

APPETIZERS

CLAMS N' MUSSELS

One pound of steamed hardshell clams and blue mussels in our garlic broth, fresh jalapenos with toasted French bread. \$16

CHICKEN WINGS

(Buffalo, Sweet Thai Chili, Garlic Parmesan, Umami, Sirach Honey, Lemon Pepper, Honey BBQ, Cajun Dry Rub, Mango-Habanero!)

Bone in: \$12 Boneless: \$10

PORK BELLY

Cured pork belly, crisped and tossed in our chile glaze, and served alongside ponzu sauce. \$13

HANDLE-BAR HEAT SHRIMP

Tempura-battered shrimp, deep fried and tossed in our sweet and spicy Handle-Bar boom boom sauce! \$12

PARADISE POKE STACK*

Guacamole, fresh ahi tuna, toasted sesame, umami sauce, fresh jalapenos, Toasted French Bread. \$12

TAVERN DIP

Spinach, artichoke & parmesan dip served with taoasted French bread. \$11
Add our Crab and Shrimp Topping for the perfect spinach and seafood dip \$3

CHEESE CURDS

Beer-battered cheese curds with stone grain mustard sauce. \$9

KC NACHOS (KETTLE CHIP)

Crispy kettle chips topped with sour cream, green onions, bacon, cheddar-jack cheese, and our signature Nacho-Sauce-o (House sauce). Don't be scared to add the jalapenos for an extra kick! \$11 Additions: Chicken, Steak, Shrimp

SURF N' TURF SHROOMS

Double the fun, double the flavor! Indulge in the best of both worlds on one plate:
One crab and cream cheese stuffed portobello mushroom.
One steak and balsamic portobello mushroom.
Experience a symphony of flavors with our Surf N' Turf Shrooms.
It's so delicious, we won't blame you if you don't want to share! \$16

FOR KIDS

\$9 each. Choice of Fries, Chips, Yogurt or Side Salad

KIDS CHEESEBURGER

CHICKEN TENDER

MAC N' CHEESE

SOFT DRINKS

Coke, Diet Coke, Dr. Pepper, Lemonade, Fanta Orange, Root Beer, Mello Yello, Sprite, Ginger Ale, Club Soda, Apple Juice, Cranberry Juice, Orange Juice, Grapefruit Juice, Milk, Iced Tea, Red Bull Original, Red Bull Sugar Free

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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BURGERS

All served with choice of Chips or Fries | All burgers can be made gluten free

THE HANDLE-BURGER*

Two 1/4-pound steak ground smash patties, melted American cheese lettuce, tomato, onion, and our Handle-Bar signature burger sauce on a toasted brioche bun. \$11

MO'SHROOM & SWISS*

Double stacked Handle-Bar burgers, all the shrooms, melted Swiss cheese, our horseradish sauce and all the beef gravy! \$13

STEAK N' BACON BURGER*

Three steak ground smash patties, XXXTRA bacon, melted American cheese, and signature burger sauce. No need for veggies but we won't judge if you want to add the LTO. \$14

MAC STACK BURGER*

Two Handle-Bar smash patties stacked with American cheese and a mound of our house mac. \$13

THE COWBOY BURGER*

Double smash patties, melted Swiss cheese, steakhouse onion ring and BBQ sauce on a toasted brioche bun. \$12

HATCH BURGER*

Two ¼ pound steak ground smash patties topped with American cheese and fire roasted hatch green chiles and our signature burger sauce. \$12

BACON & BLEU "ISH"*

Two perfectly cooked smash patties topped with mounds of Gorgonzola cheese, thick bacon, lettuce, thin-sliced red onions, tomato and sweet balsamic glaze. \$13



BURGER ADD ONS

Bacon, Cheese (Swiss, Pepperjack, Cheddar, American, Gorgonzola) Mushrooms, Jalapenos, Guacamole, Grilled Onions, Green Chiles.

Add a patty +2.50.

SANDIES

All served with choice of Chips or Fries.

THE PATSY MELT

Double stacked handle-patties, toasted rye bread, grilled onions, melted Swiss cheese and our signature sauce. \$12

REUBEN

We take our Reubens seriously and you're going to seriously love the stacks of pastrami, corned beef, sauerkraut, pickles, thousand island and stoneground mustard on our toasted marbled rye bread. \$13

REALLY PHILLY CHEESE STEAK

Sliced tender beef, caramelized onions, bell peppers, mushrooms, Swiss cheese and lots of love on a toasted hoagie. \$12

BUTTERMILK CHICKEN SANDI

Our Chicken Sandi and Willie Nelson have one great thing in common, they're both FRIED! Buttermilk marinated, breaded and deep fried, with, lettuce, tomato and onion served on a toasted brioche bun. \$12

TAKE IT BACK TO CALI' CHICKEN SANDWICH

Grilled chicken breast, lettuce, tomato, red onion, guacamole, and our Handle-Bar sauce on a toasted brioche bun. \$12

