



## **FEATURED ROTATING TAPS OF THE WEEK**

Wild East- Attitude Dancing IPA (16oz draught 7% ABV) \$8

Five Boroughs- Gridlock Hazy IPA (16oz draught 6.5% ABV) \$8

Resurgence- Oktoberfest (16oz draught 5% ABV) \$8

Rockaway- American Pilsner (16oz draught 4% ABV) \$7

Blue/Point- Mother Pumpkin Ale (12oz draught 5.5% ABV) \$6

## **FEATURED CANS/BOTTLES OF THE WEEK**

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

Founders - Oktoberfest (12oz can 6% ABV) \$5.50

Harpoon- Flannel Friday (12oz bottle 6% ABV) \$6.50

**CRAZY GOOD BURGERS & CRAFT BEER**

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# DRAFT BEER

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## 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)**

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## BOTTLES & CANS

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### 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

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# WINE

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### 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**

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## COCKTAILS

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### *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

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## NON-ALCOHOLIC

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

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# BROOKLYN Burgers & Beer.

## STARTERS

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

## SALADS

<b>THE HANGOVER BLT</b>	\$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	
<b>SALMON MANGO SALAD</b>	\$14
fresh arugula, mango, carrots, red onions tossed in an orange dressing, topped with a 5oz grilled salmon patty	
<b>CHICKEN &amp; GOAT CHEESE SALAD</b>	\$14
grilled chicken thigh, fried goat cheese, roasted pine nuts & mesclun tossed in a port wine vinaigrette	
<b>SUNNYSIDE SALAD</b>	\$13
fresh spinach, applewood bacon, avocado & house croutons tossed in lemon vinaigrette, topped with a crispy sunny side up egg	
<b>WALDORF</b> 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.)

<b>BEEF SLIDER</b>	\$5.25
topped with sauteed onions, applewood bacon & vermont cheddar cheese	
<b>PORK BELLY SLIDER</b>	\$5.25
topped with pickled onions, arugula & garlic aioli	
<b>PULLED PORK SLIDER</b>	\$5.25
topped with house slaw & B&B sauce	
<b>CRISPY FISH SLIDER</b>	\$5
topped with mango salsa & chipotle sauce	
<b>BLACK BEAN SLIDER</b> ⑤	\$5
topped with pickled jalapenos, avocado & v sauce	
<b>FALAFEL SLIDER</b> ⑤	\$5
topped with cucumbers, tomato & tahini sauce	
<b>TURKEY SLIDER</b>	\$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)		(ADD \$1)	
vermont cheddar		sauteed onions	
swiss		onion ring	
blue crumble		house slaw	
feta		pickled onions	
pepper jack		sauteed mushrooms	
american		(ADD \$2)	
cotija		applewood bacon	
(Add \$2)		turkey bacon	
brie		sunny side up egg	
aged gouda		truffle mushrooms	
(Add \$3)		roasted garlic	
goat		fried jalapenos	
fried goat		avocado	
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
<b>Mustard:</b>		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



# 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

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

## 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**

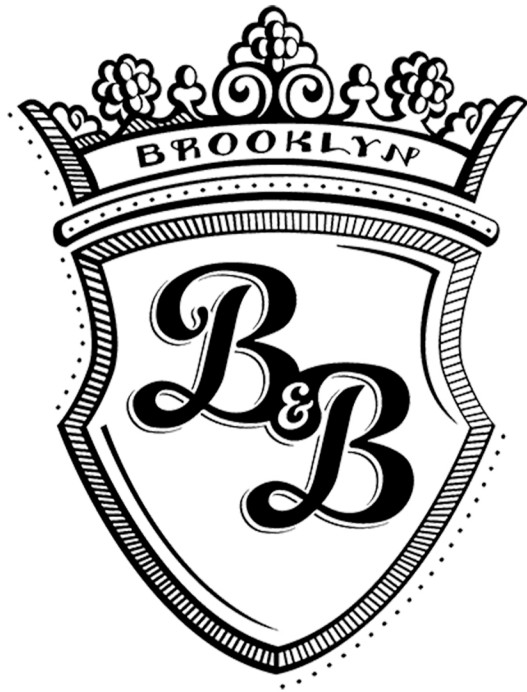
Dark Chocolate, Mint Chocolate Chip,  
Salted Caramel, Vanilla Bean, Cookies & Cream,

### **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