Welcome To

BurgersBeer

Where our beef is grass-fed, organic & humanely raised. Our poultry is cage free, organic & humanely raised.

Our proteins are supplied by **Dellapietras Gourmet Meat Market**None of Dellapietras' products contain antibiotics or GMOs.

Our ingrediants 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.



STARTERS

PHILLY CHEESE STEAK ROLLS \$15.5

served with pickled onions & a side of sweet chili sauce

WINGS (4) \$15

BBQ, Buffalo, B&B or Sweet Chili wings

PULLED PORK QUESADILLA \$15

house pulled pork, sauteed onions, pepper jack cheese with a chipotle drizzle, served with sour cream

CHICKEN QUESADILLA \$15

chargrilled chicken, mushrooms, tomato, cheddar cheese served with sour cream and guacamole

GUACAMOLE & TORTILLA CHIPS ③ \$14

B&B NACHOS \$14

with homemade potato chips, house beef chili, bechamel cheese sauce, pico de gallo, jalapenos & sour cream

GIANT PRETZEL ⊘ \$13.5

cheese sauce & whole grain mustard

FALAFEL QUESADILLA ② \$12.5

falafel, house slaw, pepper jack cheese, chipotle mayo, served with sour cream

TRUFFLE PARM BACON FRIES \$11.5

fries coated in a truffle oil, cheese sauce topped with shredded parmesan cheese & chopped bacon

TRUFFLE MAC-N-CHEESE \$10

elbow pasta in a truffle bechamel cheese sauce,

add bacon \$2

MOZZARELLA STIX ⊙ \$8.5

TOMATO BISQUE SOUP © \$8

served with a toasted slider bun

SALADS

SALMON MANGO SALAD \$16

fresh arugula, mango, carrots, red onions tossed in a zesty orange dressing, topped with a 5oz grilled salmon patty

CHICKEN & GOAT CHEESE SALAD \$16

grilled chicken thigh, fried goat cheese, roasted pine nuts & mesclun tossed in a port wine vinaigrette

THE HANGOVER BLT SALAD \$16

applewood bacon, fresh spinach, radicchio, iceburg, avocado, corn, tomatoes, shredded cheddar cheese, tossed in a chipotle lime dressing & topped with a soft boiled egg

SUNNYSIDE SALAD \$13

fresh spinach, applewood bacon, avocado & house croutons tossed in lemon vinaigrette, topped with a crispy sunny side up egg

WALDORF SALAD **⊙** \$13

fresh mesclun, blue cheese crumble, grapes, apples, walnuts, tossed in a balsamic vinaigrette

add grilled chicken thigh (8) add fried chicken thigh (8) 3 add 8oz beef patty (9.5) add 4oz beyond burger (9.5) add 5oz salmon patty (10) add 8oz ahi tuna (13)

CRAZY GOOD BURGERS & CRAFT BEER

SLIDERS and SLIDER PAIRINGS

Choose any 3 sliders for \$14.75 Add one side for \$4.25 (premium side \$5.75)

BEEF SLIDER \$5.25

topped with sauteed onions, applewood bacon & vermont cheddar cheese

PORK BELLY SLIDER \$5.5

topped with pickled onions, arugula & garlic aioli

PULLED PORK SLIDER \$5.25

topped with house slaw & BBQ sauce

CRISPY FISH SLIDER \$5

topped with mango salsa & chipotle sauce

BLACK BEAN SLIDER ② \$5

topped with pickled jalapenos, avocado & v sauce

FALAFEL SLIDER ◎ \$5

topped with cucumbers, tomato & tahini sauce

TURKEY SLIDER \$5.25

topped with avocado, pepper jack cheese, arugula & garlic aioli

3% CASH DISCOUNT ON ALL MENU ITEMS

KIDS MENU

(Kids 12 and under)

GRILLED CHEESE QUESADILLA \$8.50

MAC-N-CHEESE BALLS (5) \$10

MOZZARELLA STIX (6) \$10

CORN DOG NUGGETS (8) \$10.5

CHICKEN STRIPS (4)

2 HAMBURGER OR CHEESEBURGER SLIDERS \$12

Kids meals are served with either fries, sweet potato fries, tater tots, apple slices or tomato bisque soup & a chocolate chip or peanut butter 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

spicy (1)

vegetarian (v)

gluten free (F)



BUILD YOUR BURGER

Add one side for \$4.25 (\$5.75 for a premium side)

CHOOSE YOUR PROTEIN	8(oz)	16(oz)
100% beef	\$12.5	\$22
bison	\$15.5	\$28
turkey	\$12	\$21
pulled pork	\$12.5	\$22
lamb	\$16	\$29
ahi tuna steak	\$19	-
grilled or fried chicken thigh	\$12	\$21
black bean	\$10.5	\$18
beyond burger (4oz)	\$12.5	(4oz)
salmon patty (50z)	\$11.5	(5oz)

CHOOSE A BUN	ADD TOPPINGS	
brioche	(ADD 75c)	
whole grain	jalapenos	
lettuce wrap	banana pepp	oers
_	arugula	
pretzel (25c)	spinach	
gluten-free(\$1.75)@	(ADD \$1.25)	
	sauteed onio	ons
ADD CHEESE	onion ring	
(ADD \$1.25)	house slaw	
vermont cheddar	pickled onions	
swiss	sauteed mushrooms	
blue crumble	(ADD \$2.25)	
feta	applewood bacon	
	turkey bacon	
pepper jack	sunny side up egg	
american	truffle mushrooms	
cotija	roasted garlic	
	fried jalapen	os
(Add \$2.25)	avocado	
brie	kimchi	
aged gouda	wakami	
	(ADD \$3.25))
(Add \$3)	mac-n-cheese patty	
goat	B&B beef chili	
fried goat	pulled pork	
	guacamole	
FREE TO ADD	CHOOSE YOUR SAUCES	
tomato	CHOOSE 100	K SAUCES
raw onions	(70c each)	pico de gallo
pickles	B&B	mango salsa

