

(BURGER THEORY™)

STARTERS

(BUFFALO WINGS) 16

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

BUTTERMILK CHICKEN STRIPS 14

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

FIRECRACKER SHRIMP 15

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

FEATURED SOUP 6

Ask your server for today's offering!
Cup Of Soup For \$3

FIRECRACKER SHRIMP TACOS 18

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce • Cilantro Cream Sauce • Pico de Gallo • Creamy Slaw • Cilantro 520 CAL

SOFT PRETZEL STICKS 11

Baked Soft Pretzel Sticks served with IPA Mustard 583 CAL

SALADS

(CRISPY CHICKEN) 18

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

BT COBB SALAD 18

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 10 710 CAL

HOUSE BURGERS

Served on your choice of a potato bun (265 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 \$1.5 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 23 1425 CAL

BREAKFAST BURGER*

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo
Single 18 1000 CAL Double 25 1545 CAL

FARM FRESH*

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo
Single 16 810 CAL Double 23 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 19 1320 CAL Double 29 1955 CAL

ON THE BORDER*

Pepperjack Cheese • Guacamole • Pico de Gallo • KGB Sauce
Single 18 790 CAL Double 25 1325 CAL

(BUILD YOUR BURGER)

Served on your choice of a potato bun (265 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 \$1.5 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 14 | Double +19 | Triple +24 |
|---------|-----------|------------|------------|
| 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 (\$15 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*) 29

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

FISH TACOS 17

Parmesan-Panko Atlantic Cod • Cabbage • Pico de Gallo • Cilantro Crema • Flour Tortillas 1000 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)

| | |
|--|---|
| Blue Moon , Belgian Style Wheat Ale 171 CAL | 8 |
| Bud Light , Light Lager 110 CAL | 6 |
| Lagunitas IPA , American IPA 186 CAL | 8 |
| Stella Artois , Euro Pale Lager 156 CAL | 8 |
| Local Favorite , Varies 250 CAL | 8 |
| Miller Lite , Light Lager 96 CAL | 6 |
| Half Acre , Varies 176 CAL | 8 |
| North Wind , Stout 257 CAL | 8 |

BOTTLED BEERS

| | |
|--|---|
| Angry Orchard Crisp Apple , Cider 200 CAL | 6 |
| Anti Hero , American IPA 260 CAL | 6 |
| Blue Moon , Belgian Style Wheat Ale 228 CAL | 5 |
| Budweiser , American Adjunct Lager 193 CAL | 5 |
| Coors Light , American Light Lager 136 CAL | 5 |
| Corona Extra , Pale Lager 197 CAL | 6 |
| Dos Equis Amber , Vienna Lager 188 CAL | 6 |
| Dos Equis XX Lager , American Adjunct Lager 173 CAL | 6 |
| Goose Island 312 , American Pale Wheat Ale 180 CAL | 6 |
| Guinness , Irish Dry Stout 168 CAL | 6 |
| Heineken , Euro Pale Lager 200 CAL | 6 |
| Killian's Irish Red , Red Lager 196 CAL | 6 |
| Michelob Ultra , Light Lager 168 CAL | 5 |
| Miller Lite , Light Lager 128 CAL | 5 |
| Modelo Especial , American Adjunct Lager 180 CAL | 6 |
| Negra Modelo , Vienna Lager 216 CAL | 6 |
| O'Doul's , Low Alcohol Beer 16 CAL | 6 |
| Samuel Adams Boston Lager , Vienna Lager 196 CAL | 6 |
| Heineken Zero , Non Alcoholic. 0 CAL | 6 |
| White Claw , Hard Seltzer. 100 CAL | 6 |
| Lagunitas Lil Sumpin , IPA 230 CAL | 6 |

Brewed Locally

WHITE WINE

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

GLASS BOTTLE

| | | |
|--|----|----|
| Chateau Ste. Michelle , Riesling, Wash | 8 | 30 |
| Sea Glass , Pinot Grigio, Central Coast | 10 | 38 |
| Line 39 , Chardonnay, CA | 8 | 30 |
| Josh Cellar , Sauvignon Blanc, CA | 11 | 42 |
| Josh Cellar , Rose, CA | 11 | 42 |
| Beringer , White Zinfandel, CA | 8 | 30 |

RED WINE

150 CAL PER GLASS
625 CAL PER BOTTLE

GLASS BOTTLE

| | | |
|---|----|----|
| Kendall-Jackson , Cabernet Sauvignon, CA | 12 | 46 |
| Sea Glass , Pinot Noir, Santa Barbara | 10 | 38 |
| Josh Cellar , Merlot, CA | 10 | 40 |
| Line 39 , Cabernet, CA | 8 | 30 |
| Don Miguel Gascon , Malbec, Argentina | 12 | 46 |
| Canyon Road , Cabernet, CA | 8 | 30 |

COCKTAILS

| | |
|---|----|
| Classic Martini | 13 |
| New Amsterdam Vodka or New Amsterdam Gin • Slash of Martini & Rossi Dry Vermouth • Olive or Lemon Twist 200 CAL | |
| Jack Daniels Lemonade | 11 |
| Jack Daniel's Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite 239 CAL | |
| Mexican Mule | 13 |
| Corazon Blanco Tequila • Ginger Beer • Fresh-squeezed Lime Juice 195 CAL | |
| Moscow Mule | 10 |
| Smirnoff Vodka • Ginger Beer • Lime 148 CAL | |
| Noble Paloma | 13 |
| Casa Noble Reposado Tequila • Grapefruit Juice • Simple Syrup • Fresh-squeezed Lime Juice • Club Soda 190 CAL | |
| Whiskey Citrus Splash | 11 |
| Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice • Fresh Orange Juice 200 CAL | |

(SWEET JARS)

8

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

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

ROOM SERVICE

MONDAY TO THURSDAY: 4:30PM to 9:00PM / FRIDAY AND SATURDAY: 4:30PM to 10:00PM

Please call extension 265 to place an order. You can choose to either come down and pick up your order, or have us swing by and drop it off to your room.

A \$3.00 delivery charge, a 20% service charge, and applicable sales tax will be added to the price of all items.