

Backstage Pub

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

← BEFORE THE SHOW →

Shrimp Toast 8

Argentine red shrimp, garlic, scallion and butter on toasted sourdough

Duck Wings 12

Korean bbq, pickles

Pork Belly Brussels 8

Shaved brussel sprouts sautéed with pork belly, garlic, strawberries, walnuts with maple sriracha drizzle

Hot truffle fries 8

Shaved Parmesan, garlic, hot truffle sauce

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 PeachHab

Fried Calamari 12

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

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 in maple sriracha with scallions

Smack 'N Cheese 10

Round for the Kitchen 6

Enjoyed the food? Buy the kitchen a beverage!

← CHALKBOARD →

Deviled Eggs 6

Soup of the Day 6

Grilled Cheese 14

Tacos (3) 12

← AFTER THE SHOW →

Comes with choice of: fries, coleslaw, tots or a Hamm's \$3
Upgrade: Smack 'N Cheese · Soup · Poutine Fries
Substitute Gluten-free bun +\$1

Backstage Burger 14

Bacon jam and BSP sauce. Or, **MAKE IT A HOT MESS** + \$2. Bleu cheese & peach habanero jam

Fry That Thigh 14

Fried chicken thigh, hot truffle sauce, shaved parmesan and crispy onions

Shlobster Roll 15

Argentine red shrimp, scallion, garlic, celery and butter on brioche roll

That Chopped Cheese 14

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

Ribeye Philly Cheesesteak 16

Onion, roasted red peppers w/ jalapeño cheese sauce

Backstage BLT 12

Bacon, greens, tomato w/ BSP sauce on sourdough

Backstage Hot 14

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

← ENCORE →

Assorted Chocolate Board 12

By Bittersweet Candy

the Library at 501

518-709-0104

backstagepub501.com

f thelibraryat501

@thelibraryat501

← BEFORE THE SHOW →

Shrimp Toast 8

Argentine red shrimp, garlic, scallion and butter on toasted sourdough

Duck Wings 12

Korean bbq, pickles

Pork Belly Brussels 8

Shaved brussel sprouts sautéed with pork belly, garlic, strawberries, walnuts with maple sriracha drizzle

Hot truffle fries 8

Shaved Parmesan, garlic, hot truffle sauce

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 PeachHab

Fried Calamari 12

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

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 in maple sriracha with scallions

Smack 'N Cheese 10

Round for the Kitchen 6

Enjoyed the food? Buy the kitchen a beverage!

← CHALKBOARD →

Deviled Eggs 6

Soup of the Day 6

Grilled Cheese 14

Tacos (3) 12

← AFTER THE SHOW →

Comes with choice of: fries, coleslaw, tots or a Hamm's \$3
Upgrade: Smack 'N Cheese • Soup • Poutine Fries
Substitute Gluten-free bun +\$1

Backstage Burger 14

Bacon jam and BSP sauce. Or, **MAKE IT A HOT MESS** + \$2. Bleu cheese & peach habanero jam

Fry That Thigh 14

Fried chicken thigh, hot truffle sauce, shaved parmesan and crispy onions

Shlobster Roll 15

Argentine red shrimp, scallion, garlic, celery and butter on brioche roll

That Chopped Cheese 14

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

Ribeye Philly Cheesesteak 16

Onion, roasted red peppers w/ jalapeño cheese sauce

Backstage BLT 12

Bacon, greens, tomato w/ BSP sauce on sourdough

Backstage Hot 14

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

← ENCORE →

Assorted Chocolate Board 12

By Bittersweet Candy

Backstage Pub

518-709-0104

backstagepub501.com



Backstage Pub LLC



@backstagepub501

← WINES →

Red

Sterling Cabernet Sauvignon

\$10 glass/\$32 bottle

Gabbiano Chianti Classico

\$9 glass/\$30 bottle

Line 39 Pinot Noir \$9 glass/\$30 bottle

19 Crimes Blend \$7 glass

White

La Crema Chardonnay

\$12 glass/\$40 bottle

Matua Sauvignon Blanc

\$9 glass/\$30 bottle

Castello Del Poggio Pinot Grigio

\$9 glass/\$30 bottle

Zonin Prosecco \$8 glass

← COCKTAILS →

Each \$14 • Ask about our daily featured cocktail

Terry's Smoked Old Fashioned

Woodford Reserve bourbon, Luxardo, Lemon/Orange and Chocolate Bitters in an Oak-Smoked Glass

Fernet Sour

Fernet branca, lemon juice, egg white, simple syrup

POM Bomb

Tito's vodka, POM, orange, pomegranate, blood orange

Filthy Cherry

Aviation gin, lemon, egg white, filthy cherry juice

Luau Fuego

Sebusca Anejo Tequila, Ancho Reyes, lime, pineapple juice, charred pineapple, chili salt rim

← 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

Maker's Mark • \$9

High West Prairie • \$9

Rowan's Creek • \$14

Noah's Mill • \$14

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

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

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

the Library at 501

518-709-0104

backstagepub501.com

f thelibraryat501

@thelibraryat501

COCKTAILS

THE ALDRICH

SAGAMORE, FERNET, MELETTI, BLACK WALNUT

MOHR PLEASE

OLD FORESTER 1920, CYNAR, MARASCHINO LIQUEUR,
CARPANO ANTICA

BRACK MANHATTAN

STATESMAN, AVERNA, CARPANO ANTICA, ORANGE AND
ANGOSTURA

BUZZ LIGHTYEAR

BUFFALO TRACE, AVERNA, ANCHO CHILE LIQUEUR, CHOCOLATE

GRANDPA JOE'S BREAKFAST

FERNET BRANCA, LAGAVULIN, ESPRESSO VODKA

CANCEL JOHN? "NOPE" - JOHN WICK

BLANTON'S, CARPANO ANTICA, BITTERS

MARY PICKFORD

RUM, PINEAPPLE JUICE, GRENADINE, MARASCHINO LIQUEUR

CLOVER CLUB

AVIATION GIN, LEMON, RASPBERRY SYRUP, EGG WHITE

SMOKING ORCHARD

SEBUSCA ANEJO, APPLE CIDER, ORANGE BITTERS, SMOKED
CINNAMON

FLIGHTS

*1 OZ. POURS

WELLER - \$24

ANTIQUÉ 107, SPECIAL RESERVE, 12 YEAR

BOURBON - \$22

PEERLESS SMALL BATCH, BASIL HAYDEN TOAST, WILLET

RYE - \$20

PEERLESS SMALL BATCH, SAGAMORE, WILLET

STAFF PICK - \$20

WE GOT YOU

WINE BY THE BOTTLE

RED

STERLING CABARNET SAUVIGNON

\$10 GLASS/\$32 BOTTLE

GABBIANO CHIANTI CLASSICO

\$9 GLASS/\$30 BOTTLE

LINE 39 PINOT NOIR

\$9 GLASS/\$30 BOTTLE

19 CRIMES BLEND

\$7 GLASS

WHITE

LA CREMA CHARDONNAY

\$12 GLASS/\$40 BOTTLE

MATUA SAUVIGNON BLANC

\$9 GLASS/\$30 BOTTLE

CASTELLO DEL POGGIO PINOT GRIGIO

\$9 GLASS/\$30 BOTTLE

ZONIN PROSECCO

\$8 GLASS