

# HARRY CARAY'S TAVERN

★ BBQ & Local Craft Beer ★

## Starters

### FRIED PICKLE CHIPS | 8.95

Sriracha Ranch

### POUTINE | 11.95

Smoked Pulled Pork, French Fries, Cheese Curds, Bacon Brown Gravy, Harry's Hot & Spicy BBQ Sauce

### SPINACH & ARTICHOKE DIP<sup>GF</sup> | 11.95

Corn Chips

### CHICKEN BITES | 10.95

Buffalo Style or Harry's Sweet & Tangy BBQ, Buttermilk Ranch, Cole Slaw

### HUMMUS PLATE<sup>GF</sup> | 9.95

Cucumbers, Carrots, Celery, Warm Pita

### JALAPEÑO HUSHPUPIES | 9.95

Pepperjack Cheese, Jalapeño, Smoky Remoulade

## Salads

### COBB<sup>GF</sup> | 12.95

Pulled BBQ Chicken, Avocado, Grape Tomatoes, Corn, Bacon, Hard Boiled Egg, Blue Cheese, Balsamic Vinaigrette

### CAESAR | 8.95

Garlic Croutons, Parmigiano-Reggiano  
Add Chicken | 4.00

### SANTA FE<sup>GF</sup> | 12.95

Blackened Chicken Breast, Black Beans, Corn, Avocado, Pico de Gallo, Queso Fresco, Chipotle Ranch

## Low n' Slow Smoked BBQ

All meat is dry rubbed and slow smoked over hickory wood.  
Served with Texas Toast, Bread & Butter Pickles and Choice of Side

### PULLED PORK<sup>GF</sup> | 14.95

### 1/2 CHICKEN<sup>GF</sup> | 14.95

### BRISKET\*<sup>GF</sup> | 18.95

### ST. LOUIS SPARE RIBS<sup>GF</sup> | 1/2 SLAB | 18.95 FULL SLAB | 29.95

Meatier and juicier than baby backs.

### ★ SAMPLER PLATTER<sup>GF</sup> | 24.95 ★

1/4 Chicken + Pulled Pork + Choice of 1/4 Slab Ribs or Brisket\*

## Burgers & Sandwiches

Served with Your Choice of Fries, Coleslaw or Bacon Mac 'n Cheese (+.50). All Burgers Cooked to 155°.

### HOLY COW!<sup>®</sup> BURGER<sup>GF</sup> | 15.95

Candied Bacon, Smoked Gouda, Lettuce, Tomato, Harry's Steak Sauce

### SMOKEHOUSE BURGER<sup>GF</sup> | 14.95

Bacon Jam, Smoked Mozzarella, Lettuce, Tomato, Crispy Onion Strings

### WILD TURKEY BURGER<sup>GF</sup> | 13.95

Sharp White Cheddar, Sweet Pepper Relish, Tomato, Lettuce, Bourbon Brown Sugar Glaze

### DOUBLE STACK BURGER<sup>GF</sup> | 14.95

Sharp American Cheese, Pickles, Lettuce, Tomato, Red Onion, Harry's Secret Sauce

### BEYOND BURGER<sup>®GF</sup> | 13.95

Plant-Based Burger, Basil Goat Cheese, Pickled Onions, Baby Arugula, Roasted Garlic Aioli

### BACON MAC N' CHEESE MELT | 13.95

Mac n' Cheese, Applewood Smoked Bacon, Monterey Jack Cheese, Tomato, Grilled Brioche

### BRISKET SANDWICH\*<sup>GF</sup> | 13.95

Texas Toast

### PULLED PORK SANDWICH<sup>GF</sup> | 12.95

Cole Slaw, Bread & Butter Pickles, Brioche Bun

## Sides

### ROASTED CORN ON THE COB<sup>GF</sup> | 3.95

Parmesan, Chile Powder

### BBQ BEANS<sup>GF</sup> | 4.95

Pulled Pork, Black Beans, Pinto Beans

### FRENCH FRIES | 3.95

### BACON MAC N' CHEESE | 6.95

### CREAMY COLE SLAW<sup>GF</sup> | 3.95

## Dessert

### ELI'S TURTLE CHEESECAKE | 8.95

### KEY LIME PIE | 8.95

### ICE CREAM SUNDAE<sup>GF</sup>

### ONE SCOOP 3.95 | TWO SCOOPS 6.95

Chocolate or Vanilla Bean, Chocolate Sauce, Caramel Sauce, Whipped Cream  
Served in a Keepsake Cubs or Sox  
Helmet Bowl | 2.00

\*Brisket served while supplies last.

