



PARLAY

LOUNGE

Starters

Spinach & Artichoke (v) or Buffalo Chicken Dip

served in a bread bowl with tortilla chips 10

Zucchini Planks (v)

fried to golden brown and served with a side of our house made marinara 12

Shrimp Cocktail

five large prawns chilled and served with lemon and cocktail sauce 15

Loaded Potato Skins

topped with cheddar jack cheese, bacon, scallion and served with sour cream 12

Cheese Bites (v)

deep fried cheese curds with a side of marinara 12

Chicken or Shrimp Quesadilla

filled with pepper, onion, cheddar jack cheese, chipotle sauce and served with sour cream 15

Fried Crab Pastries

deep fried filo dough filled with crab mix and served with sweet chili sauce 13

Hummus (v)

spicy or regular house made hummus served with pita, carrots, celery and cucumber 12

Pretzel & Ale Cheese (v)

a HUGE soft baked pretzel served with beer cheese 12

Parlay Nachos

tortilla chips smothered with pulled pork, beer cheese, avocado, tomato, jalapenos and sour cream 14

Salads

Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, House Vinaigrette or Caesar

Pittsburgh

choice of chicken or steak, fries, egg, cucumber, tomato, red onion and mozzarella cheeses 15

Grilled Romaine

grilled and topped with bacon, tomato, red onion, bleu cheese and egg 13

Caesar (v)

romaine hearts, croutons and shaved parmesan cheese tossed in Caesar dressing 12

Greek (v)

romaine hearts, falafel, kalamata olives, feta cheese, red onion, tomato, cucumber and pita 14

Handhelds

all sandwiches and wraps come with a side of Kettle chips, substitute fries +\$2

served with a pickle spear

Appalachian Club

turkey, bacon, sharp cheddar cheese, lettuce, tomato and mayo served on thick sliced 9-grain bread 15

Pulled Pork Grilled Cheese

gouda, sharp cheddar, swiss and boursin melted on 9-grain bread with pulled pork 14

Hummus & Falafel Wrap (v)

house made hummus, falafel, spring mix, garlic sauce, mild pepper rings wrapped in a flour tortilla 12

Buffalo Chicken Wrap

chicken, buffalo sauce, spring mix, cheddar jack cheese and served with ranch 12

Kahuna Burger

a 8-oz beef burger topped with pineapple, pulled pork, gouda and kahuna sauce 17

American Burger

choose our impossibly delicious meat-free burger for a vegetarian option

topped with the minimalist standard: lettuce, tomato, onion and cheese 14

Pittsburgh Cheesesteak

shaved ribeye, peppers, onions, french fries, tangy coleslaw and beer cheese on a hoagie roll 16

Reuben

pastrami, sauerkraut, swiss cheese and house-made thousand island dressing served on marble rye 15

(V) - denotes vegetarian items

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

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Pizzas & Wings

all pizzas are 12-inch and cut into 8 slices

gluten free pizza crust is available upon request at no additional charge

The Porker

marinara, pepperoni, sausage, bacon and cheese 17

Philly

shaved ribeye, peppers & onions, beer cheese and a mozzarella blend 17

Buffalo

chicken, red onion, buffalo sauce and cheddar jack cheese 16

Pittsburgh (v)

creamy mashed potatoes, garlic butter, caramelized onion, cheddar jack cheese and scallion 15

Quattro Fromage (v)

garlic butter, mozzarella/provolone cheese, gruyere, tomato and ricotta cheese 16

Pickle (v)

garlic ranch sauce, pickles, goat cheese and a mozzarella blend 15

Chicken Wings(10)

Boneless wings available

served with celery and tossed in your choice of sauce; buffalo ranch, buffalo, honey hot, mild, kahuna, garlic parmesan, dry Cajun, BBQ, sweet chili, honey mustard 14

put your saucy wings on a bed of fries +\$3

Fresh from the Grill

top with sautéed mushroom or bleu cheese +\$3

**add a Crab Cake +\$13*

Salmon

lightly seasoned and served with grilled zucchini and parmesan risotto 27

New York Strip or Ribeye Steak

simply seasoned and grilled then served with a baked potato and asparagus 37

Lamb Lollipops

quickly seared and served medium rare with risotto and mixed grilled vegetables 44

