

(BURGER THEORY™)

STARTERS

(BUFFALO WINGS) 15.5

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

BUTTERMILK CHICKEN STRIPS 10

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

FIRECRACKER SHRIMP 12.5

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

BBQ PORK SLIDERS 12.5

Beer Braised BBQ Pork • Pickle Chips • Coleslaw 785 CAL

BEER BRAISED BBQ PORK NACHOS 16.5

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

FIRECRACKER SHRIMP TACOS 8.5

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

SALADS

(CRISPY CHICKEN) 13.5

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

BT COBB SALAD 13.5

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

CHICKEN CAESAR 12.5

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL
Substitute Grilled Shrimp 5.5 710 CAL

TROPICAL SHRIMP SALAD 14.5

Garlic lime marinated rock shrimp, caramelized pineapple, avocado, pickled red onions, feta cheese, couscous, black beans, and cucumbers served on a bed of fresh greens with mango vinaigrette 741 CAL

HOUSE BURGERS

Served on your choice of a brioche bun (310 CAL), potato bun (265 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 \$4.5 more!

THE CLASSIC*

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

Single 12.5 810 CAL Double 16.5 1345 CAL

LONESTAR*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce

Single 13.5 880 CAL Double 17.5 1425 CAL

ANGRY PIG*

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

16.5 1200+ CAL

QUESO BURGER*

Smothered in BT Queso • Guacamole • Pico de Gallo

Single 14.5 1120 CAL Double 18.5 1550 CAL

FARM FRESH*

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

Single 13.5 810 CAL Double 17.5 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 15.5 1320 CAL Double 19.5 1955 CAL

ON THE BORDER*

Pepperjack Cheese • Guacamole • Pico de Gallo • KGB Sauce

Single 14.5 790 CAL Double 18.5 1325 CAL

THE PHILLY*

Monterey Jack Cheese • Onions • Mushrooms • Roasted Peppers • KGB Sauce

Single 12.5 800 CAL Double 16.5 1335 CAL

(BUILD YOUR BURGER)

Served on your choice of a brioche bun (310 CAL), potato bun (265 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 \$4.5 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 11.5 Double +4.5 Triple +8.5

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 (\$2.5 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 14.5

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

SPICY CHICKEN SANDWICH 14.5

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*) 23

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

BT CHEESESTEAK* 14.5

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

FISH 'N CHIPS 15.5

Beer Battered Atlantic Cod Filets • Creamy Slaw • Tartar Sauce • French Fries 1380 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	7
Coors Light , American Light Lager 102 CAL	7
Michelob Ultra , Light Lager 126 CAL	7
 New Belgium Fat Tire , Belgian Style Ale 160 CAL	8
 New Belgium Voodoo Ranger , India Pale Ale (IPA) 190 CAL	8
 Station 26 Juicy Banger , Juicy with tons of tropical fruitiness (pineapple, mango, papaya) as some stone fruit. 190 CAL	8
 Wibby Hometown Pilsner , A light, sweet-finishing, Bavarian-influenced pilsner that has a pronounced character from the crystal hops. 165 CAL	8
 Seasonal Beer , Changes every season. Different CAL	8
 Call to Arms , A American IPA style beer brewed in Denver. 160 CAL	8
 Black Widow , Fruit-forward, yet tart, with a tantalizing complexity, made with blackberries and freshly pressed New York apples. 170 CAL	8
Elysium Space Dust , Double brewed IPA that has aromas of citrus, hops, grapefruit, and mango with a medium body and dry finish. 170 CAL	

BOTTLED BEERS

Angry Orchard Crisp Apple , Cider 200 CAL	7
 Blue Moon , Belgian Style Wheat Ale 228 CAL	8
Budweiser , American Adjunct Lager 193 CAL	7
 Coors , Lager 199 CAL	7
 Coors Light , American Light Lager 136 CAL	7
Corona Extra , Pale Lager 197 CAL	8
Dos Equis XX Lager , American Adjunct Lager 173 CAL	8
Guinness , Irish Dry Stout 168 CAL	8
Heineken , Euro Pale Lager 200 CAL	8
Michelob Ultra , Light Lager 168 CAL	7
Miller High Life , American Style Lager 188 CAL	8
Miller Lite , Light Lager 128 CAL	7
Modelo Especial , American Adjunct Lager 180 CAL	8
Negra Modelo , Vienna Lager 216 CAL	8
 New Belgium Fat Tire , Belgian Style Ale 213 CAL	7
Stella Artois , Euro Pale Lager 208 CAL	7
 Breckenridge Vanilla Porter , American porter style beer. 200 CAL	7
Kona Big Wave , Golden Blonde Ale. 130 CAL	7
Juice Drop , Hazy IPA 100 CAL	6
Bud Light , American Style Light Lager. 110 CAL	7

 Brewed Locally

WHITE WINE

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

GLASS BOTTLE

Chateau Ste. Michelle , Chardonnay, WA	8	26
Sea Glass , Pinot Grigio, CA	8	26
Chloe , Sauvignon Blanc, CA	8	26
Beringer , White Zinfandel, CA	8	26
Breca , Rose, Aragon	8	26
Chevalier du Grand Robert , White Blend, Bordeaux	8	26

RED WINE

150 CAL PER GLASS
625 CAL PER BOTTLE

GLASS BOTTLE

Kendall-Jackson , Cabernet Sauvignon, CA	15	42
Benzinger , Merlot, CA	15	42
Carmel Road , Pinot Noir, CA	15	42
Dante , Merlot, CA	8	26
Dante , Pinot Noir, CA	8	26
Dante , Cabernet Sauvignon, CA	8	26

COCKTAILS

Bloody Mary , Smirnoff Vodka • Zing Zang Bloody Mary Mix 121 CAL	12
Classic Martini , New Amsterdam Vodka or New Amsterdam Gin • Slash of Martini & Rossi Dry Vermouth • Olive or Lemon Twist 200 CAL	12
Mojito , Castillo Rum • Mint Leaves • Lime • Simple Syrup and Soda 201 CAL	12
Moscow Mule , Smirnoff Vodka • Ginger Beer • Lime 148 CAL	12
Strawberry Margarita , Sauza Tequila • Triple Sec • Fresh Lime Juice • Strawberry Puree • Sour Mix 294 CAL	12
Whiskey Citrus Splash , Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice • Fresh Orange Juice 200 CAL	12

(SWEET JARS)

7

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

Carrot Cake 710 CAL • **S'mores** 710 CAL