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, mole poblano, avocado, pepper jack, curried corn, lime crema, pepitas, cilantro, white corn tortillas, salsa roja 11

KOREAN SHORT RIB TACOS

ginger-braised beef, avocado, quesillo 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, arugula, 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

$7 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 8

SOUP & HALF SALAD 11

BREAKFAST ANYTIME

CHICKEN & WAFFLE DINNER

cornflake-crusted 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 jalapeno 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

= VEGETARIAN
CLASSICS

FISH & CHIPS
ale-battered whole 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

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, herb 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

GRILLED SANDWICHES
ADD A MINI BELGIAN FRY OR CIDER SLAW FOR +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, lavash 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

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

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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= VEGETARIAN