

# APPETIZERS

## “THE BROOK’S” SAC LUNCH

Hand-sliced and breaded in house bull fries, deep fried and served with our house dipping sauce or cocktail sauce. \$11

## CLAMS N’ MUSSELS

One pound of steamed hardshell clams and blue mussels in our garlic broth, fresh jalapenos with toasted French bread. \$14

## CHICKEN WINGS

[Buffalo, Sweet Thai Chili, Garlic Parmesan, Umami, 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, fresh cilantro and served alongside ponzu sauce. \$12

## HANDLE-BAR HEAT SHRIMP

Tempura-battered shrimp, deep fried and tossed in our sweet and spicy Handle-Bar boom boom sauce! \$11

## PARADISE POKE STACK\*

Guacamole, fresh ahi tuna, toasted sesame, umami sauce, fresh jalapenos, roasted garlic crostinis. \$12

## TAVERN DIP

Spinach, artichoke & bacon dip served with toasted French bread. \$10  
Add our Crab and Shrimp Topping for the perfect spinach and seafood dip \$13

## CHEESE CURDS

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

## RUSTIC RIND STACK

Deep fried pork rinds, Hatch green chilies, melted cheese, fresh jalapenos, bacon, green onions, sour cream. \$9



# 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. \$10

## MO’SROOM & SWISS\*

Double stacked Handle-Bar burgers, all the shrooms, melted Swiss cheese, our horseradish sauce and all the beef gravy! \$12

## 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. \$11

## 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. \$12

# 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. \$11

## 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. \$12

## REALLY PHILLY CHEESE STEAK

Sliced tender beef, caramelized onions, bell peppers, mushrooms, Swiss cheese and lots of love on a toasted hoagie. \$11

## 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. \$11

## 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. \$11

## BUFFALO CHICKEN

Buttermilk marinated, deep fried and tossed in buffalo sauce. Topped with our house slaw and green onions on toasted brioche. \$11

## 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. \$11

# FOR THE KIDS

\$8 each. Choice of Fries, Dhrips, Yogurt or Side Salad

## KIDS CHEESEBURGER

## CHICKEN TENDER

## MAC N’ CHEESE



## BURGER ADD ONS

\$1 EACH: Bacon, Cheese (Swiss, Pepperjack, Cheddar, American, Gorgonzola) Mushrooms, Jalapenos, Guacamole, Grilled Onions, Green Chiles.

Add a patty +2.50.

# SIDES

## REGULAR 2.75

French Fries  
Kettle Chips  
Coleslaw  
Grilled Fresh Vegetables

Baked Potato {Loaded +\$2}  
Yukon Gold and Roasted Garlic Mashed Potatoes

## PREMIUM 4.00

Steakhouse Onion Rings  
Mac n’ Cheese  
Kimchi Rice  
Quinoa Rice (Gluten Free)  
Side Salad

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

# CHOP HOUSE

Served with choice of two 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 \$26 | 16 oz \$32

## 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. \$25

## 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. \$36

## 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

## CHOPHOUSE PORK

Grilled 12 oz boneless pork loin chop and cider glaze offering the perfect balance of tenderness and tanginess. \$17

### ADD ONS:

Grilled Onions, Sautéed 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, \$9

## BACON & BLEU'ISH

Crisp fresh greens with piles of chopped bacon and Gorgonzola, red onion, chunky bleu cheese dressing and balsamic glaze. \$11

## CAESAR CHOP SALAD

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

## 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 +3.50

**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 sides. \$17

## FISH N' CHIPS

House-made Blue Moon beer battered Atlantic cod served with our seasoned French fries, house-made fresh dill tarter and slaw. \$17

## PARADISE SEARED AHI\*

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

## FRESH SALMON\*

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

## HERBED CHICKEN

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

## PORK BELLY

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

## LOVE ME TENDER BASKET

Marinated and breaded in house chicken tenderloins. Deep fried and served with your choice of sauce and two sides. Sauces: honey mustard, buffalo, umami, ranch, white gravy \$13

# PASTAS

Ask your server to make any pasta dish gluten free.

## THE LOCAL

Choice of Chicken or shrimp over linguine pasta, bacon, seared tomatoes, fresh spinach white wine, butter, shredded Parmesan, and toasted crostini. \$17

## CLAMS N MUSSELS

Steamed hardshell clams and blue mussels, linguine pasta, white wine, garlic butter toasted French bread. \$19

## CAJUN SHRIMP PASTA

Sautéed shrimp, linguine, Andouille sausage, garlic, lemon, parsley, parmesan, Chardonnay cream & toasted French bread. \$18

## TAVERN MAC

Our house smoked Cheddar and bacon macaroni and cheese, cavatappi pasta grilled chicken breast. \$14

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

© US Foods Menu 2023 (R3444767 AF)

# BARSTOOL BOTTLES & SPIRITS

## VODKA

ABSOLUT  
GREY GOOSE  
KETEL ONE  
TITOS  
UV CAKE  
UV BLUE  
UV VANILLA

## GIN

BEEFEATER  
BOMBAY SAPPHIRE  
TANQUERAY

## 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 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

## LIQUORS & CORDIALS

AMERETTO DI SARONNO  
COINTREAU  
DRAMBUIE  
FRANGELICO  
GRAND MARNIER  
JAGERMEISTER  
KAHLUA  
CHAMBORD  
DR. MCCGILLICUDDYS  
Menthomint  
BUTTERSHOTS  
PETE MASON BRANDY  
DR. MCCGILLICUDDYS  
Apple pie  
MIDORI  
DORDA COFFEE LIQUOR  
MOZART CHOCOLATE LIQUOR  
COSTA DEL SOL LEMONCELLO  
RUMPLEMINTZ

## DRAFT BEER

BUSCH LIGHT  
COORS LIGHT  
MICEHLOB ULTRA  
BLUE MOON  
DEFIANCE Big Money  
YUENGLING LAGAR

## BOTTLED BEER

BUG LIGHT  
BUDWEISER  
MICHELOB ULTRA  
COORS BANQUET  
COORS LIGHT  
MILLER HIGH LIFE  
MIKES HARD LEMONADE  
MIKES HARD STRAWBERRY  
LEMONADE  
PBR

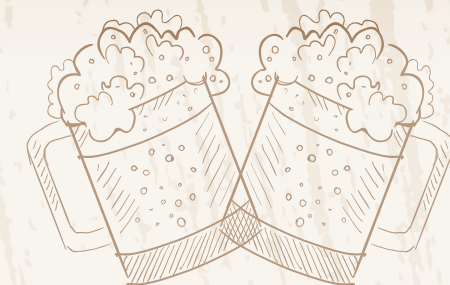
REDS APPLE ALE  
YUENGLING Flight  
YUENGLING Lager  
GOOSE ISLAND IPA  
SHOCK TOP  
STELLA ARTOISE  
ADASTRA Freestate  
FREESTATE Oat Stout  
FREESTATE Storm Chaser

## TWISTED TEA

MODELO  
CORONA  
CORONA LIGHT

## SELTZERS

WHITE CLAW  
HIGH NOON  
MOM WATER  
QUIRK  
WHITE CLAW



CHEERS!

PLEASE CONSUME RESPONSIBLY



THANKS!

WE APPRECIATE YOUR PATRONAGE