



## **LUNCH TRAYS \$13.5**

(Excludes Sales Tax)

TUES-FRI 11am-4pm

### **Choose Your Burger**

8oz Signature Beef, 8oz Turkey Patty, 8oz Black Bean Patty or  
Chicken Thigh (fried or grilled)

### **Choose 2 Toppings**

cheddar, swiss, american or pepper jack  
applewood bacon, turkey bacon, pickled onions, banana peppers, pickled  
jalapeños, sautéed onions, house slaw topping

### **Add The Free Stuff**

lettuce, tomato, raw onion, pickles

### **Choose Your Sauce**

B&B, chipotle, garlic aioli, BBQ, blue cheese, ranch, mayo,  
mustard: yellow, honey, dijon or whole grain

### **Choose Your Side**

skinny fries or house salad

### **Choose Your Cookie**

chocolate chip or peanut butter

**No substitutions.** Any additional sauces or sides will be charged at menu price. Gluten-Free Bun  
add \$1.50

**\*Our Food Is Always Prepared Fresh, Please Allow 20-25 Mins For Your Order\***

**CRAZY GOOD BURGERS & CRAFT BEER**



## **FEATURED ROTATING TAPS OF THE WEEK**

Wild East- Attitude Dancing IPA (16oz draught 7% ABV) \$8

Five Boroughs- Pilsner (16oz draught 5% ABV) \$8

Resurgence- Oktoberfest (16oz draught 5% ABV) \$8

KCBC- Polkageist Helles Lager (16oz draught 4.8% ABV) \$7

Flagship- Bravest Golden Ale (16oz draught 4.8% ABV) \$7

(Flagship donates 50% profit from this beer to the Tunnel to Towers foundation)

Blue/Point- Mother Pumpkin Ale (12oz draught 5.5% ABV) \$6

## **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

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# DRAFT BEER

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## B&B GROWLERS AVAILABLE

### LAGERS and PILSNERs

FLAGSHIP KILL VAN KOLSCH 4.9% \$7  
FOLKSBIER ANCESTRAL PILSNER 5.1% \$7  
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

### STOUTS and CIDERS

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

## BEER FLIGHTS \$13 (4 x 5oz)

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# BOTTLES & CANS

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### BOTTLES

WOLFFER DRY ROSE CIDER 6.9% \$10  
VICTORY GOLDEN MONKEY 9.5% \$7  
CRABBIE'S GINGER BEER 4.8% \$7  
SOUTHERN TIER IPA 7% \$6  
OMMISSION PALE ALE (GLUTEN FREE) 5.8% \$6  
BITBURGER DRIVE (NON ALCOHOLIC) \$5

### CANS

MONTAUK PILSNER 5.4% \$6  
MONTAUK WATERMELON SESSION ALE 4.9% \$6  
DOGFISH HEAD SEA QUENCH SOUR ALE 4.9% \$6  
ATHLETIC RUN WILD IPA (NON ALCOHOLIC) \$6

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## HOT ALCOHOLIC DRINKS

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# WINE

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### RED

Merf, Cabernet Sauvignon \$11/32  
9 Lives, 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**

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# COCKTAILS

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### The B&B Old Fashioned \$11

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

### The Perfect Park Slope \$11

Redemption Bourbon, Sweet & Dry Vermouth,  
peach bitters, garnished with a cherry

### Spiked Tea \$11

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

### Organic Blonde Mary \$11

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

### The Classic French Martini \$11

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

### Crabbie Storm \$12

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 \$12

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

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## IRISH COFFEE \$12 - BAILEYS COFFEE \$12

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# NON-ALCOHOLIC

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

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# BROOKLYN Burgers & Beer®

## STARTERS

<b>WINGS</b> Ⓐ	\$12.5
BBQ, Buffalo, B&B or Sweet Chili wings	
<b>PULLED PORK QUESADILLA</b>	\$13
house pulled pork, sauteed onions, pepper jack cheese with a chipotle drizzle	
<b>FALAFEL QUESADILLA</b> ♻️	\$11
falafel, house slaw, pepper jack cheese, with a chipotle drizzle	
<b>TRUFFLE PARM BACON FRIES</b>	\$10
skinny fries coated in a truffle oil cheese sauce topped with shredded parmesan cheese & chopped bacon	
<b>GIANT PRETZEL</b> ♻️	\$10
cheese sauce & whole grain mustard	
<b>B&amp;B NACHOS</b>	\$13
with homemade potato chips, house beef chili cheese sauce, pico de gallo, jalapenos & sour cream	
<b>TRUFFLE MAC-N-CHEESE</b> ♻️	\$9
elbow pasta in a truffle bechamel cheese sauce, <b>add bacon \$2</b>	
<b>DEEP FRIED MINI CHICKEN TACOS</b>	\$7.5
served with a chipotle sauce & sour cream	
<b>MOZZARELLA STIX</b> ♻️	\$7.5
<b>TOMATO BISQUE SOUP</b>	\$7

## SALADS

<b>THE HANGOVER BLT</b>	\$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	
<b>SALMON MANGO SALAD</b>	\$14
fresh arugula, mango, carrots, red onions tossed in an orange dressing, topped with a 5oz grilled salmon patty	
<b>CHICKEN &amp; GOAT CHEESE SALAD</b>	\$14
grilled chicken thigh, fried goat cheese, roasted pine nuts & mesclun tossed in a port wine vinaigrette	
<b>SUNNYSIDE SALAD</b>	\$13
fresh spinach, applewood bacon, avocado & house croutons tossed in lemon vinaigrette, topped with a crispy sunny side up egg	
<b>WALDORF</b> ♻️	\$12
fresh mesclun, blue cheese crumble, grapes, apples, walnuts, tossed in a balsamic vinaigrette	

add grilled chicken thigh (6) add fried chicken thigh (6)  
add 8oz beef patty (8) add 8oz ahi tuna (10)  
add 5oz salmon patty (9)

## SLIDERS and SLIDER PAIRINGS

Choose any 3 sliders for \$14  
Add one side for \$3.5 (premium side \$5.)

