

# (BURGER THEORY™)

All our burgers are made using quality ingredients and our own blend of Certified Angus Beef™ chuck, brisket, and short rib.

## STARTERS

### (BUFFALO WINGS)\* 12

Wings your way • Sriracha, Buffalo or BBQ • Bleu Cheese • Celery & Carrots 790 to 900 CAL

### BUTTERMILK CHICKEN STRIPS\* 11

Golden-brown Marinated Strips of Chicken • Honey Mustard or BBQ sauce 600 to 700 CAL

### FIRECRACKER SHRIMP\* 14

Lightly fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

### NACHO FRIES\* 10

BT Queso • Bacon • Pico de Gallo • Sour Cream • Guacamole • Add Beef for \$3, Chicken for \$3 1430 CAL

### CHEESADILLA\* 12

Quesadilla meets Cheeseburger • Certified Angus Beef™ • Blended Cheese • Green Chili • Onions • KGB Sauce 1080 CAL

### SOFT PRETZEL STICKS\* 10

Baked Soft Pretzel Sticks served with IPA Mustard 583 CAL

## SALADS

### (CRISPY CHICKEN)\* 12

Fresh Mixed Greens • Crispy Buttermilk Chicken Strips • Tomato • Cucumber • Cheddar Cheese 900 to 1320 CAL

### BT COBB SALAD\* 12

Fresh Mixed Greens • Grilled Chicken • Bacon • Tomato • Cucumber • Red Onion • Chopped Egg • Crumbled Bleu Cheese 650 to 1070 CAL

### CHICKEN CAESAR\* 12

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons. Substitute Grilled Shrimp for \$4 710 CAL

### SRIRACHA STEAK SALAD\* 16

Fresh Mixed Greens • Marinated Steak • Tomatoes • Red Onion • Cucumber • Bleu Cheese • Sriracha Ranch Dressing 940 CAL

## HOUSE BURGERS

Served on a potato bun (265 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (260 CAL) or a House Salad (80 to 260 CAL) for only a \$1 more!

### THE CLASSIC\*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce  
Single 11 810 CAL Double 15 1345 CAL

### LONESTAR\*

Cheddar Cheese • Bacon • Onion Ring • BBQ Sauce  
Single 12 880 CAL Double 16 1425 CAL

### (BT BOSS)\*

1/2 Pound Burger stuffed with Cheddar Cheese, Swiss Cheese, Bacon, Grilled Onions • Topped with Swiss, Cheddar Cheese, Lettuce and KGB Sauce  
Single 14 1320 CAL Double 18 1955 CAL

### FARM FRESH\*

Boursin™ Cheese • Grilled Onions • Portobello Mushroom • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo  
Single 12 830 CAL Double 16 1360 CAL

### THE PHILLY\*

Monterey Jack Cheese • Onions • Mushrooms • Roasted Peppers • KGB Sauce  
Single 12 800 CAL Double 16 1335 CAL

### QUESO BURGER\*

Smothered in BT Queso • Guacamole • Pico de Gallo  
Single 12 1120 CAL

## (BUILD YOUR BURGER)

Served on a potato bun (265 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (260 CAL) or a House Salad (80 to 260 CAL) for only a \$1 more!

### STEP 1 CHOOSE IT

#### Beef

Our own blend of Certified Angus Beef™ chuck, brisket and short rib

#### Chicken Breast

House-marinated and grilled

#### Veggie

100% meatless with mixed grains and vegetables

### STEP 2 SIZE IT

	Single 12	Double +4	Triple +6
Beef	430 CAL	860 CAL	1290 CAL
Chicken	280 CAL	560 CAL	840 CAL
Veggie	170 CAL	340 CAL	510 CAL



### STEP 3 TOP IT (NO CHARGE)

#### Cheese: (choose one)

American 105 CAL • Cheddar 115 CAL • Swiss 110 CAL  
Jack 105 CAL • Bleu 100 CAL • Boursin™ 120 CAL

#### Veggies:

Lettuce 10 CAL • Tomato 10 CAL  
Onion 15 CAL • Pickles 10 CAL

#### Sauce:

KGB (Killer Good Burger) Sauce 180 CAL  
Ketchup 40 CAL • Mustard 35 CAL  
Mayonnaise 200 CAL • BBQ Sauce 60 CAL  
Roasted Garlic Mayo 200 CAL • Buffalo 50 CAL

### STEP 4 LOAD IT (\$1 EACH)

Grilled Onions 40 CAL

Coleslaw 120 CAL

Onion Ring 130 CAL

Green Pepper 10 CAL

Sautéed Mushrooms 20 CAL

Grilled Portobello 20 CAL

Thick-Cut Bacon - 2 slices 90 CAL

Roasted Red Pepper 10 CAL

Jalapeños 10 CAL

Fried Egg 100 CAL

## NO BURGER = NO PROBLEM

### CRISPY FISH SANDWICH\* 14

Parmesan-Panko Atlantic Cod • Lettuce • Tartar Sauce • Potato Bun 910 CAL

### (SRIRACHA SIRLOIN)\* 21

House Marinated Sirloin • Sriracha Glaze • Smashed Potatoes • Grilled Vegetables 940 CAL

