

# BRUNCH

## SAVORY

**QUESO FUNDIDO EGG BURRITO 14**  
chorizo, melted oaxaca & pepper jack cheese, scrambled eggs, salsa habanero, roasted poblano peppers, pico de gallo, sour cream, breakfast potatoes

**STEAK & EGGS 17**  
skirt steak, sunny side up eggs, breakfast potatoes, choice of toast

**AVOCADO TOAST 14**  
poached eggs, pico de gallo, cilantro, queso fresco, lime, multigrain toast

**CRAB CAKE BENEDICT 16**  
jumbo lump crab cakes, garlic spinach, poached eggs, hollandaise

**BREAKFAST FLATBREAD 16**  
cheesy scrambled eggs, steak, cheddar, mozzarella, black beans, pico de gallo, chipotle aioli, sour cream, tortilla strips

**BREAKFAST SANDWICH 12**  
eggs, american cheese, tomato, arugula, avocado, red onions, brioche, breakfast potatoes  
choice of:  
applewood smoked bacon • pork sausage  
turkey sausage

### HOUSE OMELETTE OR SKILLET

15

two eggs, breakfast potatoes, choice of toast GF

choice of 3

turkey sausage • pork sausage • maple bacon  
cheddar cheese • feta cheese • goat cheese  
sweet peppers • caramelized onions  
tomato • wild mushrooms  
roasted jalapeños • spinach

ADDITIONAL ITEMS (+1)

SUBSTITUTE EGG WHITES (+2)

## SWEET

**FRENCH TOAST STICKS 13**  
crème anglaise, nutella, strawberry

**5-LAYER BUTTERMILK PANCAKES 12**  
seasonal berries, maple syrup

**SEASONAL PARFAIT 9**  
greek yogurt, seasonal fruit, granola

## CAKE SHAKES 16

**CHOCOLATE PORTER**  
boulder shake porter, chocolate ice cream, chocolate cake

**VANILLA STOUT**  
jp casper white stout, vanilla ice cream, confetti buttercream cake

**SEASONAL**  
ask your server today!

**NOT ENOUGH BOOZE? ADD A SHOT 6**

# LUNCH

## BAR SNACKS

**FRIED CHEESE CURDS 10**  
tomato caponata, parmesan peppercorn

**MINI CORN DOGS 12**  
honey mustard, white american cheese fondue

**CRISPY BRUSSELS SPROUTS 11**  
balsamic, parmesan, lemon-garlic aioli

**ROASTED GARLIC HUMMUS 13**  
herb tomato, naan, garden vegetables GF

**HAND CUT FRIES 9**  
dry rubbed • sea salt • sweet tots  
parmesan garlic (+2)

choice of three:  
cheddar beer fondue • foothill farms ranch  
tomato caponata • honey mustard  
parmesan peppercorn • spicy bbq • white bbq  
smoked jalapeño aioli

**BUFFALO CHARRED CAULIFLOWER 12**  
foothill farms ranch GF

## ESSENTIALS

**HOUSEMADE PRETZEL 9**  
baked daily, cheddar beer fondue

**CHICKEN WINGS 14**  
served with carrots & celery  
traditional, smoked OR boneless  
choice of: bbq, spicy buffalo OR unbearable  
"A Bull & Bear Fan Favorite"

**SEASONAL GUACAMOLE 10**  
guajillo rubbed chips, seasonal fruit, cilantro

**PESTO CHICKEN FLATBREAD 18**  
pulled chicken, tomato, mozzarella,  
goat cheese, arugula

**NACHOS 13**  
sea salt tortilla chips, oaxaca, pepper jack &  
cheddar blend, black beans, pico de gallo, sour  
cream, lettuce, guacamole  
add ons: skirt steak 7 • pulled pork 5  
chorizo 5 • chicken 5

**BURRATA FLATBREAD 18**  
roasted tomato-garlic, lemon, basil, arugula

## SOUPS+SALADS

**DAILY SOUP 8**

**PULLED CHICKEN 16**  
mixed greens, apple, walnuts, dates, avocado,  
fennel, cornbread croutons, goat cheese,  
honey-cilantro vinaigrette GF

**SOUTHWESTERN 17**  
grilled chicken, crisp romaine, napa cabbage,  
avocado, corn, black beans, monterey jack,  
aged cheddar, chihuahua, pico de gallo, tortilla  
strips, chipotle lime dressing GF

**GREEK 13**  
chopped romaine, kalamata olives, red & yellow  
peppers, grape tomato, shaved red onion,  
cucumber, pepperoncini, feta, naan,  
red wine vinaigrette GF

top with

SKIRT STEAK 7  
SMOKED TURKEY 4  
GRILLED CHICKEN 5  
GRILLED SHRIMP 8  
SALMON 8

## MULTIPLE CHOICE MAC N' CHEESE 11

choice of ingredients • priced per item

house smoked bacon • 2 wild mushroom • 2  
smoked pulled chicken • 2 roasted jalapeño • 1  
pulled pork • 2 truffle oil • 5  
burnt end brisket • 2 buffalo • 1  
caramelized onion • 1 **all the above • 17**

GF: Dishes are available Gluten Free

Please limit to four credit cards per check for parties of six or more guests. \*Advisory:  
The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or  
eggs, which can contain harmful bacteria, may cause serious illness.