Entrees

Fish Tacos

fried golden brown cod topped with chipotle mayo and tangy coleslaw served with a side salad 15

Penne Vodka with Sausage

sausage, peppers and onions served with toasted baguette 17

Fettuccini Carbonara

grilled chicken, bacon and parmesan cheese in a smokey and savory cream sauce 19

Seafood Macaroni & Cheese

crab and shrimp tossed in a rich cheese sauce with pasta and toasted baguette 18

Meat Loaf

mushroom and red wine gravy, topped with fried onion strings and served over mashed potatoes 18

Grilled Chicken

marinated and grilled chicken served with grilled zucchini and arborio rice 18

Crab Cakes

two crab cakes served with steamed broccoli, herb potatoes and lemon aioli 29

Additions

a single side +\$5

Onion Rings - Thick-cut Fries - Sweet Potato Fries

Charred Zucchini - Broccoli - Coleslaw - Grilled Asparagus

Side Salad - Fresh Kettle Chips - Creamed Spinach

Mashed Potatoes - Baked Potato - Herb Potatoes

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Ciders, Malts & Sparkling

Angry Orchard Crisp Apple Cider	5.5
Twisted Tea	5
White Claw (Black Cherry, Mango, Lime)	5

Bottled Imports

Labatt Blue	4.5
Modelo Especial	5
Corona	5
Heineken	4.5
Guinness Irish Stout (Can)	6.5
Stella Artois	5.5

Favorite Bottled Brews

Miller Lite	3.5
Bud Light	3.5
Budweiser	4
Yuengling	4
Sam Adams Boston Lager	5
Coors Light	3.5
IC Light (Local)	3.5
Michelob Ultra	5.5
ODouls (NA)	4

*Miller Lite & Yuengling pitchers available**

Craft Brews

Cigar City Brewing Jai Alai	6.5
Bell's Two Hearted Ale	5.5
Goose Island Goose IPA	6.5
Sierra Nevada Pale Ale	5.5
North Country Firehouse Red (Local)	6.5
Fat Head's Bumble Berry	6
Sierra Nevada Hazy Little Thing	6

Happy Hour

Sunday - Thursday 5pm-7pm
 Friday & Saturday 10pm-12am
 Half Off All Draft Beer and BOGO appetizers!



Blended Beverages

Strawberry or Classic Lime Margarita	10
Pina Colada	10
Strawberry Daiquiri	10
Spicy Pineapple Margarita	10

Martinis

Pineapple Upside Down Cake	10
Pomegranate	10
Cucumber Mint <i>Fresh Cucumbers/Mint, Cucumber Vodka</i>	10
Strawberry Basil <i>Strawberry Puree, Basil, Citrus Vodka</i>	10
Gummy Bear <i>Raspberry Vodka, Peach Schnapps, Cranberry</i>	10
Lemon Drop <i>Absolut Lemon, Lemon Juice and Sugar</i>	10
Mochatini <i>Caramel Vodka, Godiva Liqueur, Kaluha</i>	10

64oz Big Bets

Card Shark Jar <i>Bacardi, Blue Curacao, Pineapple Juice, Coconut Cream, and Sierra Mist with a Keepsake Shark and Gummies</i>	25
Fruit Roulette Jar <i>Vodka, Peach Schnapps, Cranberry Juice,, Orange Juice, and Sierra Mist with mixed fruit</i>	25
Triple Crown Tea Jar <i>Sweet Tea Vodka, Citrus Vodka</i>	25

Mixed Drinks

Mojito	8
Mules <i>Moscow, Irish, Mexican, or Apple</i>	8
Long Island Iced Tea	10
Old Fashioned <i>Bulleit</i>	10
White Russian	8
Whiskey Sour <i>Makers Mark</i>	8
Ryan Whitney's Pink Whitney <i>Pink Lemonade, Vodka</i>	8
Painkiller <i>Rum, Pineapple Juice, Coconut, Orange Juice</i>	10
Sparkly Unicorn <i>Malibu, Peach Schnapps, Pineapple, Cranberry</i>	10
Caramel Apple <i>Caramel Vodka, Apple Juice</i>	10

