



## Starters

### **Spinach & Artichoke (v) or Buffalo Chicken Dip**

served in a bread bowl with tortilla chips 11

### **Shrimp Cocktail**

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

### **Loaded Potato Skins**

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

### **Mozz Sticks (v)**

deep fried cheese sticks with a side of marinara 11

### **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, tomato, jalapenos and sour cream 14

## Salads

*Ranch, Italian, Balsamic Vinaigrette, 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.\**

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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\**

### **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

### **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

### Craft Brews

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



### Martinis

<b>Pineapple Upside Down Cake</b>	10
<b>Cucumber Mint</b> <i>Fresh Cucumbers/Mint, Cucumber Vodka</i>	10
<b>Spiced Cinnamon</b> <i>Rumchata, Salted Caramel Smirnoff</i>	10
<b>Lemon Drop</b> <i>Absolut Lemon, Lemon Juice and Sugar</i>	10
<b>Mochatini</b> <i>Caramel Vodka, Godiva Liqueur, Kaluha</i>	10

### 64oz Big Bets

<b>Card Shark Jar</b> <i>Bacardi, Blue Curacao, Pineapple Juice, and Sierra Mist with a Keepsake Shark and Gummies</i>	25
<b>Fruit Roulette Jar</b> <i>Vodka, Peach Schnapps, Cranberry Juice, Orange Juice, and Sierra Mist with mixed fruit</i>	25

### Mixed Drinks

<b>Cucumber Mint Mule</b> <i>Featuring Cucumber Mint Kettle</i>	8
<b>Parlay Mule</b> <i>Featuring Crown Vanilla</i>	8
<b>Parlay Russian</b> <i>Crown Vanilla, Kaluha</i>	8
<b>Whiskey Sour</b> <i>Bulleit</i>	8
<b>Caramel Apple</b> <i>Caramel Vodka, Apple Juice</i>	10

### Spiked Hot Beverages

<b>Parlay Coffee</b> <i>Spiked with Crown Vanilla</i>	10
<b>Hot American Tea</b> <i>Spiked with American Honey</i>	10

### Shots

<b>Cinnamon Toast Crunch</b> <i>Rumchata &amp; Fireball</i>	7
<b>Parlay Breakfast</b> <i>Crown Maple &amp; OJ</i>	7
<b>Cherry Cheesecake</b> <i>Vanilla Absolute &amp; Pineapple Juice topped with Whipped Cream</i>	7
<b>Chocolate Raspberry Cake</b> <i>Frangelico &amp; Chambord served with a sugary lemon</i>	7

# Sushi & Sashimi Menu

Price

QTY

## Sampler Platters

<b>Sashimi &amp; Maki</b> (sliced tuna, salmon, yellow-tail & spicy tuna roll)	<b>\$27</b>	
<b>Sushi &amp; Maki</b> (tuna & salmon sushi w/spicy tuna roll & shrimp tempura roll)	<b>\$27</b>	

## Sushi & Sashimi (2 pieces or 3 slices)

<b>Tuna</b>	<b>\$8</b>	
<b>Salmon</b>	<b>\$8</b>	
<b>Yellow Tail</b>	<b>\$8</b>	
<b>Shrimp</b>	<b>\$7</b>	
<b>Eel</b>	<b>\$8</b>	
<b>Crab</b>	<b>\$7</b>	
<b>Sashimi Appetizer</b> (tuna, salmon, yellowtail and crab)	<b>\$18</b>	
<b>Sushi Appetizer</b> (tuna, salmon, yellowtail, crab and shrimp)	<b>\$13</b>	

## Chef's Specialties

<b>Seaweed Salad</b>	<b>\$7</b>	
<b>Seaweed Salad w/Tuna</b>	<b>\$12</b>	
<b>Seaweed Salad w/Salmon</b>	<b>\$12</b>	
<b>Tuna Tataki</b> (sliced tuna in ginger sauce)	<b>\$15</b>	
<b>Oh My God Roll</b> (shrimp tempura with spicy tuna)	<b>\$16</b>	
<b>Parlay Roll</b> (spicy crab w/eel & avocado)	<b>\$16</b>	
<b>Rock &amp; Roll</b> (salmon, eel, avocado, cucumber & caviar)	<b>\$12</b>	
<b>Shrimp Lover Roll</b> (shrimp tempura w/fresh shrimp, avocado & chef's special sauce)	<b>\$15</b>	
<b>Sweet Heart Roll</b> (spicy tuna & asparagus w/tuna on top)	<b>\$16</b>	
<b>Lady in Red Roll</b> (shrimp tempura with tuna and avocado on top)	<b>\$16</b>	
<b>Fried Pork Wontons</b> (pork and bok choy dumplings-8pcs)	<b>\$7</b>	
<b>Salmon Motoyaki</b> (grilled salmon with garlic cream sauce)	<b>\$15</b>	
<b>Ika Sansai</b> (marinated squid salad)	<b>\$7</b>	

## Maki Sushi

<b>Avocado Roll</b>	<b>\$6</b>	
<b>Pittsburgh Roll</b>	<b>\$8</b>	
<b>Tuna Roll</b>	<b>\$7</b>	
<b>Salmon Roll</b>	<b>\$7</b>	
<b>California Roll</b>	<b>\$7</b>	
<b>Spicy California Roll</b>	<b>\$7</b>	
<b>Boston Roll</b> (shrimp, cream cheese, avocado & cucumber)	<b>\$7</b>	
<b>Philly Roll</b> (salmon, avocado & cream cheese)	<b>\$8</b>	
<b>Spicy Tuna Roll</b> w/asparagus	<b>\$8</b>	
<b>Spicy Yellow Tail Roll</b> w/asparagus	<b>\$8</b>	
<b>Spicy Salmon Roll</b> w/asparagus	<b>\$8</b>	
<b>Shrimp Tempura Roll</b>	<b>\$8</b>	
<b>Twin Color Roll</b> (spicy crab w/tuna & salmon)	<b>\$16</b>	
<b>Tri Color Roll</b> (spicy crab w/tuna, salmon & yellow-tail)	<b>\$16</b>	
<b>Eel Roll</b> (eel & cucumber)	<b>\$8</b>	
<b>Tuna Avocado Roll</b>	<b>\$8</b>	
<b>Yellow-Tail Avocado Roll</b>	<b>\$8</b>	
<b>Salmon Avocado Roll</b>	<b>\$8</b>	
<b>Salmon Lover Roll</b> (shrimp tempura with fresh salmon and avocado)	<b>\$16</b>	