

# ( BURGER THEORY )

## STARTERS

### ( BUFFALO WINGS ) 16.5

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

### BUTTERMILK CHICKEN STRIPS 15

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

### FIRECRACKER SHRIMP 18.5

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

### TUSCAN CHICKEN FLATBREAD 16.5

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

### BEER BRAISED BBQ PORK NACHOS 16.5

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

## SALADS

### ( CRISPY CHICKEN ) 15.5

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

### BT COBB SALAD 15.5

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

### CHICKEN CAESAR 15.5

Romaine • Grilled Chicken • Parmesan Cheese Garlic Croutons 710 CAL  
Substitute Grilled Shrimp 7.5 710 CAL

### ASIAN CHICKEN SALAD 16.5

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 \$1.5 more!

### THE CLASSIC

American Cheese • Grilled Onions • Lettuce Tomato • Pickles • KGB Sauce  
Single 15.5 810 CAL Double 22 1345 CAL

### LONE STAR

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce  
Single 16 880 CAL Double 21.5 1425 CAL

### UPTOWN PORTOBELLO\*

Boursin™ Cheese • Caramelized Onion • Portobello Mushrooms • Lettuce • Roasted Garlic Mayo  
Single 16 830 CAL Double 21.5 1380 CAL

### QUESO BURGER\*

Smothered in BT Queso • Guacamole • Pico de Gallo  
Single 16.5 1120 CAL Double 22 1550 CAL

### FARM FRESH

Boursin Cheese • Grilled Onions • Portobello Mushrooms Roasted Red Peppers • Lettuce • Roasted Garlic Mayo  
Single 17.5 810 CAL Double 23 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 19 1320 CAL Double 24.5 1955 CAL

### BBQ BURGER\*

Beer Braised BBQ Pork • Cheddar Cheese • Pickle Chips • Creamy Slaw  
Single 18 1630 CAL Double 23.5 2060 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 \$1.5 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 15	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 (\$1.5 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 18.5

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

### SPICY CHICKEN WRAP 17.5

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

### ( SRIRACHA SIRLOIN ) 34

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

### MOJO CUBANO 18

Smoked mojo pulled pork • shaved ham • melted Swiss • yellow mustard • and pickles on pressed Cuban bread 923 CAL

### FISH TACOS 18.5

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

( House Specialty )



# ( BURGER THEORY )

## ( DRAFT AND CRAFT BEERS )

<b>Bud Light</b> , Light Lager 147 CAL	8
<b>Canadian</b> , Sub Zero Canadian Lager 240 CAL	8
<b>Coors Light</b> , Sub Zero American Light Lager 136 CAL	8
<b>Creemore</b> , Premium Lager 260 CAL	8.5
<b>Hop Valley</b> , IPA 213 CAL	8.5
<b>Granville Island</b> , English IPA 253 CAL	9.5
<b>Heineken</b> , Euro Pale Lager 200 CAL	9.5
<b>Cowbell Cerveza</b> , Mexican Style Beer 220 CAL	8.5
<b>Asahi</b> , Super Dry 205 CAL	9.5
<b>Peroni</b> , Pale Lager 139 CAL	9.5
<b>Fat Tire</b> , Amber Ale 250 CAL	9

## BOTTLED BEERS

<b>Michelob Ultra</b> , Light Lager 126 CAL	8
<b>Miller Lite</b> , Light Lager 96 CAL	8
<b>Blue Moon</b> , Belgian Style Wheat Ale 171 CAL	8.5
<b>Corona Extra</b> , Pale Lager 148 CAL	8.5
<b>Heineken</b> , Euro Pale Lager 150 CAL	8.5
<b>Budweiser</b> , American Adjunct Lager 145 CAL	8
<b>Guinness</b> , Irish Stout 126 CAL	9.5
<b>Sleeman Honey Brown</b> , Ale 160 CAL	8.5
<b>Vizzy Blueberry</b> , Seltzer 100 CAL	9
<b>Beck's</b> , German Pilsner 160 CAL	9.5
<b>Newcastle</b> , Brown Ale 150 CAL	9.5
<b>Carlsberg</b> , Pilsner 150 CAL	9
<b>Mill Street Tankhouse</b> , Malt Ale 248 CAL	8.5
<b>Kilkenny</b> , Cream Ale 240 CAL	9.5
<b>Rickards Red</b> , Red Ale 160 CAL	8
<b>Moosehead</b> , Lager 141 CAL	8.5
<b>Hopcity Mango</b> , Fruit Pale Ale 224 CAL	9
<b>Muskoka</b> , Cream Ale 150 CAL	8
<b>Strongbow</b> , Cider 220 CAL	9.5
<b>Heineken 0</b> , Lager, Non-Alcoholic 69 CAL	8

 Brewed Locally

## WHITE WINE

80-145 CAL PER GLASS  
500-600 CAL PER BOTTLE

	GLASS	BOTTLE
<b>Riesling, Semi-Dry</b> , Vineland, VQA	11.5	40
<b>Chardonnay</b> , O'Leary	11	38
<b>Pinot Grigio</b> , Straccali, Rocca Delle Macie	12.5	44
<b>Sparkling Rose</b> , Frienzy	14	50
<b>Sauvignon Blanc</b> , Torrent Bay Wines	15.5	56
<b>Rose - Alcohol Free</b> , Leitz Weingut	12	42

## RED WINE

150 CAL PER GLASS  
625 CAL PER BOTTLE

	GLASS	BOTTLE
<b>Cabernet Franc</b> , Vineland, VQA	11.5	40
<b>Shiraz</b> , Promised Land, Wakefield Wines	11.5	40
<b>Cabernet Sauvignon</b> , Seven Oaks, J.Lohr	16	58
<b>Zinfandel</b> , Cypress Vineyards	14.5	52
<b>Chianti</b> , Castello Di Querceto	14	50
<b>Valpolicella</b> , Gerardo Cesari, DOC	11	38

## COCKTAILS

<b>BT Sangria</b>	11
Malibu Rum • Pineapple • Strawberries • Fresh White Wine Sangria Mix 161 CAL	
<b>Noble Paloma</b>	12
Casa Noble Reposado Tequila • Grapefruit Juice • Simple Syrup • Fresh-squeezed Lime Juice • Club Soda 190 CAL	
<b>Pina Poma Martini</b>	12
Smirnoff Pineapple Vodka • Pama • Pomegranate Syrup • Pineapple Juice 224 CAL	
<b>Whiskey Citrus Splash</b>	12
Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice • Fresh Orange Juice 200 CAL	
<b>Perfect Rose Old Fashioned</b>	12
Four Rose's Bourbon • Orange • Cherry • Bitters and soda 182 CAL	
<b>PeachBerry Punch</b>	12
Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade 190 CAL	

## ( SWEET JARS )

7.5

<b>Apple Crumb</b> 530 CAL	<b>Brownie Sundae</b> 700 CAL
<b>Key Lime</b> 760 CAL	<b>Chocolate Mousse</b> 340 CAL