

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

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

BELGIAN WHITE MUSSEL BOWL 18

bar harbor mussels, hoegaarden, lemon cream,

garlic, parsley, sourdough boule

TUNA POKE* 19

ahi tuna, cucumber, jalapeño, shallot,

avocado, mango sesame glaze, sticky rice GF

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

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

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

SKIRT STEAK & ARUGULA* 16

balsamic red onion, cherry tomato, crispy garlic,

maytag blue cheese, ginger lime dressing GF

top with:

SKIRT STEAK 7 • SMOKED TURKEY 4

GRILLED CHICKEN 5 • GRILLED SHRIMP 8

SALMON 8

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

BLT 13

thick cut bacon, iceberg lettuce,

beefsteak tomato, herb aioli, brioche GF

add ons: avocado 2 • turkey 4 • fried egg 2

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

DAILY SPECIALS

MONDAY

CHEESESTEAK 15

TUESDAY

DOUBLE CHEESEBURGER* + BEER 11

WEDNESDAY

FAJITAS 16

1/2 OFF BOTTLES OF WINE

THURSDAY

PRIME RIBEYE BURGER +

DUCK FAT FRIES 18

FRIDAY

PULLED CHICKEN QUESADILLA 14

HAPPY HOUR

MONDAY - FRIDAY • 3 - 6PM

\$5 GOOSE ISLAND DRAFTS

\$6 SANGRIA

+ SELECT WINES

\$3 A LA CARTE TACOS

\$11 FALL FLATBREAD

PLATES

SKIRT STEAK & FRITES* 23

parmesan garlic fries, asparagus,

béarnaise sauce GF

BEER BATTERED FISH & CHIPS 18

saison farm ale, pickled peppers, tartar sauce

CRISPY MISO GLAZED SALMON* 24

sautéed spinach, sticky rice, potato crisp,

ginger-soy GF

BAJA FISH TACOS* 16

crispy mahi-mahi, citrus slaw, pineapple,

habanero crema, guacamole GF

SKIRT STEAK TACOS* 16

oaxaca cheese, poblano peppers, pico de gallo,

chimichurri GF

choice of: flour • corn • lettuce wraps

MULTIPLE CHOICE MAC N' CHEESE 11

choice of ingredients • priced per item

house smoked bacon • 2

smoked pulled chicken • 2

pulled pork • 2

burnt end brisket • 2

caramelized onion • 1

wild mushroom • 2

roasted jalapeño • 1

truffle • 5

buffalo • 1

all the above • 17

SOMETHING SWEET

CHOCOLATE FUDGE CAKE 10

triple layer dark chocolate cake, chocolate fudge,

vanilla ice cream

COOKIES & GELATO 9

warm salted pretzel and chocolate chip cookies,

vanilla ice cream

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

GF: Dishes are available Gluten Friendly

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.

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

SELTZER

TRULY 7

pineapple • blueberry & açai • lemonade variety*

**ask your server today!*

WHITE CLAW 7

black cherry • mango • grapefruit

BUD LIGHT 6

black cherry • mango

WINE

REDS

CABERNET SAUVIGNON

SHANNON RIDGE // Lake County, Ca 2015 13/52

JUSTIN // Paso Robles, CA 2013 18/72

PINOT NOIR

ANGELINE // California 2016 12/48

BENTON LANE // Willamette Valley, OR 2015 15/60

CELLAR ASSORTMENTS + BLENDS

TILIA // Mendoza, Arg 2016 11/44

THE WINE WITH NO NAME // Central Coast, CA 2011 14/56

55% Syrah, 25% Petite Verdot, 20% Merlot

WHITES

SAUVIGNON BLANC

INFAMOUS GOOSE // Marlborough, NZL 2017 12/48

PINOT GRIGIO

ROCCA // Venetie, Ita 2017 11/44

CHARDONNAY

KENDALL JACKSON VR // California 2015 12/48

THE CALLING // Sonoma Coast, CA 2016 15/60

RIESLING

KUNG FU GIRL // Colombia Valley, WA 2015 10/40

ROSE

LOUIS JADOT // Burgundy, FRA 2017 12/48

PORT

NOVAL BLACK PORTO 9/55

FEELIN' BUBBLY

TIAMO PROSECCO // Veneto, ITA 11/40

MOET & CHANDON IMPERIAL BRUT // Epernay, FRA 18

MOET ROSE IMPERIAL // Epernay, FRA 22

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

DRAFTS

**local brews*

*312 URBAN WHEAT ALE7	Goose Island Brewery. American Pale Wheat Ale. 4.2%
4207	SweetWater Brewing Co. American Pale Ale. 5.4%
ALASKAN AMBER7	Alaskan Brewing Co. Altbier. 5.3%
*A LITTLE SUMPIN' SUMPIN'7	Lagunitas Brewing Co. American Pale Wheat Ale. 7.5%
ALL DAY IPA7	Founders Brewing Co. Session India Pale Ale. 4.7%
*ANTI- HERO7	Revolution Brewing Co. India Pale Ale. 6.7%
AXE MAN7	Surley Brewing Co. India Pale Ale. 7.2%

*BORN + RAISED7	Goose Island Brewery. Cream Ale. 5.9%
BUD LIGHT6	Anheuser Busch. American Light Lager. 4.2%
CRISP APPLE7	Angry Orchard Cider Co. Hard Cider. 5.5%
*DAISY CUTTER7	Half Acre Beer Co. American Pale Ale 5.2%
FOGGY GEEZER7	Warpigs Brewpub. Hazy India Pale Ale. 6.8%
*GREEN LINE7	Goose Island Brewery. American Pale Ale. 5.4%
GUINNESS8	St. James Gate Brewing Co. Irish Dry Stout. 4.2%
HEINEKEN7	Heineken Nederland. European Pale Lager. 5.4%

HOEGAARDEN7	Brouwerij Hoegaarden. Belgian Witbier. 4.90%
MILK STOUT7	Left Hand Brewing Company. Stout. 6%
PACIFICO7	Grupo Modelo. American Pale Lager. 4.5%
*SON OF JUICE7	Maplewood Brewery. Hazy IPA. 6.3%
STELLA ARTOIS7	InBev Belgium. Pale Lager. 5.0%
TRUMER PILS7	Trumer Brauerei. Pilsner. 4.8%
TWO HEARTED7	Bell's Brewery. India Pale Ale. 7%