

Barstool

★ NASHVILLE ★

BARSTOOL NASHVILLE BRUNCH MENU

SERVED SATURDAY - SUNDAY BEFORE 2 PM

LARGE FORMAT

THE BOYS PLATTER \$55

25 Wings, Choose Up to 2 Sauces, F**k Me Up Tater Tots

POWER TOWER \$95

Three Tier Tower: Dry Wings, Southwest Eggrolls, Nachos, Fried Pickles, Mozzarella Sticks, Jalapeño Poppers, French Fries, Chicken Tenders

THINGS YOU SHARE WITH FRIENDS

DONUT HOLES \$12

Tossed in Cinnamon Sugar, Topped with Caramel and Chocolate Sauce

NACHOS \$15

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

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

MOZZARELLA STICKS \$12

Breaded and Fried, Served with Marinara and Ranch

GIANT PRETEL \$12

Served with House Queso and Grainy Honey Mustard

FOURSOME \$14

French Fries, Fried Pickles, Tater Tots, Onions 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

CRISPY CHICKEN WINGS \$17

Sauce: Buffalo, Spicy Korean, Bourbon BBQ, Hot Honey, Nashville Hot, Traditional BBQ, Teriyaki

SALADS

Add Protein: Shrimp, Chicken or Steak +\$2, or Salmon* +\$5
Make it a Wrap +\$1

BIG CHOPPED SALAD \$16

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

HOUSE SALAD \$9

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

GREEK SALAD \$16

Mixed Greens, Romaine, Cucumber, Tomato, Feta Cheese, Red Onion, Black Olive, Dill, Bell Peppers, Croutons, Red Wine and Oregano Vinaigrette

THINGS YOU EAT FOR BREAKFAST

CHEF DADDY \$15

Jumbo Flour Tortilla, Scrambled Eggs, Bacon, Tater Tots, Shredded Cheese, Salsa Verde, Topped with Queso and Sausage Gravy, Served with Brunch Potatoes, Substitute +\$2 Sausage or Chorizo

SCRAMBLE BOWL \$13

Scrambled Eggs, Bacon, Shredded Cheese on a Bed of Brunch Potatoes, Substitute +\$2 Sausage or Chorizo

3 BREAKFAST TACOS \$13

Corn Tortillas, Scrambled Eggs, Bacon, Cheese Blend, Served with Brunch Potatoes, Red Salsa and Salsa Verde
Substitute +\$2 Sausage or Chorizo

MOTHER & SON* \$16

House Brined Grilled Chicken, Roasted Bell Peppers, Jalapeños, Tomato, Salsa Verde Over Brunch Potatoes

FRIED CHICKEN AND WAFFLE SLIDERS \$16

Breaded Chicken Tenders Tossed in Hot Honey Glaze, Eggo Waffles, Maple Butter, Syrup, Served with Brunch Potatoes

AVOCADO TOAST* \$12

Seasoned Avocado, Eggs Your Way, Served with Brunch Potatoes

BEC CROISSANT \$14

Scrambled Eggs, Thick-Cut Bacon, Cheddar Cheese, Avocado, Arugula, Served with Brunch Potatoes
Substitute +\$2 Sausage Patties

BRUNCH THAT CHEESE \$15

Toasted Sourdough, Cheddar, Pepper Jack, Thick-Cut Bacon, Scrambled Eggs, Served with Brunch Potatoes
Substitute +\$2 Sausage Patties

THINGS YOU EAT FOR LUNCH

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

SPICY CHICKEN CAESAR WRAP \$16

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

SUNDAY BURGER* \$18

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

STRAY DOG \$14

Plain All Beef Hot Dog
Add for +\$1 House Brisket Chili and Nacho Cheese

THE CHIX NEXT DOOR* \$17

Crispy Chicken Tenders Tossed in Hot Honey, Pimento Cheese, Pickles, Thick-Cut Bacon, Brioche Bun
Add Egg Your Way +\$2

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

*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 ★

LARGE FORMAT DRINKS

PITCHERS \$42

Your Choice of: Mimosa (2 Bottles of Wycliffe Champagne, Orange Juice), Bloody Mary (New Amsterdam Vodka, or Corazon Blanco Tequila, Zing Zang Bloody Mary Mix), Any Draft Beer

MEGA TINI \$85

44oz Espresso Martini – Ketel One Vodka, Stella Blue Coffee, J.F. Haden's Espresso Liqueur, Cold Brew, Vanilla Syrup

MIMOSA FLIGHT \$30

On a Barstool Branded Wooden Carrier – 4 Types of Mimosas – Orange, Bellini, Watermelon, Poinsettia

Upgrade to Coppola Prosecco \$40

COCKTAILS

ESPRESSO MARTINI \$15

Ketel One Vodka, Stella Blue Coffee, J.F. Haden's Espresso Liqueur, Cold Brew, Vanilla Syrup

HUGO SPRITZ \$15

St. Germain Elderflower Liqueur, Coppola Prosecco, Soda Water

TRANSFUSION \$15

New Amsterdam Vodka, Owens Transfusion Mix

MANMOSA \$15

Tailgate Orange Wheat Beer, New Amsterdam Vodka, Orange Juice

FRENCH 75 \$15

New Amsterdam Gin, Lemon Juice, Simple Syrup, Wycliffe Champagne

SHOTS

THE STOOLIE \$12

Pink Whitney Vodka, Coconut Redbull

BREAKFAST SHOT \$9

Jameson Irish Whiskey, Butterscotch Liqueur, Half Slice Crunchy Bacon

CINNAMON TOAST CRUNCH \$9

RumChata, Cinnamon Whiskey

BEER

Canned Beer

	<u>1</u>	<u>5</u>	<u>10</u>
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

Bottled Beer

HEINEKEN	\$8	\$40	\$80
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DRINK MENU

SELTZERS

	<u>1</u>	<u>5</u>	<u>10</u>
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 Satiating, 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
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Seedlip Notas De Agave, Cucumber Syrup, Ginger Ale

SAM ADAMS N/A BEER	\$8
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Hazy N/A IPA

STELLA BLUE COFFEE	\$5
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Espresso Sweet Cream or Mocha