

## 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

### 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 SHAVED SALMON\* +3

### BUTTERNUT SQUASH NACHOS

black beans, molé poblano, avocado, pepper jack, curried corn, lime crema, pepitas, cilantro, white corn tortillas, salsa rojo 10  
ADD HAND-CRANKED CHORIZO +1

### KOREAN SHORT RIB TACOS

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

## SOUPS

### FRENCH ONION

stout-braised onions, fontina cheese, crostini 6

### CHEF'S SOUP OF THE DAY 5

SOUP & HALF SALAD  11

## GREENS

UPGRADE ANY SALAD

BASIL-CURED SHAVED SALMON\* +3

GRILLED CHICKEN +3 | CAJUN CHICKEN +3

### ARCADIAN BLEND

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

### LIL' GEMS

applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, lil' gems lettuce, creamy basil-buttermilk HALF 7 | FULL 10

### NAPA-KALE CRUNCH

kale, spinach, arugula, napa & purple cabbage, butternut squash, raisins, crispy brussels sprouts, spiced cashew, agave vinaigrette  
HALF 8 | FULL 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, ANCHO CORN DIP OR PAIR OF BK CHEESEBURGER SLIDERS

**\$6** PRETZEL TWISTS, PAIR OF SHORT RIB TACOS OR ANY BRICK OVEN MINI FLATBREAD

## MINI FLATBREADS

### ROASTED VEGETABLES

hearts of artichoke, shiitake mushroom, roasted romas, caramelized shallot, smoked gouda, "cool ranch" crema & chives 10

### WHITE TRUFFLE CHICKEN

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

### CLASSIC PEPPERONI

san marzano marinara, spinach, provolone, tuscan peppers 10

### CURED SALMON NOSH\*

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



## BREAKFAST ANYTIME

### POTATO CHIP OMELET

roasted yukons, caramelized onion, fontina cheese, crispy pub chips, "cool ranch" crema, chives, brunch potatoes & sourdough toast 11½

### BRUNCH ENCHILADAS

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

### CHICKEN & WAFFLE DINNER

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

 = VEGETARIAN

## BUILD YOUR OWN LUNCH BOX \$12

MON. THRU FRI., 11AM - 1PM | \$2 FOR SPLITS | DINE-IN ONLY

**PICK ONE:** SOUP | SALAD | MINI BELGIAN FRY | PUB CHIPS

**PICK ONE:** MINI FLATBREAD: ANY VARIETY

**SANDWICH:** TURKEY, HOGTIED, TRIPLE CHEESE

**BURGER:** CLASSIC, CREOLE CHICKEN, VEGGIE BEET BURGER

*"Some weasel took the cork out of my lunch."*

~ W. C. FIELDS

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

SUB A GLUTEN-FREE BUN +2

**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 | roasted romas | 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 & buttered biscuit crust 14

### CHICKEN POT PIE

butter-braised chicken, root vegetables, buttered biscuit crust 14

### JACKFRUIT TAMALES

vegan blue corn masa, dueling salsas, chipotle pinto 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

### THE AVO-CHEDDAR

crushed avocado, tillamook aged sharp cheddar, pickle red onion, lemon kale on toasted farm-to-market grains galore 11

## EAT-YOUR-VEGGIES

**\$4 ea.** CRISPY YUKON GOLD POTATOES  
BUTTERMILK SMASHED POTATOES  
CHIPOTLE PINTO BEANS

**\$5 ea.** HONEY-BACON BRUSSELS SPROUTS  
PEAS, SHIITAKES & TRUFFLE BUTTER

## PREMIUM BURGERS

ADD A MINI BELGIAN FRY OR CIDER SLAW +3  
CUSTOM BLEND OF SHORT RIB & BRISKET  
SERVED ON FARM-TO-MARKET EGG BUN.

### BK CLASSIC\*

tillamook-aged cheddar, caramelized onion, roma tomato, lil' gems lettuce, homemade pickles & "secret sauce" 11½

### BACON & BLUE FONDUE\*

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

### SMOKESTACK\*

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

### BRICKHOUSE\*

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

### VEGGIE BEET BURGER

house-made veggie burger, avocado, chipotle white cheddar, chipotle aioli, micro-greens & tomato vinaigrette 11

### CREOLE CHICKEN

cajun-blackened chicken burger, chipotle white cheddar, avocado, tomato & chipotle aioli 11

### NASHVILLE CHICKEN

crispy pickle-brined chicken breast, TN hot sauce, dill pickles, duke's mayo & shre'ttuce 11

## HAND-CUT FRIES

**BELGIAN-STYLE**      **SWEET POTATO**  
mini 3 | jumbo 6      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.

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