

# Backstage Pub

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

## ← BEFORE THE SHOW →

**Charred Street Corn** 8  
Cotija, Tajin, Sriracha Ranch

**Hot truffle fries** 8  
Shaved Parmesan, garlic, hot truffle sauce

**Fried Pickles** 6  
Beer battered dill chips with BSP sauce

**Shrimp Toast** 8  
Argentine red shrimp, garlic, scallion and butter on toasted sourdough

**Watermelon Salad** 10  
Watermelon, cucumber, tomato, Mediterranean feta, balsamic reduction

**Pepper Tuna** 14  
Seared, peppered Ahi Tuna, cucumber wasabi drizzle, black & white sesame seeds, seaweed salad

**Ahi Tuna Poke Bowl** 14  
Cucumber wasabi marinated tuna, farm fresh veggies, seaweed salad, house made wontons

**Duck Wings** 12  
Korean bbq, pickles

**Pork Belly Brussels** 8  
Shaved brussel sprouts sautéed with pork belly, garlic, strawberries, walnuts with maple sriracha drizzle

**10 Bone-In Wings** 15  
3's Company, Garlic-Parm, Lemon Pepper, Teriyaki, Maple Sriracha, Buffalo, Spicy 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

**Pitter Patter Poutine** 10  
Fresh-cut fries, housemade gravy, cheese curds

**Pork Belly Bites** 8  
Fried pork belly in maple sriracha with scallions

**BYO Mac 'N Cheese** 10

## ← CHALKBOARD →

**Deviled Eggs** 6      **Grilled Cheese** 14  
**Soup of the Day** 6      **Tacos (3)** 12

## ← AFTER THE SHOW →

Comes with choice of: fries, coleslaw, tots or a Hamm's  
Upgrade \$3: Mac 'N Cheese · Soup  
\$4: Truffle Fries · Poutine Fries · Brussels  
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

**Truffle Thigh** 14  
Fried chicken thigh, hot truffle sauce, shaved parmesan and crispy onions on brioche

**All American Thigh** 14  
Fried chicken thigh, American cheese, house-made chips, pickles with pub sauce on brioche

**Shlobster Roll** 15  
Argentine red shrimp, scallion, garlic 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

**Round for the Kitchen** 8  
Enjoyed the food? Buy the kitchen a beverage!  
(We may even hit a Ric Flair for you)

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## ← WINES →

### Red

#### **Sterling Cabernet Sauvignon**

\$10 glass/\$32 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

#### **Fresh Berry Mojito**

Bacardi Rum, lime, simple syrup, mint, club soda, fresh berries

#### **Raspberry Gin Fizz**

Aviation gin, fresh raspberries, lemon, simple syrup, egg white

#### **Spicy Paloma**

Casamigos Blanco, Poblano ancho reyes, lime, grapefruit juice

#### **Watermelon Gimlet**

Grey goose vodka, fresh watermelon, lime, club soda

#### **Dark Cherry Espresso Martini**

Grey Goose vodka, dark cherry juice, Mr. Black, espresso, vanilla

## ← 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

Woodford Double

Oaked • \$12

Bulleit • \$12

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 • \$12

Glenlivet 12yr • \$12

Lagavulin 16yr • \$16

Laphroaig 10yr • \$12

Macallan 12yr • \$14

Oban 14yr • \$14

Talisker Storm • \$12

### Rye

High West Double • \$9

Sagamore • \$9

Sazerac • \$9

Whistle Pig 6yr • \$12

Bulleit • \$12

### Blended Whiskey

Blackened • \$9

Crown Royal • \$9

Gentleman Jack • \$10

Jack Daniels • \$8

Uncle Nearest • \$10

Dewars White Label • \$9

### Bartenders Handshake \$5

Shot of Fernet Branca

## ← WEEKLY SPECIAL →