

MULLETT'S TOGO MENU

CALL IN OR WALK IN TAKE OUT

412-440-0417

HOURS of OPERATION:

WEDNESDAY-SUNDAY 4PM-10PM

HOUSE SALAD \$8 - *GF*

Spring Mix / Cucumber / Tomato / Red
Onion / Kalamata Olives / Red Wine
Vinaigrette

CAPRESE \$10 - *GF*

Arugula / Tomato / Mozzarella / Basil/
Balsamic/ Olive Oil

FRIED PROVOLONE WHEEL \$11 - *GF*

Fresh Basil / Asiago / Homemade Marinara

*POUTINE \$9 - *GF*

Fresh Cut Fries / Cheese Curds / Scallion /
Beef or Vegetable Gravy

CAULIFLOWER \$12 - *GF*

House Spices / Pickled Carrots / Dill Sauce /
Sunflower Seed / Mustard Greens

CRISPY BRUSSEL SPROUTS \$10 - *GF*

Balsamic / Asiago / Balsamic Reduction /
Garlic Aioli

*CRISPY PORK BELLY \$12 - *GF*

Soy Glaze / Spicy Mayo / Sesame / Scallion/
Arugula

*PUB WINGS (8) \$12 - *GF*

Cajun Dry Rub / Honey Hot / Sweet BBQ /
House Ranch

MULLETT'S



HANDHELDS

served with Fresh Cut Fries or side salad

Gluten Free Buns available upon request**

FRIED CHICKEN \$16 - GF*

Battered Chicken Thigh/ Garlic Aioli /
Coleslaw / Pickles

BAHN MI \$16 - GF*

Pork Belly / Garlic Aioli / Cucumber /
Pickled Carrots/ Jalapeno / Cilantro /
Baguette

SMASH BURGER \$16 - GF*

Double Stack / American Cheese / Lettuce /
Tomato / Red Onion / Pickles / Garlic Aioli

VEGGIE BAGUETTE \$16 - GF**

Zucchini / Tomato / Eggplant / Mozzarella /
Spinach/ Balsamic

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*

MULLETT'S



CLASSIC COCKTAILS

MULLETT'S OLD FASHIONED \$14

Jim Beam Black Label Whiskey, Angostura, Sugar, Orange

MANHATTAN • \$14

*Old Forester Bourbon 100, Antica Carpano Vermouth,
Angostura, Luxardo Cherry*

SAZERAC • \$14

*Bulleit Rye Whiskey, Courvoisier VS Cognac, Sugar,
Peychaud's, Angostura, Absinthe Rinse, Lemon Twist*

NEGRONI • \$14

Bluecoat Dry Gin, Campari, Antica Carpano, Orange Rind

SIDECAR • \$14

Courvoisier VS Cognac, Cointreau, Lemon, Twist

VODKA COLLINS • \$13

Union Forge Vodka, Simple Syrup, Lemon, Club Soda

AVIATION • \$14

*Bluecoat Dry Gin, Luxardo Maraschino Liqueur, Creme de
Violette, Lemon, Cherry*

FRENCH 75 • \$14

Hendrick's Gin, Simple Syrup, Lemon, Elmo Pio Prosecco

DARK 'n' STORMY • \$13

Maggie's Dark Rum, Regatta Ginger Beer, Lime Juice

CORPSE REVIVER • \$13

*Roku Japanese Gin, Cointreau, Lillet Blanc, Lemon,
Absinthe Rinse*

JUNGLE BIRD • \$13

*Maggie's Farm Dark Rum, Campari, Pineapple, Lime,
Demerara Syrup*

MULLETT'S



SPECIALTY COCKTAILS

***GIN FIZZ \$12**

Roku Japanese Gin, Strawberry & Basil Syrup, Lemon, Egg White, Club Soda

EL CAMINO \$13

Montelobos Espadin Joven Mezcal, Bulleit Rye Whiskey, Benedictine, Domaine Liqueur, Peychaud's, Orange Rind

THE EMPRESS \$13

Maggie's Farm White Rum, St. Germaine, Domaine de Canton Ginger Liqueur, Grapefruit

