



LUNCH TRAYS \$13.5

(Excludes Sales Tax)

TUES-FRI 11am-4pm

Choose Your Burger

8oz Signature Beef, 8oz Turkey Patty, 8oz Black Bean Patty or
Chicken Thigh (fried or grilled)

Choose 2 Toppings

cheddar, swiss, american or pepper jack
applewood bacon, turkey bacon, pickled onions, banana peppers, pickled
jalapeños, sautéed onions, house slaw topping

Add The Free Stuff

lettuce, tomato, raw onion, pickles

Choose Your Sauce

B&B, chipotle, garlic aioli, BBQ, blue cheese, ranch, mayo,
mustard: yellow, honey, dijon or whole grain

Choose Your Side

skinny fries or house salad

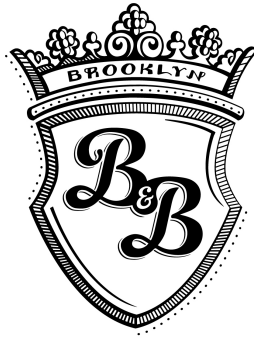
Choose Your Cookie

chocolate chip or peanut butter

No substitutions. Any additional sauces or sides will be charged at menu price. Gluten-Free Bun
add \$1.50

Our Food Is Always Prepared Fresh, Please Allow 20-25 Mins For Your Order

CRAZY GOOD BURGERS & CRAFT BEER



FEATURED ROTATING TAPS OF THE WEEK

Radiant Pig- Save the Robots IPA (16oz draught 7% ABV) \$8

Five Boroughs- Tiny Juicy IPA (16oz draught 4.2% ABV) \$8

Southern Tier- Pumking Pumpkin Ale (12oz draught 8.6% ABV) \$7

Jacks Abby- Copper Legend Octoberfest (16oz draught 5.7% ABV) \$7

Sixpoint- The Crisp Pilsner (16oz draught 5.4% ABV) \$7

Peak Organic- IPA (16oz draught 7.1% ABV) \$7

FEATURED CANS/BOTTLES OF THE WEEK

Carlsberg- Danish Pilsner (11.2oz bottle 5% ABV) \$5.50

June Shine- Midnight Painkiller Hard Kombucha (12oz can 6% ABV) \$7

Lawson's - Super Session #8 Session IPA (12oz can 4.8% ABV) \$7

DRAFT BEER

B&B GROWLERS AVAILABLE

LAGERS and PILSNERs

FLAGSHIP KILL VAN KOLSCH 4.9% \$7
FOLKSBIER ANCESTRAL PILSNER 5.1% \$7
NARRAGANSETT LAGER 5.0% \$5

ALES and IPAS

OTHER HALF GREEN CITY HAZY 1PA 7% \$8
LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE 7.5% \$7
BELL'S AMBER ALE 5.8% \$7

WHEATS and ROTATING

FIVE BOROUGH ROTATING TAP
SIXPOINT ROTATING TAP
ERDINGER WEISSBIER 5.6% \$7

STOUTS and CIDERS

LEFT HAND MILK NITRO STOUT 6.0% \$7
DOWNEAST CIDER ORIGINAL 5.1% \$7

BEER FLIGHTS \$13 (4 x 5oz)

BOTTLES & CANS

BOTTLES

WOLFFER DRY ROSE CIDER 6.9% \$10
VICTORY GOLDEN MONKEY 9.5% \$7
CRABBIE'S GINGER BEER 4.8% \$7
SOUTHERN TIER IPA 7% \$6
OMMISSION PALE ALE (GLUTEN FREE) 5.8% \$6
BITBURGER DRIVE (NON ALCOHOLIC) \$5

CANS

MONTAUK PILSNER 5.4% \$6
MONTAUK WATERMELON SESSION ALE 4.9% \$6
DOGFISH HEAD SEA QUENCH SOUR ALE 4.9% \$6
ATHLETIC RUN WILD IPA (NON ALCOHOLIC) \$6

HOT ALCOHOLIC DRINKS

WINE

RED

Merf, Cabernet Sauvignon \$11/32
9 Lives, Cabernet Sauvignon \$8/24
Three Thieves, Pinot Noir \$9/27
Diseno Old Vine, Malbec \$10/30

WHITE

Benziger Family Winery, Chardonnay \$11/33
Columbia Crest, Chardonnay \$9/27
Carletto, Pinot Grigio \$8/24
14 Hands, Pinot Grigio \$9/27
Brancott Estate, Sauvignon Blanc \$10/30

ROSE

Saved, Magic Maker \$12/36
Charles Smith, Band Of Roses \$10/30

House Made Sangria \$9

COCKTAILS

The B&B Old Fashioned \$11

Buffalo Trace Bourbon, whiskey-barrel aged
bitters, muddled fruit & simple syrup

The Perfect Park Slope \$11

Redemption Bourbon, Sweet & Dry Vermouth,
peach bitters, garnished with a cherry

Spiked Tea \$11

Sweet Tea Vodka, Honey Whiskey, simple syrup,
fresh lemon juice, garnished with cloves & mint

Organic Blonde Mary \$11

Crop Organic Cucumber Vodka, House Bloody Mary Mix,
served with a wheat beer chaser

The Classic French Martini \$11

Grey Goose Vodka, Chambord Black Raspberry Liqueur,
pineapple juice.