### SPICY CHICKEN WRAP\* 13

Crispy Buttermilk Chicken Strips • Buffalo Sauce • Lettuce • Tomato • Bleu Cheese Dressing • Flour Tortilla 1050 CAL

### (House Specialty)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

### DOWN HOME RUBEN\* 14

Lean Corned Beef • Swiss Cheese • Creamy Slaw • KGB Sauce • Rye Bread 1040 CAL

### FISH TACOS\* 14

Parmesan-Panko Atlantic Cod • Cabbage • Pico de Gallo • Cilantro Crema • Flour Tortillas 1000 CAL



# (BURGER THEORY™)

## (DRAFT AND CRAFT BEERS)

<b>Bud Light</b> Light Lager 147 CAL	5
<b>Michelob Ultra</b> Light Lager 168 CAL	6
<b>Angry Orchard Crisp Apple</b> Cider 200 CAL	6
<b>Guinness</b> Irish Dry Stout 168 CAL	6
<b>Samuel Adams Boston Lager</b> Vienna Lager 196 CAL	6
<b>Sierra Nevada</b> American Pale Ale 224 CAL	6
<b>Snake Eater</b> New England IPA CAL	7
<b>Burger Theory Staff Favorite</b> CAL	7



## BOTTLED BEERS

<b>Miller Lite</b> , Light Lager 96 CAL	5
<b>Corona Extra</b> , Pale Lager 148 CAL	6
<b>Stella Artois</b> , Euro Pale Lager 156 CAL	6
<b>Budweiser</b> , American Adjunct Lager 145 CAL	5
<b>Modelo Especial</b> , American Adjunct Lager 135 CAL	6
<b>Heineken</b> , Euro Pale Lager 150 CAL	6
<b>Leinekugel Seasonal</b> , Fruit Beer 126 CAL	6
<b>Yuengling Traditional Lager</b> , Red Lager 128 CAL	6
<b>Killian's Irish Red</b> , Red Lager 147 CAL	6
<b>Kentucky Bourbon Barrel Ale</b> , English Strong Ale 246 CAL	7
<b>Coors Light</b> , American Light Lager 102 CAL	5
<b>New Belgium Voodoo Ranger</b> , India Pale Ale (IPA) 190 CAL	7
<b>Lagunitas IPA</b> , American IPA 186 CAL	6
<b>Dos Equis Amber</b> , Vienna Lager 141 CAL	6
<b>Sweetwater Georgia Brown</b> , English Brown Ale 162 CAL	6
<b>Goose Island IPA</b> , English IPA 177 CAL	6
<b>Blue Moon</b> , Belgian Style Wheat Ale 171 CAL	6
<b>Hoegaarden</b> , Witbier 147 CAL	7
<b>Pabst Blue Ribbon</b> , American Adjunct Lager 150 CAL	4
<b>Bear Walker</b> , Maple Brown Ale CAL	7
<b>The Rose</b> , Belgian Blonde CAL	7
<b>Hippies and Cowboys</b> , India Pale Ale CAL	7
<b>State Park Blonde</b> , American Blonde Ale CAL	7
<b>101st Strike Pale Ale</b> , American Pale Ale CAL	7

Brewed Locally

## WHITE WINE

	GLASS 145 CAL	BOTTLE 600 CAL
<b>Bubbly</b> - Michelle Brut	7	31
<b>White Zinfandel</b> - Beringer	6	23
<b>Riesling</b> - Chateau Ste. Michelle	8	31
<b>Pinot Grigio</b> - Danzante	8	31
<b>Chardonnay</b> - Canyon Road	7	27
<b>Chardonnay</b> - Chateau St Jean	9	35

## RED WINE

	GLASS 150 CAL	BOTTLE 625 CAL
<b>Pinot Noir</b> - Estancia "Pinnacle Ranches"	9	35
<b>Merlot</b> - Columbia Crest	7	27
<b>Cabernet</b> - Canyon Road	7	27
<b>Cabernet</b> - Kendall Jackson Vintners Reserve	12	47

## COCKTAILS

<b>BT Sangria</b> Malibu Rum • Pineapple • Strawberries • Fresh White Wine Sangria Mix 161 CAL	9
<b>Pina Poma Martini</b> Smirnoff Pineapple Vodka • Pama • Pomegranate Syrup • Pineapple Juice 224 CAL	9
<b>PeachBerry Punch</b> Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade 190 CAL	9
<b>Strawberry Margarita</b> Sauza Tequila • Triple Sec • Fresh Lime Juice • Strawberry Puree • Sour Mix 294 CAL	10
<b>Whiskey Citrus Splash</b> Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice • Fresh Orange Juice 200 CAL	10
<b>Cucumber Agave Smash</b> Effen Cucumber Vodka • Cucumber • Mint • Agave Nectar • Fresh Lime Juice 165 CAL	10

## (SWEET JARS) 5

**Carrot Cake** 710 CAL • **Key Lime** 760 CAL  
**Brownie Sundae** 700 CAL • **Apple Crumb** 530 CAL

## COME TASTE THE THEORY

Visit us: Breakfast 6:00am-9:30am; Dinner 5pm-9:30pm

We're nationwide! Come visit one of our other Burger Theory locations for more delicious bites and brews.