SAVORY

QUEP 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)

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
charizo 5 • chicken 5

Burrata flatbread 18
roasted tomato-garlic, lemon, basil, arugula

MULTIPLY CHOICE MAC N’ CHEESE 11
choice of ingredients • priced per item
house smoked bacon • 2
smoked pulled pork • 2
smoked buffalo • 2
wild mushroom • 2
roasted jalapeño • 1
truffle oil • 5
burnt end brisket • 2
buffalo • 1
all the above • 17

SWEET

FRENCH TOAST STICKS 13
crème anglais, nutella, strawberry

SEASONAL 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
jo casper white stout, vanilla ice cream, confetti buttercream cake

SEASONAL
ask your server today!

NOT ENOUGH BOOZE? ADD A SHOT 6

SOUPS+SALADS

DAILY SOUP 8

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

LUNCH

CLASSICS

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

FRIED CHICKEN & TOMATO SOUP 13
american cheese, tomato, onion, pickles, house sauce, brie cheese +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, brie cheese +GF

GRILLED CHEESE & TOMATO SOUP 13
american cheese, tomato, onion, pickles, garlic mayo, hawaiian sesame bun GF
add house-smoked bacon • 3
add fried egg • 2

BLACKENED CHICKEN SANDWICH 15
baco, havarti cheese, avocado, lettuce, roasted tomato aioli, brie cheese +GF

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

MULTIPLE CHOICE MAC N’ CHEESE
choice of ingredients • priced per item
house smoked bacon • 2
smoked pulled pork • 2
smoked buffalo • 2
wild mushroom • 2
roasted jalapeño • 1
truffle oil • 5
burnt end brisket • 2
buffalo • 1
all the above • 17

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.

GF: Dishes are available Gluten Free
HOUSE COCKTAILS

STRAWBERRY MULE 13
ketel one, ginger, lemon

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

SANGRIA

Glass 12 / Pitcher 35
работать

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

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

REVIVAL SHOTS 7

PANCAKE STACK
jameson, butterscotch, orange juice chaser

CINNAMON TOAST CRUNCH
jim beam kentucky fire, rumchata

BELLINI 9

PICK ME UP
absolut vanilla, kahlua, house espresso foam

WEKEND WARRIORS • Flight All 3 • 15

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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. 4.9%

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. PILS. 4.8%

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