

SIDELINES BAR AND GRILL

412/821-4492
621 Evergreen Ave
Millvale PA

STARTERS

HOUSE MADE HUMMUS \$10

House made hummus served with Pita

ZUCCHINI FRIES \$11

Breaded and Deep Fried, tossed in Garlic Ranch served with Marinara

PIEROGI N ONION \$13

Deep Fried Cheddar and Potato Pierogi tossed in Garlic Butter topped with sauteed Onion served with side of Sour Cream

FRIED CHEESE \$11

Breaded Cheese, served with Marinara

TOT-CHOS \$12

Basket of Tots topped with Pico de Gallo, Jalapenos, Cheese Sauce, Sour Cream and Green Onion
Add Texas Chili \$2

STUFFED PRETZEL \$8

Bavarian Pretzel Bun stuffed with Cheddar Cheese and Provolone, served with Honey Mustard
Add bacon for \$2

FRIED BANANA PEPPER \$12

Breaded and Deep Fried served with Marinara or Jamaican Jerk Ranch

CAJUN SHRIMP \$11

Basket of Cajun Seasoned Breaded Shrimp, served with Cocktail Sauce

BASKET OF FRIES \$5

Fresh Cut Fries Deep Fried to a Golden Brown
Choose Garlic Parmesan, Garlic Ranch, Dry Cajun, Dry Seasoning, Dry Ranch or Steel City Salt Malt Vinegar + \$1

BEVERAGES

FREE REFILLS \$3.5

Pepsi, Diet Pepsi, Root Beer, Lemonade, Mountain Dew, Sprite, Unsweetened Tea, Orange Juice, Cranberry Juice, Pineapple Juice and Grapefruit Juice

BOTTLES/CANS \$4

Pure Leaf Sweet Tea, Pure Leaf Unsweetened Tea, Pepsi, Diet Pepsi and Mountain Dew

WINGS

6 WINGS \$9 12 WINGS \$16

BASKET OF BONELESS \$11

Choose One Sauce
Add Ranch, Blue Cheese or Celery \$.50/ea

HOT

Insanity, Jamaican Jagoff, Sriracha Hot, Hot, Grand Ole Hotpry, Jamaican Jerk Ranch

MODERATE

Wet Cajun, Sriracha Honey Mustard, Sriracha Honey, Fit to be Thai, Hot Garlic, Hot BBQ, Hot Garlic BBQ, Hot Sweet Chili, Hot Oriental, Medium (signature sauce), Chipotle, Awesome Sauce

MILD

Bourbon Blaze, Traditional Buffalo, Ranch Buffalo, Honey Cajun, Spicy Oriental, Medium Garlic, Medium BBQ, Medium Garlic BBQ, Mild, Dry Cajun

NO HEAT

Sweet Chili, Blackberry BBQ, Oriental, Honey BBQ, Honey Mustard, Peanut Butter & Jelly, Garlic Ranch, Garlic Parmesan, Dry Ranch, Dry Seasoning, Lemon Pepper, Steel City Salt Malt Vinegar

SOUP AND SALAD

SIDELINES ORIGINAL TEXAS CHILI 8oz Cup \$8 12oz Bowl \$11

House Made blend of Ground Beef, Beans, Tomato and Special Spices topped with Onion Straws and Shredded Cheese

SOUP DU JOUR 8oz Cup \$7 12oz Bowl \$10

Ask For Today's House Made Selection!

HOUSE SALAD \$6

Mixed Greens, Cucumber, Tomato, Onion, Mushroom and Shredded Cheese

SOUP/SALAD COMBO \$12

Cup of Soup du Jour and Side Salad with your choice of dressing

"THE BIG SALAD" \$14

Choice of Grilled, Fried Chicken, Sliced Ribeye or Gyro piled high on top of Mixed Greens, Cucumber, Tomato, Onion, Mushroom, Shredded Cheese and Fresh Cut Fries

DRESSINGS: BLUE CHEESE, RANCH, HONEY MUSTARD, BALSAMIC VINAIGRETTE AND ITALIAN



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BURGERS

ALL BURGERS ARE SERVED WITH CHOICE OF FRESH CUT FRIES OR COLESLAW; SUB TATER TOTS OR SIDE SALAD \$3

CLASSIC CHEESEBURGER \$13

American Cheese, Lettuce, Tomato and Onion on Brioche

SMOKEHOUSE \$15

Pepperjack Cheese, Onion Straws, Pickles and BBQ Sauce on Brioche

HEATINATOR BURGER \$15

Pepperjack Cheese, Bacon, Jalapeno, Banana Pepper and Chipotle Sauce on Brioche

BOURBON BURGER \$14

Provolone Cheese, Bacon, Lettuce, Onion and Bourbon Blaze Sauce on Brioche

MUSHROOM SWISS \$13

Swiss Cheese, Lettuce, Sautéed Mushroom on Brioche

QUESADILLA

CHICKEN QUESADILLA \$14

Seasoned Grilled Chicken smothered in Shredded Cheese on a Toasted Flour Tortilla topped with Green Onion, served with Salsa and Sour Cream

Add Buffalo Chicken \$2

VEGGIE QUESADILLA \$13

Sautéed Mushrooms, Roasted Red Peppers, Caramelized Onion, Banana Pepper and Jalapeno smothered in Shredded Cheese in a Toasted Flour Tortilla, served with Salsa and Sour Cream

Add Grilled Chicken \$2

BBQ PORK QUESADILLA \$15

House Made Pulled Pork smothered with BBQ Sauce and Shredded Cheese in a Toasted Flour Tortilla topped with Onion Straws, served with Salsa and Sour Cream

PITTSBURGH QUESADILLA \$16

Cheddar N Potato Pierogi, Bacon and Shredded Cheese stuffed in a Toasted Flour Tortilla served with Salsa and Sour Cream.

