

BARSTOOL NASHVILLE FOOD MENU

SERVED ALL DAY MONDAY - FRIDAY AND SATURDAY - SUNDAY AFTER 2 PM

THINGS YOU SHARE WITH YOUR FRIENDS

THE BOYS PLATTER  *Large Format* **\$65**
25 Wings, Choose up to 2 Sauces, F**k Me Up Tater Tots

POWER TOWER  *Large Format* **\$95**
Three Tier Tower: Dry Wings, Southwest Eggrolls, Nachos, Fried Pickles, Mozzarella Sticks, Jalapeño Poppers, French Fries, Chicken Tenders

NACHOS **\$16**

Queso, Shredded Cheese, Pico de Gallo, Black Bean and Corn Salsa, Pickled Jalapeños, Avocado Crema
Add Steak or Chicken +\$2

MINI CORN DOGS **\$12**

Breaded and Fried Mini Hot Dogs, Served with Ketchup and Ranch
Add Chili and Queso +\$2

GIANT PRETZEL **\$12**

Served with House Queso and Grainy Mustard

FOURSOME **\$14**

French Fries, Fried Pickles, Tater Tots, Onion Rings
Try Fk Me Up Style +\$6** - Covered in Melted Cheese, Bacon Bits, Sour Cream, Scallions

FRY BASKET **\$10**

French Fries
Substitute For +\$2 - Sweet Potato Fries, Fried Pickles, Tater Tots or Onion Rings
Try Fk Me Up Style +\$6** - Covered in Melted Cheese, Bacon Bits, Sour Cream, Scallions

CHICKEN TENDERS  **\$16**

Breaded and Fried Homestyle Chicken Tenders, Fries, Served with Ranch, Honey Mustard and Ketchup

SOUTHWEST CHICKEN EGG ROLLS **\$14**

Black Bean and Corn Salsa, Shredded Chicken, Topped with Chipotle Ranch and Scallions

MOZZARELLA STICKS  **\$12**

Breaded and Fried, Served with Marinara and Ranch

JALAPEÑO POPPERS **\$14**

Breaded and Fried Jalapeños, Cheddar Cheese, Served with a Side of Ranch

WENZEL BUFFALO CHICKEN DIP **\$14**

Shredded Grilled Chicken, Cream Cheese, Cheddar Cheese Blend, Wenzel Hot Sauce, Buffalo Sauce, Topped with Scallions, Served with Tortilla Chips, Carrots and Celery

THINGS YOU EAT OUT OF A BOWL

HOT HONEY GLAZED MEATBALLS **\$14**

100% Chicken Meatballs, Hot Honey Glaze, Cilantro Rice, Pico de Gallo

FAJITA BOWL  **\$16**

House Brined Grilled Chicken or Steak, Caramelized Onions, Roasted Peppers, Jalapeños, Cilantro Rice, Pico de Gallo, Sour Cream, Salsa Verde

MAC N CHEESE **\$15**

House Made Cheese Sauce, Macaroni Noodles, Topped with Scallions
Add House Brined Chicken +\$2, Fried Buffalo Chicken +\$2, Brisket +\$4 or Pulled Pork +\$4

SOUTHWEST CHICKEN BOWL **\$17**

House Brined Grilled Chicken, Black Bean and Corn Salsa, Pico de Gallo, Avocado, Mixed Greens, Cilantro Rice, Shredded Cheese, Chipotle Ranch
Available as a Wrap +\$1, Substitute +\$2 Shrimp or Steak

BLACKENED SALMON*  **\$18**

Medium Well Blackened Salmon, Roasted Peppers, Red Onions, Blistered Tomatoes, Sesame Vinaigrette, White Rice
Substitute for Mixed Greens

SALADS

Add Protein

Enjoy as a Wrap for +\$1

Shrimp, Chicken or Steak +\$2 | Salmon* +\$5

BIG CHOPPED SALAD **\$16**

Mixed Greens, Cucumber, Bacon, Egg, Tomato, Avocado, Shredded Cheese, Croutons, Honey Sesame Vinaigrette

NASHVILLE HOT CHICKEN WEDGE SALAD **\$16**

Chopped Nashville Hot Chicken, Romain Lettuce, Blue Cheese Crumbles, Bacon, Chopped Pickles and Jalapeños, Scallions, Pickle Ranch

HOUSE SALAD **\$9**

Mixed Greens, Shredded Cheddar Jack Blend, Tomato, Cucumber, Crouton, Ranch

GREEK SALAD  **\$16**

Mixed Greens, Romaine, Tomato, Cucumber, Feta Cheese, Red Wine and Oregano Vinaigrette

THINGS YOU EAT THAT ARE SWEET

SKILLET COOKIE  **\$14**
Goey Chocolate Chip Cookie, Cookie Dough Ice Cream, Caramel Drizzle