BUFFALO CHICKEN

Buttermilk marinated, deep fried and tossed in buffalo sauce. Topped with our house slaw and green onions on toasted brioche. \$13

FRENCH DIP

Tender sliced beef, melted Swiss cheese, caramelized onions on a toasted roll with au jus and our horseradish cream sauce. \$11

SHRIMP PO' BOY

Hand-breaded shrimp deep fried, lettuce, tomato, onion, and chipotle mayo on a toasted hoagie. \$13

PASQUAL'S CHICKEN SALAD SANDWICH

House-made roasted jalapeno chicken salad, guacamole, green onion, toasted hoagie. \$12

SIDES

REGULAR 3.50

PREMIUM 4.75

French Fries

Kettle Chips

Baked Potato {Loaded +\$2}

Coleslaw

Yukon Gold and Roasted Garlic Mashed Potatoes

Steakhouse Onion Rings

Mac n' Cheese

Handle-Bar Pasta Salad

Kimchi Rice

Quinoa Rice (Gluten Free)

Side Salad (side Caesar +\$1)

Grilled Fresh Vegetables

CHOP HOUSE

Served with choice of two regular sides

RIBEYE*

Hand cut Ribeye, wet aged for over 60 days in house. Perfectly seasoned and expertly grilled. We take great pride in sourcing the finest cuts of beef, ensuring unparalleled quality. 12 oz \$27 | 16 oz \$34

KC STRIP*

12 oz Kansas City Strip, hand cut and wet aged in house for over 60 days. Perfect blend of flavor, tenderness, and juiciness. This cut of beef is carefully sourced and expertly prepared to satisfy even the most discerning steak lovers. \$26

FILET MIGNON*

Tender Grilled 8 oz filet, aged and cut in house. Our Filet Mignon is a testament to our commitment to providing the highest level of excellence. Each steak is carefully seasoned and grilled to perfection. \$38

FLATIRON STEAK*

Our 8 oz choice Flatiron Steak, perfectly seared to lock in its robust flavors. This steak is served with a rich, house-made herb butter that melts into every tender bite. It's a rustic, yet sophisticated, homage to classic country dining. \$19

ROASTED PEACH CHOPHOUSE PORK

Indulge in our exquisite Roasted Peach and Honey Glazed Pork Chop—a culinary masterpiece that perfectly balances subtle savory and sweet. \$18

ADD ONS:

Grilled Onions, Sauteed Mushrooms, Jumbo Lump Crab, Garlic Shrimp

SALADS

HANDLE-BAR CHOPHOUSE SALAD

Mixed greens, shredded cheese, tomatoes, red onions, hardboiled egg and croutons. choice of dressing, \$11

BACON & BLEU'ISH

Mixed Greens and Spinach with piles of chopped bacon and Gorgonzola, red onion, chunky bleu cheese dressing and balsamic glaze. \$12

CAESAR CHOP SALAD

Chopped romaine with house made chipotle Caesar dressing, Parmesan cheese, red onion, and fresh cracked black pepper. \$12

PASQUAL'S CHICKEN SALAD SALAD

Mixed Greens, our house-made jalapeno chicken salad, red onion, fresh jalapenos, and cilantro lime dressing. \$13

POKE SALAD*

Mixed greens, marinated Ahi tuna, green onion, and toasted sesame. Served with cilantro lime dressing. \$13

QUINOA SALAD (GLUTEN FREE)

Red quinoa, brown rice, avocado, jalapeno and cilantro, drizzled with umami sauce. \$12

ADD ONS: Grilled Chicken, Grilled Salmon, Grilled Shrimp

DRESSINGS: Thousand Island, Ranch, Honey Mustard, Dorothy Lynch, Cilantro-Lime, Bleu Cheese, Balsamic, Chipotle Caesar

ENTRÉES

COUNTRY FRIED STEAK

10 oz tenderized beef steak, hand breaded and fried served with our house-made jalapeno white gravy. Choice of two regular sides. \$18

FISH N' CHIPS

House-made Blue Moon beer battered Atlantic cod served with our seasoned French fries, house-made fresh dill tarter and slaw. \$18

PARADISE SEARED AHI*

Blackened or sesame-crusted tuna, seared and served alongside our house umami sauce. Choice of two regular sides. \$18

FRESH SALMON*

Perfectly seasoned and seared Atlantic Salmon, garlic, white wine, butter, and chili oil. Choice of two regular sides. \$19

HERBED CHICKEN

Grilled fresh chicken breast, fresh herbs, browned butter, and fresh lemon. Choice of two regular sides. \$14

PORK BELLY

Smoked and cured pork belly with maple bourbon glaze, Choice of two regular sides. \$17

LOVE ME TENDER BASKET

Marinated and breaded in house chicken tenderloins. Deep fried and served with your choice of sauce and two regular sides. Sauces: honey mustard, buffalo, umami, ranch, white gravy \$14