GF = Can be made gluten-free. Gluten-free items are prepared in a kitchen with the risk of gluten exposure.

# Signature Cocktails

## SPICY LEMONADE | 10.00

Absolut Vodka, Lemonade, Jalapeño Extract, Lemon Sour

## SHAKEN PEACH ICED TEA | 10.00

New Amsterdam Vodka, Peach Purée, DeKuyper Peach, Iced Tea

## ORCHARD BREEZE | 11.00

Grey Goose La Poire, Fireball Whiskey, Apple Juice, Lime Juice, Simple Syrup, Club Soda, Cinnamon

## MOSCOW MULE | 12.00

Tito's Vodka, Barrow's Ginger, Ginger Beer, Lime Juice

## KEY LIME PIE MARTINI | 12.00

Absolut Vanilla Vodka, Absolut Lime Vodka, Liquor 43, Simple Syrup, Lime Juice, Pineapple Juice, Graham Cracker Rim

## MAG MILE MANGO MARGARITA | 13.00

Don Julio Blanco Tequila, Cointreau, Lemon, Mango Purée

## BERRY MOJITO | 10.00

Bacardi Dragonberry Rum, Lime Juice, Sliced Strawberries, Sugar, Fresh Mint, Club Soda

## HURRICANE | 10.00

Bacardi Dark and Light Rum, Orange Juice, Raspberry Purée, Lime Juice  
Add a Don Q 151 Rum Floater | 1.00

## ALABAMA SLAMMER | 10.00

Southern Comfort, Amaretto, Orange Juice, Cranberry Juice

## IRISH OLD FASHIONED | 12.00

Jameson Whiskey, Angostura, Regan's Orange Bitters, Simple Syrup

## SOUR SMASH | 11.00

Larceny Bourbon, Simple Syrup, Lemon Sour, Mint

## BLOODY DELUXE | 12.00

Absolut Peppar Vodka, Lemon Juice, Zing Zang Bloody Mary Mix with Pepperoncini, Smoked Mozzarella and Pepperoni Skewer

## RADLER | 10.00

Stiegl Grapefruit Radler with a shot of Tanqueray Gin or Ketel One Vodka

# Frozen Drinks

## MARGARITA | 10.00

El Jimador Silver Tequila, Triple Sec, Lemon and Lime Sour

## BANANA DAIQUIRI | 10.00

Bacardi Banana Rum, Banana Purée, Lime Juice

## PIÑA COLADA | 10.00

Bacardi Pineapple Rum, Malibu Rum Pineapple Juice, Cream of Coconut

## BERRY LEMON CHILLER | 10.00

New Amsterdam Vodka, Lemonade Strawberry Purée, Raspberry Purée

# Wine

glass/bottle

## CANYON ROAD 8.00/32.00

Chardonnay, Sauvignon Blanc, Pinot Grigio, Reisling, White Zinfandel, Cabernet Sauvignon, Merlot or Pinot Noir

## POMELO 9.00/36.00

Sauvignon Blanc - CA

## WILLIAM HILL 9.50/38.00

Chardonnay - Central Coast, CA

## CAPOSALDO 9.00/36.00

Pinot Grigio - Veneto, Italy

## SEA GLASS 9.00/36.00

Rosé - Monterey County, CA

## GRAFFIGNA 8.75/35.00

Malbec - Argentina

## WILLIAM HILL 10.00/40.00

Merlot - Central Coast, CA

## PARKER STATION 10.00/40.00

Pinot Noir - Central Coast, CA

## LOUIS MARTINI 10.00/40.00

Cabernet Sauvignon - CA

## DA LUCA 10.00

Prosecco - Veneto, Italy - 187ml

## LA MARCA 40.00

Prosecco - Veneto, Italy - 750ml

## When Harry Met Elvis...

Elvis Presley, a St. Louis Cardinals fan, was also a huge fan of Harry's and his irreverent style of broadcasting. One day, Elvis heard Harry was in Memphis, so he called him at his hotel and invited him to Graceland. They hung out all night, talking baseball, drinking beer, and eating a barrel of ribs. That story inspired us to create this BBQ and Beer focused menu. We even have an original pair of Elvis' iconic glasses on display at the center of the restaurant (another thing Harry and Elvis had in common).

Planning a party? Several areas within the restaurant can be sectioned off for private events, including the patio. From Memorial Day until Labor Day, private event space is very limited, so book early! Visit [harrycarays.com](http://harrycarays.com) for details.