

BEER KITCHEN

№. 1

STARTERS

- DRUNKEN DOUGHNUTS** 6
- SALTED PECAN CARAMEL ROLL** 6
- SIZZLING MAPLE PORK BELLY** 7
- BUTTERMILK BISCUITS**  country sausage gravy or vegetarian shiitake mushroom gravy 8
- DEVEILED EGG TOAST**  cage-free eggs, "everything"-crusted sourdough, b&b pickles 8
- ZUCCHINI-POTATO LATKES**  crispy potato pancakes, shiitake mushrooms, chive butter sauce 7
ADD BASIL-CURED SALMON GRAVLAX* +3
- SALMON NOSH FLATBREAD***
basil-cured shaved salmon, dill whipped cream cheese, capers, pickled red onion, micro-greens, egg yolk-chive drizzle 10

BENEDICTS

SERVED WITH HOLLANDAISE & BRUNCH POTATOES

CLASSIC BENNY*

black forest ham, poached eggs on english muffin 12



COUNTRY BENNY*

maple-braised pork belly, poached eggs on buttermilk biscuits 12

VEGGIE BENNY*

spinach, tomato, poached eggs, avocado on english muffin 12

SOUP

- FRENCH ONION**
stout-braised onions, fontina cheese, crostini 6
- BOULEVARD TANK 7 CHEDDAR**  beer-infused tillamook cheddar, pretzel crostini 6
- SOUP & HALF SALAD**  11

GREENS

ADD GRILLED OR CAJUN CHICKEN +3

- FIELD MIX** 
roma tomato, cucumber, artichoke heart, red onion, feta, pumpkin seeds, brioche croutons, white balsamic vinaigrette HALF 6 | FULL 9
- CRISPY FARRO-KALE** 
toasted heirloom farro, dried corn, pickled red onion, pecorino-romano, minted yogurt dressing, almond breadcrumbs HALF 7 | FULL 10
- BUTTER LETTUCE**
applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, creamy basil-buttermilk HALF 7 | FULL 10
- ROCKET MIX** 
arugula, spinach, goat cheese croquette, beets, fennel, red onion, sun-dried cranberries, walnuts, sherry vinaigrette HALF 8 | FULL 11

DUTCH BABIES

OUR SAVORY SIGNATURE BAKED PANCAKE,
SERVED WITH BRUNCH POTATOES

APPLEWOOD BACON

applewood bacon, caramelized granny smith apples,
tillamook cheddar, caramelized onion & rosemary honey 11

BLACK FOREST*

black forest ham, smoked gouda & tomatoes
topped with a fried egg & hollandaise sauce 12

BRUNCH ENTREES

BREAKFAST CASSEROLE

baked egg custard with black forest ham, applewood smoked bacon,
fontina, caramelized onion; hollandaise, brunch potatoes, tomato jam 11

GREEN EGGS & HAM*

two fried eggs, pico, salsa verde, black forest ham, black bean puree,
warm soft tortillas & brunch potatoes 11

8-HOUR CORNED BEEF HASH*

our signature dish; slow-braised corned beef, root vegetable hash,
two fried eggs, hollandaise & farm to market swirled rye toast 14

BRUNCH ENCHILADAS

chorizo sausage, scrambled eggs, green chiles, chipotle cheddar,
potatoes, sour cream, salsa verde, crispy jalapeño straws 12

THE BREAKFAST STACKER*

cholula butter fried egg, smoked bacon, black forest ham & chipotle
white cheddar on toasted brioche bun; served with brunch potatoes 11

RED VELVET WAFFLE

belgian waffle, whipped cream cheese, fresh berry compote 9

BREAD PUDDING FRENCH TOAST

cinnamon brioche, salted pecans, bourbon syrup, applewood bacon 10

CHICKEN & WAFFLE DINNER

cornflake-crusting oven-fried chicken breast, maple-mustard marinade,
cheddar-bacon-chive waffle, chicken pan gravy, maple syrup 15

PORK BELLY & WAFFLE DINNER*

two fried eggs, maple-braised pork belly, cheddar-bacon-chive waffle,
hollandaise drizzle, "log cabin" bourbon syrup 15

OMELETES

SERVED WITH BRUNCH POTATOES

BACON CHEDDAR

applewood bacon, tillamook cheddar, caramelized onions 12

SOUTHWEST TURKEY

turkey bacon, chipotle white cheddar, tomatoes, spinach, salsa verde 12

SPINACH MUSHROOM

spinach, shiitake mushrooms, onion, oven-dried tomato, fontina 11

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

\$\$ SIDES

APPLEWOOD OR TURKEY BACON
TWO EGGS YOUR WAY*
BRUNCH POTATOES
WOLFERMAN'S ENGLISH MUFFIN
BUTTERMILK BISCUIT
SOURDOUGH OR RYE TOAST

*"I was at this restaurant & the sign said
'Breakfast Anytime', so I ordered
French toast during the Renaissance."*

~ STEVEN WRIGHT

 = VEGETARIAN

PREMIUM BURGERS

ADD A MINI BELGIAN FRY OR CIDER SLAW +3
MCGONIGLE'S CUSTOM BLEND OF BEEF BRISKET, SHORT RIB & CHUCK TENDERLOIN; SERVED WITH HOMEMADE B&B PICKLES.

