

the Library at 501

518-709-0104

backstagepub501.com

f thelibraryat501

@thelibraryat501

FLIGHTS

*1 OZ. POURS

BOURBON - \$22

PEERLESS SMALL BATCH, BASIL HAYDEN TOAST, WILLETT

SCOTCH - \$22

LAPHROAIG 10 YR, BENRIACH 10 YR, MACALLAN 12 YR

RYE - \$20

PEERLESS SMALL BATCH, SAGAMORE, WILLETT

FERNET - \$15

FERNET, FERNET, FERNET

STAFF PICK - \$20

WE GOT YOU

THE SECRET WELLER FLIGHT - \$50

WELLER SINGLE BARREL, WELLER C.Y.P.B, WELLER 12 YEAR

WINE BY THE BOTTLE

RED

STERLING CABARNET 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

PAPPY VAN WINKLE 12 YEAR MANHATTAN \$80

THIRD WHEEL

SAGAMORE SHERRY, AVERNA, MR. BLACK, FLAMED ORANGE

BEAR SKIN RUG

BUFFALO TRACE, MONTELOBOS, MONTENEGRO, CHOCOLATE BITTERS

SCORTCHED EARTH

MONTELOBOS, HONEY SYRUP, ORANGE BITTERS, LEMON PEEL

SOFT BUZZ

EARL GREY INFUSED NOLET, LEMON, HONEY SYRUP

THE DUDE ABIDES

REBEL 100, MR. BLACK, ALLSPICE DRAM, ABSINTHE RINSE, HEAVY CREAM, SHAVED CHOCOLATE

LAST LATITUDE

DON Q, FERNET BRANCA, ALLSPICE DRAM, LIME

JAMES BOND APPROVED

EMPRESS, STOLI ELITE, LILLET BLANC, LEMON PEEL

DARK CHERRY ESPRESSO MARTINI

GREY GOOSE VODKA, DARK CHERRY JUICE, MR. BLACK, ESPRESSO, VANILLA

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← BEFORE THE SHOW →

Burrata Salad 10

Burrata, basil pesto, arugula, roasted red peppers, balsamic reduction, grilled naan

Whipped Feta Dip 10

Whipped feta, dried cranberries, walnuts, maple sriracha, grilled naan

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

Duck Wings 12

Korean bbq, scallions, 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, Maple Sriracha, Buffalo, Spicy Caramel Bacon Bourbon and PeachHab

Fried Calamari 12

Fried banana and cherry peppers, arugula with Sriracha ranch drizzle

Pork Belly Bites 8

Fried pork belly in maple sriracha with scallions

Drunken Mussels 12

Beer, butter, garlic and scallions

Pitter Patter Poutine 10

Fresh-cut fries, housemade gravy, cheese curds

BYO Mac 'N Cheese 10

\$6 Add fried/grilled chicken/pork belly

\$2 Add: Bacon

Onion

Jalapeno

Tomato

\$8 Make it a:

Chopped Cheese

Buffalo Chicken

Philly Cheesesteak

← 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 15

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 on Jay Street

Round for the Kitchen 8

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