## SLIDERS

**CLASSIC CHEESEBURGER\* 15**  
american cheese, lettuce, tomato, onion, pickles,  
house sauce, brioche bun GF  
make it a double • 3

**BRISKET 16**  
alpha king bbq, crispy shallots, mini brioche bun GF

**PULLED PORK 14**  
crisp napa slaw, alpha king bbq, brioche bun GF

## CLASSICS

choice of dry rubbed • sea salt  
parmesan garlic fries (+2)  
sweet potato tots (+2)

**GRILLED CHEESE & TOMATO SOUP 13**  
sharp american, brioche  
add truffle • 3

**FRIED CHICKEN SANDWICH 15**  
american cheese, tomato, shredded lettuce,  
house sauce, brioche bun  
buffalo style • 1

**THE BURGER\* 16**  
american cheese, lettuce, tomato, onion, pickle,  
garlic mayo, hawaiian sesame bun GF  
add house-smoked bacon • 2  
add fried egg • 2

**BLACKENED CHICKEN SANDWICH 15**  
bacon, havarti cheese, avocado, lettuce,  
roasted tomato aioli, brioche bun GF

**WAGYU BRISKET DIP 18**  
swiss cheese, grilled onion, stout jus', butter roll GF



# BRUNCH COCKTAILS

**HANGOVER HELPER 10**  
iced coffee, rumchata, absolut vanilla, chai

**BLOODY MARY 11**  
*ADD LOADED-UP SKEWER (+4)*  
smoked chicken wing, thick-cut bacon,  
bourbon glazed shrimp, fresh mozzarella,  
pepper jack cheese, pickle, asparagus  
*Add Coronita (+4)*

**BLOOD ORANGE MIMOSA 9**

**BELLINI 9**

## REVIVAL SHOTS 7

**PANCAKE STACK**  
jameson, butterscotch, orange juice chaser

**CINNAMON TOAST CRUNCH**  
jim beam kentucky fire, rumchata

**PICK ME UP**  
absolut vanilla, kahlua, house espresso foam

### WEEKEND WARRIORS • Flight All 3 • 15

## SANGRIA

*Glass 12 / Pitcher 35*

**WHITE**  
white wine, red bull tropical, apricot,  
orange, peach, red apple, grape

**RED**  
red wine, pomegranate & blackberry liqueur  
red apple, grape, pineapple

## SELTZER

**TRULY 7**  
pineapple • blueberry & açai • lemonade variety\*  
*\*ask your server today!*

**WHITE CLAW 7**  
black cherry, mango and grapefruit

**BUD LIGHT 6**  
black cherry and mango

# HOUSE COCKTAILS

**STRAWBERRY MULE 13**  
ketel one, ginger, lemon  
*on draft*

**MINT CONDITION 14**  
westland, pineapple, lemon, mint, sage  
*available Spirit-Free • 6*

**BREAK OF DON 14**  
1800 reposado, watermelon,  
cucumber, jalapeño, lime, sage

**MARY HAD A LITTLE LAMBIC 14**  
strawberry-infused belvedere,  
watermelon, lime, thai basil  
*available Spirit-Free • 6*

**PEAR OF KINGS 14**  
grey goose la poire, ty ku black, st. germain,  
lemon, lemon-lime soda

**DARN OLD FASHIONED 15**  
bulleit rye, demerara, walnut, orange-angostura bitters,  
orange, brandied cherry

**PERFECT MANHATTAN 15**  
knob creek, carpano antica,  
angostura-orange bitters

## SHAREABLES

**THE BIG ASS MULE 45**  
*96oz moscow mule*  
vodka, ginger beer, lime, bitters  
choose your flavor: traditional • peach • pear

**TURN BACK THYME 20**  
henderick's, lavender, lemon, thyme, prosecco

**PALOMA 18**  
herradura, st. germain, lime, grapefruit

## DRAFTS

*\*local brews*

\*312 URBAN WHEAT ALE .....7  
Goose Island Brewery. American Pale Wheat Ale. 4.2%

420 .....7  
SweetWater Brewing Co. American Pale Ale. 5.4%

ALASKAN AMBER .....7  
Alaskan Brewing Co. Altbier. 5.3%

\*A LITTLE SUMPIN' SUMPIN' .....7  
Lagunitas Brewing Co. American Pale Wheat Ale. 7.5%

ALL DAY IPA .....7  
Founders Brewing Co. Session India Pale Ale. 4.7%

\*ANTI- HERO .....7  
Revolution Brewing Co. India Pale Ale. 6.7%

AXE MAN .....7  
Surley Brewing Co. India Pale Ale. 7.2%

\*BORN + RAISED .....7  
Goose Island Brewery. Cream Ale. 5.9%

BUD LIGHT .....6  
Anheuser Busch. American Light Lager. 4.2%

CRISP APPLE .....7  
Angry Orchard Cider Co. Hard Cider. 5.5%

\*DAISY CUTTER .....7  
Half Acre Beer Co. American Pale Ale 5.2%

FOGGY GEEZER .....7  
Warpigs Brewpub. Hazy India Pale Ale. 6.8 %

\*GREEN LINE .....7  
Goose Island Brewery. American Pale Ale. 5.4%

GUINNESS .....8  
St. James Gate Brewing Co. Irish Dry Stout. 4.2%

HEINEKEN .....7  
Heineken Nederland. European Pale Lager. 5.4%

HOEGAARDEN .....7  
Brouwerij Hoegaarden. Belgian Witbier. 4.90%

MILK STOUT .....7  
Left Hand Brewing Company. Stout. 6 %

PACIFICO .....7  
Grupo Modelo. American Pale Lager. 4.5%

\*SON OF JUICE .....7  
Maplewood Brewery. Hazy IPA. 6.3%

STELLA ARTOIS .....7  
InBev Belgium. Pale Lager. 5.0%

TRUMER PILS .....7  
Trumer Brauerei. Pilsner. 4.8%.....7

TWO HEARTED .....7  
Bell's Brewery. India Pale Ale. 7%.....7