BURGER THEORY™

STARTERS

BUFFALO WINGS 14
Six Wings your way • Sriracha, Buffalo or BBQ • Bleu Cheese • Celery & Carrots 590-680 CAL

BUTTERMILK CHICKEN STRIPS 13
Golden-brown Marinated Strips of Chicken • Honey Mustard or BBQ Sauce 600-700 CAL

FIRECRACKER SHRIMP 15
Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

BBQ PORK SLIDERS 13
Beer Braised BBQ Pork • Pickle Chips • Coleslaw 785 CAL

QUESO & CHIPS 11
Bold and Spicy Queso • Served with Tortilla Chips 1176 CAL

FIRECRACKER SHRIMP TACOS 16
Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce • Cilantro Cream Sauce • Pico de Gallo • Creamy Slaw • Cilantro 520 CAL

SALADS

CRISPY CHICKEN 15
Fresh Mixed Greens • Crispy Buttermilk Chicken Strips • Tomato • Cucumber • Cheddar Cheese 900-1320 CAL

BT COBB SALAD 16
Fresh Mixed Greens • Grilled Chicken • Bacon • Tomato • Cucumber • Red Onion • Chopped Egg • Crumbled Bleu Cheese 650-1070 CAL

CHICKEN CAESAR 15
Fresh Cut Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL
Substitute Grilled Shrimp 3 710 CAL

ASIAN CHICKEN SALAD 16
Fresh Cut Romaine • Grilled Chicken • Cabbage • Red Bell Peppers • Green Onions • Cucumbers • Wonton Strips • Cilantro • Sesame Dressing • Szechuan Peanut Sauce 870 CAL

STEAK SALAD 17
Fresh Cut Romaine • Flat Iron Steak • Tomatoes • Red Onion • Cucumber • Bleu Cheese • Choice of Dressing 940 cal sir, 1000 cal rib 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 more!

THE CLASSIC*
American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce
Single 13 810 CAL Double 18 1345 CAL

LONESTAR*
Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce
Single 14 880 CAL Double 19 1425 CAL

ANGRY PIG* 17
Two 4 oz Certified Angus Beef™ Patties • Cheddar Cheese • Bacon • Jalapeno • Haystack Onion Rings • Sriracha Glaze • Lettuce • Tomato 1200+ CAL

BREAKFAST BURGER*
Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo
Single 16 1000 CAL Double 21 1545 CAL

FARM FRESH*
Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo
Single 15 810 CAL Double 20 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 17 1320 CAL Double 24 1955 CAL

BBQ BURGER*
Beer Braised BBQ Pork • Cheddar Cheese • Pickle Chips • Creamy Slaw
Single 17 1630 CAL Double 21 2060 CAL

QUESO BURGER*
Smothered in Queso • Guacamole • Pico de Gallo
Single 15 1120 CAL Double 20 1550 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 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	Double +5	Triple +9
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 14
Fried or Roasted Chicken on a Brioche Bun, Bacon, Tomato, Romaine & Jalapeno Ranch 845 CAL

STEAK & FRIES 24
8 oz Flat Iron, House Salad, Chimichurri, House Seasoned Fries 940 CAL

BT CHEESESTEAK* 16
Seasoned shaved sirloin, sauteed red and green peppers, caramelized onions and topped with BT Queso on a toasted hoagie roll 1195 CAL

FISH TACOS 16
Parmesan-Panko Atlantic Cod • Cabbage • Pico de Gallo • Cilantro Crema • Flour Tortillas 1000 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

Bud Light, Light Lager 110 CAL	6
Devil's Backbone, Vienna Lager 147 CAL	8
Stella Artois, Euro Pale Lager 156 CAL	7
El Guapo, Agave IPA 220 CAL	8
Rotating Brew, Seasonal 150-250 CAL	8
Rotating Brew, Seasonal 150-250 CAL	8
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WHITE WINE

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

	GLASS	BOTTLE
Bonterra, Chardonnay, California	12	44
Fetzer, Riesling, California	10	36
Josh Cellars, Pinot Grigio, California	13	48
19 Crimes, Hard Chard, Australia	11	40
Beringer, White Zinfandel, California	8	32
Bonterra, Rose, California	12	44

RED WINE

150 CAL PER GLASS
625 CAL PER BOTTLE

	GLASS	BOTTLE
1000 Stories, Cabernet Sauvignon, California	15	56
19 Crimes, Cabernet Sauvignon, Australia	12	44
William Hill, Merlot, California	10	36
Hess, Pinot Noir, California	16	68
Dark Horse, Pinot Noir, California	11	40
Apothic, Red Blend, California	15	48

BOTTLED BEERS

Blue Moon, Belgian Style Wheat Ale 228 CAL	7
Bold Rock Virginia Apple, Cider 188 CAL	8
Budweiser, American Adjunct Lager 193 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	8
Heineken, Euro Pale Lager 200 CAL	7
Michelob Ultra, Light Lager 168 CAL	7
Miller Lite, Light Lager 128 CAL	7
Samuel Adams Boston Lager, Vienna Lager 196 CAL	7
Shock Top, Belgian-Style Wheat Ale 224 CAL	7
Stella Artois, Euro Pale Lager 208 CAL	7
Yuengling Traditional Lager, Red Lager 171 CAL	7
Modelo, Mexican Lager 145 CAL	7
Frogman, Amber Lager 150 CAL	8
Distorted, Porter 250 CAL	8
Free Verse, American IPA 200 CAL	8
Sour Monkey, Sour 280 CAL	8
Chesapeake Pale Ale, American Pale Ale 180 CAL	8
Nost Lady, Hefeweizen 150 CAL	8
Fat Tire, Belgian Style Ale 160 CAL	7
Orange Smash, Mixed Beverage 210 CAL	9
Nutrl, Vodka Seltzer 100 CAL	9

Brewed Locally

COCKTAILS

Jack Daniels Lemonade, 12
Jack Daniel's Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite 239 CAL

Noble Paloma, 15
Casa Noble Reposado Tequila • Grapefruit Juice • Simple Syrup • Fresh-squeezed Lime Juice • Club Soda 190 CAL

PeachBerry Punch, 12
Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade 190 CAL

Perfect Rose Old Fashioned, 14
Four Rose's Bourbon • Orange • Cherry • Bitters and soda 182 CAL

Pina Poma Martini, 15
Smirnoff Pineapple Vodka • Pama • Pomegranate Syrup • Pineapple Juice 224 CAL

Whiskey Citrus Splash, 14
Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice • Fresh Orange Juice 200 CAL

SWEET JARS 7

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

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

ROOM SERVICE

7 Days a Week: 1:30AM to 8:30PM

Please call extension 3663 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 $3 delivery charge, a 20% service charge, and applicable sales tax will be added to the price of all items.