



BRUNCH COCKTAILS \$9.50

Saturdays & Sundays from 11am-4pm

The B&B Bloody Mary

Vodka, House Bloody Mix, Crispy Bacon, Pickles and Olives

House Sangria

Made Fresh In-House

Blood Orange Bellini

Blood Orange Puree and Champagne

Cucumber Ginger Fizz

St. Germaine, Ciro's Cucumber Vodka, Goslings Ginger Beer & Muddled Cucumbers

Hard Arnold

Sweet Tea Vodka & Fresh Lemonade

Kir Royale

Chambord Black Raspberry Liqueur and Champagne



FEATURED ROTATING TAPS OF THE WEEK

KCBC- Catbot Strikes Back DDH IPA (16oz draught 7.2% ABV) \$9

Interboro- Premiere IPA (16oz draught 6% ABV) \$8

Five Boroughs- Tiny Juicy IPA (16oz draught 4.2% ABV) \$8

Torch & Crown- Intersect Hazy Session IPA (16oz draught 5.1% ABV) \$8

Singlecut- Smiles Returning To Faces Helles Lager (16oz draught 4.7% ABV) \$8

Sixpoint- The Crisp Pilsner (16oz draught 5.4% ABV) \$7

FEATURED CANS/BOTTLES OF THE WEEK

Harpoon- Flannel Friday (12oz bottle 6% ABV) \$6.50

Bells- Lager Of The Lakes Pilsner (12oz Can 5% ABV) \$6.50

Port City - Porter (12oz bottle 7.2% ABV) \$7

DRAFT BEER

B&B GROWLERS AVAILABLE

LAGERS and PILSNERS

WILDEAST PILSNER 5% \$8
FLAGSHIP KILL VAN KOLSCH 4.9% \$7.5
NARRAGANSETT LAGER 5.0% \$5

ALES and IPAS

OTHER HALF GREEN CITY HAZY 1PA 7% \$8
LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE 7.5% \$7
BELL'S AMBER ALE 5.8% \$7

WHEATS and ROTATING

FIVE BOROUGH ROTATING TAP
SIXPOINT ROTATING TAP
ERDINGER WEISSBIER 5.6% \$7.5

STOUTS and CIDERS

LEFT HAND MILK NITRO STOUT 6.0% \$8
DOWNEAST CIDER ORIGINAL 5.1% \$7

BEER FLIGHTS \$13 (4 x 5oz)

BOTTLES & CANS

BOTTLES

WOLFFER DRY ROSE CIDER 6.9% \$10
VICTORY GOLDEN MONKEY 9.5% \$7.5
CRABIE'S GINGER BEER 4.8% \$7.5
SOUTHERN TIER IPA 7% \$6.5
OMMISSION PALE ALE (GLUTEN FREE) 5.8% \$6.5
BITBURGER DRIVE (NON ALCOHOLIC) \$5

CANS

MONTAUK PILSNER 5.4% \$7
MONTAUK EASY RIDER BELGIAN WHITE 5% \$7
ANDERSON TROPICAL HAZY SOUR 4.2% \$7
ATHLETIC RUN WILD IPA (NON ALCOHOLIC) \$6

HOT ALCOHOLIC DRINKS

IRISH COFFEE \$12 - BAILEYS COFFEE \$12 - SPIKED CIDER \$12 - ADULT HOT CHOCOLATE \$9

NON-ALCOHOLIC

COFFEE - ESPRESSO - ICED COFFEE - TEA - ICED TEA - HOT CHOCOLATE
SODA - JUICE - ROOT BEER - GINGER BEER - FRESH LEMONADE - PELLEGRINO SPARKLING WATER

WINE

RED

Merf, Cabernet Sauvignon \$11/32
Vista Point, Cabernet Sauvignon \$8/24
Three Thieves, Pinot Noir \$9/27
Diseno Old Vine, Malbec \$10/30

WHITE

Benziger Family Winery, Chardonnay \$11/33
Columbia Crest, Chardonnay \$9/27
Carletto, Pinot Grigio \$8/24
14 Hands, Pinot Grigio \$9/27
Brancott Estate, Sauvignon Blanc \$10/30

ROSE

Saved, Magic Maker \$12/36
Charles Smith, Band Of Roses \$10/30

House Made Sangria \$9

COCKTAILS

The B&B Old Fashioned \$12

Buffalo Trace Bourbon, whiskey-barrel aged
bitters, muddled fruit & simple syrup

Spiked Tea \$12

Sweet Tea Vodka, Honey Whiskey, simple syrup,
fresh lemon juice, garnished with cloves & mint

Organic Blonde Mary \$12

Crop Organic Cucumber Vodka, House Bloody Mary Mix,
served with a wheat beer chaser

The Classic French Martini \$12

Grey Goose Vodka, Chambord Black Raspberry Liqueur,
pineapple juice.

