
• Sautzed Onions \$1 • Bacon \$2
• Extra Sauce \$.75 • Fried Egg \$2

Round for the Kitchen 6

Enjoyed the food? Buy the kitchen a beverage!

Consuming raw/under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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← WINES →

\$7 per glass

Red

Woodbridge Cabernet Sauvignon

19 Crimes Red Blend

Cavit Pinot Noir

White

19 Crimes Chardonnay

Woodbridge Pinot Grigio

Sutterhome Sauvignon Blanc

Zonin Prosecco

← WHISKEY →

Below prices for 2 oz. pours

Bourbon

Basil Hayden's • \$13

Blanton's • \$14

Buffalo Trace • \$10

Bulleit • \$10

Eagle Rare • \$10

Elijah Craig • \$9

Knob Creek • \$10

Larceny • \$9

Makers Mark • \$9

Four Roses

Small Batch • \$10

High West Prairie • \$9

Jefferson's Reserve • \$9

Makers Mark 46 • \$11

Old Forester 1870 • \$10

Old Forester 1897 • \$11

Old Forester 1910 • \$12

Woodford Reserve • \$10

← COCKTAILS →

Each \$14

Terry's Smoked Old Fashioned

Sagamore Rye, Luxardo, Lemon/Orange, Chocolate Bitters in an Oak Smoked Glass

The Classic Clooney

Casamigos Blanco Tequila, lime, Simple syrup and Orange Juice *ask about our fresh fruit selections*

The Framboise Empress

Empress Gin, Fresh Lemon, Lime, and Raspberry topped with club soda

The Smoke Show

SeBusca Mezcal, Ancho Reyes, Aperol, Pom, Fresh Lime

Burning Rose

Rosemary infused Tito's, Orange, Blackberry, Club soda, Burnt Rosemary

The Aldrich

Buffalo Trace, Fernet Branca, Meletti, Black Walnut Bitters

Rye

Bulleit • \$10

High West Double • \$9

Knob Creek • \$10

Old Overholt • \$8

Rittenhouse • \$9

Sagamore • \$9

Sazerac • \$9

Templeton 4yr • \$10

Whistle Pig 6yr • \$12

Irish

Jameson • \$8

Jameson Black • \$10

Powers • \$9

Redbreast 12yr • \$13

Tullamore Dew • \$9

Single Malt

Ardbeg 10yr • \$12

Balvenie 12yr • \$13

Glenlivet 12yr • \$12

Glenrothes Bourbon Cask • \$12

Lagavulin 16yr • \$16

Laphroaig 10yr • \$12

Macallan 12yr • \$14

Oban 14yr • \$14

Talisker Storm • \$12

Blended Whiskey

Blackened • \$8

Crown Royal • \$9

Dewars White Label • \$9

Gentleman Jack • \$10

Jack Daniels • \$8

Suntory Toki • \$9

Uncle Nearest • \$10

*Ask about our daily featured cocktail