FRIED OREOS **\$12**
Battered and Fried Oreos, Cookie Dough Ice Cream, Caramel Drizzle

THINGS YOU EAT WITH YOUR HANDS

CRISPY CHICKEN WINGS  **\$17**

Sauces: Buffalo, Spicy Korean, Bourbon BBQ, Hot Honey, Nashville Hot, Traditional BBQ, Teriyaki
Dry Rubs: Lemon Pepper, Cajun

QUESADILLA  **\$17**
Cheddar Jack Blend, Sides of Pico de Gallo, Sour Cream, Guacamole
Your Choice of Protein: House Brined Chicken \$14, Steak \$16, Pulled Pork \$17, Brisket \$17

WENZEL BUFFALO CHICKEN QUESADILLA **\$15**

Fried chicken tossed in wenzel hot sauce, cheddar jack blend, chopped pickles and pickled jalapenos, sides of pico de gallo, sour cream and guacamole

3 CANTINA TACOS  **\$12**

Choice of One Protein: House Brined Chicken, Carne Asada, Shrimp, or Spicy Beef, Shredded Lettuce, Pico de Gallo, Cheese Blend, Sour Cream, Corn Tortillas, Served with Lime, Red Salsa and Salsa Verde

SANDWICHES AND WRAPS

Served with French Fries – Substitute for +\$2 for Sweet Potato Fries, Tater Tots, Onions Rings or a Side Salad

TURKEY BURGER **\$17**

Well Done Ground Turkey Patty, Lettuce, Pickle, Tomato, Onion, Cheddar Cheese, Mayo, Brioche Bun

CALI BURRITO **\$16**

House Brined Grilled Chicken, French Fries, Black Beans and Corn Salsa, Avocado, Pico de Gallo, Shredded Cheese, Sour Cream, Flour Tortilla
Substitute Steak +\$2

SPICY CHICKEN CAESAR WRAP  **\$16**

House Brined Grilled Chicken, Parmesan, Bacon, Pickled Jalapeños, Romaine Lettuce, Croutons, Chipotle Caesar, Spinach Tortilla

1/2 LB. SHORT RIB BURGER* **\$18**

8oz Short Rib Blend Patty, Lettuce, Tomato, Onion, Pickle, Thick-Cut Bacon, Cheddar Cheese
Add Avocado or Egg* +\$2

STRAY DOG **\$14**

Plain All Beef Hot Dog
Add House Brisket Chili and Nacho Cheese +\$2

PRIME RIB SANDWICH* **\$20**

Roasted Thin Sliced Prime Rib, Horseradish Cream, Arugula, Red Onion, Tomato, Provolone

COMMON MAN COUNTRY CLUB **\$17**

Roasted Turkey, Bacon, Pepper Jack Cheese, Lettuce, Tomato, Avocado, Mayo

BLT **\$16**

Hickory-Smoked Thick-Cut Bacon, Lettuce, Tomato, Black Pepper Mayo, Sourdough

PARDON MY CHEESESTEAK **\$18**

Sliced Ribeye, Caramelized Onion, Roasted Sweet Peppers, Cheez Whiz, Provolone, Hoagie Roll

Make it "The Iga" by Adding Mozzarella Sticks for +\$2

CHICKEN PHILLY **\$17**

House Brined Grilled Chicken, Caramelized Onion, Roasted Sweet Peppers, Jalapeños, Cheez Whiz, Provolone, Hoagie Rolls

Make it "The Iga" by Adding Mozzarella Sticks for +\$2

NASHVILLE HOT CHICKEN SANDWICH **\$17**

Crispy Chicken Tenders or Grilled Chicken Breast Tossed in Nashville Hot Sauce, Provolone, Lettuce, Tomato, Onion, Pickles, Pretzel Bun, Served with a Side of Ranch

THE CHIX NEXTDOOR **\$17**

Crispy Chicken Tenders Tossed in Hot Honey, Pimento Cheese, Pickles, Thick-Cut Bacon, Brioche Bun

**ITEMS ARE SERVED RAW OR UNDERCOOKED, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS.*

A 4% Venue Fee will be Added to all Transactions, an Automatic Gratuity of 20% will be Added for Parties of 8+ or a Check Larger Than \$250

Barstool
★ NASHVILLE ★

Barstool

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DRINK MENU

LARGE FORMAT DRINKS

ONE D**K FOR LIFE	\$75
Pink Whitney Vodka, Owens Rio Grapefruit, Pineapple Juice, Starry, Grenadine	
MEGATINI 	\$85
44oz Espresso Martini – Ketel One Vodka, Stella Blue Coffee, J.F. Haden's Espresso Liqueur, Cold Brew, Vanilla Syrup	