Illy's Espresso Martini \$13

Stoli Vanilla Vodka, Kahula Coffee Liqueur,
Illy Espresso, garnished with coffee beans

Crabbie Storm \$13

12 oz Bottle of Crabbie's Ginger Beer served with a glass of
Goslings Dark Rum and muddled limes to mix as you please

WITTY HAYDEN \$13

Basil Hayden's Bourbon, fresh lemonade garnished with
a lemon twist, served with a wheat beer chaser

BROOKLYN Burgers & Beer®

STARTERS

WINGS Ⓐ	\$14
BBQ, Buffalo, B&B or Sweet Chili wings	
PULLED PORK QUESADILLA	\$14
house pulled pork, sauteed onions, pepper jack cheese with a chipotle drizzle	
FALAFEL QUESADILLA ⑤	\$11.5
falafel, house slaw, pepper jack cheese, with a chipotle drizzle	
TRUFFLE PARM BACON FRIES	\$11
skinny fries coated in a truffle oil cheese sauce topped with shredded parmesan cheese & chopped bacon	
GIANT PRETZEL ⑤	\$11
cheese sauce & whole grain mustard	
B&B NACHOS	\$13.5
with homemade potato chips, house beef chili cheese sauce, pico de gallo, jalapenos & sour cream	
TRUFFLE MAC-N-CHEESE ⑤	\$9.5
elbow pasta in a truffle bechamel cheese sauce, add bacon \$2	
DEEP FRIED MINI CHICKEN TACOS	\$7.5
served with a chipotle sauce & sour cream	
MOZZARELLA STIX ⑤	\$7.5
TOMATO BISQUE SOUP	\$7

SALADS

THE HANGOVER BLT	\$14
applewood bacon, fresh spinach, radicchio, iceberg, avocado, corn, tomatoes, shredded cheddar cheese, tossed in a chipotle lime dressing & topped with a soft boiled egg	
SALMON MANGO SALAD	\$14
fresh arugula, mango, carrots, red onions tossed in an orange dressing, topped with a 5oz grilled salmon patty	
CHICKEN & GOAT CHEESE SALAD	\$14
grilled chicken thigh, fried goat cheese, roasted pine nuts & mesclun tossed in a port wine vinaigrette	
SUNNYSIDE SALAD	\$13
fresh spinach, applewood bacon, avocado & house croutons tossed in lemon vinaigrette, topped with a crispy sunny side up egg	
WALDORF ⑤	\$12
fresh mesclun, blue cheese crumble, grapes, apples, walnuts, tossed in a balsamic vinaigrette	

add grilled chicken thigh (7) add fried chicken thigh (7)
add 8oz beef patty (8) add 8oz ahi tuna (11)
add 5oz salmon patty (9)

SLIDERS and SLIDER PAIRINGS

Choose any 3 sliders for \$14.5
Add one side for \$3.75 (premium side \$5.5.)

BEEF SLIDER	\$5.25
topped with sauteed onions, applewood bacon & vermont cheddar cheese	
PORK BELLY SLIDER	\$5.25
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 ⑤	\$5
topped with pickled jalapenos, avocado & v sauce	
FALAFEL SLIDER ⑤	\$5
topped with cucumbers, tomato & tahini sauce	
TURKEY SLIDER	\$5.25
topped with avocado, pepper jack cheese, arugula & garlic aioli	

KIDS MENU \$10

(Kids 12 and under)

GRILLED CHEESE QUESADILLA,
MAC-N-CHEESE BALLS (5),
CORN DOG NUGGETS (8),
MOZZARELLA STIX (6),
CHICKEN STRIPS (4),
HAMBURGER OR CHEESEBURGER SLIDERS (2)

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

CRAZY GOOD BURGERS & CRAFT BEER

spicy Ⓐ vegetarian ⑤ gluten free Ⓖ

BUILD YOUR BURGER

Add one side for \$3.75 (\$5.25 for a premium side)

CHOOSE YOUR PROTEIN		8(oz)	16(oz)
100% beef		\$11.5	\$19
bison		\$14.5	\$25
turkey		\$10.5	\$18
pulled pork		\$11.5	\$19
lamb		\$14.5	\$25
ahi tuna steak		\$17	-
grilled or fried chicken thigh		\$10.5	\$17
black bean		\$10	\$17
beyond burger (4oz)		\$10.5	(4oz)
salmon patty (5oz)		\$11	(5oz)
CHOOSE A BUN		ADD TOPPINGS	
brioche		(ADD 60c)	
whole grain		jalapenos	
lettuce wrap		banana peppers	
pretzel		arugula	
gluten-free (\$2) (GF)		spinach	
		(ADD \$1)	
		sauteed onions	
		onion ring	
		house slaw	
		pickled onions	
		sauteed mushrooms	
		(ADD \$2)	
		applewood bacon	
		turkey bacon	
		sunny side up egg	
		truffle mushrooms	
		roasted garlic	
		fried jalapenos	
		avocado	
		kimchi	
		wakami	
		(ADD \$3)	
		mac-n-cheese patty	
		B&B beef chili	
		pulled pork	
		guacamole	
FREE TO ADD		CHOOSE YOUR SAUCES	
lettuce		(60c each)	pico de gallo
tomato		B&B	mango salsa
raw onions		BBQ	miso glaze
pickles		blue cheese	ranch
mayo		buffalo	tahini
		chipotle	V sauce
		garlic aioli	wasabi mayo
Mustard:			
yellow			
honey			
dijon			
whole grain			

the SIGNATURE SERIES

all signature burgers are served with your choice of side
(\$2 upcharge for premium sides)

