**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 PULLED CHICKEN 10
  - JALAPEÑO AIOLI
- CRISPY BAUER CALIFORNIA 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 HARBOUR 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 ON: 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, PICKLES
  - HOUSE SAUCE, BRIOCHHE BUN GF
  - MAKE IT A DOUBBLE • 3
- BRISKET 16
  - ALPHA KING BBQ, CRISPY SHALLOTS, MINI BRIECHO BUN GF
- PULLED PORK 14
  - CRISP NAPA SLAW, ALPHA KING BBQ, BRIOCHHE 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, CRISPY Romaine, NAPA CABBAGE
  - AVOCADO, CORN, BLACK BEANS, MONTEREY JACK
  - AGED CHEDDAR, CHIHUAHUA, PICO DE GALLO, TARTAR SAUCE
  - 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
  - MAYO 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 (+2) • SWEET POTATO TOTS (+2)
- GRILLED CHEESE & TOMATO SOUP 13
  - SHARP AMERICAN, BRIECHO
  - ADD TRUFFLE • 3
- FRIED CHICKEN SANDWICH 15
  - AMERICAN CHEESE, TOMATO, SHREDDED LETTUCE
  - HOUSE SAUCE, BRIECHO BUN
  - BUFFALO STYLE • 1
- BLT 13
  - THICK CUT BACON, ICEBERG LETTUCE
  - BEETSTEAK TOMATO, HERB AIOLI, BRIECHO
  - ADD ON: AVOCADO 2 • TURKEY 4 • FRIED EGG 2

**PLATES**

- SKIRT STEAK & FRITES* 23
  - PARMESAN GARLIC FRIES, ASPARAGUS, BEURRE BLANC 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

**MULTIPLE CHOICE MAC N’ CHEESE 11**

- CHOICE OF INGREDIENTS • PRICED PER ITEM
  - HOUSE SMOKED BACON • 2
  - WILD MUSHROOM • 2
  - PULLED PORK • 2
  - TRUFFLE • 5
  - BURNT END BRISKET • 2
  - CARAMELIZED ONION • 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 BUTTERSCOTCH CAKE

**DAILY SPECIALS**

**MONDAY**

- CHEESESTEAK 15
- 2X COFFEE OR TEA

**TUESDAY**

- DOUBLE CHEESEBURGER* + BEER 11
- 2X COFFEE OR TEA

**WEDNESDAY**

- FAJITAS 16
  - 1/2 OFF BOTTLES OF WINE

**THURSDAY**

- PRIME RIBEYE BURGER + DUCK FAT FRIES 18

**FRIDAY**

- PULLED CHICKEN QUESADILLA 14

GF: DISHES ARE AVAILABLE GLUTEN FRIENDLY

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

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*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

**SANGRIA**

*available Spirit-Free* • 6

WHITE

**PACIFICO**

Grupo Modelo. American Pale Lager. 4.5%

RED

**BREWING CO.**

Revolution Brewing Co. India Pale Ale. 6.7%

**HOEGAARDEN**

Brouwerij Hoegaarden. Belgian Witbier. 4.90%

**MILK STOUT**

Left Hand Brewing Company. Stout. 6 %

**PACIFICO**

Grupo Modelo. American Pale Lager. 4.5%

**SON OF JUICE**

Maplewood Brewery. Hazy IPA. 6.3%

**STELLA ARTOIS**

InBev Belgium. Pale Lager. 5.0%

**TRUMER PILS**

Trumer Brauerei. Pilsner. 4.8%

**BREWING CO.**

Half Acre Beer Co. American Pale Ale 5.2%

**GREEN LINE**

Goose Island Brewery. American Pale Ale. 5.4%

**GUINNESS**

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

**ALASKAN AMBER**

Alaskan Brewing Co. Altbier. 5.3%

**TRULY**

pineapple • blueberry & açai • lemonade variety’

**WHITE CLAW**

black cherry • mango • grapefruit

**CRYSTAL BUD LIGHT**

black cherry • mango

**PETIT ROUGE**

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

**WARPIGS BREWPUB**

Warpigs Brewpub. Hazy India Pale Ale. 6.8 %

**FOGGY GEEZER**

Half Acre Beer Co. American Pale Ale 5.2%

**PORT**

NOVAL BLACK PORTO 9 / 55

**FEELIN’ BUBBLY**

**PALOMA**

herradura, st.germain, lime, grapefruit

**SURLEY BREWING CO.**

Surley Brewing Co. India Pale Ale. 7.2%

**THE BIG ASS MULE**

98oz moscow mule

**THE WINE WITH NO NAME**

**STELLA ARTOIS**

InBev Belgium. Pale Lager. 5.0%

**THE CALLING**

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

**BREWING CO.**

Left Hand Brewing Company. Stout. 6 %

**BREWING CO.**

Half Acre Beer Co. American Pale Ale 5.2%

**GREEN LINE**

Goose Island Brewery. American Pale Ale. 5.4%

**GUINNESS**

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

**HEINEKEN**

Heineken Nederland. European Pale Lager. 5.4%

**INFINITUM**

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

**BREWING CO.**

Half Acre Beer Co. American Pale Ale 5.2%

**GREEN LINE**

Goose Island Brewery. American Pale Ale. 5.4%

**GUINNESS**

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

**HEINEKEN**

Heineken Nederland. European Pale Lager. 5.4%

**SURLEY BREWING CO.**

Surley Brewing Co. India Pale Ale. 7.2%

**AXE MAN**

Surley Brewing Co. India Pale Ale. 7.2%

**BREWING CO.**

Revolution Brewing Co. India Pale Ale. 6.7%

**‘ANTi- HERO**

Revolution Brewing Co. India Pale Ale. 6.7%

**‘312 URBAN WHEAT ALE**

Goose Island Brewery. American Pale Wheat Ale. 4.2%

**‘BORN + RAISED**

Goose Island Brewery. Cream Ale. 5.9%

**BREWING CO.**

Half Acre Beer Co. American Pale Ale 5.2%

**GREEN LINE**

Goose Island Brewery. American Pale Ale. 5.4%

**GUINNESS**

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

**HEINEKEN**

Heineken Nederland. European Pale Lager. 5.4%

**INFINITUM**

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

**BREWING CO.**

Half Acre Beer Co. American Pale Ale 5.2%

**GREEN LINE**

Goose Island Brewery. American Pale Ale. 5.4%

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**HEINEKEN**

Heineken Nederland. European Pale Lager. 5.4%

**HOEGAARDEN**

Brouwerij Hoegaarden. Belgian Witbier. 4.90%

**MILK STOUT**

Left Hand Brewing Company. Stout. 6 %

**PACIFICO**

Grupo Modelo. American Pale Lager. 4.5%

**STELLA ARTOIS**

InBev Belgium. Pale Lager. 5.0%

**TRUMER PILS**

Trumer Brauerei. Pilsner. 4.8%

**TWO HEARTED**

Bell’s Brewery. India Pale Ale. 7%