

FEATURED ROTATING TAPS OF THE WEEK

Five Boroughs- Tiny Juicy IPA (16oz draught 4.2% ABV) \$8.5

Catskills- Devil's Path IPA (16oz draught 7.5% ABV) \$8

Interboro- Bushburg Pilsner (16oz draught 5.0% ABV) \$8

Ebbs - Summer Ale No. 1 (16oz draught 4.7% ABV) \$7.5

Aslin- Old Town Lager (16oz draught 4% ABV) \$7

FEATURED CANS/BOTTLES OF THE WEEK

Flying Dog- The Truth Imperial IPA (12oz Bottle 8.7% ABV) \$8

Ebbs- No.3 Lager (12oz Can 5.6% ABV) \$7

Fountain- Mango Seltzer (12oz Can 5% ABV) \$6

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% \$5.5

ALES and IPAS

OTHER HALF GREEN CITY HAZY 1PA 7% \$8.5
SIXPOINT DEAD RABBIT AMBER ALE 5.5% \$8
LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE 7.5% \$7.5

WHEATS and ROTATING

FIVE BOROUGH ROTATING TAP
ERDINGER WEISSBIER 5.6% \$8

STOUTS and CIDERS

LEFT HAND MILK NITRO STOUT 6.0% \$9
DOWNEAST CIDER ORIGINAL 5.1% \$7.5

BEER FLIGHTS \$14 (4 x 5oz)

BOTTLES & CANS

BOTTLES

WOLFFER DRY ROSE CIDER 6.9% \$10.5
VICTORY GOLDEN MONKEY 9.5% \$7.5
CRABBIE'S GINGER BEER 4.8% \$8
OMMISSION PALE ALE (GLUTEN FREE) 5.8% \$7
STONE IPA 6.9% \$6
BITBURGER DRIVE (NON ALCOHOLIC) \$5

CANS

VICTORY SOUR MONKEY 9.5% \$8
MONTAUK PILSNER 5.4% \$7
MONTAUK EASY RISER BELGIAN WHITE 5% \$7
ATHLETIC RUN WILD IPA (NON ALCOHOLIC) \$6

WINE

RED

	<u>Glass</u>	<u>Bottle</u>
Merf, Cabernet Sauvignon	\$11	\$32
Vista point, Cabernet Sauvignon	\$8	\$24
Three Thieves, Pinot Noir	\$9	\$27
Norton Barrel Select, Malbec	\$10	\$28

WHITE

Benziger Winery, Chardonnay	\$11	\$32
Ruffino Lumina, Pinot Grigio	\$10	\$28
14 Hands, Pinot Grigio	\$10	\$28
Columbia Crest, Chardonnay	\$9	\$27
Brancott Estate, Sauvignon Blanc	\$12	\$34

ROSE

Rosé All Day	\$11	\$32
Charles Smith, Band Of Roses	\$10	\$28

House Made Sangria

\$9.5

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

Illy's Espresso Martini \$13

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

The Classic French Martini \$13

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

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 \$14

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

HOT ALCOHOLIC DRINKS

IRISH COFFEE \$12 - BAILEYS COFFEE \$12

NON-ALCOHOLIC

COFFEE - ESPRESSO - ICED COFFEE - TEA - ICED TEA - SODA

JUICE - ROOT BEER - GINGER BEER - FRESH LEMONADE - PELLEGRINO SPARKLING WATER

BROOKLYN Burgers & Beer.

STARTERS

WINGS (8) ④	\$15
BBQ, Buffalo, B&B or Sweet Chili wings	
PULLED PORK QUESADILLA	\$14
house pulled pork, sauteed onions, pepper jack cheese with a chipotle drizzle	
B&B NACHOS	\$14
with homemade potato chips, house beef chili cheese sauce, pico de gallo, jalapenos & sour cream	
GIANT PRETZEL ①	\$12.50
cheese sauce & whole grain mustard	
FALAFEL QUESADILLA ①	\$12
falafel, house slaw, pepper jack cheese, with a chipotle drizzle	
TRUFFLE PARM BACON FRIES	\$11
fries coated in a truffle oil, cheese sauce topped with shredded parmesan cheese & chopped bacon	
MINI CHICKEN CORDON BLEU (5)	\$10
served with a blue cheese sauce or ranch dipping sauce	
TRUFFLE MAC-N-CHEESE ①	\$10
elbow pasta in a truffle bechamel cheese sauce, add bacon \$2	
MOZZARELLA STIX (6) ①	\$8
TOMATO BISQUE SOUP	\$7.5

SALADS

THE HANGOVER BLT	\$15
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	\$15
fresh arugula, mango, carrots, red onions tossed in an orange dressing, topped with a 5oz grilled salmon patty	
CHICKEN & GOAT CHEESE SALAD	\$15
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 ①	\$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 (9) add 4oz beyond burger (9)
add 5oz salmon patty (10) add 8oz ahi tuna (13)

SLIDERS and SLIDER PAIRINGS

Choose any 3 sliders for \$14.5
Add one side for \$4 (premium side \$5.75)

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 ①	\$5
topped with pickled jalapenos, avocado & v sauce	
FALAFEL SLIDER ①	\$5
topped with cucumbers, tomato & tahini sauce	
TURKEY SLIDER	\$5.25
topped with avocado, pepper jack cheese, arugula & garlic aioli	

KIDS MENU

(Kids 12 and under)