BBQ

buffalo

chipotle

blue cheese

garlic aioli

the SIGNATURE SERIES

all signature burgers are served with your choice of side

(\$2 upcharge for premium sides)

B&B BURGER \$19

8oz Signature beef, applewood bacon, brie, large crispy onion ring, arugula & B&B sauce on a brioche bun

MOSHI MOSHI \$22

8oz Ahi Tuna Steak, kimchi, wakami, cucumbers & wasabi mayo on a brioche bun

BLACK JACK \$16 ♥

8oz Black Bean patty, pepper jack cheese, avocado, pickled jalapenos & V sauce on a brioche bun

HOGTIMUS PRIME \$17.5

8oz Pulled Pork, house slaw, sauteed onions & aged gouda on a brioche bun

BUFFALO MANIA \$21

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 \$15.5

4oz Tilapia filet, fried in beer batter, topped with mango salsa, pickled onions, arugula & chipotle sauce on a brioche bun

PASSAGE TO INDIA \$22

8oz Lamb patty, lettuce, tomato, topped with a korma curry & onion sauce pickled cumcumbers, on a brioche bun

FRANKS HOT CHICKEN COOP \$18 (A)

8oz Fried chicken tossed in buffalo sauce, cheddar cheese, house slaw, lettuce, tomato, topped with blue cheese dressing on a brioche bun

BLUE MOON \$19

8oz Signature beef, turkey bacon, blue cheese crumble, a sunny side up egg, arugula & garlic aioli on a brioche bun

PLUCKIN AWESOME \$18

8oz Turkey patty, avocado, pepper jack cheese, arugula & garlic aioli on a brioche bun

RAMA LAMBA \$22

8oz Lamb patty, fried goat cheese, fresh spinach, tomato, pickled onions & B&B sauce on a brioche bun

THE MOTHERLOAD \$20

8oz Bison patty, truffle mac-n-cheese patty & applewood bacon, topped with cheese sauce on a brioche bun

MEXICAN HAT-DANCE \$19 **@**

8oz Signature beef, cotija cheese, fried beer battered jalapenos, guacamole, pico de gallo & sour cream on a brioche bun

* * * * * THE FAT BASTARD \$27 * * * * *

16 oz (1 lb) Signature beef, 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

mayo

yellow

honey

dijon

Mustard:

whole grain

SIDE SALAD \$5 **HOUSE SLAW \$5** SAUTEED GARLIC SPINACH \$6 5 MAC-N- CHEESE BALLS \$6.5 BOWL OF TOMATO BISQUE \$7.5

SIDES

FRIES \$7.5 TATER TOTS \$7.5 SWEET POTATO FRIES \$7.5 (OPTIONAL SEASONINGS: OLD BAY OR CAJUN STYLE) BEER BATTERED ONION RINGS \$7.5 NATHAN'S CORN DOG NUGGETS \$7.5

PREMIUM SIDES \$8 EACH

TRUFFLE PARM BACON FRIES **CHICKEN TENDERS**

miso glaze

ranch

tahini

V sauce

wasabi mayo



SALADS

MANGO SALAD

fresh arugula, mango, carrots, red onions tossed in a zesty orange dressing

THE VEGAN WALDORF

13

grated parmesan cheese alternative, grapes, apples, walnuts, tossed in a balsamic vinaigrette

V&B SIGNATURE BURGER

20

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 \$4.25

CHOOSE YOUR PROTEIN

4oz Beyond Burger patty 12.5

8oz Black Bean patty

10.5

CHOOSE A BUN

whole grain

lettuce wrap

ADD VEGAN CHEESE

(ADD 2.25)

american

cheddar

swiss

pepperjack

Smoked Gouda

FREE TO ADD

lettuce

tomato

raw onions pickles

Mustard:

yellow

dijon

whole grain

ADD TOPPINGS

(ADD 75c)

Jalapenos

banana peppers

arugula

spinach

(ADD \$1.25)

sauteed onions

onion ring

pickled onions

sauteed mushrooms

(ADD \$2.25)

kimchi

avocado

truffle mushrooms

roasted garlic

fried jalapenos soy bacon

(ADD \$3.25)

guacamole

CHOOSE YOUR SAUCES

(70c each)

(\$1 each)

BBQ

vegan mayo V&B

pico de gallo

mango salsa

tahini

SIDES \$7.5 EACH

SKINNY FRIES, SWEET POTATO FRIES, TATER TOTS (OPTIONAL SEASONINGS: OLD BAY OR CAJUN STYLE)

SIDE SALAD \$5, SAUTEED GARLIC SPINACH \$6





Desserts

Chocolate Trilogy Mousse Cake \$10

Dark Chocolate, Milk Chocolate & White Chocolate Mousse Cake

Warm Churro a la mode \$8

Creme-filled churro with caramel drizzle, cinnamon sugar, and one scoop of gelato (choice)

Gelato Burger \$7.25

Choice of cookies and any gelato flavor

Affogato \$7

1 Scoop of gelato with a single espresso

Gelato (with one topping) \$6

Chocolate, Mint Chocolate Chip, Vanilla Bean, Cookies & Cream, Strawberry

Toppings

Cookie Crumble, Nutella, Caramel, Chocolate Sprinkles, Rainbow Sprinkles

Baileys Irish Cream (1 oz.) - add \$4

Cookies \$1.25

Chocolate Chip, Peanut Butter