

COCKTAILS

AMELIA | 12

Tito's Handmade Vodka, St. Germaine liquor, blackberry pureé, fresh lemon juice. Served in martini glass.

BLOOD ORANGE MARGARITA | 13

Corralejo Blanco, Cointreau, blood orange syrup, fresh squeezed lime juice and topped with soda water. Served over ice with a sugar rim.

PEAR MARTINI | 13

Grey Goose La Poire, St. Germaine, fresh lemon juice, simple syrup. Served up and finished with Zonin Prosecco.

STRAWBERRY MULE | 10

Grey Goose Vodka, Strawberry puree, ginger beer, and fresh squeezed lime juice. Served over ice in a mule mug.

FOUR ROSES OLD FASHIONED | 12

Four Roses Bourbon, simple syrup, bitters. Served over a whiskey cube.

WATERMELON HABANERO MOJITO | 9

Bacardi Rum, Rhubarb bitters, Habanero simple syrup, fresh watermelon juice.

BOTTLE OFFERINGS

CHARDONNAY The Prisoner Wine Co., “Unshackled”, Central Coast, California 48

Round and smooth but balanced by bright acidity with hints of stone fruit and honey

PINOT GRIGIO Santa Margherita, Trento-Alto Adige, Italy 48
Clean, intense, bone-dry, with appealing flavor of Golden Delicious apples

CABERNET SAUVIGNON Oberon, Napa County, California 48
Dry, full-bodied, flourishing with blackberries, currants, and a sweet oak

CABERNET SAUVIGNON Caymus, Napa Valley, California 79

CABERNET SAUVIGNON Chimney Rock, Napa Valley, California 79

PINOT NOIR Benton-Lane, Willamette Valley, Oregon 48
Elegant, plush, complex, and layered, with ripe, fresh red-fruit flavors

CHAMPAGNE Veuve Clicquot Yellow Label 95
Yellow Label is the signature of Veuve Clicquot's quality and style .crisp, full flavors, consistent quality and celebratory yellow label.

RED WINES

by the Glass | by the Bottle

CABERNET SAUVIGNON Avalon, Lodi, California 8 | 32
Flavors of black cherry, plum, red raspberry are followed by a long, smooth finish.

CABERNET SAUVIGNON Franciscan, Monterey, California 10 | 40
Rich, generous fruit characteristics and soft tannins balanced by hints of sweet oak and a velvety smooth finish

PINOT NOIR Angeline, California 8 | 32
Round, juicy, and fruit forward, with a touch of toasty oak

PINOT NOIR Boen, Russian River Valley, California 11 | 44
Rich and succulent with flavors of cherry, cola, and sweet baking spices

RED BLEND Playtime, California 8 | 32
Lush red vine fruit showcasing a smooth, easy drinking blend

RED BLEND Joel Gott, “Palisades”, California 10 | 40
Bright cherry flavors lead to smooth tannins and sublime acidity on the mid-palate with notes of spice on the long delicate finish

MERLOT J. Lohr Estates, Los Osos, Paso Robles, California 8 | 32
A generous fraction of Malbec in the blend accentuates red fruit and violet notes

WHITE WINES

by the Glass | by the Bottle

CHARDONNAY Hess, “Shirtail Creek”, Monterey, California 8 | 32
Fresh, bright, unoaked Chardonnay with apple and pear flavors

CHARDONNAY Chalk Hill, Russian River, California 11 | 44
Ultra rich California style with notes of brioche, butter, toasted oak complimented with balanced acidity

SAUVIGNON BLANC Kim Crawford, Marlborough, New Zealand 9 | 36
Fresh, juicy, ripe tropical flavors, vibrant acidity, The King of New Zealand Sauvignon Blanc

SAUVIGNON BLANC Mt. Fishtail, “Sur Lie”, Marlborough, New Zealand 12 | 48
Intense and concentrated with classic varietal characters combined with refreshing acidity

PINOT GRIGIO Placido, Tuscany, Italy 8 | 32
Full, fresh and lively, with notes of ripe pear on the finish

PROSECCO Zonin, Italy – Split 9
Well balanced and full of bubbles, crisp and delightful with green apple and peach

MOSCATO D’ASTI Risata, Piedmont, Italy 8 | 32
Seductively sweet, boasting juicy stone fruit, tart citrus and floral honey flavors

ROSÉ Bieler, Père & Fil, Provence, France 9 | 36
Dry, bright, plenty of red-berry, and currant flavors, balanced acidity

GALLOP'S BAR AND KITCHEN

GALLOP'S TAP ROOM SINGLE BARREL PROGRAM

We travel to various distilleries and hand select single barrels of whiskey for our collection. This makes our Gallop's the only place to try these one-of-a-kind whiskeys. Ask your server or bartender about our barrel program selection and other rare offerings!

