

BURGER THEORY™

STARTERS

(BUFFALO WINGS) 16.5

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

BUTTERMILK CHICKEN STRIPS 12

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

FIRECRACKER SHRIMP 14

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

SOFT PRETZEL STICKS 11

Baked Soft Pretzel Sticks served with IPA Mustard 583 CAL
add queso 2.00

TUSCAN CHICKEN FLATBREAD 15

Fresh Pesto • Caramelized Onion • Roasted Red Pepper • Mozzarella Cheese 670 CAL
add shrimp 5

SALADS

(CRISPY CHICKEN) 14

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

BT COBB SALAD 16

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

CHICKEN CAESAR 15

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL
Substitute Grilled Shrimp 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
add shrimp 5.

HOUSE BURGERS

Served on your choice of a brioche bun (310 CAL) or brioche bun (310 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 \$4 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 18 880 CAL Double 21 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 Burger \$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 19 1320 CAL Double 22 1955 CAL

QUESO BURGER*

Smothered in BT Queso • Guacamole • Pico de Gallo
Single 17 1120 CAL Double 20 1550 CAL
Sub Black Bean Veggie Patty \$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
Single 17 1012 CAL Double 20 1442 CAL
Sub Black Bean Veggie Burger \$2

(BUILD YOUR BURGER)

Served on your choice of a brioche bun (310 CAL) or brioche bun (310 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 \$4 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 17	Double +20	Triple +23
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 (\$2 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 16

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

SPICY CHICKEN SANDWICH 16

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*) 24

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

BT CHEESESTEAK* 18

Seasoned shaved sirloin sauteed with peppers, onions, green chiles and topped with BT Queso on a toasted hoagie roll 1195 CAL
add extra meat 4.

FISH TACOS 15

Parmesan-Panko Atlantic Cod • Cabbage • Pico de Gallo • Cilantro Crema • Flour Tortillas 1000 CAL
Sub fried or grilled shrimp \$5

(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)

Bell’s Two Hearted Ale , American IPA	210 CAL	8
Blue Moon , Belgian Style Wheat Ale	171 CAL	7
Coors Light , American Light Lager	102 CAL	6
Modelo Especial , American Adjunct Lager	135 CAL	7
Yuengling Traditional Lager , Red Lager	128 CAL	6
 BT STAFF FAVORITE , VARIES .	VARIES. CAL	8
 BT STAFF FAVORITE , VARIES.	VARIES. CAL	9
 BT STAFF FAVORITE , VARIES.	VARIES. CAL	8

BOTTLED BEERS

Abita Purple Haze , Fruit Beer	191 CAL	8
Angry Orchard Crisp Apple , Cider	200 CAL	6
Budweiser , American Adjunct Lager	193 CAL	6
Coors , Lager	199 CAL	6
Coors Light , American Light Lager	136 CAL	6
Corona Extra , Pale Lager	197 CAL	6.5
 Dare Devil Rip Cord , Imperial IPA	360 CAL	9
Dos Equis Amber , Vienna Lager	188 CAL	6
Dos Equis XX Lager , American Adjunct Lager	173 CAL	6
Guinness , Irish Dry Stout	168 CAL	7
Heineken , Euro Pale Lager	200 CAL	6.5
Michelob Ultra , Light Lager	168 CAL	6.5
Miller Lite , Light Lager	128 CAL	6
New Belgium Fat Tire , Belgian Style Ale	213 CAL	7
Newcastle Brown Ale , English Brown Ale	188 CAL	6
Not Your Father’s Root beer , Spiced Beer	236 CAL	7
O’Doul’s , Low Alcohol Beer	16 CAL	5
Red Stripe , American Adjunct Lager	188 CAL	6.5
 Rhinegeist Truth , American IPA	288 CAL	7
Samuel Adams Boston Lager , Vienna Lager	196 CAL	6
Stella Artois , Euro Pale Lager	208 CAL	7
 Sunking Sunlight Cream Ale , Cream Ale	212 CAL	7
 Sunking Wee Mac , Scottish Ale	212 CAL	7
Yuengling Traditional Lager , Red Lager	171 CAL	6

 Brewed Locally

WHITE WINE

	80-145 CAL PER GLASS 500-600 CAL PER BOTTLE	GLASS	BOTTLE
Kendall-Jackson , Chardonnay, CA		11	33
Chateau Ste. Michelle , Riesling, WA		10	32
La Marca , Prosecco, Italy		10	37
OLIVER, Blueberry Moscato , , Moscato, Indiana		8	28
Sutter Home , Chardonnay, California		8	28
Sutter Home , Pinot Grigio, California		8	28

RED WINE

	150 CAL PER GLASS 625 CAL PER BOTTLE	GLASS	BOTTLE
Kendall-Jackson , Cabernet Sauvignon, CA		11.5	39
Sutter Home , Cabernet, California		8	28
Sutter Home , Merlot, California		9	32
Mark West , Pinot Noir		10	34
Oliver , Sweet Red, California		8	28
Alamos , Malbec, Argentina		9	30

COCKTAILS

BT Sangria ,	11
Malibu Rum • Pineapple • Strawberries • Fresh White Wine Sangria Mix	161 CAL
Cucumber Mint Lemonade ,	11
Tito’s Homemade Vodka • Fresh Lemonade • Cucumber • Mint	145 CAL
Jack Daniels Lemonade ,	11
Jack Daniel’s Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite	239 CAL
Mojito ,	11
Castillo Rum • Mint Leaves • Lime • Simple Syrup and Soda	201 CAL
Moscow Mule ,	11
Smirnoff Vodka • Ginger Beer • Lime	148 CAL
Whiskey Citrus Splash ,	13
Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice • Fresh Orange Juice	200 CAL

(SWEET JARS) 6

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