

## SNACKS

### DEVILED EGG TOAST

cage-free eggs, "everything"-crusted sourdough, b&b pickles 8

### PRETZEL TWISTS

beer mustard, granny smith apple, smoked gouda fondue 9

### BUTTER BEAN HUMMUS

za'atar pita, chickpea fritters, minted yogurt, sumac oil 9

### CHEESY ANCHO CORN DIP

ancho pepper, chipotle white cheddar, blue corn chips, salsa verde 8½

### ZUCCHINI-POTATO LATKES

crispy potato pancakes, shiitake mushrooms, chive butter sauce 7  
ADD BASIL-CURED SALMON GRAVLAX\* +3

### BUTTERNUT SQUASH NACHOS

black beans, molé poblano, avocado, pepper jack, curried corn, lime crema, pepitas, cilantro, white corn tortillas, salsa rojo 11

### KOREAN SHORT RIB TACOS

ginger-braised beef, avocado, queso fresco, daikon radish slaw, thai chile aioli, sambal hot sauce 10

## GREENS

UPGRADE ANY SALAD

BASIL-CURED SALMON GRAVLAX\* +3

GRILLED CHICKEN +3 | CAJUN CHICKEN +3

### FIELD MIX

roma tomato, cucumber, artichoke, red onion, feta, pumpkin seeds, brioche croutons, white balsamic vinaigrette HALF 6 | FULL 9

### 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

## MINI FLATBREADS

### MUSHROOM BRIE

roasted shiitakes, brie, provolone, basil pesto, red onion jam 10

### WHITE TRUFFLE CHICKEN

gorgonzola, bacon, onion, provolone, baby arugula, truffle oil 10

### CLASSIC PEPPERONI

san marzano marinara, spinach, provolone, tuscan peppers 9

### CURED SALMON NOSH\*

basil-cured shaved salmon, dill-whipped cream cheese, capers, pickled red onion, micro-greens, egg yolk-chive drizzle 11

## THE HAPPY HOURS

4PM - 6PM | DINE-IN ONLY

- \$3 JAMESON SHOTS, WELL COCKTAILS, TALL BOYS OR HOMEMADE PUB CHIPS**
- \$4 TEQUILA SHOTS, SANGRIA, SELECT LOCAL DRAFTS OR JUMBO BELGIAN FRIES**
- \$5 HOUSE WINE, DEVILED EGG TOAST, CORN DIP, HUMMUS OR PAIR OF BK CHEESEBURGER SLIDERS**
- \$6 PRETZEL TWISTS, PAIR OF SHORT RIB TACOS OR ANY BRICK OVEN MINI FLATBREAD**

## SOUP

### FRENCH ONION

stout-braised onions, fontina cheese, crostini 6

### SOUP & HALF SALAD

 11


## BREAKFAST ANYTIME

### CHICKEN & WAFFLE DINNER

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

### BRUNCH ENCHILADAS

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

## BUILD-YOUR-OWN OMELET

SERVED WITH CHOICE OF HALF SALAD -OR- POTATOES & FARM TO MARKET SOURDOUGH 12

### CHOOSE UP TO 3 ITEMS BELOW

#### -CHEESE-

tillamook cheddar, provolone, white cheddar chipotle, fontina, feta, brie, smoked gouda, gorgonzola

#### -MEAT-

applewood bacon, turkey bacon, black forest ham, chicken, smoked turkey, salmon gravlax\*

#### -VEGGIE-

roma tomato, oven-dried tomato, red onion, caramelized onion, spinach, shiitake mushroom, avocado, artichoke

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

**KEEP YOUR PANTRY STOCKED WITH BEER KITCHEN GOODIES!**

JAR OF PICKLES 6 | BEER MUSTARD 5 | HOMEMADE FLAVORED KETCHUP 5



## BUILD YOUR OWN MAC & CHEESE

 100% wheat jumbo elbow shells, wisconsin cheddar, fontina & pecorino-romano with buttered breadcrumbs 12

### CHOOSE FROM

caramelized onion | peas | roma tomato | spinach | roasted garlic | white truffle oil +1 each  
applewood bacon | gorgonzola | seared brussels sprouts | shiitake mushroom +2 each  
black forest ham | grilled chicken | blackened chicken | bbq burnt ends | braised short rib +3 each

## CLASSICS

### FISH & CHIPS

ale-battered whole cape capensis filet, malt vinegar aioli, cider slaw & a mini belgian fry 15

### OVEN FRIED CHICKEN

cornflake crust, maple-mustard marinade, chicken pan gravy, buttermilk smashed potatoes & seared brussels sprouts 15

### ROOT VEGGIE POT PIE

braised root vegetables, organic kale, caramelized onion, peas, butternut squash, fontina-pastry crust & warm winter chard salad 14

### JACKFRUIT TAMALES

vegan blue corn masa, dueling salsas, heirloom anasazi beans, beer-battered avocado 14

## 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 roll with natural jus & pickled giardiniera 14

### HOGTIED

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

### TURKEY TURKEY

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

### SHORT RIB GRILLED CHEESE

slow-braised creekstone beef, fontina cheese, caramelized onion, roasted tomato, arugula, horseradish mustard on grilled sourdough 13

### TRIPLE CHEESE

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

### FALAFEL WRAP

chickpea fritters, feta, butter bean hummus, roma tomato, cucumber, red onion, cabbage, mint yogurt dressing, lavosh 10

## EAT-YOUR-VEGGIES

\$4 ea. CRISPY YUKON GOLD POTATOES  
BUTTERMILK SMASHED POTATOES  
VEGAN BLACK BEANS

\$5 ea. HONEY-BACON BRUSSELS SPROUTS  
BEETS, WALNUTS & GOAT CHEESE  
PEAS, SHIITAKES & TRUFFLE BUTTER

## PREMIUM BURGERS

ADD A MINI BELGIAN FRY OR CIDER SLAW FOR +3  
CUSTOM BLEND OF GROUND BEEF BRISKET,  
SHORT RIB & CHUCK TENDERLOIN.

### BK CLASSIC\*

tillamook-aged cheddar, caramelized onion, roma tomato, butter lettuce, homemade pickles & "secret sauce" on brioche bun 11½

### BACON & BLUE FONDUE\*

applewood bacon, gorgonzola fondue, garlic aioli, herbed mushrooms, red onion jam on brioche bun 13

### SMOKESTACK\*

smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish, chipotle aioli & crispy jalapeno straws on cornmeal bun 13

### BRICKHOUSE\*

applewood bacon, tillamook-aged cheddar, smoked bacon aioli, red onion jam, roma tomato & "stacked pub chips" on brioche bun 13

### CREOLE CHICKEN

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

### CRISPY CHOLULA CHICKEN

crispy chicken breast, american cheese, cholula butter, lettuce, tomato, pickles, bacon aioli on brioche bun 11

### VEGGIE BEET BURGER

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

## 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 vegenaise | smoked bacon

CHOOSE TWO SAUCES WITH EACH JUMBO FRY  
ADDITIONAL SAUCES +65¢ | TRIO OF SAUCES +1½

## CHEESE FRIES

### GORGONZOLA FRIES

blue cheese fondue, smoked bacon, roma tomatoes 8

### STOCKYARD FRIES

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

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

## ASK TO SEE OUR VEGAN OR GLUTEN-FREE MENU

SUB A GLUTEN-FREE BUN +2

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JAR OF PICKLES 6 | BEER MUSTARD 5 | HOMEMADE FLAVORED KETCHUP 5

 = VEGETARIAN

