

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

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

CRISPY SPROUTS

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

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

THE WEDGE

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

NASHVILLE 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

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 style

WRAP

FALAFEL WRAP

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

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

TACOS

served with onion and cilantro, tomatillo-avocado salsa & escabeche vegetables

POLLO BORRACHO

chicken thighs braised in ancho chile, tomato, tequila, and beer

CARNITAS TRADICIONAL

Orange & oregano marinated, manteca braised

GUAJILLO-BRAISED SHORT RIB

Amber beer braised beef short rib, guajillo and chipotle chiles

STRAWBERRY SHORTCAKE

sugared biscuit, macerated berries, frozen custard

SWEET REVENGE

BREAD PUDDING

Fresh baked bread, caramel, custard

CHOCOLATE PUDDING

house-made valhrona chocolate pudding

SLIDERS

NASHVILLE SLIDERS

nashville fried chicken, coleslaw, pickles, buttermilk, ranch

*BATCH & BRINE LIL' BURGERS
beef, aged cheddar, pickles, spread

BBQ PULLED PORK
Slaw, pickles, crispy onions, BBQ

HAND CUT FRIES

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

NAKED FRIES

SWEET POTATO

GARLIC-PARM

BBQ PORK & BEER CHEESE

DUCK CONFIT & CHEESE

MEGA MACS

toasted bread crumbs and green onions

OG CHEESE

CANDIED BACON

SAUCE

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

cocktails CAREFULLY CRAFTED



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



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



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



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



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



HEALING GARDEN
Tanqueray gin, chamomile cordial, lavender, lemon



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

Seasonal Cocktails



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



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



WINTER WASSAIL
Courvoisier Cognac, mulled apple cordial,



CLASSIC cocktails



E&B MANHATTAN
Elijah Craig bourbon, vermouth, bitters



PAPERPLANE
bourbon, aperol, lemon, meletti amaro



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



NEGRONI
Tanqueray gin, vermouth, campari



SAZERAC
rye, cognac, peychaud's absinthe

BATCH & BRINE OLD FASHIONS

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

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

S a e s 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

RED & STORMY
hibiscus, passion, ginger beer



LAVENDER HAZE
lavender, lemon,

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

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

WINE

BUBBLES

BRUT CAVA, *SEGURA VIUDAS*, Spain |
BRUT ROSE, *SIMONNET FEBVRE*, France |
BRUT, *CHANDON*, California |
ROSE, *MOET*, France |

WHITES

ROSÉ, *BIELER PERE & FILS*, France 22' |
CHENIN BLANC, *INDABA*, South Africa 23' |
ALBARINO, *KLINKER BRICK*, Lodi 23' |
WHITE BLEND, *TRICOLLIS*, Hungary, 23' |
SAUVIGNON BLANC, *CROSSINGS*, New Zealand 20' |
CHARDONNAY, *CLINE*, Sonoma 22' |
CHARDONNAY, *SEGUESIO*, Sonoma 22' |

REDS

PINOT NOIR, *SEA SUN*, California 22' |
CABERNET SAUVIGNON, *BONANZA*, California |
NEGROAMARO, *SALENTO ROSSO*, Italy 22' |
MERLOT, *MARKHAM SIX STACK*, Napa 21' |
ZINFANDEL, *KLINKER BRICK*, Lodi 20' |
RED BLEND, *SILK & SPICE*, Portugal 19' |

ON TAP

10 OZ | 16 OZ

Tieton, *Huckleberry Cider* 6.9%
Tieton, *Lavender Honey Cider* 6.9%
Fieldwork, *Rotating Sour*, 4.8%
Laughing Monk, *Holy Ghost Pilsner* 5.3%
Rotating Mexican Lager 4.8% *Ask Server
Altamont, *Lager* 4.1%
Drakes, *Golden Ale* 4.8%
Headlands, *Wheat Hefeweizen* 4.7%
Canyon Club, *Kolsch* 5.4%
Ghost Town, *Rotating Hazy IPA* 6.9%
Fieldwork, *Rotating Hazy* 6.9%-7.5%
Calicraft, *Cool Kidz Hazy* 7.2%
Ghost Town, *Inhume IPA* 7%
Morgan Territory, *Motorboat IPA* 7%
Alvarado Street, *IPA* 6.5%
Radiant, *Black IPA* 6.8%
Calicraft, *Oaktown Brown* 6.7%
Karl Strauss, *Red Ale* 5.8%
Epidemic Ales, *Stout Nitro* 8.5%

Beer Flight

3 Beer Choice
5 Beer Choice



CANS

Holidaily, *Favorite blonde* (Gluten free)

NON-ALCOHOLIC BEER

Heaps Normal Another Golden .05%

Alvarado Street Brewing,
Sparkling Hop Water

