

BROOKLYN Burgers & Beer.

STARTERS

WINGS ④	\$12.5
BBQ, Buffalo, B&B or Sweet Chili wings	
PULLED PORK QUESADILLA	\$13
house pulled pork, sauteed onions, pepper jack cheese with a chipotle drizzle	
FALAFEL QUESADILLA ⑤	\$11
falafel, house slaw, pepper jack cheese, with a chipotle drizzle	
TRUFFLE PARM BACON FRIES	\$10
skinny fries coated in a truffle oil cheese sauce topped with shredded parmesan cheese & chopped bacon	
GIANT PRETZEL ⑤	\$10
cheese sauce & whole grain mustard	
B&B NACHOS	\$13
with homemade potato chips, house beef chili cheese sauce, pico de gallo, jalapenos & sour cream	
TRUFFLE MAC-N-CHEESE ⑤	\$9
elbow pasta in a truffle bechamel cheese sauce, add bacon \$2	
DEEP FRIED MINI CHICKEN TACOS	\$7.5
served with a chipotle sauce & sour cream	
MOZZARELLA STIX ⑤	\$7.5
TOMATO BISQUE SOUP	\$7

SALADS

THE HANGOVER BLT	\$14
applewood bacon, fresh spinach, radicchio, iceberg, avocado, corn, tomatoes, shredded cheddar cheese, tossed in a chipotle lime dressing & topped with a soft boiled egg	
SALMON MANGO SALAD	\$14
fresh arugula, mango, carrots, red onions tossed in an orange dressing, topped with a 5oz grilled salmon patty	
CHICKEN & GOAT CHEESE SALAD	\$14
grilled chicken thigh, fried goat cheese, roasted pine nuts & mesclun tossed in a port wine vinaigrette	
SUNNYSIDE SALAD	\$13
fresh spinach, applewood bacon, avocado & house croutons tossed in lemon vinaigrette, topped with a crispy sunny side up egg	
WALDORF ⑤	\$12
fresh mesclun, blue cheese crumble, grapes, apples, walnuts, tossed in a balsamic vinaigrette	

add grilled chicken thigh (6) add fried chicken thigh (6)
add 8oz beef patty (8) add 8oz ahi tuna (10)
add 5oz salmon patty (9)

SLIDERS and SLIDER PAIRINGS

Choose any 3 sliders for \$14
Add one side for \$3.5 (premium side \$5.)

BEEF SLIDER	\$5.25
topped with sauteed onions, applewood bacon & vermont cheddar cheese	
PORK BELLY SLIDER	\$5.25
topped with pickled onions, arugula & garlic aioli	
PULLED PORK SLIDER	\$5.25
topped with house slaw & B&B sauce	
CRISPY FISH SLIDER	\$5
topped with mango salsa & chipotle sauce	
BLACK BEAN SLIDER ⑤	\$5
topped with pickled jalapenos, avocado & v sauce	
FALAFEL SLIDER ⑤	\$5
topped with cucumbers, tomato & tahini sauce	
TURKEY SLIDER	\$5
topped with avocado, pepper jack cheese, arugula & garlic aioli	

KIDS MENU \$10

(Kids 12 and under)

GRILLED CHEESE QUESADILLA,
MAC-N-CHEESE BALLS (5),
CORN DOG NUGGETS (8),
MOZZARELLA STIX (6),
CHICKEN STRIPS (4),
HAMBURGER OR CHEESEBURGER SLIDERS (2)

Kids meals are served with either fries, sweet potato fries, tater tots, apple slices or tomato bisque & a chocolate chip cookie

**SUBSTITUTIONS AND MODIFICATIONS ARE SUBJECT TO
ADDITIONAL CHARGES**

SPECIAL REQUESTS CANNOT ALWAYS BE HONORED

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

CRAZY GOOD BURGERS & CRAFT BEER

spicy ④ vegetarian ⑤ gluten free ⑥

BUILD YOUR BURGER

Add one side for \$3.5 (\$5 for a premium side)

CHOOSE YOUR PROTEIN		8(oz)	16(oz)
100% beef		11	18
bison		14	24
turkey		10.5	18
pulled pork		11	18
lamb		14.5	25
ahi tuna steak		16	-
grilled or fried chicken thigh		10.5	17
black bean		10	17
beyond burger (4oz)		10 (4oz)	
salmon patty (5oz)		11 (5oz)	
CHOOSE A BUN		ADD TOPPINGS	
brioche		(ADD 60c)	
whole grain		jalapenos	
lettuce wrap		banana peppers	
pretzel		arugula	
gluten-free (\$1.5) (GF)		spinach	
ADD CHEESE			
(ADD \$1)		sauteed onions	
vermont cheddar		onion ring	
swiss		house slaw	
blue crumble		pickled onions	
feta		sauteed mushrooms	
pepper jack		(ADD \$2)	
american		applewood bacon	
cotija		turkey bacon	
(Add \$2)		sunny side up egg	
brie		truffle mushrooms	
aged gouda		roasted garlic	
(Add \$3)		fried jalapenos	
goat		avocado	
fried goat		kimchi	
FREE TO ADD		CHOOSE YOUR SAUCES	
lettuce		(60c each)	pico de gallo
tomato		B&B	mango salsa
raw onions		BBQ	miso glaze
pickles		blue cheese	ranch
mayo		buffalo	tahini
Mustard:		chipotle	V sauce
yellow		garlic aioli	wasabi mayo
honey			
dijon			
whole grain			

the SIGNATURE SERIES

all signature burgers are served with your choice of side
(\$2 upcharge for premium sides)

