

## Social Grazing

### Portobello Fries

Strips of portobello mushroom caps dipped in Guinness beer batter, and fried golden. Served with a horseradish mayo sauce. \$7

### Giant Stuffed Pretzel

A giant soft pretzel stuffed with Monterey Jack cheese and bits of Jalapeno peppers, baked and served with Guinness mustard sauce. \$4

### Baby Cakes

Mini crab cakes House made with Blue Lump Meat, sautéed golden and crispy. Served with Lime-Chipotle tartar sauce.\$7

### Buffalo Zingers

Breaded chicken breast strips fried golden, dipped in spicy Buffalo sauce and served with bleu cheese dressing and celery stix. \$5

### Shrimp Bowl

Tender shrimp sautéed with whole roasted garlic, mushrooms, tomato, pasta and herbs. Served in a buttery beer broth with crusty cheese bread for dipping. \$9

### Queso Dip

Chopped peppers and tomato in a creamy White cheese dip served with crispy fried Saratoga chips. \$5

### Black Bean Dip & Spiced Tortilla Chips

A spicy black bean dip with herbs & peppers topped with Jack cheese. Served warm with House made spiced tortilla chips. \$5

### Hot Spinach Dip

Creamy cheese dip with artichoke hearts, spinach & herbs. Served warm with crispy pita chips. \$5

### White Veggie Pizza

An 8 inch gourmet pizza layered with our spinach dip, fresh Veggies, herbs and Mozzarella cheese. \$8

### Nacho Pizza

A flour tortilla layered with black bean dip, seasoned beef or smoked turkey, Jack cheese, chopped tomato, jalapenos and green onion. Served with sour cream and tomatilla salsa. \$8 add Guacamole.....\$1.50

### B.B.Q Chicken Pizza

Grilled chicken, "Sassy Sweets", smoky chipotle B.B.Q. sauce and cheddar cheese on a large (8"x12") garlic & herb Focaccia crust. \$9

## Light & Healthy

### Jalapeno Black Bean Soup

Our Specialty! Slow cooked with country ham and highly seasoned to perfection. Served with chopped onion, seasoned sour cream, jalapeno sherry and corn stix. A meal in itself! \$4

### Chicken & Pasta Caesar

Crisp greens topped with seasoned pasta, an herb crusted grilled chicken breast, chopped tomato & homemade croutons. Served with our homemade Caesar dressing. \$9  
Top with a seasoned grilled Salmon filet add \$3

### Asian Cajun Salad

Fresh greens topped with choice of Cajun grilled chicken or beef, Bleu cheese, spiced pecans, fresh cilantro, onion, carrots and peppers. Served with Orange Sesame Vinaigrette. \$9

### Fajita Salad

Crisp greens topped with seasoned & sautéed chicken or beef strips, bell peppers, onions, black bean salad, Mexican rice, cheese, tomato, black olives and jalapenos. Served with our Housemade spiced tortilla chips, tomatilla salsa and green chili ranch dressing. \$9 Add guacamole....\$1.50

### Garden Salad

Enjoy a salad before your meal. Crisp greens topped with tomato, cucumber, mushrooms and homemade croutons. \$3.50

Choice of homemade dressings: Raspberry Vinaigrette, Bleu Cheese, Italian, Caesar, Ranch, Green Chili Ranch & Honey Mustard

## House Specialties

### Smoked Baby Back Ribs

Our Specialty! We guarantee our ribs to be the "tenderest, tastiest" ribs you've ever had! They're coated with our special "rib rub", smoked, & grilled to order with your choice of sauce. Dinners are served with choice of smashed potatoes, fries or rice—veggies, corn stix and chili butter.

Apple Butter & Bourbon	Orange Honey Teriyaki	Smoky Chipotle BBQ
6 Rib Dinner.....	13	6 Ribs A la Carte.....9
9 Rib Dinner.....	17	9 Ribs A la Carte.....14
12 Rib Dinner.....	20	12 Ribs A la Carte.....18

### Uptown Quesadilla

Monterey Jack and Cheddar cheese grilled with mushrooms, onions & sweet peppers in a flour tortilla. Served with tomatilla salsa and seasoned sour cream. \$7  
...with seasoned grilled chicken or beef strips, add...\$4 guacamole, add...\$1.50

### Downtown Brown

Crusty bread topped with grilled chicken strips, honey baked ham, creamy cheese sauce, bacon, tomato & cheddar cheese, then broiled golden. \$10

### Southwest Chicken

Marinated breast of chicken, grilled and served on a bed of Mexican rice topped with roasted red pepper sauce and melted Monterey Jack cheese. Served with sautéed veggies, corn stix and chili butter. \$12

### Black Bean Burrito

A flour tortilla filled with black bean dip, seasoned beef or chicken strips, rice and cheese, topped with green chili sauce and served with "blue chips", sour cream and tomatilla salsa. \$8 add guacamole...\$1.50

### Duck Enchilada

Sundried tomato & basil tortilla stuffed with our house smoked duck and green chili cream cheese. Topped with Monterey Jack cheese and baked golden. Served with Mexican rice, corn stix and chili butter \$16

The following entrees are served with a stir-fried vegetable medley, choice of roasted garlic smashed potatoes, fries or Mexican rice and cheese corn stix with chili honey butter.

