

SNACKS & BITES

BORRACHO TAQUITOS

pollo borracho, shredded lettuce, cumin crema, salsa verde, cotija cheese

BEET SALAD

roasted beets, goat cheese, arugula, grilled red onion, candied walnut, house ranch

NISI'S SPENT GRAIN PRETZEL

mustard / add beer cheese

FRIED BURRATA

rustic bread crumbs, roasted red pepper tomato sauce, sweet potato-cranberry chutney, griddled garlic ciabatta

STICKY RIBS

bbq sauce, sesame, green onion

SMOKED WINGS

choose one: memphis dry / buffalo / Teriyaki

AVOCADO TOAST

soft boiled egg, sweet potato-cranberry chutney, herbs, balsamic

***AHI-POKE WONTON NACHOS**

sesame-lemon dressed Ahi Tuna, marinated cabbage, crispy wonton chips, pineapple salsa, black bean sauce, avocado

BATCHY BOWLS

CHOICE OF:

***SEARED AHI TUNA or SALMON**

Mixed greens, white rice, black beans, cucumber, avocado, shredded carrots, edamame, crispy rice noodles, teriyaki sauce drizzle

***MARINATED RIB-EYE or CHICKEN**

Mixed greens, white rice, black beans, bourbon-pickled bell peppers, butter onion, crispy onions, teriyaki sauce drizzle

SALADS

KALE CAESAR

parmesan, toasted breadcrumb

FALL HARVEST GRILLED SALMON

flaked salmon, baby kale, mixed baby heads of lettuce, sweet potato-cranberry chutney, roasted heirloom carrots, honeycrisp apple, pomegranate jewels, goat cheese, pumpkin seed-pecan praline, spiced cider vinaigrette

LITTLE GEM WEDGE

candied bacon crumble, green onion, tomatoes, buttermilk bleu cheese dressing, balsamic, bleu crumbles

NASHVILLE HOT CHOPPED CHICKEN

chopped leafy greens, kale, cucumber, red onion, black beans, corn, avocado, white cheddar, buttermilk ranch dressing, Nashville fried chicken

add salmon / chicken / soft egg

SAUCE

ranch, blue cheese, KC red bbq, buffalo, calabrian chili aioli, wasabi aioli, , alabama white, cheese sauce, apricot mustard, and of course, tartar sauce!

BURGERS & SANDWICHES

served with fries or a salad
load up your fries...see below

***BLUE**

whipped blue, arugula, fig jam, candied bacon, pretzel

***REGULAR**

cheddar, lettuce, tomato, pickled red onion, pickle, spread

IMPOSSIBLE 2.0

impossible patty, arugula, pickle, pickled onion, tomato, apricot mustard

ADD CHEESE

***SIERRA**

kc red bbq sauce, crispy onion, cheddar, bacon, bourbon-pickled peppers

***AU POIVRE**

peppercorn crust, butter onions, seared mushrooms, swiss, green peppercorn demi sauce

***SUSHI**

seared ahi tuna steak, wasabi aioli, crispy rice noodles, radish sprout, cucumber, avocado, tamari glaze

***MERGUEZ**

spiced lamb, calabrian aioli, roasted red pepper, pickled red onion, arugula, marinated red cabbage, pretzel

add to your burger or sandwich

Add avocado / bacon / egg

LA'FALAFEL BURGER

family recipe falafel patty, hummus, tahini spread, lettuce, tomato, cucumber, turnips

DON'T BE CRABBY

dungeness crab salad, cheddar, sourdough
add avocado

B&B QUE

shredded pork, bbq sauce, onion straws, pickled onions

L.E.S.

house made pastrami, swiss cheese, spread, slaw, rye

DUCK BANH MI

garlic aioli, pickled carrot & daikon cilantro, mint, jalapeno, cucumber, banh mi glaze, torpedo roll

PHILLY

marinated shaved rib-eye, seared mushrooms, bourbon-pickled peppers, butter onions, cheese sauce, torpedo roll

BLACKENED SALMON PO'BOY

blackened-salmon, tartar, lettuce, tomato, slaw, cilantro, torpedo roll

FRIED CHICKEN SANDWICH

pickle-brined thigh, calabrian aioli, slaw, pickles
nashville hot style

HAND CUT FRIES

full order | load up your side with your burger or Sandwich

NAKED FRIES

SWEET POTATO

GARLIC-PARM

PASTRAMI & CHEESE

BBQ PORK & BEER CHEESE

DUCK CONFIT & CHEESE

MEGA MACS

toasted bread crumbs and green onions

OG CHEESE

CANDIED BACON

PASTRAMI

DUCK CONFIT

BBQ PORK

SIDES

CRISPY SPROUTS

crispy brussels, soy-onion caramel, aleppo pepper, crispy shallots

MIXED BABY LETTUCE

SIDE LITTLE WEDGE

KALE CAESAR

SLIDERS

NASHVILLE HOT

hot fried chicken, coleslaw, pickles, buttermilk, ranch

***BATCH & BRINE LIL' BURGERS**

beef, aged cheddar, pickles, spread

BEER BATTERED FRIED ROCK COD

FISH TACOS

onion, cilantro, cumin-crema, lime cured cabbage tomatillo-avocado salsa

FISH AND CHIPS

fries, lemon, malt vinegar, tartar

SWEET REVENGE

STRAWBERRY SHORTCAKE

sugared biscuit, macerated berries, frozen custard

BREAD PUDDING

Fresh baked bread, caramel, custard

CHOCOLATE PUDDING

house-made valhrona chocolate



cocktails CAREFULLY CRAFTED



ALL INCLUSIVE
Sombra mezcal,
ancho reyes, lemon,
agave, amaro, bitters



SERRANO MI HERMANO
Don Julio blanco
tequila, serrano,
pineapple, lemon, basil
black lava salt



