

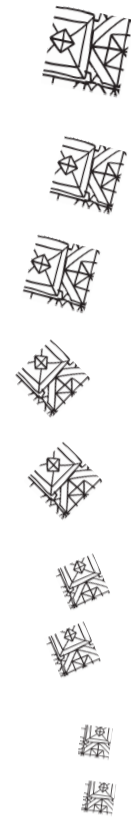
**GAME HOUR**

**\$3 OFF**  
Snacks & Bites

**\$2 OFF**  
Crafted cocktails  
Beer  
Wine

Monday, Thursday & Sunday nights from 5pm-close

**COME JOIN US!**



NO. 01 ♥♥♥♥ LAFAYETTE

**SNACKS & BITES**

- BORRACHO TAQUITOS**  
pollo borracho, shredded lettuce, cumin crema, salsa verde, cotija cheese
- NISI'S SPENT GRAIN PRETZEL**  
mustard / add beer cheese
- BURRATA**  
arugula, lemon oil vinaigrette, roasted butternut squash, pomegranate jewels, roasted pepitas, balsamic glaze, olive oil, griddled garlic ciabatta
- STICKY RIBS**  
bbq sauce, sesame, green onion
- SMOKED WINGS**  
choose one: memphis dry / buffalo / Teriyaki
- AVOCADO TOAST**  
soft boiled egg, butternut squash spread, arugula with lemon oil vinaigrette, avocado, balsamic glaze, micro greens
- \*AHI-POKE WONTON NACHOS**  
sesame-lemon dressed Ahi Tuna, marinated cabbage, crispy wonton chips, pineapple salsa, black bean sauce, avocado
- CAULIFLOWER FRITTO**  
fried cauliflower, calabrian aioli, parsley

**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, shredded carrots, cucumber, crispy onions, teriyaki sauce drizzle

**SALADS**

- KALE CAESAR**  
parmesan, toasted breadcrumb
- FALL SALMON SALAD**  
flaked salmon, mixed greens, arugula, pear, apple, red onion, roasted pepitas, pomegranate jewels, goat cheese, roasted butternut squash, pomegranate vinaigrette, glazed walnuts, microgreens
- LITTLE GEM WEDGE**  
candied bacon crumble, green onion, tomatoes, buttermilk blue cheese dressing, balsamic, blue cheese 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 +*

**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, marinated red cabbage, pretzel*

*add to your burger or sandwich*  
**avocado + / bacon + / egg +**

**LA'FALAFEL BURGER**  
family recipe falafel patty, hummus, tahini spread, lettuce, tomato, cucumber, turnips

**DON'T BE CRABBY**  
Cajun 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**
- DUCK CONFIT**
- BBQ PORK**



**SIDES**

- CRISPY SPROUTS**  
crispy brussels, soy-onion caramel, aleppo pepper, crispy shallots 10
- MIXED BABY LETTUCE 5**
- SIDE LITTLE WEDGE 8**
- KALE CAESAR 7**



