

(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 18.5

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 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) 16.5

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

BT COBB SALAD 16.5

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

CHICKEN CAESAR 16.5

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

ASIAN CHICKEN SALAD 17

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 16.5 810 CAL Double 22.5 1345 CAL

LONESTAR

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce

Single 17.5 880 CAL Double 23.5 1425 CAL

BBQ BURGER

Beer Braised BBQ Pork • Cheddar Cheese • Pickle Chips • Creamy Slaw

Single 18.5 1630 CAL Double 24.5 2060 CAL

FARM FRESH

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo

Single 18.5 810 CAL Double 24.5 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 19.5 1320 CAL Double 26.5 1955 CAL

BREAKFAST BURGER

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo

Single 18 1000 CAL Double 24 1545 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 15.5	Double +21.5	Triple +26.5
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 18.5

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

(SIRACHA SIRLOIN) 34

House Marinated Sirloin • Sriracha Glaze • Smashed Potatoes • Grilled Vegetables 940 sir 1000 rib CAL

MOJO CUBANO 18.5

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

FISH ' CHIPS 22.5

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

(House Specialty)

(BURGER THEORY)

(DRAFT AND CRAFT BEERS)

Blue Moon , Belgian Style Wheat Ale 171 CAL	10.5
Coors Light , American Light Lager 102 CAL	9.5
Heineken , Euro Pale Lager 150 CAL	10.5
Canadian , Sub Zero Canadian Lager. 240 CAL	9.5
Birra Moretti , Pale Italian Lager. 246 CAL	10.5
Granville Island , English IPA. 262 CAL	10.5
Coors Original , Golden Lager. 236 CAL	9.5
Creemore Session IPA , Canadian Pale Ale. 260 CAL	10.5
Camerons , Seasonal Local Feature. 250 CAL	10
Rickards Red , Red Ale 221 CAL	10

BOTTLED BEERS

Miller Lite , Light Lager. 96 CAL	8.5
Molson Ultra , Light Lager. 76 CAL	8.5
Amstel Ultra , Ultra Light European. 85 CAL	8.5
Creemore Springs , Canadian Lager. 110 CAL	8.5
Miller Genuine Draft , Cold Filtered Lager. 128 CAL	8.5
SOL , Cerveza. 130 CAL	8.5
Dos Equis , Mexican Pilsner. 130 CAL	9
Sleeman Honey Brown , Ale. 160 CAL	8.5
Moosehead , East Coast Lager. 141 CAL	8.5
Blue Moon Light Sky , Light Belgian Style Ale. 95 CAL	9
Heineken , European Premium Lager. 149 CAL	9
Newcastle Brown Ale , English Ale. 188 CAL	10.5
Duvel , Belgian Blonde. 198 CAL	14
Guinness , Irish Dry-Stout. 168 CAL	12
Featured Craft Brew , Local Beer. 150-200 CAL	8.5
Vizzy , Hard Seltzer. 100 CAL	8
Strongbow Cider , Gluten Free Cider. 220 CAL	11
Arizona Hard Ice Tea , Vodka Beverage. 130 CAL	10.5
Coors Vodka Seltzer , Flavoured Vodka Beverage. 85 CAL	8
Heineken 0 , Non-Alcoholic. 69 CAL	7.5

 Brewed Locally

WHITE WINE

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

GLASS BOTTLE

Riesling, Semi Dry , Vineland, VQA.	11.5	40
Baywood Chardonnay , California.	16	58
Pinot Grigio , Straccali, Rocca Delle Macie.	12.5	44
Sparkling Rose , Frienzy.	14	50
Sauvignon Blanc , Torrent Bay Wines.	15.5	56
Rose - Alcohol Free , Lietz Weingut.	12	42

RED WINE

150 CAL PER GLASS
625 CAL PER BOTTLE

GLASS BOTTLE

Cabernet Franc , Vineland, VQA.	11.5	40
Shiraz , Promised Land Wakefield Wines.	11.5	40
Cabernet Sauvignon , Seven Oaks, J.Lhor.	16	58
Zinfandel , Cypress Vineyards.	14.5	50
Chianti , Castello Di Querceto.	14	50
Valpolicella , Gerardo Cesari, DOC.	11	38

COCKTAILS

BT Sangria , Malibu Rum • Pineapple • Strawberries • Fresh White Wine Sangria Mix 161 CAL	12
Moscow Mule , Smirnoff Vodka • Ginger Beer • Lime 148 CAL	12
Noble Paloma , Casa Noble Reposado Tequila • Grapefruit Juice • Simple Syrup • Fresh-squeezed Lime Juice • Club Soda 190 CAL	12
Perfect Rose Old Fashioned , Four Rose's Bourbon • Orange • Cherry • Bitters and soda 182 CAL	12
Pina Poma Martini , Smirnoff Pineapple Vodka • Pama • Pomegranate Syrup • Pineapple Juice 224 CAL	12
Featured Margarita , BT's Finest Tequila, Mixes. 180-220 CAL	12

(SWEET JARS) 7.5

Apple Crumb 530 CAL • **Brownie Sundae** 700 CAL

Chocolate Mousse 340 CAL • **Key Lime** 760 CAL

ROOM SERVICE

7 Days a Week: 12:00PM to 8:00PM

Please call extension 6200 to place an order. You can choose to either come down and pick up your order, or have us swing by and drop it off to your room.

A \$5 delivery charge, a 18% gratuity charge, and applicable sales tax will be added to the price of all items.