B&B BURGER \$16.5

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

MOSHI MOSHI \$19

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

BLACK JACK (V) \$14.5

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

HOGTIMUS PRIME \$16

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

BUFFALO MANIA \$18.5

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 \$14.5

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

BLUE MOON \$16.5

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

PLUCKIN AWESOME \$16

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

RAMA LAMBA \$18.5

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

THE MOTHERLOAD \$17.5

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

MEXICAN HAT-DANCE (A) \$17.5

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

***** THE FAT BASTARD \$23 *****

16 oz (1 lb) Signature beef blend, 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 \$5 EACH

SIDE SALAD
HOUSE SLAW

SIDES \$6 EACH

TATER TOTS, SKINNY FRIES, SWEET POTATO FRIES
(OPTIONAL SEASONINGS: OLD BAY OR CAJUN STYLE)
MAC-N- CHEESE BALLS (5)
SAUTEED GARLIC SPINACH
BEER BATTERED ONION RINGS

PREMIUM SIDES \$7 EACH

BOWL OF TOMATO BISQUE
TRUFFLE PARM BACON FRIES
NATHAN'S CORN DOG NUGGETS

BROOKLYN Burgers & Beer®

SALADS

MANGO SALAD 10
fresh arugula, mango, carrots, red onions tossed in an orange dressing

THE VEGAN WALDORF 13
grated parmesan cheese alternative, grapes, apples, walnuts, tossed in a balsamic vinaigrette

V&B SIGNATURE BURGER 19
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 \$3.75

CHOOSE YOUR PROTEIN

4oz Beyond Burger patty 10.5
8oz Black Bean patty 10

CHOOSE A BUN

whole grain
lettuce wrap

ADD CHEESE

(ADD \$2)
american
cheddar
swiss
pepperjack
Smoked Gouda

FREE TO ADD

lettuce
tomato
raw onions
pickles

Mustard:

yellow
dijon
whole grain

ADD TOPPINGS

(ADD 50c)
Jalapenos
banana peppers
arugula
spinach
(ADD \$1)
sauteed onions
onion ring
pickled onions
sauteed mushrooms
(ADD \$2)
kimchi
avocado
truffle mushrooms
roasted garlic
fried jalapenos
soy bacon
(ADD \$3)
guacamole

CHOOSE YOUR SAUCES

(60c each)	(\$1 each)
BBQ	vegan mayo
mango salsa	V&B
pico de gallo	
tahini	

SIDES \$6 EACH

SKINNY FRIES, SWEET POTATO FRIES, TATER TOTS
(OPTIONAL SEASONINGS: OLD BAY OR CAJUN STYLE)
SIDE SALAD, SAUTEED GARLIC SPINACH .

Vegan

Menu



Desserts

Warm Churro a la mode \$7

Caramel-filled churro with caramel drizzle, cinnamon sugar, and choice of gelato

Gelato Burger \$7

Choice of cookies and any gelato flavor

Affogato

1 Scoop of Gelato with a single espresso \$7

Gelato Pairing

1 Scoop with one topping \$5

2 Scoops with one topping \$8

Gelato Flavors

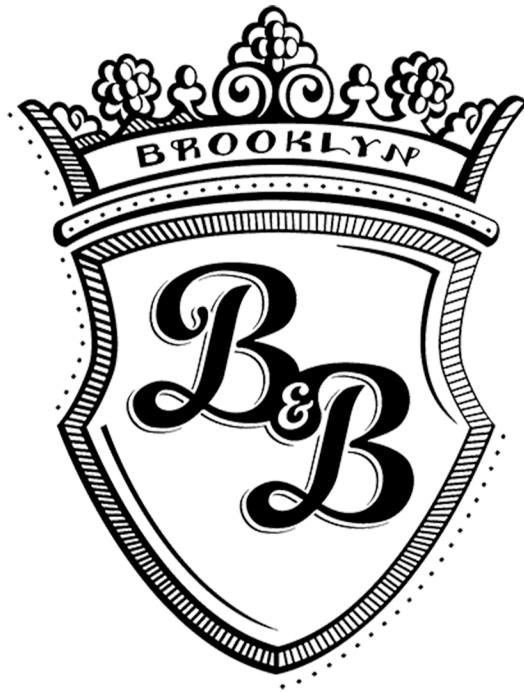
Dark Chocolate, Mint Chocolate Chip,
Salted Caramel, Vanilla Bean, Cookies & Cream,

Toppings

Cookie Crumble Nutella Caramel
Chocolate Sprinkles Rainbow Sprinkles
Baileys Irish Cream (1 oz.) - add \$4

Cookies \$1

Chocolate Chip, Peanut Butter



OUR INGREDIENTS

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

OUR MEAT

We are happy to have Dellapietras Gourmet Meat Market
as our meat provider where the beef is grass-fed and
organic. The poultry is also cage free and organic.
None of our Dellapietras products use any
antibiotics or GMOs