

# BEER KITCHEN

No. 1

## STARTERS



- DRUNKEN DOUGHNUTS** 6  
**SALTED PECAN CARAMEL ROLL** 6  
**CARAMELIZED GRAPEFRUIT** 4  
**SIZZLING MAPLE PORK BELLY** 7  
**ANSON MILLS CHEDDAR GRITS** 5  
**BUTTERMILK BISCUITS**  
country sausage gravy or vegetarian shitake mushroom gravy 8  
**ZUCCHINI-POTATO LATKES**   
crispy potato pancakes, shitake mushrooms, chive butter sauce 7  
ADD HOUSE-CURED SALMON\* +2

## BENEDICTS

SERVED WITH HOLLANDAISE & BRUNCH POTATOES

- CLASSIC BENNY\***  
black forest ham, poached eggs on english muffin 11  
**COUNTRY BENNY\***  
maple-braised pork belly, poached eggs on buttermilk biscuits 12  
**VEGGIE BENNY\***   
spinach, tomato, poached eggs, avocado on english muffin 11  
**SALMON BENNY\***  
house-cured salmon, tomato, poached eggs on english muffin 12

## SOUP

- FRENCH ONION**  
stout-braised onions, gruyere cheese, crostini 5  
**BOULEVARD TANK 7 CHEDDAR**   
beer-infused tillamook cheddar, pretzel crostini 5  
**SOUP & HALF SALAD**  10

## GREENS

UPGRADE ANY SALAD

**GRILLED CHICKEN** +3 | **CAJUN CHICKEN** +3

- FIELD MIX**   
roma tomato, cucumber, artichoke heart, red onion, feta, pumpkin seeds,  
brioche croutons, white balsamic vinaigrette HALF 5 | FULL 7  
**BABY KALE**   
tillamook cheddar, tart apple, pretzel crostini, bourbon-soaked raisins,  
sun-dried cranberries, granny smith vinaigrette HALF 6 | FULL 9  
**BUTTER LETTUCE**  
maytag blue cheese, applewood bacon, avocado, tomato, egg, radish,  
red onion, creamy basil-buttermilk HALF 6 | FULL 9  
**ROCKET MIX**   
goat cheese croquette, beets, walnuts, fennel, red onion,  
sun-dried cranberries, sherry-orange vinaigrette HALF 7 | FULL 10

## DUTCH BABIES

OUR SAVORY SIGNATURE BAKED PANCAKE,  
SERVED WITH BRUNCH POTATOES

- APPLEWOOD BACON**  
applewood bacon, caramelized granny smith apples,  
tillamook cheddar, caramelized onion & rosemary honey 10

- BLACK FOREST\***  
black forest ham, smoked gouda & tomatoes  
topped with a fried egg & hollandaise sauce 11

- BAVARIAN APPLE**   
granny smith apples, lemon, powdered sugar & rosemary honey 9

## BRUNCH ENTREES

- GREEN EGGS & HAM\***  
two fried eggs, pico, salsa verde, black forest ham, black bean puree,  
warm soft tortillas & brunch potatoes 10

- 8-HOUR CORNED BEEF HASH\***  
our signature dish; slow-braised corned beef, root vegetable hash,  
two fried eggs, natural jus & farm to market swirled rye toast 12

- BRUNCH ENCHILADAS**  
chorizo sausage, scrambled eggs, green chiles, chipotle cheddar,  
potatoes, sour cream, salsa verde, crispy jalapeño straws 11

- THE BREAKFAST STACKER\***  
cholula butter fried egg, smoked bacon, black forest ham & chipotle  
white cheddar on toasted brioche bun; served with brunch potatoes 10

- RED VELVET WAFFLE**   
belgian waffle, whipped cream cheese, fresh berry compote 9

- BREAD PUDDING FRENCH TOAST**  
cinnamon brioche, salted pecans, bourbon syrup, applewood bacon 9

- CHICKEN & WAFFLE DINNER**  
cornflake-crusting oven-fried chicken breast, maple-mustard marinade,  
cheddar-bacon-chive waffle, chicken pan gravy, maple syrup 14

- PORK BELLY & WAFFLE DINNER\***  
two fried eggs, maple-braised pork belly, cheddar-bacon-chive waffle,  
hollandaise drizzle, "log cabin" bourbon syrup 14

## OMELETES

SERVED WITH BRUNCH POTATOES

- BACON CHEDDAR**  
applewood bacon, tillamook cheddar, caramelized onions 11

- SOUTHWEST TURKEY**  
turkey bacon, chipotle white cheddar, tomatoes, spinach, salsa verde 11

- SPINACH MUSHROOM**   
spinach, shitake mushrooms, onion, oven-dried tomato, fontina 10

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

## SIDES

- \$3** APPLEWOOD OR TURKEY BACON, TWO EGGS\*,  
BRUNCH POTATOES OR MULTI-GRAIN TOAST  
**\$2½** WOLFERMAN'S ENGLISH MUFFIN, BUTTERMILK  
BISCUIT, SOURDOUGH OR RYE TOAST

*"I was at this restaurant & the sign  
said 'Breakfast Anytime', so I ordered  
French toast during the Renaissance."*

- STEVEN WRIGHT

 = VEGETARIAN

## PREMIUM BURGERS

ADD A MINI FRY OR CIDER SLAW +3  
McGONIGLE'S CUSTOM BLEND OF BEEF BRISKET, SHORT RIB & CHUCK TENDERLOIN; SERVED WITH HOMEMADE B&B PICKLES.