BOURBONS

Angels Envy
Blanton's
Bulleit Bourbon
Eagle Rare
E.H.Taylor
Elijah Craig
Four Roses Small Batch
High Bank Whiskey War
High Bank Whiskey War Barrel Proof
High Bank Midnight Cask
Knob Creek 100
Makers
Makers 46
Michter's
Stagg Jr.
Weller's Antique
Weller's Special Reserve
Woodford
Woodford Double Oak

RYE

Basil Hayden's Dark Rye
Bulleit Rye
Michter's Rye
Whistlepig 10 Year
Woodford Rye

IRISH WHISKEY

Jameson
Red Breast 12
Tullamore Dew

SCOTCH

Dewars White Label
Glenlivet 12
Johnnie Walker Red
Johnnie Walker Black
Johnnie Walker Gold
Laphroaig
Macallen 12

TEQUILA

Corralejo Blanco
Espolon Repasado
Espolon Blanco
Patron Silver
Patron Reposado
Patron Anejo



WE ARE A LOCAL, FAMILY-OWNED BUSINESS. WE TAKE PRIDE IN SERVING BOLD, GLOBAL FLAVORS TO OUR LOCAL COMMUNITY AND VISITORS PROVIDING OPPORTUNITIES TO CREATE SHARED MEMORIES WITH REMARKABLE DINING EXPERIENCE IN OUR COMFORTABLE AND RELAXED ATMOSPHERE CENTERED AROUND BEST FOOD AND GREAT SERVICE.

WE TREAT OUR GUESTS LIKE FAMILY AND PROVIDE A ONE-OF-A-KIND DINING EXPERIENCE BOUND TO SATISFY YOUR HANKERING.

WE SOURCE FRESH MEATS, VEGETABLES AND INGREDIENTS FROM LOCAL COMPANIES AND FARMERS SUPPORTING LOCAL, WHILE GIVING BACK TO OUR COMMUNITY.

THANK YOU FOR ALL YOUR SUPPORT!

DAILY SPECIALS

TUESDAY Tito's Handmade Vodka | 4

WEDNESDAY Jameson | 4 Tullamore Dew | 4

THURSDAY Well Cocktails | 3

FRIDAY Bulleit Bourbon | 4 Bulleit Rye | 4

SATURDAY Fireball | 4 Skrewball | 4

SUNDAY High Bank Whiskey War | 4

Gallop's Bar and Kitchen • 240 N Liberty St. • Powell, Ohio 43065 • Phone: (614) 396-7309

GALLOP'S PIZZA

Our pizza sauce and dough is made fresh in house every morning from our locally sourced fresh products.

GLUTEN FREE | 11 GF

10" Broccoli Cheddar Crust
Includes two toppings.

ADDITIONAL TOPPINGS | 1.00

CHEESE SLICE | 4.25

ADDITIONAL TOPPINGS | .75

18" CHEESE | 25.00

TOPPINGS

1.75 | Roasted Garlic, Red Onions, Wild Mushrooms, Mixed Bell Peppers, Sautéed Spinach, Banana Peppers, Mixed Olives, Caramelized Onions, Jalapeño Peppers, Roma Tomatoes

2.50 | Sausage, Pepperoni, Anchovies, Applewood Smoked Bacon, Capicola, Genoa Salami, Gorgonzola Crumbles, Feta, Ricotta, Fresh Mozzarella, Extra Cheese

GALLOP'S SPECIALTY PIZZAS

18" WHOLE 30.00 | SLICE 5.50

GARDEN VEGGIE | Red Onions, Wild Mushrooms, Roma Tomatoes, and Mixed Bell Peppers

TASTE OF ROME | Pepperoni, Sautéed Spinach, Roasted Garlic, and Ricotta

MARGHERITA | Roma Tomatoes, Fresh Mozzarella, Fresh Basil, and Extra Virgin Olive Oil

TRIPLE PIG | Pepperoni, Sausage, and Applewood Smoked Bacon

LET'S GET STARTED!

CHEESE STICKS | 8.95

Mozzarella cheese fried golden and served with our housemade marinara and shredded parmesan.

PIEROGIES | 8.95

Potato and cheese pierogies sautéed in butter with caramelized onions. Served with green onions and a side of sour cream.

PORK RINDS | 5.95 GF

Housemade pork rinds seasoned with Chef's blend of sea salt and spicy smoked chilies. Served still cracklin' with a side of ranch and Crystal hot sauce.

MEDITERRANEAN HUMMUS | 9.95

A blend of chickpeas, fresh lemon, tahini, garlic, and extra virgin olive oil. Served with vegetable crudité and naan bread.

BANGKOK SHRIMP | 9.95

Royal red shrimp marinated in Cajun buttermilk, fried golden brown and drizzled with our version of bang bang sauce. Finished with green onions.

CHICKEN TENDERS | 9.95

Fresh chicken marinated in Cajun buttermilk, fried, and served with your choice of dipping sauce and celery.

LOADED FRIES | 10.95

Loaded fries with cheddar, bacon, ranch, Mustang sauce, sour cream, and green onions.

GF DESIGNATES GLUTEN SENSITIVE

All food is prepared in common kitchen with the risk of gluten exposure.