GRILLED CHEESE QUESADILLA	\$8.50
MAC-N-CHEESE BALLS (5)	\$10
CORN DOG NUGGETS (8)	\$10
MOZZARELLA STIX (6)	\$10
CHICKEN STRIPS (4)	\$11
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

CRAZY GOOD BURGERS & CRAFT BEER

spicy ④ vegetarian ① gluten free ⑥

BUILD YOUR BURGER

Add one side for \$4 (\$5.75 for a premium side)

CHOOSE YOUR PROTEIN	8(oz)	16(oz)
100% beef	\$11.75	\$20
bison	\$14.75	\$26
turkey	\$11	\$19
pulled pork	\$12	\$20
lamb	\$15	\$26
ahi tuna steak	\$19	-
grilled or fried chicken thigh	\$11	\$18
black bean	\$10.5	\$18
beyond burger (4oz)	\$11.75	(4oz)
salmon patty (5oz)	\$11	(5oz)

CHOOSE A BUN

bríoche
whole grain
lettuce wrap
pretzel (25c)
gluten-free (\$1.5) **GF**

ADD CHEESE

(ADD \$1.25)
vermont cheddar
swiss
blue crumble
feta
pepper jack
american
cotija
(Add \$2.25)
brie
aged gouda

(Add \$3)

goat
fried goat

FREE TO ADD

lettuce
tomato
raw onions
pickles
mayo

Mustard:

yellow
honey
dijon
whole grain

ADD TOPPINGS

(ADD 75c)
jalapenos
banana peppers
arugula
spinach
(ADD \$1.25)
sauteed onions
onion ring
house slaw
pickled onions
sauteed mushrooms
(ADD \$2.25)
applewood bacon
turkey bacon
sunny side up egg
truffle mushrooms
roasted garlic
fried jalapenos
avocado
kimchi
wakami
(ADD \$3.25)
mac-n-cheese patty
B&B beef chili
pulled pork
guacamole

CHOOSE YOUR SAUCES

(70c each)
B&B
BBQ
blue cheese
buffalo
chipotle
garlic aioli
pico de gallo
mango salsa
miso glaze
ranch
tahini
V sauce
wasabi mayo

the SIGNATURE SERIES

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

B&B BURGER \$16.99

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

MOSHI MOSHI \$21

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

BLACK JACK **V** \$14.99

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 \$18.99

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 \$14.99

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

BLUE MOON \$16.99

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

PLUCKIN AWESOME \$16.5

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

RAMA LAMBA \$18.99

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

THE MOTHERLOAD \$17.99

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

MEXICAN HAT-DANCE **A** \$17.99

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

* * * * * THE FAT BASTARD \$24 * * * * *

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

SIDE SALAD \$5

HOUSE SLAW \$5

SAUTEED GARLIC SPINACH \$6

5 MAC-N- CHEESE BALLS \$6

SIDES

FRIES \$7

TATER TOTS \$7

SWEET POTATO FRIES \$7

(OPTIONAL SEASONINGS: OLD BAY OR CAJUN STYLE)

BEER BATTERED ONION RINGS \$7

BOWL OF TOMATO BISQUE \$7

PREMIUM SIDES \$7.5 EACH

TRUFFLE PARM BACON FRIES

NATHAN'S CORN DOG NUGGETS

CHICKEN TENDERS

CRAZY GOOD BURGERS & CRAFT BEER

spicy **A**

vegetarian **V**

gluten free **GF**

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 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

CHOOSE YOUR PROTEIN

4oz Beyond Burger patty 11.75

8oz Black Bean patty 10.5

CHOOSE A BUN

whole grain

lettuce wrap

ADD VEGAN CHEESE

(ADD \$2)

american

cheddar

swiss

pepperjack

Smoked Gouda

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

FREE TO ADD

lettuce

tomato

raw onions

pickles

Mustard:

yellow

dijon

whole grain

CHOOSE YOUR SAUCES

(70c each)

BBQ

mango salsa

pico de gallo

tahini

(\$1 each)

vegan mayo

V&B

SIDES \$7 EACH

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

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

Vegan

Menu



Desserts

Warm Churro a la mode \$7

Creame-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

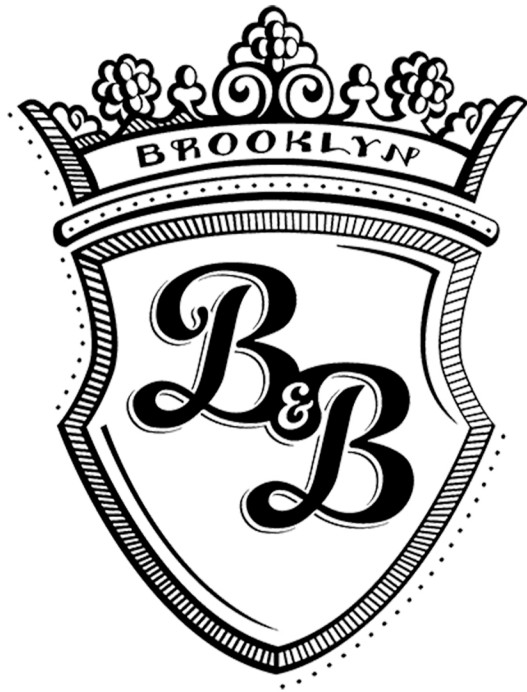
Cookie Crumble Nutella Caramel

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