

BRUNCH MENU

THINGS YOU SHARE WITH YOUR FRIENDS

THE BOYS PLATTER \$55

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

DONUT HOLES \$12

Tossed in Cinnamon Sugar / Topped with Caramel & Chocolate Sauce

BREAKFAST NACHOS \$15

Queso / Shredded Cheese / Pico de Gallo / Black Bean & Corn Salsa / Pickled Jalapeños / Bacon / Sausage Gravy / Scrambled Eggs

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 & Celery

MOZZARELLA STICKS \$12

Breaded & Fried / Served with Marinara & Ranch

GIANT PRETZEL \$12

Served with House Queso & Grainy Honey Mustard

FOURSOME \$14

French Fries / Fried Pickles / Tater Tots / Onion Rings

Try it **F**k Me Up Style +\$6** - Covered in Melted Cheese, Bacon Bits, Sour Cream & Scallions

FRY BASKET \$10

French fries

SUBSTITUTE FOR **Sweet Potato Fries OR +\$2 Fried Pickles OR Tater Tots OR Onion Rings**

Try it **F**k 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 +\$2 - SHRIMP, CHICKEN OR STEAK, +\$5 Salmon

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 & Oregano Vinaigrette

SERVED BEFORE 2PM EVERY SATURDAY AND SUNDAY



BREAKFAST

CHEF DADDY \$15

Jumbo Flour Tortilla / Scrambled Eggs / Bacon / Tater Tots / Shredded Cheese / Salsa Verde / Topped with Queso & 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 & Salsa Verde / **SUBSTITUTE +\$2 Sausage OR +\$2 Chorizo**

MOTHER & SON* \$16

House Brined Grilled Chicken / Roasted Bell Peppers / Jalapeños / Tomato / Salsa Verde over Brunch Potatoes / Topped with Eggs your way / Queso Fresco / Sour Cream

FRENCH TOAST STICKS \$13

Mixed Berries / Maple Syrup / Powdered Sugar

FRIED CHICKEN & WAFFLES 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**

Barstool
★ NASHVILLE ★

123 2ND AVE, NASHVILLE TN, 37201

**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

LUNCH

~ ITEMS BELOW ARE SERVED WITH FRENCH FRIES

CAN SUBSTITUTE FOR SWEET POTATO FRIES OR ~\$2 TATER TOTS OR 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 / ~\$2 Avocado OR ~\$2 Add Egg

STRAY DOG~ \$14

Plain all Beef Hot Dog / ADD House Brisket Chili & Nacho Cheese ~\$1

THE CHIX NEXT DOOR*~ \$17

Crispy Chicken Tenders tossed in Hot Honey / Pimento Cheese / Pickles / Thick-cut Bacon / Brioche Bun / ~\$2 add Egg your way

SOUTHWEST CHICKEN BOWL \$17

House Brined Grilled Chicken / Black Bean & Corn Salsa / Pico de Gallo / Avocado / Mixed Greens / Cilantro Rice / Shredded Cheese / Chipotle Ranch / Available as a Wrap ~\$1

SHOTS

VOLS BOMB \$13



\$1 PER SHOT ORDERED WILL BE
DONATED TO THE VOLS CLUB NIL
COLLECTIVE

Deep Eddy Orange Vodka,
Tropical Redbull

THE STOOLIE \$12

Pink Whitney Vodka, Coconut
Redbull

BREAKFAST SHOT \$9

Jameson, Butterscotch Liqueur,
half slice of Bacon

CINNAMON TOAST CRUNCH \$9

RumChata, Cinnamon Whiskey

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

COCKTAILS

PITCHERS \$42

Your choice of:

Mimosa - 2 bottles of Wycliff Champagne, Orange Juice

Bloody Mary - New Amsterdam Vodka OR Corazon Blanco Tequila, Zing Zang Bloody Mary mix

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 include,
Orange, Bellini, Watermelon, Poinsettia

Upgrade to Coppola Prosecco \$40

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, 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, Wycliff Champagne

BEER

CANNED BEER \$9 / \$45 / \$90

Budweiser - Bud Light - Busch Light - Michelob Ultra - Miller
Lite - Coors Light - Yuengling - Corona Extra

BOTTLED BEER \$8 / \$40 / \$80

Heineken

SELTZER

HIGH NOON VODKA \$10

Black Cherry - Peach - Pineapple - Watermelon

HIGH NOON TEQUILA \$10

Blood Orange - Grapefruit - Lime - Prickly Pear

HIGH NOON ICED TEA \$10

Original - Lemon - Peach - Raspberry

LUCKY ONE LEMONADE \$10

Original - Peach - Blueberry - Raspberry

WHITE CLAW \$10

Blackberry

SUN CRUISER \$10

ZEROES \$8