HOUSEMADE SOUPS AND SALADS

HOUSEMADE SOUP CUP | 3.75 BOWL | 6.00

BLACK AND BLUE SALAD | 14.95 GF

Mixed greens topped with blackened grilled chicken, gala apples, red onions, carrots, gorgonzola crumbles, and blackened candied walnuts. Served with our housemade, spicy Mustang Maple dressing..

MEDITERRANEAN SALAD | 14.95 GF

Mixed greens topped with grilled chicken, marinated artichoke hearts, roasted red peppers, chickpeas, grape tomatoes, carrots, red onions, and feta. Served with our housemade Balsamic vinaigrette.

HOUSE SALAD

HALF SIZE | 5.95 FULL SIZE | 9.95 GF

Mixed greens with red onions, grape tomatoes, carrots, roasted pepitas, and shredded parmesan. Served with your choice of dressing.

CAESAR SALAD

HALF SIZE | 5.95 FULL SIZE | 9.95 GF

Chopped romaine lettuce, shredded parmesan, housemade croutons, tossed in our housemade Caesar vinaigrette.

Add Ons:

Grilled Chicken Breast | **5.00**

Sautéed Mushrooms | **4.00**

Sautéed Shrimp | **7.00**

HOUSEMADE DRESSINGS: French, Honey Mustard, Ranch, Bleu Cheese, Caesar, Mustang Maple

Light Options: Light Italian, Oil & Vinegar

GALLOP'S WINGS

5 WINGS | 7.95 + 10 WINGS | 14.95 + 20 WINGS | 26.95

Hot: Mustang, Hot BBQ

Medium: N.Y. Buffalo, Hot Garlic

Mild: Teriyaki, BBQ, Garlic & Herb, Thai Sweet Chili

DRY RUBS: Blackened, Jerk, Cajun

Served with celery and housemade ranch or bleu cheese dressing.

SANDWICHES & WRAPS

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE.

HALF-POUND ANGUS BEEF BURGER* | 14.95

Ohio Natural RL Valley Ranch Blend dusted with our house steak seasoning and char-grilled to your preference. Served on a brioche bun with lettuce, tomato, and onions.

GRILLED CHICKEN SANDWICH | 13.95

Char-grilled seven-herb chicken breast. Served on a brioche bun with lettuce, tomato, and onions.

TCB MELT | 12.95

Turkey, tomatoes, bacon, cheddar, and our housemade honey mustard on toasted bread and panini pressed.

THE VITO

HALF SIZE | 10.95 FULL SIZE | 14.95

Pepperoni, honey pit ham, Genoa salami, capicola, and provolone. Finished with lettuce, tomatoes, onions, banana peppers, and a housemade creamy submarine dressing. Served on a torpedo roll.

GRILLED CHEESE | 10.95

Melted American and provolone on toasted bread and panini pressed.

GALLOP'S BLT | 11.95

Thick sliced applewood smoked bacon, lettuce, tomatoes, and housemade mayo on a brioche bun.

Add fried egg | 1.00

CUBAN HOUSE PULLED PORK SANDWICH | 14.95

House-smoked pulled pork, honey pit ham, Swiss, sliced dill pickles, and housemade mustard. Served on a toasted baguette and panini pressed.

MEATBALL SUB | 12.95

Housemade meatball sub smothered in marinara with provolone cheese on toasted bread.

GARDEN VEGGIE WRAP | 11.95

Marinated mushrooms, red onions, shredded carrots, tomatoes, fresh spinach, feta cheese, hummus and our housemade balsamic vinaigrette, in a spinach tortilla.

SANDWICH AND WRAPS ADD-ONS

CHEESES | 1.00

American, Swiss, Cheddar, Provolone, Pepper Jack, Fresh Mozzarella, Feta, Shredded Parmesan, Gorgonzola Crumbles, Ricotta

PROTEINS | 2.50

Bacon, Capicola, Genoa Salami

VEGGIES | 1.00

Roasted Garlic, Red Onions, Wild Mushrooms, Mixed Bell Peppers, Sautéed Spinach, Banana Peppers, Mixed Olives, Artichokes, Caramelized Onions

HOUSEMADE SAUCES | 1.00

Mayo, Teriyaki, Mustang, Buffalo, Honey Mustard, BBQ, Spicy BBQ, Ranch, Bleu Cheese, Marinara, French

SEASONINGS

Blackened, Jerk, Cajun, Steak, Salt & Pepper

Spice up any sandwich by adding our giardiniera pepper slaw | 1.00

SIDES

Fries, Coleslaw, House Salad, or Caesar Salad

SUBSTITUTE A CUP OF SOUP | 2.50

20% gratuity will be added to parties of 8 or more.

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



GALLOP'S PRIVATE EVENTS

For private party booking,
please contact:

Holly Baird
614-816-0034

or send an email to
galloppowell@gmail.com

ASK YOUR
SERVER OR
BARTENDER
ABOUT OUR
SPECIALS OF
THE DAY.