

BURGER THEORY™

STARTERS

(BUFFALO WINGS) 19.5

Ten Wings your way • Sriracha, Buffalo or BBQ • Bleu Cheese • Celery & Carrots 980-1120 CAL

BUTTERMILK CHICKEN STRIPS 16.5

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

FIRECRACKER SHRIMP 19.5

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

FRIED PICKLES 15

Breaded pickle chips served with a choice of roasted jalapeno ranch or remoulade 680 CAL

BEER BRAISED BBQ PORK NACHOS 16.5

Beer Braised BBQ Pork • BT Queso • Black Bean Salsa • Guacamole • Cilantro Cream Sauce • Cilantro 1577 CAL

TUSCAN CHICKEN FLATBREAD 16.5

Fresh Pesto • Caramelized Onion • Roasted Red Pepper • Mozzarella Cheese 670 CAL

SALADS

(CRISPY CHICKEN) 18

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

BT COBB SALAD 18

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

CHICKEN CAESAR 18

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL
Substitute Grilled Shrimp 24.5 710 CAL

TROPICAL SHRIMP SALAD 24.5

Garlic lime marinated rock shrimp, caramelized pineapple, avocado, pickled red onions, feta cheese, couscous, black beans, and cucumbers served on a bed of fresh greens with mango vinaigrette 741 CAL

ASIAN CHICKEN SALAD 18.5

Fresh Mixed Greens • Grilled Chicken • Cabbage • Red Bell Peppers • Green Onions • Cucumbers • Wonton Strips • Cilantro • Sesame Dressing • Szechuan Peanut Sauce 870 CAL

HOUSE BURGERS

Served on your choice of 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 (80-260 CAL) for only \$2 more!

THE CLASSIC*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce
Single 19 810 CAL Double 24.5 1345 CAL

LONESTAR*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce
Single 19.5 880 CAL Double 25 1425 CAL

ANGRY PIG*

Two 4 oz Certified Angus Beef Patties • Cheddar Cheese • Bacon • Jalapeno • Haystack Onion Rings • Sriracha Glaze • Lettuce • Tomato
19.5 1200+ CAL

FARM FRESH*

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo
Single 19.5 810 CAL Double 25 1360 CAL

(BT BOSS*)

1/2 Pound Burger stuffed with Cheddar Cheese • Swiss Cheese Bacon • Grilled Onions • Topped with Swiss Cheese • Cheddar Cheese • Lettuce • KGB Sauce

Single 22 1320 CAL Double 28.5 1955 CAL

SOUTHERN BLUES BURGER*

1/3 pound certified angus beef topped with crumbled bleu cheese, sweet southern slaw, crispy onion strings, wasabi mayo, and dill pickle chips served on a toasted potato bun

Single 19.5 1012 CAL Double 25 1442 CAL

(BUILD YOUR BURGER)

Served on your choice of 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 (80-260 CAL) for only \$2 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 18.5	Double +5.5	Triple +10
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 (\$15 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 90 CAL

Roasted Red Peppers 10 CAL

Jalapeños 10 CAL

Fried Egg 100 CAL

Avocado 160 CAL

NO BURGER = NO PROBLEM

CRISPY FISH SANDWICH 19.5

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

SPICY CHICKEN SANDWICH 18.5

Crispy, pickle brined and hand breaded spicy chicken breast served on a toasted potato bun with pickled red onions, shredded romaine, and spicy mayo 845 CAL

(SRIRACHA SIRLOIN*) 34

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

BT CHEESESTEAK* 22.5

Seasoned shaved sirloin, sauteed red and green peppers, caramelized onions and topped with BT Queso on a toasted hoagie roll 1195 CAL

FISH 'N CHIPS 22.5

Beer Battered Atlantic Cod Filets • Creamy Slaw • Tartar Sauce • French Fries 1380 CAL

(House Specialty)

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

(DRAFT AND CRAFT BEERS)

