

# (BURGER THEORY™)

## STARTERS

### (BUFFALO WINGS) 14

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 11.5

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

### FRIED PICKLES 6.5

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

### BT QUESO\* 9.5

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

### NACHO FRIES 13.5

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

## SALADS

### (CRISPY CHICKEN) 13.5

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

### BT COBB SALAD 13

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

### CHICKEN CAESAR 13

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL  
Substitute Grilled Shrimp 15 710 CAL

## HOUSE BURGERS

Served on your choice of a potato bun (265 CAL) or 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 13 810 CAL Double 16 1345 CAL

### LONESTAR\*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce

Single 13.5 880 CAL Double 16.5 1425 CAL

### ANGRY PIG\*

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

16 1200+ CAL

### FARM FRESH\*

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

Single 13.5 810 CAL Double 16.5 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 16 1320 CAL Double 22 1955 CAL

### BREAKFAST BURGER\*

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo

Single 14.5 1000 CAL Double 17.5 1545 CAL

## (BUILD YOUR BURGER)

Served on your choice of a potato bun (265 CAL) or 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 10.5	Double +13.5	Triple +17
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 17

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

### SPICY CHICKEN SANDWICH 15.5

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

### BRISKET MELT\* 13.5

Smoked beef brisket • American cheese • caramelized onions • bacon jam • Killer Good Burger Sauce • and tomato chutney on buttered Texas toast 1174 CAL

### DOWN HOME RUBEN\* 14

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

( House Specialty )

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# BURGER THEORY™

## DRAFT AND CRAFT BEERS

<b>Michelob Ultra</b> , Light Lager 126 CAL	5
<b>Blue Stallion Hefeweizen</b> , German Wheat. 220 CAL	5
<b>Shinerbock</b> , Dark Lager 141 CAL	6
<b>Goodwood Louisville Lager</b> , Light Lager, brewed with KY grown grain. 110 CAL	5
<b>West 6th IPA</b> , Hop forward with citrus notes. 220 CAL	6
<b>West 6th Amber Ale</b> , Earthy, malt forward flavors. 170 CAL	6
<b>Miller Lite</b> , Pale Lager 128 CAL	5
<b>Nolen Distribution</b> , Kentucky rotating draft option 170-300 CAL	6

## BOTTLED BEERS

<b>Angry Orchard Crisp Apple</b> , Cider 200 CAL	5
<b>Blue Moon</b> , Belgian Style Wheat Ale 228 CAL	5
<b>Budweiser</b> , American Adjunct Lager 193 CAL	5
<b>Coors Light</b> , American Light Lager 136 CAL	5
<b>Corona Extra</b> , Pale Lager 197 CAL	6
<b>Dos Equis Amber</b> , Vienna Lager 188 CAL	6
<b>Dos Equis XX Lager</b> , American Adjunct Lager 173 CAL	6
<b>Heineken</b> , Euro Pale Lager 200 CAL	6
<b>Kentucky Bourbon Barrel Ale</b> , English Strong Ale 328 CAL	7
<b>Michelob Ultra</b> , Light Lager 168 CAL	5
<b>Miller Lite</b> , Light Lager 128 CAL	5
<b>Modelo Especial</b> , American Adjunct Lager 180 CAL	6
<b>Stella Artois</b> , Euro Pale Lager 208 CAL	6
<b>Yuengling Traditional Lager</b> , Red Lager 171 CAL	5
<b>Heineken 0.0</b> , Non-alcoholic Lager 69 CAL	5
<b>Budlight</b> , Light Lager 110 CAL	5
<b>Garage Beer</b> , Classic Light Lager. 95 CAL	3.5
<b>Shotgun Wedding</b> , American Brown Ale. 150 CAL	3.5
<b>Country Boy Cougar Bait</b> , Blonde Ale 160 CAL	4
<b>Employee Favorite</b> , Hard Seltzer/Wine Cooler ~100 CAL	5
<b>Employee Favorite</b> , Kentucky beer ~150 CAL	5

 Brewed Locally

## WHITE WINE

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

GLASS BOTTLE

<b>Kendall-Jackson</b> , Chardonnay, CA	9	40
<b>Bonterra</b> , Sauvignon Blanc, CA	6	35
<b>Piper-Sonoma Brut</b> , Sparkling, CA	8	40
<b>Canyon Road Chardonnay</b> , Chardonnay, CA	5	25
<b>Canyon Road</b> , Pinot Grigio, CA	5	25
<b>Canyon Road</b> , Moscato, CA	5	25

## RED WINE

150 CAL PER GLASS  
625 CAL PER BOTTLE

GLASS BOTTLE

<b>Kendall-Jackson</b> , Cabernet Sauvignon, CA	9	40
<b>Carmel Road</b> , Pinot Noir, CA	7	35
<b>Canyon Road</b> , Merlot, CA	5	25
<b>Canyon Road</b> , Pinot Noir, CA	5	25
<b>Canyon Road</b> , Cabernet Sauvignon, CA	5	25
<b>William Hill</b> , Merlot, CA	7	35

## COCKTAILS

<b>Bloody Mary</b> , Smirnoff Vodka • Zing Zang Bloody Mary Mix 121 CAL	8
<b>Jack Daniels Lemonade</b> , Jack Daniel's Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite 239 CAL	8.5
<b>Moscow Mule</b> , Smirnoff Vodka • Ginger Beer • Lime 148 CAL	8
<b>PeachBerry Punch</b> , Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade 190 CAL	7.5
<b>Strawberry Margarita</b> , Sauza Tequila • Triple Sec • Fresh Lime Juice • Strawberry Puree • Sour Mix 294 CAL	7.5
<b>Whiskey Citrus Splash</b> , Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice • Fresh Orange Juice 200 CAL	9

## SWEET JARS

6.5

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

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

## ROOM SERVICE

MONDAY-SATURDAY: 4:30PM to 9:30PM / :

Please call extension 104 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.