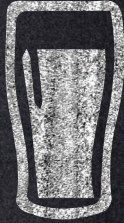


(BURGER THEORY™)

(DRAFT AND CRAFT BEERS)

Bud Light , Light Lager 147 CAL	5.5
Stella Artois , Euro Pale Lager 208 CAL	6.5
📍 O.H.S.O Brewery , Rotating Tap 200-300 CAL	6.5
📍 SunUp Brewery , Rotating Tap 180-230 CAL	6.5
📍 Goldwater Brewing Co. , Rotating Tap 180-230 CAL	7
📍 Huss Brewing Co. , Rotating Tap 180-230 CAL	6.5
📍 Dubina Blood Orange IPA , American IPA 208 CAL	7
📍 Uncle Bears Ocean Beach IPA , American IPA 210 CAL	6.5
📍 Uncle Bears Brewery , Seasonal Tap 180-230 CAL	6.5
📍 Kiltlifter, Four Peaks Brewery , Scottish Ale 247 CAL	6.5
📍 Four Peaks Brewery , Seasonal Tap 180-230 CAL	6.5
📍 San Tan Brewery , Rotating Tap 180-230 CAL	6.5



BOTTLED BEERS

Miller Lite , Light Lager 125 CAL	5.5
Budweiser , American Adjunct Lager 145 CAL	5.5
Coors Light , American Light Lager 102 CAL	5.5
Michelob Ultra , Light Lager 126 CAL	5.5
Corona Extra , Pale Lager 148 CAL	6
Pabst Blue Ribbon , American Adjunct Lager 150 CAL	5
Anti Hero , American IPA 195 CAL	6
Samuel Adams Boston Lager , Vienna Lager 147 CAL	6
Guinness , Irish Dry Stout 126 CAL	6.5
New Belguim Fat Tire , Belgian Style Ale 160 CAL	6
Blue Moon , Belgian Style Wheat Ale 171 CAL	6
Heineken , Euro Pale Lager 150 CAL	6
Dos Equis XX Lager , American Adjunct Lager 130 CAL	6
Sierra Nevada , American Pale Ale 168 CAL	6.5
📍 Grand Canyon American Pilsner , American Pale Lager 150	6.5
📍 Nut Brown Ale, Oak Creek Brewing Co. , Brown Ale 196 CAL	6.5
📍 Camelback IPA, Phoenix Ale Brewery , American IPA 202 CAL	6.5
Lagunitas IPA , American IPA 186 CAL	6.5
📍 Biltmore Blonde, Phoenix Ale Brewery , American Blonde Ale	6
Nimbus Brewing Oatmeal Stout , Oatmeal Stout 150 CAL	6.5
Lagunitas Aunt Sally , American Wild Ale 171 CAL	6.5
Goose Island Honkers Ale , English Bitter 129 CAL	6.5
📍 Magic in the Ivy, Huss Brewing Co. , American Pale Ale 171 CAL	6
St. Pauli Girl , Non Alcoholic 89 CAL	5.5

📍 Brewed Locally

WHITE WINE

	GLASS 145 CAL	BOTTLE 600 CAL
Bubbly - Michelle Brut	8	28
White Zinfandel - Beringer	7	26
Riesling - Chateau Ste Michelle	9.5	36
Pinot Grigio - Danzante	9.5	36
Chardonnay - Canyon Road	7	26
Chardonnay - Kendall Jackson Vintners Reserve	9.5	36

RED WINE

	GLASS 150 CAL	BOTTLE 625 CAL
Pinot Noir - Estancia "Pinnacle Ranches"	9.5	36
Merlot - Columbia Crest	9.5	36
Cabernet - Canyon Road	7	26
Cabernet - William Hill Central Coast	10	38

(SWEET JARS) 5

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

ROOM SERVICE

7 Days a Week: 11 AM - 11 PM

Please call extension 7525 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. Prices are subject to 20% gratuity and \$3 delivery charge for room deliveries. All prices are subject to applicable taxes.

