

BAR SNACKS

CHICKEN NACHOS 13
House Made Blue Corn Tortilla Chips, Pico de Gallo, Guacamole, Monterey Jack, Sour Cream, Salsa Roja

MAC & CHEESE 10
Colby Jack & Provolone Cheese, Marinara Sauce

COCONUT SHRIMP 10
Sweet Chili Dipping Sauce

CRAB QUESADILLAS 13
Monterey Jack Cheese, Grilled Corn, Peppers, Onions, Black Beans, Pico de Gallo, Guacamole, Sour Cream sub chicken

HUMMUS PLATE 10
Cucumber, Olives, Feta, Tomato, Olive Oil, Grilled Pita

FLASH FRIED CALAMARI 10
Balsamic Reduction, Sriracha, Arugula, Carrots

BRUSSELS SPROUTS 9
Balsamic Reduction, Prosciutto, Parmesan

CHEESESTEAK SPRING ROLLS 9
Cheesesteak with Sriracha Ketchup

GRILLED WINGS 10
Dry Rub, Cucumber Slaw, Cilantro Jalapeño Ranch

WINGS 10
Classic Buffalo, BBQ or Cajun

TRUFFLE FRIES (SERVES 2) 10
Hand Cut Fries, Truffle Mayo

HOUSE MADE GUACAMOLE 12
Served With Blue Corn Tortilla Chips *add jumbo lump crab \$3*

BUFFALO CHICKEN QUESO DIP 12
Served With Blue Corn Tortilla Chips & Philly Soft Pretzel Bites

SALADS

GREEN SALAD 9
Mesclun Greens, Cucumber, Red Onion, Tomatoes, Carrots, Balsamic Vinaigrette
add calamari 3 add blackened chicken 4 add shrimp 5

SOUTHWEST CHICKEN TACO SALAD 13
Blackened Chicken, Romaine, Avocado, Black Beans, Monterey Jack, Tomatoes, Onion, Cilantro Jalapeño Ranch, Tortilla Bowl

STEAK FRITES SALAD 15
Dry Rubbed Grilled Flank Steak, Chopped Romaine, Tomatoes, Cucumbers, Carrots, Hard Boiled Egg, Herb Dressing, Sweet Potato Fries

CAESAR SALAD 10
Romaine Lettuce, Parmesan, Croutons
add calamari 3 add blackened chicken 4 add shrimp 5

SANDWICHES & ENTREES

BUFFALO CHICKEN SANDWICH or WRAP 10
Bleu Cheese Dressing, Celery, Lettuce, Tomato
Your Choice of Fries or Side Salad - Green or Caesar

CLASSIC BURGER 12
1/2 lb. Certified Angus Beef, Lettuce, Tomato. Your choice of: American, Cheddar, Swiss, Provolone, Pepperjack
add bacon 2 add avocado 1
Your Choice of Fries or Side Salad - Green or Caesar

GRILLED MARGHERITA PIZZA 12
Fresh Mozzarella, Basil, Extra Virgin Olive Oil
add pepperoni \$2

SPICY CHICKEN SANDWICH or WRAP 11
Grilled Chicken Breast, Pepper Jack Cheese, Bacon, Spicy Mayo
Your Choice of Fries or Side Salad - Green or Caesar

FISH & CHIPS 14
Blue Moon Beer Battered Fresh Tilapia, Hand Cut Fries, Tartar Sauce, Mashed Peas, Napa Slaw

MEATBALL GRINDER 10
Homemade Meatballs, Marinara, Provolone & Parmesan Cheese, Toasted Roll
Your Choice of Fries or Side Salad - Green or Caesar

ROAST BEEF SANDWICH 12
Crispy Fried Onions, Swiss Cheese, Horseradish Cream, Au Jus, Brioche
Your Choice of Fries or Side Salad - Green or Caesar

CALIFORNIA B.L.T. 11
Avocado, Applewood Smoked Bacon, Lettuce, Tomato, Mayo, Toasted Multigrain
Your Choice of Fries or Side Salad - Green or Caesar
Add Blackened Chicken \$4

GRILLED CHEESE 10
Swiss, Cheddar, & Provolone, Tomato, Applewood Smoked Bacon, Multigrain Bread
Your Choice of Fries or Side Salad - Green or Caesar

HAPPY HOUR

Monday – Friday, 5PM - 7PM

\$4

domestic
bottles

\$5

drafts &
select craft
bottles

\$6

premium
well drinks
& wine

\$7

select
specialty
cocktails &
call Drinks

Featuring a large, beautiful, private event space that is both versatile and functional, Ladder 15 is an ideal choice to host your next private party or event.

Please visit our website at www.ladder15philly.com for more information, or ask a manager for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Executive Chef: Javier Salazar Tejada