

(BURGER THEORY)

All our burgers are made using quality ingredients and a special blend of Certified Angus Beef™ chuck, brisket, and short rib. The veggie burger is 100% meatless with mixed grains and vegetables.

STARTERS

(BUFFALO WINGS)* 9

Wings your way • Sriracha • Buffalo or BBQ • blue cheese celery & carrots 790 to 900 CAL

BUTTERMILK CHICKEN STRIPS* 8

Golden-brown marinated strips of chicken • honey-mustard or barbecue sauce 600 to 700 CAL

FIRECRACKER SHRIMP* 12

Lightly fried jumbo shrimp • sweet red chili sauce Don't miss! 290 CAL

CHEESADILLA* 9

Quesadilla meets Cheeseburger • Certified Angus Beef™ • blended cheese • green chili • lettuce • tomato • onion 1080 CAL

NACHO FRIES* 8

Creamy nacho cheese • bacon • pico de gallo • sour cream • guacamole. Add Chicken or Ground Beef \$2 1430 CAL

FEATURED SOUP 4

Ask your server for today's flavor! Varies

SALADS

(CRISPY CHICKEN)* 11

Fresh mixed greens • cucumbers • tomatoes • Cheddar cheese • crispy buttermilk chicken strips 900 to 1320 CAL

BT COBB SALAD* 11

Grilled Chicken • bacon • tomato • cucumber • red onion • chopped egg • crumbled blue cheese 650 to 1070 CAL

CHICKEN CAESAR* 11

Romaine • Parmesan cheese • garlic croutons. Substitute Grilled Shrimp for \$4 710 CAL

ASIAN CHICKEN SALAD* 11

Mixed greens • Napa cabbage • red bell peppers • carrots • snow peas • wonton strips • Mandarin oranges • sesame ginger dressing 920 CAL

SRIRACHA STEAK SALAD* 14

Mixed greens • tomatoes • caramelized onion • grilled portobello • sriracha ranch dressing 940 CAL

HOUSE BURGERS

Served on a potato bun (265 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (80 CAL) or a House Salad (80 to 260 CAL) for only a \$1 more!

THE CLASSIC*

American cheese • grilled onions • lettuce • tomato • pickles • KGB sauce

Single 11 810 CAL Double 14 1345 CAL

LONESTAR*

Cheddar cheese • thick-cut bacon • onion ring • BBQ sauce

Single 11 880 CAL Double 14 1425 CAL

(BT BOSS)*

1/2 pound burger stuffed with bacon • onion • sharp Cheddar cheese • Swiss cheese • lettuce • KGB sauce

Single 14 1320 CAL Double 17 1955 CAL

FARM FRESH*

Roasted red peppers • grilled onions • portobello mushroom • lettuce • Boursin™ cheese • roasted garlic mayo

Single 11 810 CAL Double 14 1360 CAL

ULTIMATE SRIRACHA*

Swiss cheese • bacon • grilled onion • lettuce • tomato • sriracha mayo

Single 13 1620 CAL Double 16 2160 CAL

SLIDER TRIO*

Classic • Lonestar • Farm Fresh

11 1100 CAL

ON THE BORDER*

Pepperjack cheese • pico de gallo • grilled onion • guacamole • KGB sauce

Single 13 790 CAL Double 16 1325 CAL

BREAKFAST BURGER*

Cheddar cheese • bacon • fried egg • roasted garlic mayo

Single 13 1000 CAL Double 16 1545 CAL

(BUILD YOUR BURGER)

Served on a potato bun (265 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (80 CAL) or a House Salad (80 to 260 CAL) for only a \$1 more!

STEP 1 CHOOSE IT

Beef

Our own blend of Certified Angus Beef™ chuck, brisket and short rib

Chicken Breast

House-marinated and grilled

Veggie

100% meatless with mixed grains and vegetables

STEP 2 SIZE IT

	Single 11	Double +3	Triple +5
Beef	430 CAL	860 CAL	1290 CAL
Chicken	280 CAL	560 CAL	840 CAL
Veggie	170 CAL	340 CAL	510 CAL



STEP 3 TOP IT (NO CHARGE)

Cheese: (choose one)

American 105 CAL • Cheddar 115 CAL • Swiss 110 CAL
Jack 105 CAL • Bleu 100 CAL • Boursin™ 120 CAL

Veggies:

Lettuce 10 CAL • Tomato 10 CAL
Onion 15 CAL • Pickles 10 CAL

Sauce:

KGB (Killer Good Burger) Sauce 180 CAL
Ketchup 40 CAL • Mustard 35 CAL
Mayonnaise 200 CAL • BBQ Sauce 60 CAL
Roasted Garlic Mayo 200 CAL • Buffalo 50 CAL

STEP 4 LOAD IT (\$1 EACH)

Grilled Onions 40 CAL

Coleslaw 120 CAL

Onion Ring 130 CAL

Green Pepper 10 CAL

Sautéed Mushrooms 20 CAL

Grilled Portobello 20 CAL

Thick-Cut Bacon 90 CAL

Roasted Red Peppers 10 CAL

Jalapeños 10 CAL

Fried Egg 100 CAL

NO BURGER = NO PROBLEM

CRISPY FISH SANDWICH* 9

Parmesan-panko cod fillet • tartar sauce • shredded lettuce fresh potato bun 910 CAL

(SRIRACHA RIBEYE)* 22

House marinated • sriracha glaze • smashed potatoes • grilled vegetables 940 CAL

SPICY CHICKEN WRAP* 9

Crispy chicken tenders • Buffalo sauce • lettuce • tomato • blue cheese dressing • flour tortilla 1050 CAL

FISH TACOS* 11

Parmesan-panko Atlantic cod • shredded cabbage • fresh pico de gallo • zesty white sauce • warm tortillas 1000 CAL

(BURGER THEORY™)

(DRAFT AND CRAFT BEERS)

Bud Light , Light Lager	147 CAL	5
📍 Lagunitas IPA , American IPA	248 CAL	6
📍 Two Brothers , Varies	Varies CAL	6
📍 Half Acre , Varies	Varies CAL	6
📍 Penrose , Varies	Varies CAL	6
📍 Forbidden Root , Varies	Varies CAL	6
Stella Artois , Euro Pale Lager	208 CAL	6
Allagash White , Witbier	160 CAL	6



BOTTLED BEERS

Miller Lite , Light Lager	125 CAL	4
Bud Light , Light Lager	110 CAL	4
Budweiser , American Adjunct Lager	145 CAL	4
Coors Light , American Light Lager	102 CAL	4
Amstel Lite , pilsner	95 CAL	5
Miller High Life , American Style Lager	141 CAL	4
Miller Genuine Draft , American Adjunct Lager	141 CAL	4
📍 Good Island 312 , American Pale Wheat Ale	135 CAL	4
Heineken , Euro Pale Lager	150 CAL	5
Corona Extra , Pale Lager	148 CAL	5
Corona Light , Light Lager	99 CAL	5
Dos Equis XX Lager , American Adjunct Lager	130 CAL	5
Blue Moon , Belgian Style Wheat Ale	171 CAL	5
Angry Orchard Crisp Apple , Cider	150 CAL	4
Guinness , Irish Dry Stout	126 CAL	6
Negra Modelo , Vienna Lager	162 CAL	5
Samuel Adams Boston Lager , Vienna Lager	147 CAL	4
Sam Adams Seasonal , Varies	Varies CAL	4
Modelo Especial , American Adjunct Lager	135 CAL	5
📍 Two Brothers , Varies	Varies CAL	4
📍 Lagunitas Lil Sumpin' Sumpin' , Lagunitas Ale	249 CAL	4
O'Douls , Low Alcohol Beer	12 CAL	4
Killian's Irish Red , Red Lager	147 CAL	4
📍 Revolution Seasonal , Varies	Varies CAL	4

📍 Brewed Locally

WHITE WINE

	GLASS 145 CAL	BOTTLE 600 CAL
Bubbly - Michelle Brut	8	24
White Zinfandel - Beringer	7	26
Riesling - Chateau Ste Michelle	8	30
Pinot Grigio - Danzante	8	30
Chardonnay - Canyon Road	7	25
Chardonnay - Kendall Jackson Vintners Reserve	12	46

RED WINE

	GLASS 150 CAL	BOTTLE 625 CAL
Pinot Noir - Estancia "Pinnacle Ranches"	12	46
Merlot - Columbia Crest	8	30
Cabernet - Canyon Road	7	25
Cabernet - Kendall Jackson Vintners Reserve	12	46

(SWEET JARS) 5

Carrot Cake	710 CAL	•	Key Lime	760 CAL
Brownie Sundae	700 CAL	•	Apple Crumble	530 CAL

ROOM SERVICE

7 Days a Week: 11 AM - 10 PM

Please call extension 465 to place an order. You can choose to either come down and pick up your order, or have us swing by and drop it off to your room. Prices are subject to 18% gratuity and \$2 delivery charge for room deliveries. All prices are subject to applicable taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.