PASTAS

Ask your server to make any pasta dish with Gluten Free Pasta. (Tavern Mac Sauce is not Gluten Free)

CHICKEN CARBONARA

Fresh spinach, tomatoes, bacon, chardonnay cream sauce, house breaded chicken tenderloins over linguini pasta. Topped with shaved parmesan cheese, fresh parsley and lemon. Served with toasted French Bread. \$19

THE LOCAL

Choice of Chicken or Shrimp over linguine pasta, bacon, seared tomatoes, fresh spinach, white wine, butter and shaved parmesan cheese. Served with toasted French Bread. \$17

CLAMS N MUSSELS

Steamed hard-shell clams and blue mussels over linguine pasta. White wine, garlic butter sauce and shaved parmesan. Served with toasted French Bread. \$19

CAJUN SHRIMP PASTA

Sauteed Shrimp and Andouille Sausage over linguine noodles with garlic, lemon, chardonnay cream, shaved parmesan and Cajun Dust. Served with toasted French Bread. \$18

TAVERN MAC

Our House smoked Cheddar and bacon Mac and cheese, cavatappi pasta. \$12

MAC ADDS:

Build it up: Chicken (Grilled or Crispy), Shrimp, Steak, Crab, Andouille Sausage.
Stack it up: Gorgonzola Cheese, Parmesan Cheese, Grilled Onions, Green Onions, Jalapenos, Fajita Peppers & Onions, Mushrooms, Green Chiles,
Sauce it up: Buffalo, Ranch, Umami, Sweet Thai Chile, BBQ, Honey BBQ, Sracha Honey, Garlic Parmesan.

BARSTOOL BOTTLES & SPIRITS

VODKA

ABSOLUT
GREY GOOSE
KETEL ONE
TITOS
UV CAKE
UV BLUE

GIN

BEEFEATER
BOMBAY SAPPHIRE
TANQUERAY
EMPRESS GIN

RUM

BACARDI SILVER
BACARDI LIMON
CAPTAIN MORGAN
MALIBU
KRAKEN

TEQUILA

CABO WABO BLANCO
JOSE CUERVO SILVER
JOSE CUERVO GOLD
DON JULIO ANEJO
PATRON SILVER
CASA MEGAS MEZCAL

WHISKEY

JACK DANIELS
JIM BEAM
FIREBALL
WILD TURKEY
SOUTHERN COMFORT
SKREWBALL Peanut Butter
WHISKEY
CROWN ROYAL
CROWN Apple
CROWN Vanilla
SEAGRAMS 7
GENTLEMAN JACK
PENDELTON
BULLIET BOURBON
BULLIET RYE
BIRD DOG Maple
BIRD DOG Peach
TULLEMOREDEW
JAMESON

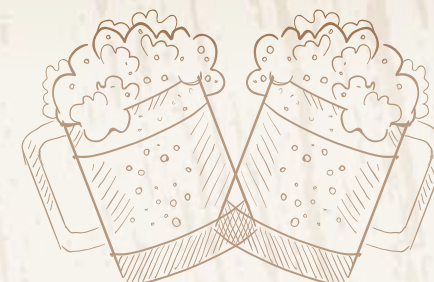
SCOTCH & BOURBON

CHIVAS REGAL
DEWARS
GLENLIVET 12yr
MCCALLEN
FOUR ROSES
MAKERS MARK
KNOB CREEK
WOODFORD RESERVE
BOOTHILL DISTILLERY
BOURBON
BARMEN 1883 BOURBON

LIQUORS & CORDIALS

AMERETTO DI SARONNO
COINTREAU
DRAMBUIE
FRANGELICO
GRAND MARNIER
JAGERMEISTER
KAHLUA
CHAMBORD
DR. MCCGILLICUDDYS
Menthomint
BUTTERSHOTS
PAUL MASON BRANDY
DR. MCCGILLICUDDYS
Apple pie
MIDORI

DORDA COFFEE LIQUOR
MOZART CHOCOLATE LIQUOR
COSTA DEL SOL LEMONCELLO
RUMPLEMINTZ



DRAFT BEER

BLUE MOON
COORS LIGHT
YUENGLING LAGER
MICHELOB ULTRA
MILLER LITE

Ask your server about rotating tap selection

BEERS

BUD LIGHT
BUDWEISER
MICHELOB ULTRA
COORS BANQUET
COORS LIGHT

MIKES HARD LEMONADE

PABST BLUE RIBBON

STELLA ARTOIS

REDS APPLE ALE

YUENGLING FLIGHT

TWISTED TEA

ESTRELLA JALISCO

NEGRA MODELO

GUINNESS

Ask your server about rotating bottle selections

SELTZERS

(Rotating seasonal flavors)

HIGH NOON

MOM WATER

QUIRK

PRESS

CHEERS!

PLEASE CONSUME RESPONSIBLY



THANKS!

WE APPRECIATE YOUR PATRONAGE