

# Backstage Pub

518-709-0104

backstagepub501.com

 Backstage Pub LLC

 @backstagepub501

## ← CHALKBOARD →

**Deviled Eggs** 6

**Soup of the Day** 6

**Tacos (3)** 12

**Market Salad** Market Price

## ← BEFORE THE SHOW →

**Fried Pickles** 6

Beer battered dill chips with BSP sauce

**10 Bone-In Wings** 15

3's Company, Garlic-Parm, Lemon Pepper, Teriyaki, Maple Sriracha, Buffalo, Caramel Bacon Bourbon and PineHab \$2

**Fried Calamari** 12

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

**Pork Belly Brussels** 8

Shaved brussel sprouts sautéed with pork belly, garlic, pickled rhubarb and walnuts with maple sriracha drizzle

**That's What Maryland Does!** 16

Red and blue jumbo lump crab cakes, roasted garlic aioli, arugula and heirloom cherry tomatoes

**Drunken Mussels** 12

Beer, butter, garlic and scallions  
Add bacon \$2 • Add pork belly \$4

**Pitter Patter Poutine** 10

Fresh-cut fries, housemade gravy, cheese curds

**Pork Belly Bites** 8

Fried pork belly, caramelized in maple sriracha with scallions

**Smack 'N Cheese** 10

## ← AFTER THE SHOW →

All come with your choice of:  
fresh-cut fries, coleslaw, tots or a Hamm's  
\$3 Upgrade:

Smack 'N Cheese • Soup • Poutine Fries

**Backstage Burger** 14

Bacon jam and BSP sauce

MAKE IT A HOT MESS add \$2

Blue cheese and pineapple habanero jam

**Shlobster Roll** 15

Argentine red shrimp, butter, scallion, celery, lemon, toasted brioche roll

**Fried Oyster Po-Boy** 15

Fried oysters, horseradish aioli and slaw on a toasted brioche roll

**That Chopped Cheese** 14

Chopped burger, sautéed onions, yellow American cheese with cajun fancy sauce

**Ribeye Philly Cheesesteak** 16

House shaved ribeye, onion, roasted red peppers, jalapeño cheese sauce

**Backstage BLT** 12

Bacon, greens, tomato with BSP sauce on sourdough

**Backstage Hot** 14

Fried or grilled chicken tossed in 3's Company sauce, bleu cheese crumbles, pickles with slaw on brioche

**Round for the Kitchen** 6

Enjoyed the food? Buy the kitchen a beverage!

### Add Ons

Cheddar, Swiss, American, Bleu Cheese \$1

Extra Sauce \$.75 • Sautéed Onions \$1

Bacon \$2 • Fried Egg \$2

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

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## ← WINES →

### Red

**Beringer Knight's Valley Cabernet Sauvignon** \$13 glass/\$24 bottle

**Antigal Uno Malbec** \$9 glass/\$16 bottle

**Meiomi Pinot Noir** \$9 glass/\$16 bottle

**19 Crimes Blend** \$7 glass

### White

**La Crema Chardonnay**  
\$9 glass/\$16 bottle

**Kim Crawford Sauvignon Blanc**  
\$9 glass/\$16 bottle

**Santa Margarita Pinot Grigio**  
\$10 glass/\$18 bottle

**Zonin Prosecco**  
\$8 glass

\*Bottles are 375mL

## ← COCKTAILS →

Each \$14

**Terry's Smoked Old Fashioned**  
Buffalo trace bourbon, Luxardo, Lemon/Orange, Chocolate Bitters in an Oak Smoked Glass

**Picantito**  
Tito's vodka, jalapeño, lime juice

**Framboise Fizz**  
Empress gin, fresh raspberries, egg white

**Mojito-licious**  
Bacardi, mint, lime juice, simple syrup, fresh berries

**Smoke on the watermelon**  
Sebusca Anejo mezcal, fresh watermelon, fresh lemon

## ← 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

### Rye

High West Double • \$9

Old Overholt • \$8

Rittenhouse • \$9

Sagamore • \$9

Sazerac • \$9

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

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

Redbreast 12yr • \$13

Tullamore Dew • \$9

### Single Malt

Arbeg 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