**PUMPKIN PRALINE CHEESECAKE**  
*pumpkin spiced NY style cheesecake, glazed walnuts, caramel*

**SWEET REVENGE**

**BREAD PUDDING**  
*Fresh baked bread, caramel, custard*

**CHOCOLATE PUDDING**  
*house-made valrhona chocolate pudding*

**SAUCE**  
**pick three \$3**

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

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**COME JOIN US!**

cocktails

**CAREFULLY CRAFTED**



**ALL INCLUSIVE**  
Union mezcal, ancho Reyes, lemon, agave, amaro, bitters 16



**COOL AS A CUCUMBER**  
Cucumber mint Ketel One vodka, Hendricks gin, cucumber shrub, lemon, basil honey, soda water 16



**SERRANO MI HERMANO**  
Don Julio blanco tequila, serrano, pineapple, lemon, basil black lava salt 17



**THE IDEAL PEAR**  
Luna Azul blanco cucumber infused tequila, chateau, prickly pear, lime 16



**FALL RED SANGRIA**  
Ketel One Peach, Calvados, All Spice Dram, Orange, Cranberry, Ginger, Red Blend Wine 17



**TOKYO DRIFT**  
Iwai Japanese whisky, yuzu, shiso, plum bitters 17



**HEALING GARDEN**  
Tanqueray gin, chamomile cordial, lavender, lemon 16



**ESPRESSO YA' SELF**  
Ketel One vodka, Mr. Black coffee liqueur, cold brew coffee 16

**NEW Cocktails**



**Qui S'il Vous Plait**  
Christian Drouin Calvados, All spice Dram, Pineapple, Lemon, cinnamon, Orange Bitters 16



**Naughty Beans Coffee**  
Union Mezcal, Piloncillo, Coffee, Signature whipped Cream 16



**WINTER WASSAIL**  
Courvoisier Cognac, mulled apple cordial, 16



**MANHATTAN**  
Elijah Craig bourbon, vermouth, bitters 15



**PAPERPLANE**  
bourbon, aperol, lemon, meletti amaro 15



**MAI TAI**  
rum, lime, orgeat, orange liqueur, bacardi spiced rum float 17



**NEGRONI**  
Tanqueray gin, vermouth, campari 16



**SAZERAC**  
rye, cognac, peychaud's absinthe 16

**CLASSIC cocktails**

**BATCH & BRINE OLD FASHIONS**

**B&B OLD FASHIONED**  
Elijah Craig bourbon, cane cane, bitters, smoke 15

**GHABEN OLD FASHIONED**  
Ghaben Family Reserve Elijah Craig 131.5 proof, cane, bitters, smoke 23

**MT. DIABLO BOULEVARDIER**  
Ghaben Family Reserve Elijah Craig, Bruto Americano, Carpano Antica vermouth, tobacco bitters 18

**Shakes 9**

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

**MAKE IT A BOOZY SHAKE WITH YOUR CHOICE OF WELL LIQUOR! 16**

**DON'T MIND IF I DON'T 12**

**RED & STORMY**  
hibiscus, passion, ginger beer

**LAVENDER HAZE**  
lavender, lemon,

**CUCUMBER COOLER**  
cucumber shrub, lemon, honey basil syrup, soda



**WINE**

**BUBBLES**

- BRUT CAVA, SEGURA VIUDAS, Spain | 13/36
- PROSECCO ROSÉ, LUNA NUDA, Italy 20' | 14/42
- BRUT, CHANDON, California | 12(split)
- MOET ROSE, France, | 17 (split)

**WHITES**

- ROSÉ, BIELER PERE & FILS, France 22' | 15/46
- SAUVIGNON BLANC, CROSSINGS, New Zealand 20' | 14/44
- SAUVIGNON BLANC, SILVERADO, Napa 20' | 14/44
- CHARDONNAY, FOSSIL POINT, Edna Valley 21' | 15/48

**REDS**

- MALBEC, ALTOS LAS HORMIGAS, Argentina 20' | 14/42
- SILK & SPICE RED BLEND, Portugal | 14/42
- PINOT NOIR, THE PINOT PROJECT, California 20' | 14/40
- PINOT NOIR, FARM WORKER, Napa Valley 19' | 15/48
- CABERNET SAUVIGNON, BRASSFIELD, High Valley 19' | 16/52

**ON TAP**

10 OZ | 16 OZ  
7 | 9

- Locus Blackberry, Cider 6%
- Solid Ground, Cider 6.9%
- Fieldwork, Rotating Sour, 4.8%
- Laughing Monk, Holy Ghost Pilsner 5.3%
- Rotating Mexican Lager 4.8% \*Ask Server
- BarrelHouse, Lager 4.6%-4.8% \*Ask Server
- Solid Ground, Wheat Hefeweizen 5.2%
- Drakes, Golden Ale 4.1%
- Ghost Town, Inhume IPA 7%
- \*Rotating Hazy DIPA\*Ask Server
- \*Rotating, Kolsch 5% \*Ask Server
- Original Pattern, DIPA 8.1%
- Calicraft, Cool Kidz Hazy 7.2%
- Ghost Town, Rotating Hazy 5.8%-6.1%
- Fieldwork, Rotating Hazy 6.9%-7.5%
- \*Rotating West Coast IPA\*Ask Server
- Morgan Territory, Helles Lager 5.3%
- Calicraft, Oaktown Brown 6.7%
- Karl Strauss, Red Ale 5.8%
- Epidemic Ales, Stout Nitro 8.5%

**Beer Flight**



- 3 Beer Choice 10
- 5 Beer Choice 15

**CANS**

Stone Delicious IPA (Gluten Reduced) 7.7% 8

**NON-ALCOHOLIC BEER**

Fremont Brewing, IPA .05% 7

- Alvarado Street Brewing, Sparkling Hop Water 8



UNTAPPD

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