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 aïoli
ROASTED GARLIC HUMMUS 13
herb tomato, naan, garden vegetables GF
HAND CUT FRIES 9
dry rubbed • sea salt • sweet potato (+2)
choice of three:
cheddar beer fondue • foothill farms ranch
tomato caponata • honey mustard
parmesan peppercorn • spicy bbq • white bbq
smoked jalapeño aïoli
BUFFALO CHARRED CAULIFLOWER 12
foot hill 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,
cheese, arugula
BELGIAN WHITE MUSSEL BOWL 18
bar harbor mussels, hoegaarden, lemon cream,
garlic, parsley, sourdough boule GF
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 • pulled pork 5
cheddar cheese • 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, crispy romaine, napa cabbage,
avocado, corn, black beans, monterey jack,
age d'or, chilies, pico de gallo, tortilla strips,
chipotle lime dressing GF
GREEK 13
chopped romaine, kalatoma 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 • 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 aïoli, brioche
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
baco, havarti cheese, avocado, lettuce,
roasted tomato aïoli,
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

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.

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PLATES
SKIRT STEAK & FRITES* 23
parmesan garlic fries, asparagus,
bearnaise 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
smoked pulled chicken • 2
roasted jalapeño • 1
turkey • 5
burnt end brisket • 2
battered • 1
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 buttercream cake
SEASONAL
ask your server today!

NOT ENOUGH BOOZE? ADD A SHOT 6
HOUSE COCKTAILS

14

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

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

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

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

15

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

PERFECT MANHATTAN
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

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

‘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
Surly 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%

CARAMELIZED CHOCOLATE CHURRO
Moody Tongue. Brewing Co. Porter. 7% .............. 7

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
Warpies 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%

TINY BOMB ............................................ 7
Wiseacre Brewing Co. Pilsner. 4.5%

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

*local brews

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% Petit Verdot, 20% Merlot

WHITES

SAUVIGNON BLANC
INFAMOUS GOOSE // Marlborough, NZL 2017 12/48

PINOT GRIGIO
ROCCA // Venezia, 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