

# (BURGER THEORY™)

## STARTERS

### (BUFFALO WINGS) 11.5

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

### BUTTERMILK CHICKEN STRIPS 10.5

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

### FIRECRACKER SHRIMP 14.5

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

### FRIED PICKLES 8.5

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

### BT QUESO\* 10.5

Certified Angus Beef™ • Cheese • Onions • Bacon • Served with Tortilla Chips 1176 CAL  
Vegetarian Option Available

### NACHO FRIES 12.5

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

## SALADS

### (CRISPY CHICKEN) 12.5

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 11.5

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL  
Substitute Grilled Shrimp 16.5 710 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 \$2 more!

### THE CLASSIC\*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce  
Single 13.5 810 CAL Double 17.5 1345 CAL

### LONESTAR\*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce  
Single 15.5 880 CAL Double 19.5 1425 CAL

### BREAKFAST BURGER\*

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo  
Single 15.5 1000 CAL Double 19.5 1545 CAL

### THE PHILLY\*

Monterey Jack Cheese • Onions • Mushrooms • Roasted Peppers • KGB Sauce  
Single 15.5 800 CAL Double 19.5 1335 CAL

### FARM FRESH\*

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo  
Single 15.5 810 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 22.5 1955 CAL

### ON THE BORDER\*

Pepperjack Cheese • Guacamole • Pico de Gallo • KGB Sauce  
Single 15.5 790 CAL Double 19.5 1325 CAL

### ULTIMATE SRIRACHA\*

Swiss Cheese • Bacon • Grilled Onions • Lettuce • Tomato • Sriracha Mayo  
Single 15.5 1620 CAL Double 19.5 2160 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 \$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 14.5	Double +18.5	Triple +22.5
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 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\*) 21.5

House Marinated Sirloin • Sriracha Glaze • Smashed Potatoes • Grilled Vegetables 940 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	5
<b>Bud Light</b> , Light Lager 110 CAL	5
<b>Coors Light</b> , American Light Lager 102 CAL	5
<b>Dos Equis XX Lager</b> , American Adjunct Lager 130 CAL	5
<b>Michelob Ultra</b> , Light Lager 126 CAL	5
<b>Modelo Especial</b> , American Adjunct Lager 135 CAL	5
 <b>Shiner Bock</b> , Dark Amber Lager. 215 CAL	5
 <b>Two Docs Joyland</b> , Pilsner. 100 CAL	7
 <b>Two Docs Raiderland Red</b> , Pale Ale. 200 CAL	7
<b>Miller Lite</b> , Light Lager. 97 CAL	5
 <b>Rahr &amp; Sons, Texas Red</b> , Red Amber Lager. 200 CAL	6.5
 <b>Revolver, Blood &amp; Honey</b> , Deep-Golden Ale. 212 CAL	6.5

## BOTTLED BEERS

<b>Angry Orchard Crisp Apple</b> , Cider 200 CAL	6
<b>Budweiser</b> , American Adjunct Lager 193 CAL	4.5
<b>Coors</b> , Lager 199 CAL	4.5
<b>Coors Light</b> , American Light Lager 136 CAL	4.5
<b>Corona Extra</b> , Pale Lager 197 CAL	5
<b>Dos Equis XX Lager</b> , American Adjunct Lager 173 CAL	5
<b>Guinness</b> , Irish Dry Stout 168 CAL	6
<b>Heineken</b> , Euro Pale Lager 200 CAL	6
<b>Michelob Ultra</b> , Light Lager 168 CAL	4.5
<b>Miller Lite</b> , Light Lager 128 CAL	4.5
<b>Modelo Especial</b> , American Adjunct Lager 180 CAL	5
<b>Samuel Adams Boston Lager</b> , Vienna Lager 196 CAL	5
<b>Yuengling Traditional Lager</b> , Red Lager 171 CAL	5
<b>Yuengling Flight</b> , Light Lager 95 CAL	5
<b>Bud Light</b> , American-Style Light Lager 110 CAL	4.5
<b>Twisted Tea</b> , Hard Iced Tea 194 CAL	4.5
<b>Truly Wild Berry</b> , Flavored Seltzer 100 CAL	5
<b>Corona Premier</b> , Mexican Lager 90 CAL	5
<b>Modelo Oro</b> , Light Lager 90 CAL	5
<b>Stash IPA</b> , Hoppy IPA 250 CAL	6

 Brewed Locally

## WHITE WINE

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

GLASS BOTTLE

<b>Kendall-Jackson</b> , Chardonnay, CA	10	36
<b>Michelle Brut</b> , Champagne	7	28
<b>Llano Estacado</b> , Pinot Grigio	9	32
<b>Canyon Road</b> , Chardonnay	8	28
<b>Chateau Ste. Michelle</b> , Riesling	9	32
<b>Castello Del Poggio</b> , Moscato	8	28

## RED WINE

150 CAL PER GLASS  
625 CAL PER BOTTLE

GLASS BOTTLE

<b>Kendall-Jackson</b> , Cabernet Sauvignon, CA	10	36
<b>Josh Cellars</b> , Cabernet Sauvignon	8	30
<b>Llano Estacado</b> , Merlot	9	36
<b>Llano Estacado</b> , Sweet Red	7	20
<b>Highway 12</b> , Pinot Noir	9	32
<b>Canyon Road</b> , Merlot	8	28

## COCKTAILS

<b>Bloody Mary</b> , Smirnoff Vodka • Zing Zang Bloody Mary Mix 121 CAL	9
<b>Jack Daniels Lemonade</b> , Jack Daniel's Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite 239 CAL	8
<b>Margarita</b> , Corazon Blanco Tequila • Cointreau • Lime Juice • Simple Syrup 240 CAL	9.5
<b>Moscow Mule</b> , Smirnoff Vodka • Ginger Beer • Lime 148 CAL	8.5
<b>Perfect Rose Old Fashioned</b> , Four Rose's Bourbon • Orange • Cherry • Bitters and soda 182 CAL	11
<b>Pina Poma Martini</b> , Smirnoff Pineapple Vodka • Pama • Pomegranate Syrup • Pineapple Juice 224 CAL	12

## ( SWEET JARS )

9.5

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

**Carrot Cake** 710 CAL • **Chocolate Mousse** 340 CAL