

Backstage Pub

518-709-0104 backstagepub501.com  Backstage Pub LLC  @backstagepub501

← CHALKBOARD →

- Deviled Eggs** 6
- Soup of the Day** 6
- Tacos (3)** 12
- Farm Toast** 10

← BEFORE THE SHOW →

- Fried Pickles** 6
Beer battered dill chips with BSP sauce.
- Backstage Salad** 8
Mixed greens, walnuts, crumbled bleu cheese, tomato and house-made lemon vinaigrette. Add fried/grilled chicken \$4.
- Greekanella Salad** 10
Mixed greens, onions, tomatoes, roasted red peppers, Greek olives and Mediterranean Feta cheese, toasted sourdough with lemon vinaigrette.
- 10 Bone-In Wings** Market Price
Pick your sauce: 3's Company, Garlic-Parm, Lemon Pepper, Teriyaki, Maple Sriracha, Cinnamon Toast Crunch, Buffalo.
PineHab \$2 • Mixed sauce order \$1
Split Wing \$1 • Extra Bleu Cheese/Ranch \$.75
- Fried Calamari** 12
Fried banana and cherry peppers, arugula with chili lime ranch drizzle.
- B.Y.O. Poutine** 10
Fresh cut fries, housemade gravy, cheese curds.
- B.Y.O. Mac & Cheese** 10
- 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, tots 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.
- That Chopped Cheese** 13
Chopped brisket burger, sautéed onions, lettuce, tomato, yellow American cheese with cajun fancy sauce on a toasted hoagie.
- Ribeye Philly Cheesesteak** 15
House shaved ribeye, onion, roasted red peppers, jalapeño cheese sauce.
- Backstage BLT** 12
Bacon, greens, tomato with Backstage Pub sauce on Sourdough.
- Backstage Hot** 14
Fried or grilled chicken tossed in 3's Company sauce, bleu cheese crumbles, pickles with slaw on brioche.
- Loaded Grilled Cheese** 13
Cheddar, swiss, tomatoes, bacon, Backstage Pub sauce on sourdough.
- Add On's**
 - Cheddar, Swiss, American, Bleu Cheese \$1
 - Sautéed 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

Eagle Rare • \$10

Elijah Craig • \$9

Knob Creek • \$10

Larceny • \$9

Maker's Mark • \$9

High West Prairie • \$9

Four Roses

Small Batch • \$10

Jefferson's Reserve • \$9

Maker's Mark 46 • \$11

Old Forester 1870 • \$10

Old Forester 1897 • \$11

Old Forester 1910 • \$12

Woodford Reserve • \$10

Irish

Jameson • \$8

Jameson Black • \$10

Powers • \$9

Redbreast 12yr • \$13

Tullamore Dew • \$9

← 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 Elder Fashioned

Botanist gin, St. Germain and orange bitters

Burning Rose

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

Rye

High West Double • \$9

Knob Creek • \$10

Old Overholt • \$8

Rittenhouse • \$9

Sagamore • \$9

Sazerac • \$9

Templeton 4yr • \$10

Whistle Pig 6yr • \$12

Blended Whiskey

Blackened • \$8

Crown Royal • \$9

Gentleman Jack • \$10

Jack Daniels • \$8

Suntory Toki • \$9

Uncle Nearest • \$10

Dewars White Label • \$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

*Ask about our daily featured cocktail