

(BURGER THEORY™)

SPECIALTIES

pancakes 9

Griddled pancakes topped with butter and served with warm syrup. 1300 CAL

TRADITIONAL FRENCH TOAST 9.5

Two slices of thick cut bread battered and grilled to a golden brown. 670 CAL

SUNRISE SANDWICH 9.5

Eggs, any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. 840 CAL

MORNING BREAKFAST BURRITO 10.5

Two eggs scrambled with onion, peppers, bacon, crisp potatoes and shredded cheese stuffed into a warm flour tortilla. 1280 CAL

WESTERN SKILLET 12.5

Grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar. 860 CAL

EGGS BENEDICT 14

A timeless classic of two poached eggs and ham atop an English muffin and topped with Hollandaise sauce. 900 CAL

VEGGIE SKILLET 11.5

Two eggs any style, broccoli, mushrooms, peppers, onion, and tomato combine with breakfast potatoes and topped with shredded cheddar. 850 CAL

GRILLED AVOCADO AND TOMATO SANDWICH 11

Grilled tomatoes layered on multigrain bread with avocado and topped with pepperjack cheese. 1050 CAL

FLORENTINE BENEDICT 14.5

Two poached eggs with mushrooms and spinach atop an English muffin and topped with Hollandaise sauce. 940 CAL

HOTEL FAVORITES

INNJOYABLE BREAKFAST 11

Two eggs any style served with breakfast potatoes, choice of meat and toast. 870 CAL

SLIDER TRIO 14

One of each Bacon-Sausage-Ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes. 1180 CAL

TAILOR MADE 3 EGG OMELETTE 12.5

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. 640+ CAL

START FRESH WRAP 11

Egg whites scrambled with mushrooms, spinach, onions, and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes. 820 CAL

MALTED MINI WAFFLES 11

Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL

BUILD YOUR PERFECT BREAKFAST 12

Choose your two eggs, meat and a side. Perfect! 560+ CAL

SIDES

FRUIT 100 CAL

5

CEREAL WITH MILK
120-170 CAL

6

BACON 160 CAL

6

TOAST 120 CAL

3

SAUSAGE 360 CAL

6

BREAKFAST POTATOES
290 CAL

5

HAM 150 CAL

6

BEVERAGES

COFFEE 0 CAL

3

JUICE 110 CAL

4.5

TEA 0 CAL

4

MILK 80-150 CAL

4

ASSORTED SOFT DRINKS
80-150 CAL

3.5

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STARTERS

(BUFFALO WINGS) 14

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

BUTTERMILK CHICKEN STRIPS 11.5

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

FIRECRACKER SHRIMP 13.5

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

FRIED PICKLES 10

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

NACHO FRIES 13.5

BT Queso • Bacon • Pico de Gallo • Sour Cream • Guacamole 1430 CAL
Add beef \$3, add chicken \$4

SOFT PRETZEL STICKS 10

Baked Soft Pretzel Sticks served with IPA Mustard 583 CAL
Add BT Queso \$2

SALADS

(CRISPY CHICKEN) 13

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

BT COBB SALAD 14.5

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

CHICKEN CAESAR 14

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL
Substitute Grilled Shrimp 6 710 CAL

ASIAN CHICKEN SALAD 15

Fresh Mixed Greens • Grilled Chicken • Cabbage • Red Bell Peppers • Green Onions • Cucumbers • Wonton Strips • Cilantro • Sesame Dressing • Szechuan Peanut Sauce 870 CAL
Add shrimp \$5

HOUSE BURGERS

Served on your choice of a potato bun (265 CAL) or pretzel bun (160 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 16 810 CAL Double 19 1345 CAL

LONESTAR

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce
Single 17 880 CAL Double 20 1425 CAL

BREAKFAST BURGER

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo
Single 17 1000 CAL Double 20 1545 CAL
Sub Black Bean Veggie Patty \$2

ULTIMATE SRIRACHA

Swiss Cheese • Bacon • Grilled Onions • Lettuce • Tomato • Sriracha Mayo
Single 17 1620 CAL Double 20 2160 CAL
Sub Black Bean Veggie Patty \$2

FARM FRESH

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo
Single 17 810 CAL Double 20 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 20 1320 CAL Double 24 1955 CAL

ON THE BORDER

Pepperjack Cheese • Guacamole • Pico de Gallo • KGB Sauce
Single 17 790 CAL Double 20 1325 CAL
Smother in BT Queso \$2

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
17 1012 CAL Sub Black Bean Veggie Patty \$2

BUILD YOUR BURGER

Served on your choice of a potato bun (265 CAL) or pretzel bun (160 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 16	Double 19	Triple 21
Beef	450 CAL	870 CAL	1290 CAL
Chicken	380 CAL	640 CAL	910 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™ 105 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 40 CAL
Roasted Garlic Mayo 200 CAL • Buffalo 60 CAL

STEP 4 LOAD IT (\$15 EACH)

Grilled Onions 40 CAL
Coleslaw 110 CAL
Onion Ring 130 CAL
Green Pepper 10 CAL
Sautéed Mushrooms 20 CAL
Grilled Portobello 20 CAL
Thick-Cut Bacon 80 CAL
Roasted Red Peppers 10 CAL
Jalapenos 10 CAL
Fried Egg 100 CAL
Avocado 150 CAL

NO BURGER = NO PROBLEM

CRISPY FISH SANDWICH 17

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

SPICY CHICKEN SANDWICH 16.5

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) 28

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

BT CHEESESTEAK 18

Seasoned shaved sirloin sautéed with peppers, onions, green chiles and topped with BT Queso on a toasted hoagie roll 1195 CAL
Add Bacon \$2