### Smoked Chicken a La Orange

One half chicken coated with herbs & orange glaze, smoked, then oven roasted. Served with Honey Teriyaki sauce. (Smoked meats tend to have a pink or red appearance close to the bone) \$12

### Asian Grilled Pork Tenderloin

Pork tenderloin marinated in orange, ginger & sesame, grilled to order (we suggest medium). Served with a ginger-soy dipping sauce. \$14

### Pan Roasted Whiskey Rib Eye

A 12 ounce, Delmonico cut ribeye, pan roasted and de-glazed with Kentucky bourbon, apple cider and brown mustard. Topped with caramelized onions. \$19  
OR... choose char-grilled and topped with bleu cheese butter.

### Spice Crusted Catch

Today's Catch coated with a spicy-sweet rub, pan seared and served with Plum-wasabi dipping sauce. \$13

## DINNER BOWLS

### Low 'N' Slow Beef Brisket

Slow roasted at low temperature for a maximum flavor and tenderness. Topped with smoked tomato Ranchero sauce over roasted garlic smashed potatoes. 13

### Shrimp 'N' Risotto

Tender shrimp sautéed with sweet peppers and onions—tossed in a rich lobster sauce. Ladled over a bed of creamy risotto, topped with shredded parmesan. 14

### Portobello Stuffed Ravioli

Pasta stuffed with roasted Portobello mushrooms, ricotta and parmesan cheeses. Served drizzled with a creamy roasted garlic and pecan pesto and shredded parmesan. \$12  
Add grilled chicken or beef 4 Add shrimp 6

### Cuban Roasted Pork

Pork pot roast—Cuban style—intensely marinated and slow roasted. Hand cut and topped with a spicy-sweet chipotle orange sauce over black beans and rice. 13

## Sandwiches with Attitude

All sandwiches served with Kettle chips and a Kosher dill spear (with hand cut fries add....\$1.75)

### Cheapside Burger

Our backyard burger dusted with special seasonings, grilled & topped with bleu cheese and "Sassy Sweets" on a toasted onion bun. \$7.25

### Backyard Burger

An 8 oz. Lean, ground beef patty, grilled and served with lettuce & tomato on a toasted onion roll. \$6.5

### Italian Grill

Honey baked ham, Genoa salami, Mozzarella cheese, lettuce, tomato, and creamy Italian dressing grilled and served on herb Focaccia bread. \$8

### Harley Hog B.B.Q.

We smoke our own pork, hand pull & smother it in our smoky Chipotle BBQ sauce. Served on a wheat bun with a slice of onion. \$6

### Amber Battered Cod

Twin filets fried crisp and golden. Served on a whole wheat bun with roasted red pepper tartar sauce. 6.5

### The Cuban

Our house roasted pork, honey baked ham, Swiss cheese, dill pickles, and mustard—grilled Cuban style on Ciabatta bread. 8

### Black Bean Burger

A vegetarian "burger" grilled & topped with lettuce, tomato and ranch dressing on a toasted wheat bun. \$6

### Catch of the Day

Today's fish filet, grilled or blackened on the grill. Served on grilled sourdough bread with our zesty cajun mayo. 8 Cajun style 8.5

### Smoked Turkey Rueben

Smoked turkey piled on thick sliced rye with kraut & Swiss cheese, topped with special sauce & grilled golden. \$6.75

### Grilled Chicken Melt

A seasoned grilled breast filet topped with "Sassy Sweets" and melted Cheddar on grilled sourdough bread. \$7.50

### Cajun Chicken Sandwich

A juicy marinated boneless breast coated with Cajun spices and grilled. Served on sourdough bread with Cajun mayo and shredded lettuce. \$7  
Or choose simple char-grilled, BBQ &/or cheese.

### Low 'N' Slow Beef Brisket

We oven roast our brisket slowly and at a low temp for maximum flavor and tenderness. Hand cut and served with "Sassy Sweets" and horsey-mayo on Ciabatta bread. 8

Cheeses: Cheddar, Swiss, Hot Pepper, Mozzarella, Bleu, Monterey Jack and American.....add .50.

## Solo Stuff

Basket of House made Spiced Tortilla Chips	3.75
Corn Stix and Chile Honey Butter	1.50
Guacamole Side	1.50
Smashed roasted garlic potatoes	1.50
Black Bean Salad	1.95
Stir-fried Veggies	1.95
Black Beans & Rice	1.95
Basket of Fries	3.95

# Dinner

**Saturday Brunch**  
11 am—3 pm

**Sunday Brunch**  
11 am—3 pm  
(April 1- October 31)

**Lunch**  
Monday—Friday  
11:30 am—2:30 pm

**Dinner**  
Every Evening  
5:00 pm

**Live Music**  
Thursday, Friday, Saturday

[www.cheapsidebarandgrill.com](http://www.cheapsidebarandgrill.com)  
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**Cheapside**  
Bar & Grill

**TO GO MENU**  
PRICES AND MENU ITEMS ARE  
SUBJECT TO CHANGE