

bar bar

AT MISSISSIPPI STUDIOS

BURGERS



CLASSIC BURGER \$8⁰⁰

Painted Hills grass-fed beef, house-made ketchup, lettuce mix & our own secret recipe Bar Bar sauce on a locally made potato bun.

ADD: AMERICAN CHEESE	\$1 ⁰⁰	ONION RING & BBQ SAUCE	\$2 ⁰⁰
TILLAMOOK CHEDDAR	\$1 ⁵⁰	MAKE IT A DOUBLE	\$3 ⁰⁰
BACON	\$2 ⁵⁰	SUB BEYOND MEAT PATTY	\$1 ⁵⁰ GF V
EGG	\$2 ⁰⁰	SUB HOUSE-MADE VEGGIE PATTY	\$.50 V

COMBO MEAL
\$12

CHEESEBURGER + FRIES + FOUNTAIN DRINK

Sub Tillamook cheese	+\$ ⁵⁰	Sub any beer	+\$3 ⁰⁰
Sub bottled craft soda	+\$1 ⁰⁰	Sub Beyond Meat patty	+\$1 ⁵⁰

?? Burger of the Month ??

An always-delicious, always-new burger experience.
Ask your bartender for this month's special!

SANDWICHES

'BTA' GF \$8⁰⁰
Bacon, tomato & arugula sandwich with roasted garlic aioli on a potato bun.

EGG MCMORTON GF \$7⁰⁰
Fried egg, apple butter, dijon, Tillamook cheddar & arugula on a potato bun. Add bacon: \$2⁵⁰

KIDZ CORNER \$6⁰⁰
A classic, simple, no-frills grilled cheese sandwich.
...with a small fries and fountain drink. \$8⁰⁰



SALADS & SIDES

MR. MEAN GREENS VO GF \$7⁰⁰
House-roasted beets, goat cheese, caramelized onions, crunchy chickpeas & balsamic vinaigrette on a bed of arugula.

THE SHREDDER GF \$7⁰⁰
Shredded iceberg lettuce, red cabbage, tomatoes, bacon, blue cheese & croutons with ranch dressing.

TOASTED RAVIOLIS 'T-RAVS' \$7⁰⁰
Fried cheese raviolis with house-made marinara. Inspired by Mama Toscano's in St. Louis.

FRENCH FRIES V REG. \$3⁰⁰ LRG. \$4⁰⁰

CAJUN FRIES V REG. \$3⁵⁰ LRG. \$4⁵⁰

FRIED PICKLES \$5⁰⁰

ONION RINGS \$5⁰⁰

ÑOT TOTS \$6⁰⁰
House-made potato balls with a hint of jalapeño kick.

WEEKLY DESSERT
Ask your bartender!

RESERVE OUR
SECRET GARDEN
FOR YOUR NEXT
PARTY!

inquire today at

mississippistudios.com/bar-bar

what about the shows? MISSISSIPPISTUDIOS.COM HAS 'EM!

V Vegan VO Vegan Options GF Gluten Free GF Gluten Free Options

BE SURE TO CHECK OUT SISTER VENUES, *Polaris Hall & Revolution Hall*

GIFT CERTIFICATES
AVAILABLE

barbar

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COCKTAILS

DANCING QUEEN

Old Fashioned with Flor De Caña 7 Year Rum and Swedish Punsch. Perfectly balanced seasonal spices with light herbal notes. \$12

LA PARRANDA

Union Mezcal, blood orange, lime and agave. Served up with a chili salt rim. \$12

FREAKY TIKI

Jalepeño-infused Hornitos Reposado, passion fruit, pineapple, orange juice and coconut. \$12

EASY LOVER

Manhattan with Old Overholt Rye, Luxardo, Carpano Antica and spiced cherry bitters. \$12

JE SUIS TRÈS JOLIE

Bison Grass vodka, Marigold Amaro, rose water, lemon. Served up with an edible flower. \$11

DON'T TELL YASU

Empress Gin, blueberries, mint, lime, soda water. \$13

TOM, DICK & BERRY

Makers Mark, mixed-berry shrub, lemon, honey. \$13

Cantina Cantina Margarita

House tequila, lime, triple, simple. \$11

Cadillac with Patrón, Cointreau, Grand Marnier. \$15

SLUSHIES!

Rotating flavors: just ask! \$11

DRAFT BEER See Chalkboard for Rotating Selection

BOTTLES & CANS

SCHÖFFERHOFER GRAPEFRUIT RADLER	\$5 ⁰⁰
PBR, TECATE OR COORS LIGHT TALLBOYS	\$4 ⁰⁰
CRAFT TALLBOY	\$6 ⁰⁰
N/A BEER	\$5 ⁰⁰
HARD KOMBUCHA	\$6 ⁰⁰
ROTATING CIDER	\$6 ⁵⁰
TOPO CHICO HARD SELTZER	\$7 ⁰⁰
HIGH LIFE PONY	\$3 ⁰⁰



try the CRUX +1 LAGER

A new Japanese-style rice lager from Crux, Rev Hall, Mississippi Studios & Polaris Hall!

BOILERMAKERS

PRETTY & NICE

PBR + shot of Dickel Rye. \$9

BONITO Y BONITA

Tecate + shot of Pueblo Viejo. \$9

USUAL SUSPECTS

BOTTLED SODAS	\$3 ⁰⁰
DRAFT CBD SODA	\$6 ⁰⁰
RED BULL	\$5 ⁰⁰
MINERAGUA	\$3 ⁰⁰

WINE

HOUSE RED / WHITE / ROSÉ	\$9 ⁰⁰
RED / WHITE / PROSECCO BY THE BOTTLE	\$30 ⁰⁰

GOT WINE QUESTIONS? *Ask your bartender!*

SPECIAL BUBBLES

★★★★★ for ★★★★★

SPECIAL TIMES

ASK YOUR BARTENDER ABOUT
OUR *Champagne* OFFERINGS



This is an
**INCLUSIVE,
ANTI-RACIST,
HATE-FREE SPACE.**

*Intolerance will not
be tolerated.*

HOODIES, TEES & MERCH MORE *at mississippistudios.com*

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AVAILABLE