

# ( BURGER THEORY )™

## STARTERS

### ( BUFFALO WINGS ) 11

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

### BUTTERMILK CHICKEN STRIPS 11

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

### FIRECRACKER SHRIMP 13

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

### FIRECRACKER SHRIMP TACOS 9

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

## SALADS

### ( CRISPY CHICKEN ) 14

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

### BT COBB SALAD 14

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 6 710 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 \$5 more!

### THE CLASSIC\*

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

Single 13 810 CAL Double 17 1345 CAL

### LONESTAR\*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce

Single 14 880 CAL Double 18 1425 CAL

### ANGRY PIG\*

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

17 1200+ CAL

### THE PHILLY\*

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

Single 15 800 CAL Double 19 1335 CAL

### FARM FRESH\*

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

Single 14 810 CAL Double 18 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 20 1955 CAL

### BREAKFAST BURGER\*

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo

Single 14 1000 CAL Double 18 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 14 1012 CAL Double 18 1442 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 \$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 12	Double +14	Triple +16
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 (\$3 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\* ) 20

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

### BT CHEESESTEAK\* 15

Seasoned shaved sirloin sauteed with peppers, onions, green chiles and topped with BT Queso on a toasted hoagie roll 1195 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	6
<b>Bud Light</b> , Light Lager 110 CAL	6
<b>Coors Light</b> , American Light Lager 102 CAL	6
<b>Dos Equis XX Lager</b> , American Adjunct Lager 130 CAL	6
<b>Guinness</b> , Irish Dry Stout 126 CAL	6
<b>Michelob Ultra</b> , Light Lager 126 CAL	6
<b>Sweetwater Georgia Brown</b> , English Brown Ale 162 CAL	7
<b>Terrapin Golden Ale</b> , Cream Ale 159 CAL	7

## BOTTLED BEERS

<b>Blue Moon</b> , Belgian Style Wheat Ale 228 CAL	6
<b>Budweiser</b> , American Adjunct Lager 193 CAL	6
<b>Coors Light</b> , American Light Lager 136 CAL	6
<b>Corona Extra</b> , Pale Lager 197 CAL	6
<b>Dos Equis XX Lager</b> , American Adjunct Lager 173 CAL	7
<b>Goose Island 312</b> , American Pale Wheat Ale 180 CAL	6.5
<b>Guinness</b> , Irish Dry Stout 168 CAL	7
<b>Heineken</b> , Euro Pale Lager 200 CAL	6.5
<b>Michelob Ultra</b> , Light Lager 168 CAL	5.5
<b>Miller Genuine Draft</b> , American Adjunct Lager 188 CAL	6.5
<b>Miller High Life</b> , American Style Lager 188 CAL	6.5
<b>Miller Lite</b> , Light Lager 128 CAL	6.5
<b>Modelo Especial</b> , American Adjunct Lager 180 CAL	6.5
<b>Red Stripe</b> , American Adjunct Lager 188 CAL	7
<b>Redd's Apple Ale</b> , Fruit Beer 220 CAL	6
<b>Samuel Adams Boston Lager</b> , Vienna Lager 196 CAL	6.5
<b>Shock Top</b> , Belgian-Style Wheat Ale 224 CAL	7
<b>Stella Artois</b> , Euro Pale Lager 208 CAL	6
<b>Terrapin Golden Ale</b> , American Brown Ale 212 CAL	7
<b>Yuengling Traditional Lager</b> , Red Lager 171 CAL	7

 Brewed Locally

## WHITE WINE

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

GLASS BOTTLE

<b>Silver Gate</b> , Chardonnay, CA	14	50
<b>Kendall-Jackson</b> , Chardonnay, CA	18	60
<b>William Hill</b> , Chardonnay, CA	11	50
<b>Silver Gate</b> , Pinot Grigio, CA	14	50
<b>Chateau Ste. Michelle</b> , Riesling, WA	10	45
<b>Bonterra</b> , Sauvignon Blanc, CA	14	50

## RED WINE

150 CAL PER GLASS  
625 CAL PER BOTTLE

GLASS BOTTLE

<b>Silver Gate</b> , Cabernet Sauvignon, CA	17	80
<b>Kendall-Jackson</b> , Cabernet Sauvignon, CA	18	85
<b>William Hill</b> , Cabernet Sauvignon, CA	11	50
<b>Benzinger</b> , Merlot, CA	12	60
<b>Silver Gate</b> , Pinot Noir, CA	17	80
<b>Meomi</b> , Pinot Noir, CA	17	65

## COCKTAILS

<b>Classic Martini</b>	9
New Amsterdam Vodka or New Amsterdam Gin • Slash of Martini & Rossi Dry Vermouth • Olive or Lemon Twist 200 CAL	
<b>Jack Daniels Lemonade</b>	10
Jack Daniel's Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite 239 CAL	
<b>Mojito</b>	9
Castillo Rum • Mint Leaves • Lime • Simple Syrup and Soda 201 CAL	
<b>PeachBerry Punch</b>	8
Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade 190 CAL	
<b>Perfect Rose Old Fashioned</b>	8
Four Rose's Bourbon • Orange • Cherry • Bitters and soda 182 CAL	
<b>Strawberry Margarita</b>	8
Sauza Tequila • Triple Sec • Fresh Lime Juice • Strawberry Puree • Sour Mix 294 CAL	

## ( SWEET JARS )

8

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

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