

(BURGER THEORY™)

STARTERS

(BUFFALO WINGS) 14

Six Wings your way • Sriracha, Buffalo or BBQ • Bleu Cheese • Celery & Carrots 590-680 CAL

BUTTERMILK CHICKEN STRIPS 14

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

FIRECRACKER SHRIMP 14

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

FRIED PICKLES 9.5

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

NACHO FRIES 14.5

BT Queso • Bacon • Pico de Gallo • Sour Cream • Guacamole 1430 CAL

SOFT PRETZEL STICKS 11

Baked Soft Pretzel Sticks served with IPA Mustard 583 CAL

SALADS

(CRISPY CHICKEN) 14.5

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

BT COBB SALAD 16

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

CHICKEN CAESAR 14.5

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL
Substitute Grilled Shrimp 6.5 710 CAL

TROPICAL SHRIMP SALAD 16

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) 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 more!

THE CLASSIC*

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

Single 14 810 CAL Double 17 1345 CAL

LONESTAR*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce

Single 15 880 CAL Double 19 1425 CAL

ON THE BORDER*

Pepperjack Cheese • Guacamole • Pico de Gallo • KGB Sauce

Single 16 790 CAL Double 20 1325 CAL

THE PHILLY*

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

Single 14 800 CAL Double 18 1335 CAL

FARM FRESH*

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

Single 15 810 CAL Double 19 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 17 1320 CAL Double 21 1955 CAL

SLIDER TRIO*

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

15 1100 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 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 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 13	Double +17	Triple +21
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 15

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

SPICY CHICKEN SANDWICH 15

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*) 25

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

DOWN HOME RUBEN* 15

Lean Corned Beef • Swiss Cheese • Creamy Slaw • KGB Sauce • Rye Bread 1040 CAL

FISH TACOS 16

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)

Michelob Ultra , Light Lager 126 CAL	5
Founder's Red's Rye , Rye IPA, 211 CAL	6
Rotating Voodoo Ranger , IPA 275 CAL	6
Rotating Founder's Craft , Varies. 150-250 CAL	8
Rotating New Belgium , Varies. 150-250 CAL	8
Rotating Blake's Cider , Varies. 170-200 CAL	7
Rotating Perrin Craft , Varies 150-250 CAL	8
Rotating New Holland Craft , Varies 150-250 CAL	8
Rotating Blackrocks Craft , Varies 150-250 CAL	8
Rotating Nitro Craft , Varies. 150-250 CAL	8

BOTTLED BEERS

Angry Orchard Crisp Apple , Cider 200 CAL	5.5
Blue Moon , Belgian Style Wheat Ale 228 CAL	5
Budweiser , American Adjunct Lager 193 CAL	4.5
Coors Light , American Light Lager 136 CAL	4.5
Corona Extra , Pale Lager 197 CAL	5.5
Founders All Day , American IPA 196 CAL	4
Goose Island IPA , English IPA 236 CAL	5
Guinness , Irish Dry Stout 168 CAL	5.5
Heineken , Euro Pale Lager 200 CAL	5.5
Killian's Irish Red , Red Lager 196 CAL	5.5
Miller Lite , Light Lager 128 CAL	4.5
Modelo Especial , American Adjunct Lager 180 CAL	5.5
New Belgium Fat Tire , Belgian Style Ale 213 CAL	5.5
Rolling Rock , American Adjunct Lager 180 CAL	5.5
Samuel Adams Boston Lager , Vienna Lager 196 CAL	5.5
Stella Artois , Euro Pale Lager 208 CAL	5.5
White Claw , Seltzer Cocktail. 100 CAL	5
Founder's Solid Gold , Premium Lager. 138 CAL	4
Rotating Founder's Seasonal , Varies. 150-250 CAL	4
Rotating Farm Haus Cider , Cider. 130 CAL	5
Rotating Blake's Cider , Varies. 170-200 CAL	5
Rotating Perrin , Varies. 170-250 CAL	5
Rotating Bell's , Varies. 170-250 CAL	5
Bartender's Choice , Varies. 160-250 CAL	5

Brewed Locally

WHITE WINE

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

GLASS BOTTLE

Kendall-Jackson , Chardonnay, CA	7	24
William Hill , Chardonnay, CA	12	40
Chateau Ste. Michelle , Riesling, WA	8	26
La Marca , Prosecco, Italy	7	24
J. Vineyards , Pinot Gris, CA	13	40
Canyon Road , Chardonnay, CA	7	24

RED WINE

150 CAL PER GLASS
625 CAL PER BOTTLE

GLASS BOTTLE

Kendall-Jackson , Cabernet Sauvignon, CA	10	34
William Hill , Cabernet Sauvignon, CA	12	40
J. Vineyard , Pinot Noir, CA	13	40
Canyon Road , Cabernet, CA	7	24
Canyon Road , Merlot, CA	7	24
Columbia Crest , Merlot, WA	9	28

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
Moscow Mule , Smirnoff Vodka • Ginger Beer • Lime 148 CAL	12
Noble Paloma , Casa Noble Reposado Tequila • Grapefruit Juice • Simple Syrup • Fresh-squeezed Lime Juice • Club Soda 190 CAL	12
Perfect Rose Old Fashioned , Four Rose's Bourbon • Orange • Cherry • Bitters and soda 182 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 • Chocolate Mousse 340 CAL

ROOM SERVICE

7 Days a Week: 4:30PM to 10:00PM

Please call extension 6124 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 \$2 delivery charge, a 18% service charge, and applicable sales tax will be added to the price of all items.