BK CLASSIC*

tillamook-aged cheddar, caramelized onion, roma tomato, butter lettuce, homemade pickles & "secret sauce" on brioche bun 10½

BACON & BLUE FONDUE*

applewood bacon, gorgonzola fondue, garlic aioli, herbed mushrooms, red onion jam on brioche bun 12

SMOKESTACK*

smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish, chipotle aioli & crispy jalapeño straws on cornmeal bun 12

BRICKHOUSE*

applewood bacon, tillamook-aged cheddar, smoked bacon aioli, red onion jam, roma tomato & "stacked pub chips" on brioche bun 12

CREOLE CHICKEN

cajun-blackened chicken burger, chipotle white cheddar, avocado, tomato & chipotle aioli on potato bun 10½

VEGGIE BEET BURGER 🌱

heirloom farro-anasazi bean patty, avocado, chipotle white cheddar, chipotle aioli, micro-greens & tomato vinaigrette on cornmeal bun 11

GRILLED SANDWICHES

ADD A MINI BELGIAN FRY OR CIDER SLAW +3
SERVED ON FRESH-BAKED FARM-TO-MARKET BREAD WITH HOME-MADE B&B PICKLES.

PRIME BEEF ON WECK

shaved prime beef, horseradish aioli, caramelized onion on kummelweck brioche roll with natural jus & pickled giardiniera 13

HOGTIED

black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw on grilled sourdough 11

REUBEN

8-hour slow-braised corned beef, beer-braised kraut, fontina cheese & "secret sauce" on grilled farm-to-market rye 13

TURKEY TURKEY

all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, chipotle white cheddar & chipotle aioli on grilled sourdough 11

FALAFEL WRAP 🌱

chickpea-kale fritters, feta cheese, butter bean hummus, roma tomato, cucumber, red onion, cabbage, minted yogurt dressing, toasted lavosh 10

TRIPLE CHEESE 🌱

tillamook-aged cheddar, chipotle white cheddar, provolone, avocado & oven-dried tomato on romano-encrusted sourdough 10

HAND-CUT FRIES

BELGIAN STYLE

mini 3 | jumbo 6

SWEET POTATO

mini 4 | jumbo 7

TRUFFLE PARMESAN

mini 4½ | jumbo 8

—AIOLI DIPPING SAUCES—

roasted garlic | smoked chipotle | sweet thai chili
malt vinegar | horseradish | basil vegenaïse | smoked bacon

CHOOSE TWO SAUCES W/ EA. **JUMBO** FRY | ADDITIONAL SAUCES +65¢

CHEESE FRIES

GORGONZOLA FRIES

blue cheese fondue, smoked bacon, roma tomatoes 8

STOCKYARD FRIES

bbq burnt ends, smoked gouda fondue, onion, pickle relish 9

NEW JERSEY DISCO FRIES 🌱

melted provolone, vegetarian shiitake mushroom gravy 7

DAYTIME COCKTAILS

SALTY DOG

fresh-squeezed pink grapefruit, vodka, sea salt-pepper rim 6

SEA BREEZE

citrus vodka, cranberry juice, fresh-squeezed grapefruit & lime 6

MINT JULEP

jim beam bourbon, simple syrup, muddled lemon & mint 8

WEEKEND BUZZ

hattie's cold brew, caffè lolita, vanilla vodka, frangelico, cream, shaved chocolate 10

REFRESHMENTS

ROSEMARY-INFUSED LEMONADE 3½

CRAFT ROOT BEER 4½

POLLY'S POP

grape, orange, black cherry, cream ale 4½

SAN PELLEGRINO 5

HOT TEA

a selection of organic loose leaf tea service 4

HOT KISS

sumatra coffee, bailey's, frangelico, kahlua, brandy, whipped cream 8

DRUNK MONK

sumatra coffee, frangelico, amaretto, tuaca, whipped cream 8

FAMOUS BLOODY MARY'S

BK MARY

signature tomato mix, vodka, pepper, gherkin & olive 6½

CAJUN MARY

absolut peppar, spicy tomato mix, fresh jalapeño & cucumber slice 8

BEEFEATER MARY

signature tomato mix, beefeater gin & smoked beef stick garnish 8

WAKE & BACON

smoked bacon & peppercorn-infused tito's handmade vodka, bacon 9

CHAMPAGNE SPRITZERS

MIMOSA

sparkling champagne & fresh orange juice 5½ | 1-liter carafe 25

GRAND MIMOSA

grand marnier, champagne & fresh orange juice 8

PEACH BELLINI

peach nectar & sparkling champagne 6½

THE REAL HOUSEWIVES OF WESTPORT

deep eddy grapefruit vodka, sparkling wine, PBR, sugar cube 7

"I must have a drink of breakfast."

~ W.C. FIELDS

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

KEEP YOUR PANTRY STOCKED WITH BEER KITCHEN GOODIES!

JAR OF PICKLES 4 | BEER MUSTARD 5 | HOMEMADE FLAVORED KETCHUP 5

