



www.pourgirlsbar.com

Monday-Thursday 11-12am | Friday-Saturday 11-2am | Sunday 10-12am

17 E Queens way, Hampton VA 23669

RAW BAR

Alaskan Snow Crab Legs*	½ LB	\$13.99	1 LB	\$23.99
Steamed Shrimp*	½ LB	\$11.99	1 LB	\$14.99
1 Dozen Steamed Clams*				\$9.99
Raw/Steamed Oysters*				Market Price

PG STEAMER PLATTERS

CRAB BOIL*

2 clusters, corn, red potato and andouille sausage. \$26.99

SHRIMP BOIL*

1 lb shrimp, corn, red potato and andouille sausage. \$20.99

PG BOIL*

Crab cluster, ½ lb shrimp, clams, corn, red potato and andouille sausage. \$27.99

APPETIZERS

NACHO TIME

Corn chips with pico, lettuce, and queso cheese. \$8.99

Add seafood* for \$7, chicken, pork or beef for \$4

LOCAL'S FAVORITE MUSSEL BOWL*

Pound of mussels steamed in local cider. \$11.99

POUR GIRL PRETZEL STICKS

Bavarian pretzel sticks served with house made beer cheese. \$7.99

GIRL SPROUTS

Brussels sprouts with crispy bacon, balsamic glaze and shaved parmesan. \$8.99

FRIED GREEN TOMATOES

Pimento cheese with sriracha, topped with pickled onions. \$7.99

WINGS

8 wings tossed in house made seasoning and served with house made ranch or blue cheese and celery sticks. \$9.99

BANG BANG SHRIMP*

Fried jumbo shrimp tossed in house made sauce. \$10.99

TUNA LETTUCE WRAP*

Romaine lettuce with Asian slaw, avocado and wasabi cucumber sauce. \$10.99

TEMPURA ASPARAGUS

Deep fried asparagus served with sweet soy glaze. \$6.99

CRAB DIP

Served with tortilla chips. Market Price

SALADS

Dressings made in house: ranch, blue Cheese, honey mustard, and balsamic vinaigrette. Add grilled chicken for \$4, Steak* for \$5, Tuna* for \$6 or Shrimp* \$6

SUNSET SALAD

Seared salmon* in a smoky BBQ sauce on a bed of romaine, topped with bacon, onion straws, tomatoes and sunflower seeds. \$13.99

POUR GIRLS HOUSE SALAD

Romaine, fresh veggies, shredded cheddar and house made croutons. \$6.99

CAESAR SALAD

Crisp chopped romaine, house made croutons and shaved parmesan. \$6.99

TACO TIME

3 tacos per order

CHICKEN

Topped with shredded cabbage, pico and Pour Girl sauce. \$9.99

PULLED PORK

Topped with Asian slaw, pico and Pour Girl sauce. \$9.99

TUNA*

Topped with Asian slaw, pico and cucumber wasabi sauce. \$11.99

SHRIMP

Fried/grilled, topped with shredded cabbage, pico, rémoulade. \$11.99

HANDHELD

Served with Chick Sticks. Substitute a side salad, veggies, asparagus, mashed potatoes, girl sprouts or fruit for \$1.50. Add jalapenos, bacon, pico, sautéed onions, pickled onions, peppers, mushrooms, beer cheese, American cheese, swiss, blue cheese, cheddar or provolone for \$1.

CRAB CAKE SANDWICH

Grilled or blackened with lettuce and tomato on a glossy bun served with house made rémoulade. \$14.99

TUNA STEAK SANDWICH*

Grilled or blackened ahi tuna with Asian slaw and Pour Girls wasabi sauce on a glossy bun or a sundried tomato wrap. \$13.99

CHICKEN OR STEAK PHILLY SANDWICH

Sautéed peppers and onions with American cheese, lettuce, tomato and mayo. Chicken \$9.99 or Steak \$11.99

PG BLACKENED BURGER

8 oz seasoned certified angus beef patty* on a glossy bun with LTO. \$10.99

POUR CHICK

Our chicken sandwich grilled or fried to perfection, served with pickles and a side of Pour Girl or buffalo sauce. \$10.99 Add \$2 for Chicken Cordon Bleu style

THE CUBAN

House pulled pork marinated and topped with sliced ham, pickles, Swiss cheese and mustard on a grilled baguette. \$13.99

PERFECT GRILLED CHEESE

Cheddar and American cheeses on toasted bread with bacon and tomato. \$8.99

BLT WRAP

Romaine, tomatoes, bacon and Pour Girl sauce in a sundried tomato wrap. \$8.99 Add grilled chicken for \$4, tuna* for \$6 or shrimp for \$5

SHRIMP WRAP*

Tempura shrimp, romaine, cheddar cheese and your choice of bang bang or buffalo sauce. \$11.99

PULLED PORK SANDWICH

Slow roasted pulled pork sandwich on a glossy bun with Asian slaw. \$8.99

QUESADILLA

Cheese, sautéed onions and peppers. \$5.99

Add Chicken \$4 Steak \$5 Seafood* \$7

ENTRÉES

CRAB CAKE DINNER

Grilled or blackened house made crab cakes served with two sides of your choice and homemade rémoulade. \$19.99