TEA PARTY \$13

Basil Hayden Bourbon Whiskey, Domaine de Canton Ginger Liqueur, Black Tea Syrup, Lemon Twist

LEMON DROP \$13

Tito's Vodka, Fresh Lemon Juice, Sugar, Twist

***MEET YOUR MATCHA \$12**

Suntory Whisky Toki, Lemon, Simple Syrup, Egg White, Matcha

***CLOVER CLUB \$12**

Blue Coat Dry Gin, Egg White, Lemon, Raspberry Syrup, Fresh Raspberry

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WHITE WINE

MULLETT'S



PINOT GRIGIO

Riporta \$12/45

Sicily, Italy

Rainstorm Pinot Gris \$13/50

Willamette Valley, OR

CHARDONNAY

Franciscan Estate Chardonnay - \$12 - \$45

Napa Valley, California

J Vineyards Winemaker's Select - \$14 - \$52

Monterey / Sonoma / Napa, California

SAUVIGNON BLANC

Isabel Estate - \$15 - \$58

Marlborough, New Zealand

Hogue - \$10 - \$38

Columbia Valley, Oregon

RIESLING

Bex - \$13 - \$50

Nahe, Germany

ROSE

Fleur De Mer -\$14 - \$54

Côtes de Provence, France

SPARKLING

Elmo Pio Prosecco - \$11 - \$42

Veneto, Italy

WHITE WINE BOTTLE

Mannequin Chardonnay by Orin Swift - \$105

California 2021

Pieropan Soave Classico - \$62

Veneto, Italy 2021

RED WINE

MULLETT'S



PINOT NOIR

J. Lohr - \$12 - \$45

Monterey, California

Matau - \$12 - \$45

Marlborough, New Zealand

Mark West Cellar Select - \$10 - \$38

Central Coast, California

ITALIAN

Allegrini Valpolicella - \$12 - \$45

Veneto, Italy

Piegaia Chianti Classico - \$14 - \$52

Chianti, Tuscany, Italy

CABERNET

Pennfolds Max's - \$10 - \$38

Southeast Australia

Louis Martini - \$15 - \$58

Sonoma County, California

RED BLEND

Banfi Centine Rosso - \$11 - \$42

Sangiovese / Cabernet Sauvignon / Merlot

Tuscany & Piedmont Regions, Italy

RED WINE BY THE BOTTLE

Louis Martini Napa Cabernet Sauvignon - \$86

Napa Valley, California 2019

Abstract Red Blend by Orin Swift - \$115

**Grenache / Petite Sirah / Syrah*

Sonoma County, California

DRAFT BEER

MULLETT'S



Miller Lite - 4.2% - \$5
Yuengling - 4.5% - \$5
Iron City - 4.5% - \$5
Fat Tire - 5.2% - \$6
Blue Moon - 5.4% - \$6
Penn Brewery Weizen - 5.0% - \$6
Helltown Brown Ale - 5.5% - \$6
Southern Tier 2X IPA - 8.2% - \$8
Southern Tier 2X Haze IPA - 8.2% - \$8
Sierra Nevada Hazy Lil' Thing IPA - 6.7% - \$7
Arboretum Arbo Trail Magik IPA - 5% - \$7
Angry Orchard Cider - 5% - \$6 - **GF*

CAN & BOTTLE BEER

Corona - 4.6% - 5\$
Corona Light - 4% - \$5
Pabst Blue Ribbon - 4.8% - \$5
Stella Artios - 5% - \$6
Guinness - 4.2% - \$6
Yuengling Hershey Chocolate Porter - 4.7% - \$6
North Country Blueberry Cobbler Sour - 5% - \$6
North Country Raspberry Sour - 4.2% - \$6
Heineken 0.0 *Non-Alcoholic* - \$5
Aurochs Session IPA - 4.5% - \$6 - **GF*
Aurochs Blonde Ale - 4.5% - \$6 - **GF*
Bold Rock Cider - 8.2% - \$7 - **GF*
High Noon Vodka - 4.5% - \$6 - **GF*
High Noon Tequila - 4.5% - \$6 - **GF*

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