



Parlay

LOUNGE

Starters

Spinach & Artichoke (v) or Buffalo Chicken Dip

served in a bread bowl with tortilla chips 10

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

Parlay Nachos

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

chicken, fries, egg, cucumber, tomato, red onion and mozzarella cheeses 15

Caesar (v)

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

House

Spring mix, cucumber, tomato, red onion, croutons, shredded cheese 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

Buffalo Chicken Wrap

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

American Burger

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

Mushroom Bacon Swiss Burger

Swiss cheese, mushrooms and bacon on top of a toasted bun 15

Pittsburgh Cheesesteak

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

(V) - denotes vegetarian items

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

212 Racetrack Rd - Washington, PA 15301 - 724-470-9219



Pizzas & Wings

all pizzas are 12-inch and cut into 8 slices

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

Porker

marinara, pepperoni, sausage, bacon and cheese 17

Quattro Fromage (v)

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

Pickle (v)

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

Buffalo Chicken

buffalo sauce, chicken, cheddar jack cheese, red onion and drizzled with ranch 15

Cheese & Sauce

pizza sauce and cheese 14

each additional topping +\$2

Chicken Wings(10)

Traditional or Boneless

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

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

Entrees

top with sautéed mushroom or bleu cheese +\$3

Salmon

lightly seasoned and served with grilled zucchini and parmesan risotto 27

Ribeye Steak

simply seasoned and grilled then served with a baked potato and asparagus 39

Penne Vodka with Sausage

sausage, peppers and onions served with toasted baguette 17

Pasta Carbonara

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

Buffalo Macaroni & Chicken

penne pasta smothered in cheese and topped with buffalo chicken and a cheese cracker 16

Pesto Chicken with Penne

cherry tomatoes, chicken, pesto and cream served over penne and drizzled with balsamic glaze 18

Additions

a single side +\$5

Onion Rings - Fries - Charred Zucchini - Broccoli - Grilled Asparagus
Side Salad - Fresh Kettle Chips - Mashed Potatoes - Baked Potato - Herb Potatoes

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	5.5
Bell's Two Hearted Ale	6.5
Goose Island Goose IPA	5.5
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!



Parlay Lounge

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



PartyAtParlay