

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

KCBC- Pawshank Redemption WC IPA (16oz draught 6.9% ABV) \$9

Torch & Crown- High Brau Oktoberfest (16oz draught 5.5% ABV) \$8.5

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

Southern Tier Pumking Imperial Ale (12oz draught 8.6% ABV) \$7.5

Torch & Crown- Stoop Beer Lager (16oz draught 5.2% ABV) \$7

## **FEATURED CANS/BOTTLES OF THE WEEK**

Kingfisher- Premium Lager (12oz Bottle 4.8% ABV) \$7

Downeast- Strawberry Cider (12oz Can 5.1% ABV) \$7

Two Robbers- Mango Punch Hard Seltzer (12oz Can 4.5% ABV) \$6

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# DRAFT BEER

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## 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)**

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## BOTTLES & CANS

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### 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

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# WINE

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### 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

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## COCKTAILS

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### 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

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## HOT ALCOHOLIC DRINKS

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

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## NON-ALCOHOLIC

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

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

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# BROOKLYN Burgers & Beer.

## STARTERS

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

## SALADS

<b>THE HANGOVER BLT</b>	\$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	
<b>SALMON MANGO SALAD</b>	\$15
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>	\$15
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 ⑤</b>	\$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)

<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 & BBQ sauce	
<b>CRISPY FISH SLIDER</b>	\$5
topped with mango salsa & chipotle sauce	
<b>BLACK BEAN SLIDER ⑤</b>	\$5
topped with pickled jalapenos, avocado & v sauce	
<b>FALAFEL SLIDER ⑤</b>	\$5
topped with cucumbers, tomato & tahini sauce	
<b>TURKEY SLIDER</b>	\$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 ⑤ 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 <b>(4oz)</b>	\$11.75	<b>(4oz)</b>
salmon patty <b>(5oz)</b>	\$11	<b>(5oz)</b>

### CHOOSE A BUN

brioche  
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

### 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)

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**

### **Chocolate Trilogy Mousse Cake \$10**

dark chocolate, milk chocolate & white chocolate mousse cake

### **Warm Churro a la mode \$8**

Creame-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, Salted Carmel

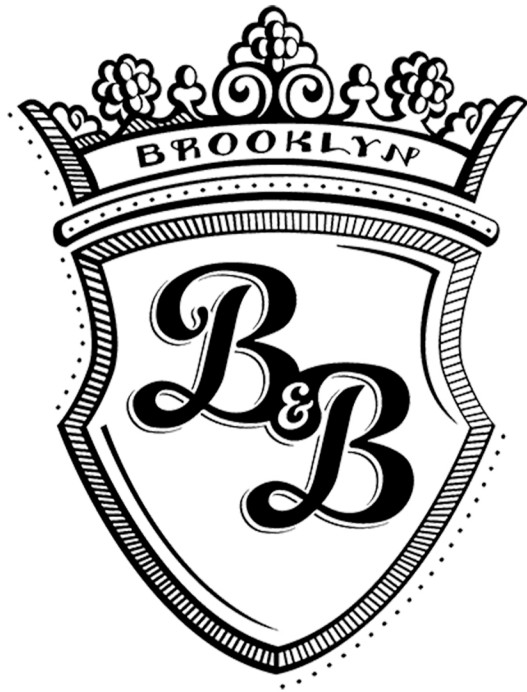
### **Toppings**

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

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

### **Cookies \$1.25**

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