B&B BURGER 16

8oz Signature beef blend, applewood bacon, brie, large crispy onion ring, arugula & B&B sauce on a brioche bun

MOSHI MOSHI 18

8oz Ahi Tuna Steak, kimchi, wakami, cucumbers & wasabi mayo on a brioche bun

BLACK JACK (V) 14

8oz Black Bean patty, pepper jack cheese, avocado, pickled jalapenos & V sauce on a brioche bun

HOGTIMUS PRIME 15

8oz Pulled Pork, red slaw, sauteed onions & aged gouda on a brioche bun

BUFFALO MANIA 18

8oz Bison patty, diced buffalo chicken tenders, blue cheese crumble, hot sauce, diced celery, lettuce, tomato, pickles & blue cheese dressing on a brioche bun **add chopped bacon \$1**

UNDER THE SEA 14

4oz Tilapia filet, fried in beer batter, topped with mango salsa, pickled onions, arugula & chipotle sauce on a brioche bun

BLUE MOON 16

8oz Signature beef blend, turkey bacon, blue cheese crumble, a sunny side up egg, arugula & garlic aioli on a brioche bun

PLUCKIN AWESOME 15.5

8oz Turkey patty, avocado, pepper jack cheese, arugula & garlic aioli on a brioche bun

RAMA LAMBA 18

8oz Lamb patty, fried goat cheese, fresh spinach, tomato, pickled onions & B&B sauce on a brioche bun

THE MOTHERLOAD 17

8oz Bison patty, truffle mac-n-cheese patty & applewood bacon topped with cheese sauce on a brioche bun

MEXICAN HAT-DANCE (A) 17.5

8oz Signature beef blend, cotija cheese, fried beer battered jalapenos, guacamole, pico de gallo & sour cream on a brioche bun

***** THE FAT BASTARD 22.5 *****

16 oz (1 lb) Signature beef blend, applewood bacon, swiss cheese, fries, tomato, pickles & B&B sauce on a brioche bun.

Please allow for an extra 10-15 minutes for this massiveness to cook

SIDES \$5 EACH

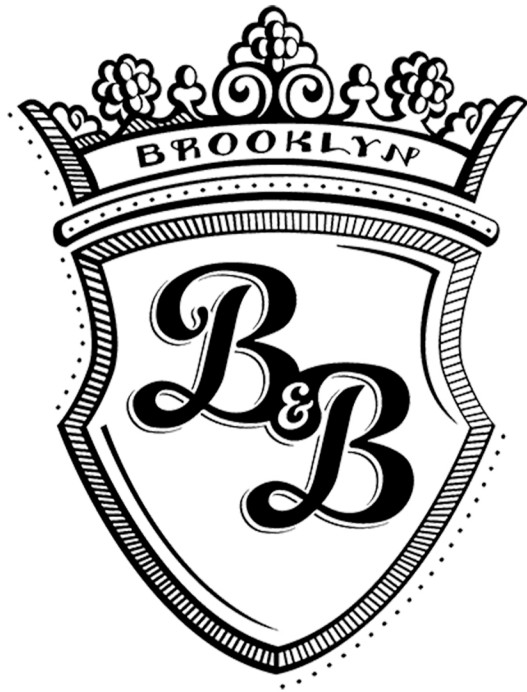
SIDE SALAD
HOUSE SLAW

SIDES \$5.5 EACH

TATER TOTS, SKINNY FRIES, SWEET POTATO FRIES
(OPTIONAL SEASONINGS: OLD BAY OR CAJUN STYLE)
MAC-N- CHEESE BALLS (5)
SAUTEED GARLIC SPINACH
BEER BATTERED ONION RINGS

PREMIUM SIDES \$6.5 EACH

BOWL OF TOMATO BISQUE
TRUFFLE PARM BACON FRIES
NATHAN'S CORN DOG NUGGETS



OUR INGREDIENTS

Are seasonally and locally sourced whenever possible.
We believe fresh and locally sourced ingredients are
the key to enriching the flavors of our burgers and
emphasize community pride and support

OUR MEAT

We are happy to have Dellapietras Gourmet Meat Market
as our meat provider where the beef is grass-fed and
organic. The poultry is also cage free and organic.
None of our Dellapietras products use any
antibiotics or GMOs