POUR GIRLS STEAK*

Served with mashed potatoes and vegetables. \$17.99

TUNA STEAK DINNER

Grilled or blackened Ahi tuna* served with two sides of your choice topped with cucumber honey wasabi dressing. \$16.99

PG PASTA

Bowtie pasta with tomatoes covered in a garlic parmesan cheese sauce. \$8.99

Add Chicken \$4 Shrimp \$6 Scallops \$8

CAJUN SEAFOOD PASTA

Bowtie pasta with shrimp and scallops covered in a creamy Cajun sauce. \$16.99

SEAFOOD BURRITO*

Crab meat, scallops, shrimp, pico, queso cheese and lettuce in a sundried tomato wrap. \$14.99

PG MEATLOAF

Meatloaf covered in marsala sauce and served with red skin mashers and seasonal vegetables. \$10.99

SIDES

Chick sticks \$3, vegetables \$3, Asian slaw \$2, mashed potatoes \$2, asparagus \$3, fresh fruit \$3, girl sprouts \$3, side house or caesar salad \$3.50

DESSERTS

Ask your server about our delicious desserts.

* These items are raw or may be cooked to your specification. Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness.



Pour Decisions

BOTTLES & CANS

Bud Ice	\$2.75
Bud Light	\$3.50
Bud Light Seltzer	\$3.50
(Black Cherry, Lemon Lime, Mango, Strawberry)	
Budweiser	\$3.50
Corona	\$4.25
Corona Light	\$4.25
DB Vienna Lager	\$4.75
Estrella Jalisco	\$4.75
Golden Road Mango Cart	\$5.00
Guinness	\$5.50
Heineken	\$4.75
Hoptopus Double IPA	\$7.75
Lagunitas IPA	\$4.75
Lost Coast Tangerine	\$6.25
Michelob Ultra	\$3.50
Miller Light	\$3.50
Red Bridge (Gluten Free)	\$6.00
Rolling Rock	\$3.00
Sierra Nevada Pale Ale	\$4.50
O'doul's (N/A)	\$4.25
Stella Artois	\$4.75
Stone IPA	\$5.50
Victory Sour Monkey	\$6.50

BEERS ON TAP

Aleworks Good Luck Stout	\$5.75
Bud Light	\$3.50
El Guapo	\$6.00
Goose Island IPA	\$4.75
Legend Brown	\$5.75
Loose Cannon IPA	\$5.75
Big Wave Lager	\$5.75
Shock Top	\$4.75
Sly Clyde Cider	\$7.00
Golden Monkey	\$7.00
Rotating Cider	
Rotating IPA	
Seasonal Drafts	
Rotating Ale	

WINE

3 Girls Cabernet	\$7.00	Bottle	\$27
5 Oaks Cabernet	\$5.50	Bottle	\$18
Babe Pinot Grigio	\$5.75		
Matua Sauvignon Blanc	\$7.00	Bottle	\$27
Copa Chardonnay (on tap)	\$5.00		
Fetzer Riesling	\$5.50	Bottle	\$18
Lamarca Prosecco	\$6.00		
Little Things Red Blend	\$7.00	Bottle	\$27
Ozv Rosé (on tap)	\$5.00		
Prosecco Cavaliere		Bottle	\$27
Proverb Chardonnay	\$5.50	Bottle	\$18
Proverb Merlot	\$5.50	Bottle	\$18
Proverb Rosé	\$5.50	Bottle	\$18
St. Jean Pinot Noir	\$7.00	Bottle	\$17
Wycliff Champagne	\$5.50	Bottle	\$18
Zonin Pinot Grigio	\$5.50	Bottle	\$18
Penfolds Max's Shiraz Cabernet		Bottle	\$29
Robert Hall Merlot		Bottle	\$32
Beringer Knights Valley Cabernet Sauvignon		Bottle	\$39

COCKTAILS

HAWAIIAN SOUR

Bulleit Bourbon – A refreshing cocktail made with Bulleit Bourbon, house made lavender simple syrup, fresh lemon juice and pineapple juice shaken and topped with soda water

SUMMER ORCHID

Passion fruit rum, banana liqueur, fresh lime juice, fresh watermelon with splashes of orange and pineapple juice garnished with an edible orchid

LAVISH LAVENDER

Stoli Blueberi vodka, house made lavender simple syrup, St Elder flower liqueur, fresh lemon juice topped with splashes of Sprite and soda water

DOLCE VIDA MARGARITA

Jalapeno pineapple infused Sauza tequila, fresh lime juice, house made sour mix, splash of pineapple juice, shaken and poured over ice

PG MULE

Cucumber infused vodka and fresh lime juice topped with Goslings ginger beer

T & D

Lightly sweet cocktail with a one of a kind flavor made with Tito's vodka, St. Elder Liqueur, peach schnapps, fresh pineapple and orange juices topped with Sprite

POUR GIRLS BUBBLY

Fresh house strawberry purée and banana liqueur, finished with champagne

POUR GIRLS FROSÉ

Frozen Rosé blended into a frosty pink drink with your choice of mango strawberry or raspberry peach

