

# (BURGER THEORY™)

## STARTERS

### (BUFFALO WINGS) 14.5

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

### BUTTERMILK CHICKEN STRIPS 9

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

### FIRECRACKER SHRIMP 9.5

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

### BEER BRAISED BBQ PORK NACHOS 14

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

### FIRECRACKER SHRIMP TACOS 9.5

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

### NACHO FRIES 14

BT Queso • Bacon • Pico de Gallo • Sour Cream • Guacamole 1430 CAL  
add Chicken or Beef for \$2

## SALADS

### (CRISPY CHICKEN) 13.5

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

### BT COBB SALAD 11.5

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 3.5 710 CAL

### TROPICAL SHRIMP SALAD 18

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

### ASIAN CHICKEN SALAD 16.5

Fresh Mixed Greens • Grilled Chicken • Cabbage • Red Bell Peppers • Green Onions • Cucumbers • Wonton Strips • Cilantro • Sesame Dressing • Szechuan Peanut Sauce 870 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 \$1.5 more!

### THE CLASSIC\*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce  
Single 13.5 810 CAL Double 16.5 1345 CAL

### LONESTAR\*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce  
Single 15.5 880 CAL Double 18.5 1425 CAL

### ON THE BORDER\*

Pepperjack Cheese • Guacamole • Pico de Gallo • KGB Sauce  
Single 16.5 790 CAL Double 19.5 1325 CAL

### SOUTHERN BLUES BURGER\*

1/3 pound certified angus beef topped with crumbled bleu cheese, sweet southern slaw, crispy onion strings, wasabi mayo, and dill pickle chips served on a toasted potato bun  
Single 15.5 1012 CAL Double 18.5 1442 CAL

### FARM FRESH\*

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo  
Single 16.5 810 CAL Double 19.5 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 18.5 1320 CAL Double 23.5 1955 CAL

### ULTIMATE SRIRACHA\*

Swiss Cheese • Bacon • Grilled Onions • Lettuce • Tomato • Sriracha Mayo  
Single 17.5 1620 CAL Double 20.5 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 \$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 13.5	Double +16.5	Triple +19.5
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 (\$1.5 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 16.5

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

### SPICY CHICKEN SANDWICH 16.5

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\*) 20

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

### BT CHEESESTEAK\* 16.5

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 )

<b>Blue Moon</b> , Belgian Style Wheat Ale 171 CAL	7
<b>Coors Light</b> , American Light Lager 102 CAL	5
<b>Michelob Ultra</b> , Light Lager 126 CAL	6.5
📍 <b>North Fork Payette</b> , American Light Lager 130-180 CAL	7
📍 <b>Grand Teton</b> , Seasonal 180-250 CAL	7.5
<b>10 Barrel</b> , Seasonal 180-250 CAL	7.5
📍 <b>1910</b> , Black Lager 190-220 CAL	8.5
📍 <b>Redlight</b> , Irish Ale 150-190 CAL	7.5
📍 <b>Radio</b> , Seasonal 180-250 CAL	8.5
<b>Samuel Adams</b> , Seasonal 160-350 CAL	8
<b>Highlander</b> , Seasonal 170-210 CAL	8.5
<b>Schillings</b> , Cider 135-180 CAL	8.5

## BOTTLED BEERS

<b>Angry Orchard Crisp Apple</b> , Cider 200 CAL	6.5
<b>Budweiser</b> , American Adjunct Lager 193 CAL	4.5
<b>Coors</b> , Lager 199 CAL	5.5
<b>Coors Light</b> , American Light Lager 136 CAL	4.5
<b>Corona Extra</b> , Pale Lager 197 CAL	6
<b>Guinness</b> , Irish Dry Stout 168 CAL	8
<b>Heineken</b> , Euro Pale Lager 200 CAL	6
<b>Michelob Ultra</b> , Light Lager 168 CAL	5
<b>Miller Lite</b> , Light Lager 128 CAL	4.5
<b>Modelo Especial</b> , American Adjunct Lager 180 CAL	6
<b>New Belgium Voodoo Ranger</b> , India Pale Ale (IPA) 253 CAL	7
<b>Bud Light</b> , American Light Lager 110 CAL	4.5
📍 <b>Henry's Fork</b> , Hazy IPA 200-250 CAL	7
📍 <b>Edge</b> , Huckleberry Cider 160 CAL	8
📍 <b>Idaho Sexy</b> , Huckleberry Wheat Ale 140 CAL	7
<b>Crush Huckleberry</b> , Sour 150-200 CAL	7
<b>White Claw</b> , Black Cherry/Raspberry Seltzer 100 CAL	7
<b>Twisted Tea Peach</b> , Hard Ice Tea 220 CAL	6.5
<b>Crafty Radler</b> , Light Golden Ale brewed with lager and a mixture of fruits. 220 CAL	9.5
<b>Heineken 0.0</b> , Non-Alcoholic 69 CAL	6
<b>Cock 'n Bull</b> , Non-Alcoholic Ginger Beer 160 CAL	4.5

📍 Brewed Locally

## WHITE WINE

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

GLASS BOTTLE

<b>Chateau Ste. Michelle</b> , Riesling, WA	8	26
<b>Salmon Creek</b> , Brut, CA	11	11
<b>Erath</b> , Pinot Gris, OR	10	30
<b>Canyon Road</b> , Chardonnay, CA	6.5	22
<b>Matchbook</b> , Chardonnay, CA	10	35
<b>Tropical Moscato</b> , Italy	10	33

## RED WINE

150 CAL PER GLASS  
625 CAL PER BOTTLE

GLASS BOTTLE

<b>30 Degrees</b> , Pinot Noir, CA	10	30
<b>Estancia</b> , Pinot Noir, CA	6.5	35
<b>Canyon Road</b> , Cabernet, CA	6.5	22
<b>Matchbook</b> , Cabernet, CA	10	38
<b>Columbia Crest</b> , Merlot, California	8	26
<b>Brownstone</b> , Merlot, California	9	30

## COCKTAILS

<b>30 Degrees of Sungria</b> , 30 Degrees Pinot Noir • Brandy • Lemon-Lime Soda • Orange Wheel 156 CAL	8
<b>Jack Daniels Lemonade</b> , Jack Daniel's Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite 239 CAL	8
<b>Pina Poma Martini</b> , Smirnoff Pineapple Vodka • Pama • Pomegranate Syrup • Pineapple Juice 224 CAL	9
<b>Passionfruit Martini</b> , Absolut vodka • Pineapple Juice • Passionfruit Syrup 211 CAL	11
<b>Margarita</b> , Pedro Morales Tequila • Triple Sec • Sweet and Sour 294 CAL	8
<b>Mojito</b> , Idaho Siver Rum • Mint • Sweet and Sour • Simple Syrup • Soda 217 CAL	10

## ( SWEET JARS ) 6.5

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

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

## ROOM SERVICE

7 Days a Week: 6:30AM to 9:30PM

Please call extension 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 18% gratuity charge and applicable sales tax will be added to the price of all items.