THE IDEAL PEAR
Luna Azul blanco
cucumber infused
tequila, chateau,
prickly pear, lime



ESPRESSO YA' SELF
Ketel One vodka,
dissident coffee
liqueur, cold brew
coffee



PASSION SOUR
Bacardi spiced rum,
passion fruit, egg white,
lime, lemon



INFUSION CONFUSION
GIN & TONIC
Infused Tanqueray No. 10 gin,
fever tree tonic
color changing



ADD WALK
THE PLANK
SHOT

PIRATES POISON
Ron Zacapa, Flor de
cana white rum,
coconut, orange,
pineapple, nutmeg



SPRING SANGRIA
Grey Goose Pear,
sauvignon blanc,
lemon, ginger & pear



TOKYO DRIFT
Iwai japanese whisky,
yuzu, shiso, plum
bitters



HEALING GARDEN
Tanqueray No. 10 gin,
chamomile cordial,
lavender, lemon 16



CLASSIC cocktails



B&B
MANHATTAN
Elijah Craig bourbon,
vermouth, bitters 15



PAPERPLANE
bourbon, aperol,
lemon, meletti
amaro



NEGRONI
Tanqueray gin,
vermouth,
campari

SAZERAC
rye, cognac,
peychaud's,
absinthe



MAI TAI
Flor de Cana rum, lime,
orgeat, orange liqueur,
bacardi spiced rum float

BATCH & BRINE OLD FASHIONS

B&B OLD FASHIONED
Elijah Craig
bourbon, cane,
bitters



GHABEN OLD FASHIONED
Ghaben Family Reserve
Elijah Craig 131.5 proof,
cane, bitters

Shakes

- vanilla
- strawberry
- chocolate
- cookies n' cream
- peanut butter
- caramel
- creamsicle
- banana

MAKE IT A
BOOZY SHAKE
WITH YOUR CHOICE OF
WELL LIQUOR!

CAREFULLY CRAFTED mocktails



RED & STORMY
hibiscus, passion, ginger
beer

CARIBBEAN SUMMER
pineapple, coconut, orange,
mint, soda

LAVENDER HAZE
lavender, lemon, soda

WINE

BUBBLES

- BRUT CHAMPAGNE, BEAU JOIE, France |
- BRUT CAVA, SEGURA VIUDAS, Spain |
- PROSECCO ROSÉ, LUNA NUDA, Italy 20' |
- BRUT, CHANDON, California |
- MOET ROSE, France, |

WHITES

- ROSÉ, WHISPERING ANGEL, France 21' |
- SAUVIGNON BLANC, CROSSINGS, New Zealand 20'
- SAUVIGNON BLANC, SILVERADO, Napa 20' |
- CHARDONNAY, PRESCRIPTION, Clarksburg 18' |
- PINOT GRIGIO, VIGNETI DEL SOLE, Italy 21' |

REDS

- MALBEC, ALTOS LAS HORMIGAS, Argentina 20' |
- RED BLEND, SILK & SPICE, Portugal 19' |
- PINOT NOIR, THE PINOT PROJECT, California 20' |
- CABERNET SAUVIGNON, BRASSFIELD, High Valley 19' |

10 OZ | 16 OZ

ON TAP

- Calicraft, POG 5% *Gluten Free
- Hemly, Rotating Cider 5.5%
- Fieldwork, Rotating Sour, 4.7%
- Laughing Monk, Holy Ghost Pilsner 5.3%
- Dustbowl, Taco Truck Lager 4.7%
- Batch & Brine Napa Smith, Lager 4.6%
- Allagash White, Wheat Beer 5.2%
- Morgan Territory, Wheat Honey 5.2%
- Drakes 1500, Pale Ale 5.5%
- Ghost Town, Inhume IPA 7%
- Canyon Club, WC IPA 6.3%
- Altamont, Maui Wauu IPA 6.5%
- Fort Point, Kolsch 4.6%
- Fieldwork, Rotating Hazy IPA 6.9- 7.5%
- Calicraft Hazy IPA 7.2%
- Napa Smith, Rotating Hazy 5.8% - 7%
- Original Pattern, Double Hazy 8.2%
- Original Pattern, West Coast DIPA 9.2%
- Calicraft, Oak Town Brown, 6.7%
- Epidemic Ales, Stout Nitro 8.5%

Beer Flight



3 Beer Choice
5 Beer Choice

CANS

Stone Delicious IPA (Gluten Reduced) 7.7%

NON-ALCOHOLIC BEER

Athletic, IPA .05%



UNTAPPD



COME SEE US FOR
BRUNCH! EVERY
SATURDAY
&
SUNDAY
FROM 10:00 - 3:00