

# (BURGER THEORY™)

## STARTERS

### (BUFFALO WINGS) 18

Ten Wings your way • Sriracha, Buffalo or BBQ • Bleu Cheese • Celery & Carrots 980-1120 CAL

### BUTTERMILK CHICKEN STRIPS 15

Golden-brown Marinated Strips of Chicken • Honey Mustard or BBQ Sauce 600-700 CAL

### FIRECRACKER SHRIMP 16

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

### FRIED PICKLES 13

Breaded pickle chips served with a choice of roasted jalapeno ranch or remoulade 680 CAL

### BEER BRAISED BBQ PORK NACHOS 18

Beer Braised BBQ Pork • BT Queso • Black Bean Salsa • Guacamole • Cilantro Cream Sauce • Cilantro 1577 CAL

### SOFT PRETZEL STICKS 14

Baked Soft Pretzel Sticks served with IPA Mustard 583 CAL

## SALADS

### (CRISPY CHICKEN) 15

Fresh Mixed Greens • Crispy Buttermilk Chicken Strips • Tomato • Cucumber • Cheddar Cheese 900-1320 CAL

### BT COBB SALAD 17

Fresh Mixed Greens • Grilled Chicken • Bacon • Tomato • Cucumber • Red Onion • Chopped Egg • Crumbled Bleu Cheese 650-1070 CAL

### CHICKEN CAESAR 16

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL  
Substitute Grilled Shrimp 6 710 CAL

## HOUSE BURGERS

Served on your choice of a brioche bun (310 CAL) or pretzel bun (160 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (260 CAL) or a House Salad (80-260 CAL) for only \$2 more!

### THE CLASSIC\*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce

Single 15 810 CAL Double 19 1345 CAL

### LONESTAR\*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce

Single 16 880 CAL Double 20 1425 CAL

### ANGRY PIG\*

Two 4 oz Certified Angus Beef Patties • Cheddar Cheese • Bacon • Jalapeno • Haystack Onion Rings • Sriracha Glaze • Lettuce • Tomato

18 1200+ CAL  
22

### QUESO BURGER\*

Smothered in BT Queso • Guacamole • Pico de Gallo

Single 18 1120 CAL Double 22 1550 CAL

### FARM FRESH\*

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo

Single 16 810 CAL Double 20 1360 CAL

### (BT BOSS\*)

1/2 Pound Burger stuffed with Cheddar Cheese • Swiss Cheese Bacon • Grilled Onions • Topped with Swiss Cheese • Cheddar Cheese • Lettuce • KGB Sauce

Single 18 1320 CAL Double 22 1955 CAL

### BBQ BURGER\*

Beer Braised BBQ Pork • Cheddar Cheese • Pickle Chips • Creamy Slaw

Single 17 1630 CAL Double 21 2060 CAL

### ULTIMATE SRIRACHA\*

Swiss Cheese • Bacon • Grilled Onions • Lettuce • Tomato • Sriracha Mayo

Single 17 1620 CAL Double 21 2160 CAL

## (BUILD YOUR BURGER)

Served on your choice of a brioche bun (310 CAL) or pretzel bun (160 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (260 CAL) or a House Salad (80-260 CAL) for only \$2 more!

### STEP 1 CHOOSE IT

#### Beef\*

Our own blend of Certified Angus Beef™ chuck, brisket and short rib

#### Chicken Breast

House-marinated and grilled

#### Veggie

100% meatless with mixed grains and vegetables

### STEP 2 SIZE IT

	Single 16	Double +20	Triple +23
Beef*	430 CAL	860 CAL	1290 CAL
Chicken	280 CAL	560 CAL	840 CAL
Veggie	170 CAL	340 CAL	510 CAL



### STEP 3 TOP IT (NO CHARGE)

#### Cheese: (choose one)

American 105 CAL • Cheddar 115 CAL • Swiss 110 CAL  
Jack 105 CAL • Bleu 100 CAL • Boursin™ 120 CAL

#### Veggies:

Lettuce 10 CAL • Tomato 10 CAL  
Onion 15 CAL • Pickles 10 CAL

#### Sauce:

KGB (Killer Good Burger) Sauce 180 CAL  
Ketchup 40 CAL • Mustard 35 CAL  
Mayonnaise 200 CAL • BBQ Sauce 60 CAL  
Roasted Garlic Mayo 200 CAL • Buffalo 50 CAL

### STEP 4 LOAD IT (\$1 EACH)

Grilled Onions 40 CAL  
Coleslaw 120 CAL  
Onion Ring 130 CAL  
Green Pepper 10 CAL  
Sautéed Mushrooms 20 CAL  
Grilled Portobello 20 CAL  
Thick-Cut Bacon 90 CAL  
Roasted Red Peppers 10 CAL  
Jalapeños 10 CAL  
Fried Egg 100 CAL  
Avocado 160 CAL

## NO BURGER = NO PROBLEM

### CRISPY FISH SANDWICH 17

Parmesan-Panko Atlantic Cod • Lettuce • Tartar Sauce • Potato Bun 910 CAL

### SPICY CHICKEN SANDWICH 17

Crispy, pickle brined and hand breaded spicy chicken breast served on a toasted potato bun with pickled red onions, shredded romaine, and spicy mayo 845 CAL

### (SRIRACHA SIRLOIN\*) 26

House Marinated Sirloin • Sriracha Glaze • Smashed Potatoes • Grilled Vegetables 940 CAL

### BT CHEESESTEAK\* 18

Seasoned shaved sirloin sauteed with peppers, onions, green chiles and topped with BT Queso on a toasted hoagie roll 1195 CAL

### SHRIMP PO' BOY 17

Beer battered fried shrimp • remoulade • crisp iceberg lettuce • sliced tomato • and dill pickles on a toasted bun 835 CAL

( House Specialty )

\*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.



