

BROOKLYN Burgers & Beer.

STARTERS

| | |
|--|-------|
| PHILLY CHEESE STEAK ROLLS | \$15 |
| served with pickled onions & a side of sweet chili sauce | |
| WINGS ④ | \$15 |
| BBQ, Buffalo, B&B or Sweet Chili wings | |
| PULLED PORK QUESADILLA | \$14 |
| house pulled pork, sauteed onions, pepper jack cheese with a chipotle drizzle | |
| B&B NACHOS | \$14 |
| with homemade potato chips, house beef chili, bechamel cheese sauce, pico de gallo, jalapenos & sour cream | |
| GIANT PRETZEL ⑤ | \$13 |
| cheese sauce & whole grain mustard | |
| FALAFEL QUESADILLA ⑤ | \$12 |
| falafel, house slaw, pepper jack cheese, with a chipotle drizzle | |
| TRUFFLE PARM BACON FRIES | \$11 |
| fries coated in a truffle oil, cheese sauce topped with shredded parmesan cheese & chopped bacon | |
| TRUFFLE MAC-N-CHEESE | \$10 |
| elbow pasta in a truffle bechamel cheese sauce, add bacon \$2 | |
| MOZZARELLA STIX ⑤ | \$8 |
| TOMATO BISQUE SOUP ⑤ | \$7.5 |
| served with a toasted slider bun | |
| SOUP OF THE WEEK | \$7.5 |
| served with a toasted slider bun | |

SALADS

| | |
|--|--------|
| CHICKEN & GOAT CHEESE SALAD | \$15.5 |
| grilled chicken thigh, fried goat cheese, roasted pine nuts & mesclun tossed in a port wine vinaigrette | |
| SALMON MANGO SALAD | \$15.5 |
| fresh arugula, mango, carrots, red onions tossed in an orange dressing, topped with a 5oz grilled salmon patty | |
| THE HANGOVER BLT | \$15 |
| applewood bacon, fresh spinach, radicchio, iceberg, avocado, corn, tomatoes, shredded cheddar cheese, tossed in a chipotle lime dressing & topped with a soft boiled egg | |
| SUNNYSIDE SALAD | \$13 |
| fresh spinach, applewood bacon, avocado & house croutons tossed in lemon vinaigrette, topped with a crispy sunny side up egg | |
| WALDORF ⑤ | \$13 |
| fresh mesclun, blue cheese crumble, grapes, apples, walnuts, tossed in a balsamic vinaigrette | |

add grilled chicken thigh (7.5) add fried chicken thigh (7.5)
 ~ add 8oz beef patty (9) add 4oz beyond burger (9)
 add 5oz salmon patty (10) add 8oz ahi tuna (13)

SLIDERS and SLIDER PAIRINGS

Choose any 3 sliders for \$14.5
 Add one side for \$4.25 (premium side \$5.75)

| | |
|--|--------|
| BEEF SLIDER | \$5.25 |
| topped with sauteed onions, applewood bacon & vermont cheddar cheese | |
| PORK BELLY SLIDER | \$5.5 |
| topped with pickled onions, arugula & garlic aioli | |
| PULLED PORK SLIDER | \$5.25 |
| topped with house slaw & BBQ 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 | \$5.25 |
| topped with avocado, pepper jack cheese, arugula & garlic aioli | |

KIDS MENU

(Kids 12 and under)

| | |
|-------------------------------------|--------|
| GRILLED CHEESE QUESADILLA | \$8.50 |
| MAC-N-CHEESE BALLS (5) | \$10 |
| CORN DOG NUGGETS (8) | \$10 |
| MOZZARELLA STIX (6) | \$10 |
| CHICKEN STRIPS (4) | \$11 |
| 2 HAMBURGER OR CHEESEBURGER SLIDERS | \$12 |

Kids meals are served with either fries, sweet potato fries, tater tots, apple slices or tomato bisque soup & a chocolate chip or peanut butter 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 \$4.25 (\$5.75 for a premium side)

| CHOOSE YOUR PROTEIN | 8(oz) | 16(oz) |
|--------------------------------|--------|--------------|
| 100% beef | \$12 | \$20 |
| bison | \$15 | \$26 |
| turkey | \$11.5 | \$19 |
| pulled pork | \$12 | \$20 |
| lamb | \$15.5 | \$27 |
| ahi tuna steak | \$19 | - |
| grilled or fried chicken thigh | \$11.5 | \$19 |
| black bean | \$10.5 | \$18 |
| beyond burger (4oz) | \$12 | (4oz) |
| salmon patty (5oz) | \$11 | (5oz) |

CHOOSE A BUN

brioche
whole grain
lettuce wrap
pretzel (25c)
gluten-free (\$1.5) **GF**

ADD CHEESE

(ADD \$1.25)
vermont cheddar
swiss
blue crumble
feta
pepper jack
american
cotija
(Add \$2.25)
brie
aged gouda

(Add \$3)

goat
fried goat

FREE TO ADD

lettuce
tomato
raw onions
pickles
mayo

Mustard:

yellow
honey
dijon
whole grain

ADD TOPPINGS

(ADD 75c)
jalapenos
banana peppers
arugula
spinach
(ADD \$1.25)
sauteed onions
onion ring
house slaw
pickled onions
sauteed mushrooms
(ADD \$2.25)
applewood bacon
turkey bacon
sunny side up egg
truffle mushrooms
roasted garlic
fried jalapenos
avocado
kimchi
wakami
(ADD \$3.25)
mac-n-cheese patty
B&B beef chili
pulled pork
guacamole