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

(BURGER THEORY™)

All our burgers are made using quality ingredients and a special blend of Certified Angus Beef™ chuck, brisket, and short rib. The veggie burger is 100% meatless with mixed grains and vegetables.

STARTERS

(BUFFALO WINGS)* 10

Wings your way • Sriracha • Buffalo or BBQ • bleu cheese celery & carrots 790 to 900 CAL

BUTTERMILK CHICKEN STRIPS* 9

Golden-brown marinated strips of chicken • honey-mustard or barbecue sauce 600 to 700 CAL

FIRECRACKER SHRIMP* 11

Lightly fried jumbo shrimp • sweet red chili sauce Don't miss! 290 CAL

FEATURED SOUP 5

Ask your server for today's flavor! Varies

NACHO FRIES* 9

Creamy nacho cheese • bacon • pico de gallo • sour cream • guacamole. Add Chicken or Ground Beef \$4 1430 CAL

TUSCAN CHICKEN FLATBREAD* 12

Fresh pesto • caramelized onion • roasted red pepper • mozzarella cheese 670 CAL

SALADS

(CRISPY CHICKEN)* 11.5

Fresh mixed greens • cucumbers • tomatoes • Cheddar cheese • crispy buttermilk chicken strips 900 to 1320 CAL

BT COBB SALAD* 12.5

Grilled Chicken • bacon • tomato • cucumber • red onion • chopped egg • crumbled bleu cheese 650 to 1070 CAL

CHICKEN CAESAR* 12

Romaine • Parmesan cheese • garlic croutons. Substitute Grilled Shrimp for \$3 710 CAL

SRIRACHA STEAK SALAD* 15

Mixed greens • tomatoes • red onion • cucumber • bleu cheese • sriracha ranch dressing 940 CAL

ASIAN CHICKEN SALAD* 12.5

Mixed greens • Napa cabbage • red bell peppers • carrots • snow peas • wonton strips • Mandarin oranges • sesame ginger dressing 920 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 (80 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 14 1345 CAL

LONESTAR*

Cheddar cheese • thick-cut bacon • onion ring • BBQ sauce

Single 12 880 CAL Double 15 1425 CAL

(BT BOSS)*

1/2 pound burger stuffed with bacon • onion • sharp Cheddar cheese • Swiss cheese • lettuce • KGB sauce

Single 16 1320 CAL Double 25 1955 CAL

FARM FRESH*

Roasted red peppers • grilled onions • portobello mushroom • lettuce • Boursin™ cheese • roasted garlic mayo

Single 12 810 CAL Double 15 1360 CAL

BREAKFAST BURGER*

Cheddar cheese • bacon • fried egg • roasted garlic mayo

Single 12 1000 CAL Double 15 1545 CAL

ON THE BORDER*

Pepperjack cheese • pico de gallo • grilled onion • guacamole • KGB sauce

Single 12 790 CAL Double 15 1325 CAL

ULTIMATE SRIRACHA*

Swiss cheese • bacon • grilled onion • lettuce • tomato • sriracha mayo

Single 12 1620 CAL Double 15 2160 CAL

THE BRUBEN MELT*

Patty melt meets Reuben • Certified Angus Beef™ • lean corned beef • Swiss cheese • creamy slaw • KGB sauce • grilled rye bread

Single 12.5 1300 CAL Double 15.5 1840 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 (80 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 +3	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 90 CAL

Roasted Red Peppers 10 CAL

Jalapeños 10 CAL

Fried Egg 100 CAL

NO BURGER = NO PROBLEM

CRISPY FISH SANDWICH* 11

Parmesan-panko cod fillet • tartar sauce • shredded lettuce fresh potato bun 910 CAL

(SRIRACHA RIBEYE)* 26

House marinated • sriracha glaze • smashed potatoes • grilled vegetables 1000 CAL

SPICY CHICKEN WRAP* 12

Crispy chicken tenders • Buffalo sauce • lettuce • tomato • bleu cheese dressing • flour tortilla 1050 CAL

FISH TACOS* 11

Parmesan-panko Atlantic cod • shredded cabbage • fresh pico de gallo • zesty white sauce • warm tortillas 1000 CAL