### BK CLASSIC\*

tillamook-aged cheddar, caramelized onion, roma tomato, butter lettuce, homemade pickles & "secret sauce" on brioche bun 10

### BRAVO\*

crispy prosciutto, maytag blue cheese, fontina, sun-dried tomato relish, baby arugula & roasted garlic aioli on brioche bun 11½

### SMOKESTACK\*

smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish, chipotle aioli & crispy jalapeño straws on potato bun 11½

### BRICKHOUSE\*

applewood bacon, tillamook-aged cheddar, smoked bacon aioli, red onion jam, roma tomato & "stacked chips" on brioche bun 12

### CREOLE CHICKEN

cajun-blackened chicken burger, chipotle white cheddar, avocado, tomato & chipotle aioli on potato bun 10

### BLACK BEAN

avocado, chipotle white cheddar, chipotle aioli, micro-greens & tomato vinaigrette on potato bun 10

## GRILLED SANDWICHES

ADD A MINI FRY OR CIDER SLAW +3  
SERVED ON FRESH-BAKED FARM-TO-MARKET BREAD WITH HOME-MADE B&B PICKLES.

### PRIME BEEF ON WECK

shaved prime beef, horseradish aioli, caramelized onion on kummelweck roll with natural jus & piccalilli 12½

### HOGTIED

black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw on grilled sourdough 10

### REUBEN

8-hour slow-braised corned beef, beer-braised kraut, fontina cheese & secret sauce on grilled rye 12

### TURKEY TURKEY

all-natural roasted turkey, turkey bacon, avocado, tomato, chipotle white cheddar & chipotle aioli on grilled sourdough 10½

### EGGPLANT MUFFULETTA

shaved eggplant, olive relish, black-eyed pea hummus, arugula, farm-to-market multi-grain bread 10

### TRIPLE CHEESE

tillamook-aged cheddar, chipotle white cheddar, provolone, avocado & oven-dried tomato on romano-encrusted sourdough 9

## HAND-CUT FRIES

### BELGIAN STYLE

mini 3 | small 4 | jumbo 6

### SWEET POTATO

mini 4 | small 5 | jumbo 7

### TRUFFLE PARMESAN

mini 4½ | small 5½ | jumbo 8

—CHOOSE YOUR AIOLI DIPPING SAUCE—

roasted garlic | smoked chipotle | sweet thai chili

malt vinegar | horseradish | basil veganaise | smoked bacon

ADDITIONAL SAUCES +65¢ | TRIO OF SAUCES +11¢

## CHEESE FRIES

### GORGONZOLA FRIES

blue cheese fondue, smoked bacon, roma tomatoes 8

### STOCKYARD FRIES

bbq burnt ends, smoked gouda fondue, onion, pickle relish 9

### DISCO FRIES

melted provolone, vegetarian shitake mushroom gravy 7

## DAYTIME COCKTAILS

### SALTY DOG

fresh pink grapefruit, vodka, sea salt-pepper rim 6

### SEA BREEZE

citrus vodka, cranberry juice, fresh grapefruit & lime 6

### ORANGE NEGRONI

campari, gin, splash of vermouth, fresh orange juice 8

### MINT JULEP

jim beam bourbon, simple syrup, muddled lemon & mint 8

## REFRESHMENTS

ROSEMARY-INFUSED LEMONADE 3½

IBC ROOT BEER 4

### BOYLAN'S

grape, orange, ginger ale, diet black cherry, cream ale 4½

SAN PELLEGRINO 4½

### HOT TEA

a selection of organic loose leaf tea service 4

### HOT KISS

sumatra coffee, bailey's, frangelico, kahlua, brandy, whipped cream 7

### DRUNK MONK

sumatra coffee, frangelico, amaretto, tuaca, whipped cream 7

## FAMOUS BLOODY MARY'S

### BK MARY

signature tomato mix, vodka, pepper, gherkin & olive 6½

### CAJUN MARY

absolut peppar, spicy tomato mix, fresh jalapeño & cucumber slice 8

### BEEFEATER MARY

signature tomato mix, beefeater gin & smoked beef stick garnish 8

### WAKE & BACON

smoked bacon & peppercorn-infused tito's handmade vodka, bacon 9

## CHAMPAGNE SPRITZERS

### MIMOSA

sparkling champagne & fresh orange juice 5½ | 25 1-liter carafe

### GRAND MIMOSA

grand marnier, champagne & fresh orange juice 8

### PEACH BELLINI

peach nectar & sparkling champagne 6½

### GINGER TANGO

guava juice, ginger liqueur & champagne 8

*"I must have a drink of breakfast."*

~ W.C. FIELDS

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

KEEP YOUR PANTRY STOCKED WITH BEER KITCHEN GOODIES!

JAR OF PICKLES 4 | BEER MUSTARD 5 | HOMEMADE FLAVORED KETCHUP 5