# (BURGER THEORY™)

## (DRAFT AND CRAFT BEERS)

<b>Blue Moon</b> , Belgian Style Wheat Ale 171 CAL	7
<b>Lagunitas IPA</b> , American IPA 186 CAL	8
<b>Michelob Ultra</b> , Light Lager 126 CAL	7
<b>Modelo Especial</b> , American Adjunct Lager 135 CAL	7
<b>Samuel Adams Boston Lager</b> , Vienna Lager 147 CAL	7
<b>Miller Lite</b> , Light Lager 147 CAL	6
<b>Seasonal Craft</b> , Local 150-300 CAL	8
<b>BT Staff Favorite</b> , Local 150-300 CAL	8

## BOTTLED BEERS

<b>Angry Orchard Crisp Apple</b> , Cider 200 CAL	7
<b>Bells Two Hearted Ale</b> , American IPA 280 CAL	8
<b>Budweiser</b> , American Adjunct Lager 193 CAL	6
<b>Coors Light</b> , American Light Lager 136 CAL	6
<b>Corona Extra</b> , Pale Lager 197 CAL	7
<b>Dos Equis XX Lager</b> , American Adjunct Lager 173 CAL	7
<b>Founders All Day</b> , American IPA 196 CAL	7
<b>Guinness</b> , Irish Dry Stout 168 CAL	7
<b>Heineken</b> , Euro Pale Lager 200 CAL	7
<b>Killian's Irish Red</b> , Red Lager 196 CAL	7
<b>Land Shark</b> , American Adjunct Lager 200 CAL	7
<b>Leinenkugel's Summer Shandy</b> , Fruit Beer 168 CAL	8
<b>Miller Lite</b> , Light Lager 128 CAL	6
<b>New Belgium Voodoo Ranger Imperial</b> , India Pale Ale (IPA) 320 CAL	8
<b>Shock Top</b> , Belgian-Style Wheat Ale 224 CAL	7
<b>Stella Artois</b> , Euro Pale Lager 208 CAL	7
<b>Yuengling Traditional Lager</b> , Red Lager 171 CAL	8
<b>Bud Light</b> , Light Lager 110 CAL	6
<b>Local Seasonal Favorite</b> , Seasonal. 100-150 CAL	7
<b>BT Staff's Favorite</b> , Seasonal. 100-150 CAL	8

 Brewed Locally

## WHITE WINE

80-145 CAL PER GLASS  
500-600 CAL PER BOTTLE

GLASS BOTTLE

<b>Kendall-Jackson</b> , Chardonnay, CA	10	43
<b>Clos du Bois</b> , Chardonnay, CA	7	33
<b>Eco Domani</b> , Pino Grigio, Italy	8	38
<b>Cupcake</b> , Moscato, CA	7	33
<b>Kim Crawford</b> , Rose, France	8	38
<b>Kim Crawford</b> , Sauvignon Blanc, New Zealand	8	38

## RED WINE

150 CAL PER GLASS  
625 CAL PER BOTTLE

GLASS BOTTLE

<b>Kendall-Jackson</b> , Cabernet Sauvignon, CA	10	43
<b>William Hill</b> , Cabernet Sauvignon, CA	8	38
<b>Dark Horse</b> , Pino Noir, CA	8	38
<b>Coppola</b> , Merlot, CA	8	38
<b>Canyon Road</b> , White Zinfandel, CA	6	30
<b>14 Hands</b> , Cabernet Sauvignon, WA	7	33

## COCKTAILS

<b>Classic Martini</b>	9
New Amsterdam Vodka or New Amsterdam Gin • Slash of Martini & Rossi Dry Vermouth • Olive or Lemon Twist 200 CAL	
<b>Jack Daniels Lemonade</b>	12
Jack Daniel's Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite 239 CAL	
<b>Margarita</b>	10
Corazon Blanco Tequila • Cointreau • Lime Juice • Simple Syrup 240 CAL	
<b>Mexican Mule</b>	10
Corazon Blanco Tequila • Ginger Beer • Fresh-squeezed Lime Juice 195 CAL	
<b>PeachBerry Punch</b>	10
Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade 190 CAL	
<b>Perfect Rose Old Fashioned</b>	10
Four Rose's Bourbon • Orange • Cherry • Bitters and soda 182 CAL	

## (SWEET JARS)

8

**Apple Crumb** 530 CAL • **Brownie Sundae** 700 CAL

**Carrot Cake** 710 CAL • **Key Lime** 760 CAL