CHOOSE YOUR SAUCES

(70c each)
B&B
BBQ
blue cheese
buffalo
chipotle
garlic aioli
pico de gallo
mango salsa
miso glaze
ranch
tahini
V sauce
wasabi mayo

the SIGNATURE SERIES

all signature burgers are served with your choice of side
(\$2.25 upcharge for premium sides)

B&B BURGER \$17.50

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

MOSHI MOSHI \$21

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

BLACK JACK **V** \$15

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

HOGTIMUS PRIME \$16.50

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

BUFFALO MANIA \$19.50

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 \$15

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

BLUE MOON \$17.50

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

PLUCKIN AWESOME \$17

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

RAMA LAMBA \$19.50

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

THE MOTHERLOAD \$18.50

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

MEXICAN HAT-DANCE **A** \$18.50

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

* * * * * THE FAT BASTARD \$25 * * * * *

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

SIDE SALAD \$5

HOUSE SLAW \$5

SAUTEED GARLIC SPINACH \$6

5 MAC-N- CHEESE BALLS \$6.5

BOWL OF TOMATO BISQUE \$7.5

SIDES

FRIES \$7.5

TATER TOTS \$7.5

SWEET POTATO FRIES \$7.5

(OPTIONAL SEASONINGS: OLD BAY OR CAJUN STYLE)

BEER BATTERED ONION RINGS \$7.5

NATHAN'S CORN DOG NUGGETS \$7.5

PREMIUM SIDES \$8 EACH

TRUFFLE PARM BACON FRIES

CHICKEN TENDERS

CRAZY GOOD BURGERS & CRAFT BEER

spicy **A**

vegetarian **V**

gluten free **GF**

BROOKLYN Burgers & Beer®

SALADS

MANGO SALAD 10
fresh arugula, mango, carrots, red onions tossed in an orange dressing

THE VEGAN WALDORF 13
grated parmesan cheese alternative, grapes, apples, walnuts, tossed in a balsamic vinaigrette

THE VEGAN SIGNATURE BURGER 20

4oz Beyond Burger patty, soy bacon, choice of alternative cheese, large crispy onion ring, V&B sauce & arugula on a whole grain bun

All signature burgers are served with a side of your choice

BUILD YOUR BURGER

add one side for \$4.25

CHOOSE YOUR PROTEIN

4oz Beyond Burger patty 12
8oz Black Bean patty 10.5

CHOOSE A BUN

whole grain
lettuce wrap

ADD VEGAN CHEESE

(ADD \$2.25)
american
cheddar
swiss
pepperjack
Smoked Gouda

FREE TO ADD

lettuce
tomato
raw onions
pickles

Mustard:

yellow
dijon
whole grain

ADD TOPPINGS

(ADD 75c)
Jalapenos
banana peppers
arugula
spinach
(ADD \$1.25)
sauteed onions
onion ring
pickled onions
sauteed mushrooms
(ADD \$2.25)
kimchi
avocado
truffle mushrooms
roasted garlic
fried jalapenos
soy bacon
(ADD \$3.25)
guacamole

CHOOSE YOUR SAUCES

| | |
|---------------|------------|
| (70c each) | (\$1 each) |
| BBQ | vegan mayo |
| mango salsa | V&B |
| pico de gallo | |
| tahini | |

SIDES \$7.5 EACH

SKINNY FRIES, SWEET POTATO FRIES, TATER TOTS
(OPTIONAL SEASONINGS: OLD BAY OR CAJUN STYLE)

SIDE SALAD \$5, SAUTEED GARLIC SPINACH \$6

Vegan

Menu



Desserts

Chocolate Trilogy Mousse Cake \$10

dark chocolate, milk chocolate & white chocolate mousse cake

Warm Churro a la mode \$8

Crema-filled churro with caramel drizzle, cinnamon sugar, and one scoop of gelato (choice)

Gelato Burger \$7.25

Choice of cookies and any gelato flavor

Affogato \$7

1 Scoop of Gelato with a single espresso

Gelato (with one topping) \$6

Chocolate, Mint Chocolate Chip,

Vanilla Bean, Cookies & Cream, Salted Carmel

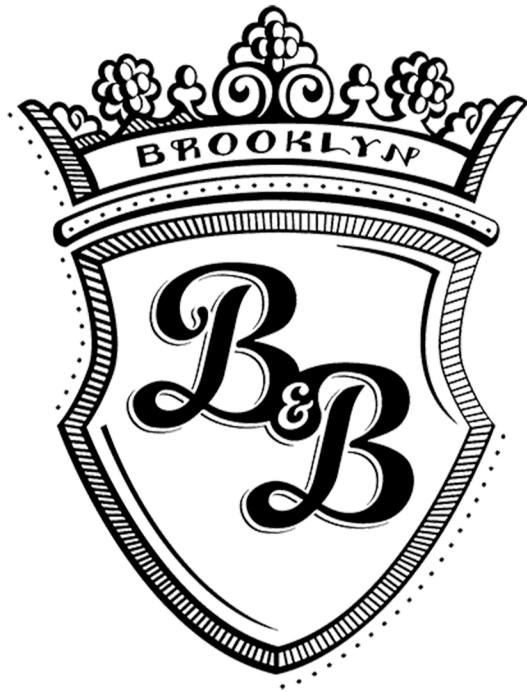
Toppings

Cookie Crumble, Nutella, Caramel, Chocolate Sprinkles, Rainbow Sprinkles

Baileys Irish Cream (1 oz.) - add \$4

Cookies \$1.25

Chocolate Chip, Peanut Butter



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