<b>BEEF SLIDER</b>	\$5.25
topped with sauteed onions, applewood bacon & vermont cheddar cheese	
<b>PORK BELLY SLIDER</b>	\$5.25
topped with pickled onions, arugula & garlic aioli	
<b>PULLED PORK SLIDER</b>	\$5.25
topped with house slaw & B&B sauce	
<b>CRISPY FISH SLIDER</b>	\$5
topped with mango salsa & chipotle sauce	
<b>BLACK BEAN SLIDER</b> ♻️	\$5
topped with pickled jalapenos, avocado & v sauce	
<b>FALAFEL SLIDER</b> ♻️	\$5
topped with cucumbers, tomato & tahini sauce	
<b>TURKEY SLIDER</b>	\$5
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\*



## BUILD YOUR BURGER

Add one side for \$3.5 (\$5 for a premium side)

CHOOSE YOUR PROTEIN		8(oz)	16(oz)
100% beef		11	18
bison		14	24
turkey		10.5	18
pulled pork		11	18
lamb		14.5	25
ahi tuna steak		16	-
grilled or fried chicken thigh		10.5	17
black bean		10	17
beyond burger (4oz)		10 (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 (\$1.5) (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

ADD CHEESE	CHOOSE YOUR SAUCES
(ADD \$1)	(60c each)
vermont cheddar	pico de gallo
swiss	B&B
blue crumble	BBQ
feta	blue cheese
pepper jack	buffalo
american	chipotle
cotija	garlic aioli
(Add \$2)	
brie	
aged gouda	
(Add \$3)	
goat	
fried goat	

FREE TO ADD	CHOOSE YOUR SAUCES
lettuce	
tomato	
raw onions	
pickles	
mayo	
<b>Mustard:</b>	
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

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

### MOSHI MOSHI 18

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

### BLACK JACK (V) 14

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

### HOGTIMUS PRIME 15

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

### BUFFALO MANIA 18

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

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

### BLUE MOON 16

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

### PLUCKIN AWESOME 15.5

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

### RAMA LAMBA 18

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

### THE MOTHERLOAD 17

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

### MEXICAN HAT-DANCE (G) 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 22.5 \*\*\*\*\*

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 \$5.5 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 \$6.5 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 \$3.50

<p><b>CHOOSE YOUR PROTEIN</b></p> <p>4oz Beyond Burger patty 10</p> <p>8oz Black Bean patty 10</p>	<p><b>ADD TOPPINGS</b></p> <p>(ADD 50c)</p> <p>Jalapenos</p> <p>banana peppers</p> <p>arugula</p> <p>spinach</p> <p>(ADD \$1)</p> <p>sauteed onions</p> <p>onion ring</p> <p>pickled onions</p> <p>sauteed mushrooms</p> <p>(ADD \$2)</p> <p>kimchi</p> <p>avocado</p> <p>truffle mushrooms</p> <p>roasted garlic</p> <p>fried jalapenos</p> <p>soy bacon</p> <p>(ADD \$3)</p> <p>guacamole</p>
<p><b>CHOOSE A BUN</b></p> <p>whole grain</p> <p>lettuce wrap</p>	
<p><b>ADD CHEESE</b></p> <p>(ADD \$2)</p> <p>american</p> <p>cheddar</p> <p>swiss</p> <p>pepperjack</p> <p>Smoked Gouda</p>	
<p><b>FREE TO ADD</b></p> <p>lettuce</p> <p>tomato</p> <p>raw onions</p> <p>pickles</p> <p><b>Mustard:</b></p> <p>yellow</p> <p>dijon</p> <p>whole grain</p>	<p><b>CHOOSE YOUR SAUCES</b></p> <p>(60c each) (\$1 each)</p> <p>BBQ                      vegan mayo</p> <p>mango salsa      V&amp;B</p> <p>pico de gallo</p> <p>tahini</p>

### SIDES \$5.50 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**

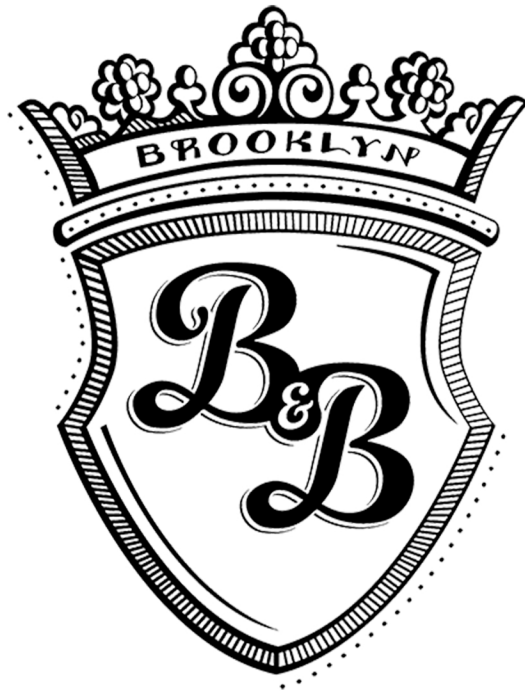
Dark Chocolate, Mint Chocolate Chip,  
Salted Caramel, Vanilla Bean, Cookies & Cream,

### **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