

**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 avocado / bacon / egg



### **FISH TACOS**

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

**FISH AND CHIPS** 

fries, lemon, malt vinegar, tartar

# TACDN

served with onion and cilantro, tomatilloavocado salsa & escabeche vegetables

**POLLO BORRACHO** 

chicken thighs braised in

ancho chile, tomato, tequila, and beer

**CARNITAS TRADICIONAL** 

Orange & oregano marinated, manteca braised

chiles

**STRAWBERRY SHORTCAKE** 

sugared biscuit,

macerated berries,

frozen custard

**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

### SLIDERS

NASHVILLE SLIDERS nasville 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

fullorder | load up your side with your burger or Sandwich

> NAKED FRIES **SWEET POTATO GARLIC-PARM**

### NO. 01 V V LAFAYETTE



### **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



### \*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







题

长

**BBQ PORK & BEER CHEESE DUCK CONFIT & CHEESE** 

### **MEGA MACS**

toasted bread crumbs and green onions

**OG CHEESE CANDIED BACON** 







**GUAJILLO-BRAISED SHORT RIB** Amber beer braised beef short rib, guajillo and chipotle

# SWEET REVENGE

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

**CHOCOLATE** PUDDING

house-made valhrona chocolate pudding

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

www.batchandbrine.com 3602 Mt. Diablo Blvd. Lafayette, CA 94549 \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS 20% GRATUITY ADDED TO GROUPS OF 6 OR MORE

"SPLIT CHECKS NOT AVAILABLE FOR GROUPS OVER 6"

#### 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

SAUCE

# cocktails CAREFULLY CRAFTED CRAFTED





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



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

## 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, Motorboatin' 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%



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



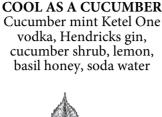
FAL RED SANGRIA Ketel One Peach, Calvados, All Spice Dram, Orange, Cranberry, Ginger, Red Blend Wine

**Oui S'il Vous Plait** 

Christian Drouin

Calvados, All spice

Dram, Pineapple,





yuzu, shiso, plum bitters



**SERRANO MI** 

**HERMANO** 

Don Julio blanco

tequila, serrano,

pineapple, lemon,

basil black lava salt

HEALING GARDEN Tanqueray gin, chamomile cordial, lavender, lemon



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



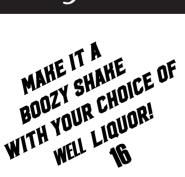
WINTER WASSAIL Courvoisier Cognac, mulled apple cordial,



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



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



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



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

LAVENDER HAZE lavender, lemon,

### **CUCUMBER COOLER**

cucumber shrub, lemon, honey basil syrup, soda





3 Beer Choice5 Beer Choice

### CANS

Holidaily, Favorite blonde (Gluten free)

#### **NON-ALCOHOLIC BEER**

Heaps Normal Another Golden .05%

**Alvarado Street Brewing**, Sparkling Hop Water



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