 Canadian , Sub Zero Canadian Lager. 240 CAL	9.5
Coors Light , American Light Lager. 103 CAL	9.5
Blue Moon , Belgian Style Wheat Beer. 171 CAL	10.5
Heineken , Euro Pale Lager. 150 CAL	10.5
Madri , Spanish Lager. 127 CAL	10.5
Granville Island , English Style IPA. 262 CAL	10.5
 Camerons , Seasonal Local Feature. 250 CAL	10
 Creemore Session IPA , Canadian Pale Ale. 260 CAL	10.5
Coors Banquet , Golden Lager. 236 CAL	9.5
Rickards Red , Red Ale. 221 CAL	10

BOTTLED BEERS

Budweiser , American Adjunct Lager 193 CAL	8.5
Dos Equis Amber , Vienna Lager 188 CAL	9.5
Guinness , Irish Dry Stout 168 CAL	10.5
Michelob Ultra , Light Lager 168 CAL	9.5
Miller Genuine Draft , American Adjunct Lager 188 CAL	8.5
Miller Lite , Light Lager 128 CAL	8.5
Stella Artois , Euro Pale Lager 208 CAL	9.5
DAB Original , Blond Lager. 111 CAL	9.5
 Sleeman Honey Brown , Ale. 180 CAL	8.5
Moosehead , East Coast Lager. 144 CAL	8.5
Sol , Cerveza. 132 CAL	8.5
Blue Moon Light Sky , Light Belgian Style Ale. 95 CAL	9
 Creemore Springs , Canadian Lager. 208 CAL	8.5
 Featured Craft Brew , Local Beer. 150 CAL	8.5
Vizzy , Hard Seltzer. 100 CAL	8
Arizona Hard Ice Tea , Vodka Beverage 100 CAL	10
Coors Vodka Seltzer , Flavored Vodka Beverage 90 CAL	8
Heineken O , Non-Alcoholic 69 CAL	7.5
Strongbow Cider , Gluten Free Cider. 175 CAL	11
Sapporo , Pale Lager. 140 CAL	9.5

 Brewed Locally

WHITE WINE

	80-145 CAL PER GLASS 500-600 CAL PER BOTTLE	GLASS	BOTTLE
Riesling, Semi Dry , Vineland, VQA		11.5	38
Baywood Chardonnay , California.		16	56
Pinot Griggio , Stracalli, Rocca Delle Macie.		12.5	42
Sparkling Rose , Frienzy.		12	40
Sauvignon Blanc , Torrent Bay Wines.		15.5	54
Rose - Alcohol Free , Lietz Weingut.		11.5	38

RED WINE

	150 CAL PER GLASS 625 CAL PER BOTTLE	GLASS	BOTTLE
Cabernet Franc , Vineland, VQA		11.5	38
Shiraz , Promised Land Wakefield Wines.		12	40
Cabernet Sauvignon , Nederburg		15	49
Zinfandel , Cypress Vineyards.		14.5	48
Chianti , Castello Di Querceto.		14	48
Valpolicella , Gerardo Cesari, DOC.		11.5	38

COCKTAILS

BT Sangria ,	12
Malibu Rum • Pineapple • Strawberries • Fresh White Wine Sangria Mix 161 CAL	
Mojito ,	14
Castillo Rum • Mint Leaves • Lime • Simple Syrup and Soda 201 CAL	
Noble Paloma ,	14
Casa Noble Reposado Tequila • Grapefruit Juice • Simple Syrup • Fresh-squeezed Lime Juice • Club Soda 190 CAL	
PeachBerry Punch ,	14
Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade 190 CAL	
Perfect Rose Old Fashioned ,	14
Four Rose's Bourbon • Orange • Cherry • Bitters and soda 182 CAL	
Pina Poma Martini ,	14
Smirnoff Pineapple Vodka • Pama • Pomegranate Syrup • Pineapple Juice 224 CAL	

(SWEET JARS) 8.5

Apple Crumb 530 CAL • **Brownie Sundae** 700 CAL
Key Lime 760 CAL • **S'mores** 710 CAL