




# 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
- 


BURRATA

arugula, lemon oil vinaigrette, marinated heirloom tomato, balsamic glaze, griddled garlic ciabatta
- 


STICKY RIBS

bbq sauce, sesame, green onion
- 


SMOKED WINGS

choose one: memphis dry / buffalo / Teriyaki
- 


AVOCADO TOAST

soft boiled egg, marinated heirloom tomato, arugula with lemon and olive oil balsamic glaze
- 

\*AHI-POKE WONTON NACHOS

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

SPRING WATERMELON

sliced watermelon, whipped feta, extra virgin olive oil 12
- 

STREET CORN

garlic aioli, chili lime salt, cotija cheese, lime wedge, micro cilantro

# 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
- GRILLED SALMON PANZANELA

flaked salmon, strawberries, feta, avocado, marinated heirloom tomato, marinated bread, mixed greens, arugula, micro basil, herb-feta 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!

# CHEF INSPIRED

# 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, marinaded 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

fullorder | 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

# SWEET REVENGE

- STRAWBERRY SHORTCAKE
- sugared biscuit, macerated berries, frozen custard

- BREAD PUDDING
- Fresh baked bread, caramel, custard

- CHOCOLATE PUDDING
- house-made valhrona chocolate

# 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



# 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



**ESPRESS 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



**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



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

NO. 01 ♥ ♥ ♥ ♥ LAFAYETTE

# 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 Wauw 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