Saturday is Hot Dog Day!

Pick Two for \$11 + Fries or One Dog for \$5

New York dog

ketchup, mustard, relish, sauerkraut

Texas dog

chili, shredded cheese, jalapeños, white onions

Denver dog

sauerkraut, sautéed peppers and onions, mustard

Chicago dog

mustard, relish, tomato, white onion, banana peppers, poppy seed bun

Arizona dog

pico de gallo, chipotle sauce, crumbled bacon, onion straws

SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF FRESH CUT FRIES OR COLESLAW; SUB TATER TOTS OR SIDE SALAD \$3

CLASSIC CHICKEN SANDWICH \$14

Choose Grilled or Fried Chicken topped with Lettuce, Tomato and Mayonnaise served on Brioche

NASHVILLE HOT CHICKEN SANDWICH \$15

Fried Chicken Breast, Lettuce, Pickle and Grand Ole Hotpry Sauce on Brioche

GYRO \$14

Seasoned Lamb with Lettuce, Tomato, Onion and Tzatziki Sauce served on Pita
Sub Grilled Chicken at no charge

PULLED PORK SANDWICH \$14

House Made Pulled Pork topped with BBQ Sauce, Coleslaw and Pickles on Brioche

JAMAICAN JERK CHICKEN \$15

grilled or fried chicken, lettuce, banana peppers, pepper jack, onion straws, and Jamaican Jerk ranch on brioche

SIDELINES CHEESESTEAK \$16

Sliced Ribeye, Provolone Cheese, Sautéed Mushroom, Roasted Red Pepper and Caramelized Onion on a Hoagie Roll
Sub Grilled Chicken at no charge

CHICKEN PARM HOAGIE \$14

fried chicken, provolone cheese, Parmesan, marinara on a hoagie roll

MILLVALE PO BOY \$15

Breaded Fried Shrimp, Lettuce, Tomato, Chipotle Sauce on Hoagie Roll

BUFFALO CHICKEN WRAP \$16

Choose Grilled or Fried Chicken with Shredded Cheese, Lettuce, Tomato and Ranch Buffalo Sauce all snug in a Flour Tortilla

VEGGIE WRAP \$14

House Made Hummus, Cucumber, Mushroom, Mixed Greens and Tomato all snug in a Flour Tortilla

PITTSBURGH CLASSIC WRAP \$16

Sliced Ribeye, Provolone Cheese, Tomato and Fresh Cut Fries wrapped in a Flour Tortilla

DESSERTS

FUNNEL CAKE FRIES \$7

sprinkled with powdered sugar and served with maple glaze

GLENS CUSTARD GLENWICH \$5

Ask for Todays Selection



Fall Features

available while supplies last

Bratwurst Hoagie \$15

Grilled Bratwurst topped with Peppers, Onions and Sauerkraut
served on a Hoagie Roll with a side of House Made Coleslaw

Oktoberfest Burger \$16

Beef Patty topped with Bratwurst, Swiss, Sauerkraut and Dusseldorf Mustard
served on a Pretzel Bun with a side of Fresh Cut Fries

Bratwurst Platter \$17

Two Grilled Bratwurst and Fried Potato Cheese Pierogies
served with Sauerkraut and Dusseldorf Mustard



Two for \$11 with Fresh Cut Fries or One for \$5

New York dog

ketchup, mustard, relish, sauerkraut

Texas dog

chili, shredded cheese, jalapeños, white onions

Denver dog

sauerkraut, sautéed peppers and onions, mustard

Chicago dog

mustard, relish, tomato, white onion, banana peppers, poppy seed bun

Arizona dog

pico de gallo, chipotle sauce, crumbled bacon, onion straws



\$5 LONG ISLANDS EVERY FRIDAY

TRADITIONAL Vodka, Rum, Triple Sec, Gin, Sours, OJ, Pepsi


LONG BEACH Vodka, Rum, Triple Sec, Gin, Sours, OJ, Cranberry

TENNESSEE Vodka, Rum, Triple Sec, Whiskey, Sours, OJ, Pepsi

GRATEFUL DEAD Vodka, Rum, Razzmatazz, Gin, Sours, OJ, Lemon Lime

HAWAIIAN Vodka, Rum, Triple Sec, Gin, Sours, OJ, Pineapple

BLUE Vodka, Rum, Blue Curacao, Gin, Sours, Lemon Lime



SATURDAY

ALL DAY

*Add a Flavor at No
Extra Charge*

• \$5 HOUSE
• MARGARITA OR
• MOJITO

HAPPY HOUR 4-6:30 MON-FRI

\$2 SHOTS, \$3 SINGLE MIXED DRINKS, \$4 PINTS
(SELECT BRANDS)

SUNDAY

ALL DAY

• \$5 FLAVORED
• MIMOSA OR HOUSE
• BLOODY MARY