COCKTAILS

LYCHEE MARTINI	\$15
J.F. Hadens Lychee Liqueur, Ketel One Peach Vodka, Simple Syrup, Lemon Juice	
THE LIABILITY	\$15
Evan Williams Blackberry Whiskey, Lemonade, Triple Sec	
ESPRESSO MARTINI	\$15
Ketel One Vodka, Stella Blue Coffee, J.F. Haden's Espresso Liqueur, Cold Brew, Vanilla Syrup	
DAVE'S OLD FASHION	\$15
Bulleit (Bourbon or Rye), Demerara Syrup, House Bitters	
Upgrade +\$3 Whistle Pig 6yr	
MISS PEACHES	\$15
Deep Eddy Grapefruit Vodka, Peach Schnapps, Starry, Peach High Noon	
BLUE 42!	\$15
New Amsterdam Vodka, Blue Revitalyte, Simple Syrup, Lime Juice, Starry	
PRICKLY PEAR MARGARITA	\$15
Corazon Blanco Tequila, Prickly Pear Puree, Lime Juice	
WATERBOY	\$15
Watermelon New Amsterdam Vodka, Ginger Beer, Watermelon Puree	
MINT TO WIN	\$15
Bacardi Rum, Mint Simple Syrup, Lime Juice, Soda Water	
PALOMA	\$15
Patron Reposado Tequila, Grapefruit Juice, Agave, Lime Juice, Soda Water	

SHOTS

THE STOOLIE	\$12
Pink Whitney Vodka, Coconut Redbull	
MOON DROP	\$9
Strawberry Ole Smokey Moonshine, Peach Schnapps, Lemonade	
PB&J	\$9
Chica Chida Peanut Butter Tequila, Black Raspberry Liqueur	

BEER

<i>Canned Beer</i>	1	5	10
BUDWEISER	\$9	\$45	\$90
BUDLIGHT	\$9	\$45	\$90
BUSCH LIGHT	\$9	\$45	\$90
MICHELOB ULTRA	\$9	\$45	\$90
MILLER LITE	\$9	\$45	\$90
COORS LIGHT	\$9	\$45	\$90
YUENGLING	\$9	\$45	\$90
CORONA EXTRA	\$9	\$45	\$90
<i>Bottled Beer</i>			
HEINEKEN	\$8	\$40	\$80

SELTZERS

	1	5	10
HIGH NOON VODKA	\$10	\$50	\$100
Black Cherry, Peach, Pineapple, Watermelon			
HIGH NOON TEQUILA	\$10	\$50	\$100
Blood Orange, Grapefruit, Lime, Prickly Pear			
LUCKY ONE LEMONADE	\$10	\$50	\$100
Original, Blueberry			
LUCKY ONE SWEET TEA	\$10	\$50	\$100
Raspberry, Half and Half			
WHITE CLAW	\$10	\$50	\$100
Blackberry			
SUN CRUISER	\$10	\$50	\$100
SUPER LYTE	\$10	\$50	\$100
Blue			
SIP MARGS	\$10	\$50	\$100
Lime, Mango			

DRAFT BEER

ORANGE WHEAT - TAILGATE BREWERY
American Pale Wheat 5.1% Aromatic Satiabile, Nashville, TN
HOMESTYLE IPA - BEARDED IRIS BREWING
American IPA 6% Juicy, Single Hopped, Mosaic, Nashville, TN
MODELO
Pilsner-Style Lager 4.4% Clean, Crisp, Orange Blossom Honey Aroma
SAMUEL ADAMS
Seasonal Rotation
GERST - YAZOO BREWING CO.
American Amber Ale 5.0%, Nashville TN
BIG WAVE - KONA
Golden Ale 4.4% Brewed with a Special Blend of Hops and Caramel Malt, Hawaii Big Island
ANGRY ORCHARD CIDER
Crisp Cider 5%, Boston Beer Company Walden, NY
GARAGE BEER
American Light Pilsner 4% Beer-Flavored Beer™ Crisp Light Refreshing, Columbus OH

WINE & BUBBLES

WHITEHAVEN SAUVIGNON BLANC	\$11	\$38
LOUIS M. MARTINI CABERNET	\$11	\$42
WYCLIFF CHAMPAGNE	\$8	\$30
COPPOLA PROSECCO	\$10	\$36
THE BEACH ROSÉ (BY WHISPERING ANGEL)	\$10	\$36

N/A BEVERAGES

CUCUMBER AGAVE MOCKTAIL	\$8
Seedlip Notas De Agave, Cucumber Syrup, Ginger Ale	
SAM ADAMS N/A BEER	\$8
Hazy N/A IPA	
STELLA BLUE COFFEE	\$5
Espresso Sweet Cream or Mocha	