

(BURGER THEORY™)

STARTERS

(BUFFALO WINGS) 18

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

BUTTERMILK CHICKEN STRIPS 13.5

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 11.5

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

FIRECRACKER SHRIMP TACOS 17

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

NACHO FRIES 15

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

SALADS

(CRISPY CHICKEN) 16

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

BT COBB SALAD 17

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

CHICKEN CAESAR 16

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL
Substitute Grilled Shrimp 5 710 CAL

ASIAN CHICKEN SALAD 17

Fresh Mixed Greens • Grilled Chicken • Cabbage • Red Bell Peppers • Green Onions • Cucumbers • Wonton Strips • Cilantro • Sesame Dressing • Szechuan Peanut Sauce 870 CAL

SRIRACHA STEAK SALAD 19

Fresh Mixed greens • Marinated Steak • Tomatoes • Red Onion • Cucumber • Bleu Cheese • Sriracha Ranch Dressing 940 cal sir, 1000 cal rib CAL

HOUSE BURGERS

Served on your choice of a brioche bun (310 CAL) or 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 \$3 more!

THE CLASSIC*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce
Single 17 810 CAL Double 20 1345 CAL

LONESTAR*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce
Single 18 880 CAL Double 21 1425 CAL

ANGRY PIG*

Two 4 oz Certified Angus Beef Patties • Cheddar Cheese • Bacon • Jalapeno • Haystack Onion Rings • Sriracha Glaze • Lettuce • Tomato
22 1200+ CAL

ON THE BORDER*

Pepperjack Cheese • Guacamole • Pico de Gallo • KGB Sauce
Single 18.5 790 CAL Double 21.5 1325 CAL

FARM FRESH*

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo
Single 18 810 CAL Double 21 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 21 1320 CAL Double 28 1955 CAL

BREAKFAST BURGER*

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo
Single 19 1000 CAL Double 22 1545 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 18.5 1012 CAL Double 21.5 1442 CAL

(BUILD YOUR BURGER)

Served on your choice of a brioche bun (310 CAL) or 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 \$3 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 17.5	Double +4	Triple +7
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 16

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

SPICY CHICKEN SANDWICH 18

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*) 28

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

SHRIMP PO' BOY 18

Beer battered fried shrimp • remoulade • crisp iceberg lettuce • sliced tomato • and dill pickles on a toasted bun 835 CAL

FISH 'N CHIPS 18





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)

Bud Light , Light Lager 110 CAL	8
Dos Equis Amber , Vienna Lager 141 CAL	9
Dos Equis XX Lager , American Adjunct Lager 130 CAL	9
Kiltlifter, Four Peaks Brewery , Scottish Ale 185 CAL	9
Michelob Ultra , Light Lager 126 CAL	8
 Huss Brewery , Rotating Tap CAL	9
 Uncle Bears Brewery , Rotating Tap CAL	9
 Local Brewery , Rotating Tap CAL	9
 Local Brewery , Rotating Tap CAL	9

BOTTLED BEERS

Angry Orchard Crisp Apple , Cider 200 CAL	7
Blue Moon , Belgian Style Wheat Ale 228 CAL	7
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	7
Dos Equis XX Lager , American Adjunct Lager 173 CAL	7
Guinness , Irish Dry Stout 168 CAL	7
Heineken , Euro Pale Lager 200 CAL	7
Miller High Life , American Style Lager 188 CAL	7
Miller Lite , Light Lager 128 CAL	7
Modelo Especial , American Adjunct Lager 180 CAL	7
Peroni , Euro Pale Lager 188 CAL	7
Samuel Adams Boston Lager , Vienna Lager 196 CAL	7
Sierra Nevada , American Pale Ale 224 CAL	7
Stella Artois , Euro Pale Lager 208 CAL	7
Topo Chico , Hard Seltzer. CAL	7
 Local Brewery , Seasonal CAL	7.5
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 Local Brewery , Seasonal. CAL	7.5

 Brewed Locally

WHITE WINE

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

GLASS BOTTLE

Silver Gate , Pinot Grigio, CA	7	27
Chateau Ste. Michelle , Riesling, WA	10	37
La Marca , Prosecco, Italy	11	43
Joel Gott , Chardonnay, California USA	9	33
Joel Gott , Pinot Gris, California USA	10	40
Beringer , White Zinfandel, California USA	9	30

RED WINE

150 CAL PER GLASS
625 CAL PER BOTTLE

GLASS BOTTLE

Silver Gate , Cabernet Sauvignon, CA	6	22
Silver Gate , Pinot Noir, CA	10	41
Sea Glass , Pinot Noir, California USA	10	40
Joel Gott , Cabernet Sauvignon, California USA	9	39
BlackStone , Merlot, California USA	10	40
Don Miguel Gascon , Melbec, Argentina	11	42

COCKTAILS

Cucumber Agave Smash , Effen Cucumber Vodka • Cucumber • Mint • Agave Nectar • Fresh Lime Juice 165 CAL	13
Jack Daniels Lemonade , Jack Daniel's Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite 239 CAL	12
Moscow Mule , Smirnoff Vodka • Ginger Beer • Lime 148 CAL	11
PeachBerry Punch , Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade 190 CAL	11
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	13

(SWEET JARS)

7

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

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