Crabbie Storm \$12

12 oz Bottle of Crabbie's Ginger Beer served with a glass of
Goslings Dark Rum and muddled limes to mix as you please

WITTY HAYDEN \$12

Basil Hayden's Bourbon, fresh lemonade garnished with
a lemon twist, served with a wheat beer chaser

IRISH COFFEE \$12 - BAILEYS COFFEE \$12

NON-ALCOHOLIC

COFFEE - ESPRESSO - CAPPUCCINO - LATTE - MACCHIATO - ICED COFFEE - TEA - ICED TEA - HOT CHOCOLATE
SODA - JUICE - ROOT BEER - GINGER BEER - FRESH LEMONADE - PELLEGRINO SPARKLING WATER

BROOKLYN Burgers & Beer®

STARTERS

| | |
|--|--------|
| WINGS Ⓐ | \$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

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 \$1) |
| | sauteed onions |
| ADD CHEESE | onion ring |
| (ADD \$1) | house slaw |
| vermont cheddar | pickled onions |
| swiss | sauteed mushrooms |
| blue crumble | (ADD \$2) |
| feta | applewood bacon |
| pepper jack | turkey bacon |
| american | sunny side up egg |
| cotija | truffle mushrooms |
| (Add \$2) | roasted garlic |
| brie | fried jalapenos |
| aged gouda | avocado |
| (Add \$3) | kimchi |
| goat | wakami |
| fried goat | (ADD \$3) |
| | mac-n-cheese patty |
| FREE TO ADD | B&B beef chili |
| lettuce | pulled pork |
| tomato | guacamole |
| raw onions | |
| pickles | CHOOSE YOUR SAUCES |
| mayo | (60c each) |
| Mustard: | pico de gallo |
| yellow | B&B |
| honey | mango salsa |
| dijon | BBQ |
| whole grain | miso glaze |
| | blue cheese |
| | ranch |
| | buffalo |
| | tahini |
| | chipotle |
| | V sauce |
| | garlic aioli |
| | wasabi mayo |

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 (G) 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

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

V&B SIGNATURE BURGER 19

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

V&B signature burgers are served with your choice of side

BUILD YOUR BURGER

add one side for \$3.50

| | |
|--|---|
| <p>CHOOSE YOUR PROTEIN</p> <p>4oz Beyond Burger patty 10</p> <p>8oz Black Bean patty 10</p> | <p>ADD TOPPINGS</p> <p>(ADD 50c)</p> <p>Jalapenos</p> <p>banana peppers</p> <p>arugula</p> <p>spinach</p> <p>(ADD \$1)</p> <p>sauteed onions</p> <p>onion ring</p> <p>pickled onions</p> <p>sauteed mushrooms</p> <p>(ADD \$2)</p> <p>kimchi</p> <p>avocado</p> <p>truffle mushrooms</p> <p>roasted garlic</p> <p>fried jalapenos</p> <p>soy bacon</p> <p>(ADD \$3)</p> <p>guacamole</p> |
| <p>CHOOSE A BUN</p> <p>whole grain</p> <p>lettuce wrap</p> | |
| <p>ADD CHEESE</p> <p>(ADD \$2)</p> <p>american</p> <p>cheddar</p> <p>swiss</p> <p>pepperjack</p> <p>Smoked Gouda</p> | |
| <p>FREE TO ADD</p> <p>lettuce</p> <p>tomato</p> <p>raw onions</p> <p>pickles</p> <p>Mustard:</p> <p>yellow</p> <p>dijon</p> <p>whole grain</p> | <p>CHOOSE YOUR SAUCES</p> <p>(60c each) (\$1 each)</p> <p>BBQ vegan mayo</p> <p>mango salsa V&B</p> <p>pico de gallo</p> <p>tahini</p> |

SIDES \$5.50 EACH

SKINNY FRIES, SWEET POTATO FRIES, TATER TOTS
(OPTIONAL SEASONINGS: OLD BAY OR CAJUN STYLE)
SIDE SALAD, SAUTEED GARLIC SPINACH.

Vegan

Menu



Desserts

Warm Churro a la mode \$7

Caramel-filled churro with caramel drizzle, cinnamon sugar, and choice of gelato

Gelato Burger \$7

Choice of cookies and any gelato flavor

Affogato

1 Scoop of Gelato with a single espresso \$7

Gelato Pairing

1 Scoop with one topping \$5

2 Scoops with one topping \$8

Gelato Flavors

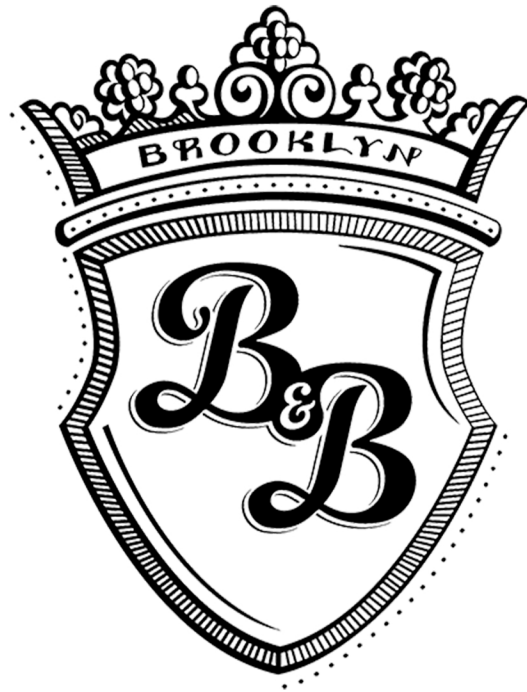
Dark Chocolate, Mint Chocolate Chip,
Salted Caramel, Vanilla Bean, Cookies & Cream,

Toppings

Cookie Crumble Nutella Caramel
Chocolate Sprinkles Rainbow Sprinkles
Baileys Irish Cream (1 oz.) - add \$4

Cookies \$1

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