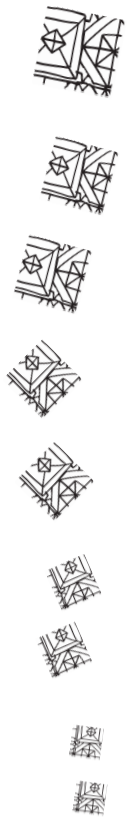


**SNACKS & BITES**



- ONION BLOSSOM**  
batch and brine recipe fried onion, calabrian aioli, parsley
- BORRACHO TAQUITOS**  
pollo borracho, shredded lettuce, cumin crema, salsa verde, cotija cheese
- NISI'S SPENT GRAIN PRETZEL**  
mustard / add beer cheese
- CREAMY BURRATA**  
Sweet pea spread, watermelon radish, caramelized onion jam, micro greens, olive oil, griddled garlic ciabatta
- SMOKED WINGS**  
choose one: memphis dry / buffalo / Teriyaki
- AVOCADO TOAST**  
soft boiled egg, sweet pea spread, caramelized onion jam, avocado, watermelon radish 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
- SEASONAL SALMON SALAD**  
flaked salmon, mixed greens, red onion, cucumber, parsley, avocado, blueberries, goat cheese, pomegranate vinaigrette, micro greens
- FATTOUSH**  
Sumac spiced crispy pita, watercress, quinoa, bell peppers, red onion, cucumber, watermelon radish, fresh herbs, balsamic vinaigrette
- 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

**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**

**CHOCOLATE PUDDING**

- house-made valhrona 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!

cocktails

# CAREFULLY CRAFTED



**NEW**  
**UPSIDE DOWN LEMON PIE**  
Courvoisier Cognac, lemoncello, butternut scotch, lemon, vegan whipped cream



**NEW**  
**JUST PEACHY**  
Tahoe Blue, peach liquor, peach rosemary cordial, cava



**NEW**  
**SMOKED OUT**  
Union mezcal, ancho reyes, black walnut bitters, lemon, hibiscus popsicle



**NEW**  
**COCO COUNTY**  
Selvarey rum, peach liquor, coconut, pineapple, cranberry



**WHITE SANGRIA**  
Grey Goose Pear, sauvignon blanc, lemon, ginger & pear



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



**NEW**  
**WILDBERRY MOJITO**  
Selvarey rum, berry cordial, lime



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



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



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



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



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



## CLASSIC cocktails



**B&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



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

## SHAKES

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

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

## DON'T MIND IF I DON'T



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

**LAVENDER HAZE**  
lavender, lemon, bubbles

**PEACH PARTY**  
peach rosemary cordial, lemon, hop water

**LOCO COCO**  
coconut, cranberry, pineapple, peach, bubbles

**BERRY GOOD**  
berries cordial, lime, bubbles

## 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' |  
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' |  
RED BLEND, *SILK & SPICE*, Portugal 19' |

## ON TAP

10 OZ | 16 OZ

2 Towns, *Blackberry Cider* 6%  
Fieldwork, *Rotating Sour*, 4.8%  
New Glory, *Pilsner* 5.5%  
Laughing Monk, *Holy Ghost Pilsner* 5.3%  
Rotating *Mexican Lager* 4.8% \*Ask Server  
Altamont, *Lager* 4.1%  
Altamont, *American Amber* 6.5%  
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%  
Original Pattern, *Double Hazy IPA* 8.3%  
Ghost Town, *Inhume IPA* 7%  
Altamont, *Maui Wauai IPA* 6.5%  
Alvarado Street, *IPA* 6.5%  
Tannery Bend, *Montecito DIPA* 8.5%  
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 Lager* .05%  
Heaps *Half Day Hazy* .05%  
Ration *Ale West Coast IPA* .05%  
Oakland United *Talus Hop Water*



UNTAPPD

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