

# BRUNCH

## SAVORY

**QUESO FUNDIDO EGG BURRITO 15**  
chorizo, melted oaxaca & pepper jack cheese, scrambled eggs, salsa habanero, roasted poblano peppers, pico de gallo, sour cream, breakfast potatoes

**CRAB & AVOCADO TOAST 17**  
jumbo lump crab, fried egg, pickled fresno chiles, charred sourdough

**BREAKFAST SANDWICH 12**  
eggs, american cheese, tomato, arugula, avocado, red onions, brioche, breakfast potatoes  
*choice of: applewood smoked bacon  
pork sausage • turkey sausage*

### HOUSE OMELETTE OR SKILLET

15

two eggs, breakfast potatoes,  
choice of toast GF

*choice of 3*

*turkey sausage • pork sausage  
maple bacon • cheddar cheese  
feta cheese • goat cheese sweet peppers  
caramelized onions  
tomato • wild mushrooms  
roasted jalapeños • spinach*

*ADDITIONAL ITEMS (+1)*

*SUBSTITUTE EGG WHITES (+2)*

## SWEET

**5-LAYER BUTTERMILK PANCAKES 12**  
seasonal berries, maple syrup

**CHOCOLATE PORTER CAKE SHAKE 16**  
boulder shake porter, chocolate ice cream, chocolate cake

**VANILLA STOUT CAKE SHAKE 16**  
jp casper white stout, vanilla ice cream, confetti buttercream cake

**NOT ENOUGH BOOZE? ADD A SHOT 6**

# LUNCH

## BAR SNACKS

**FRIED CHEESE CURDS 12**  
tomato caponata, parmesan peppercorn

**HAND CUT FRIES 9**  
dry rubbed • sea salt  
parmesan garlic fries (+2)  
sweet potato tots (+2)

*choice of three:*  
cheddar beer fondue • foothill farms ranch • tomato caponata  
honey mustard • parmesan peppercorn  
spicy bbq • white bbq

**ROASTED GARLIC HUMMUS 12**  
seasonal vegetables, grilled naan V

## CLASSICS

*choice of dry rubbed • sea salt  
parmesan garlic fries (+2)  
sweet potato tots (+2)*

**NASHVILLE HOT CHICKEN SANDWICH 16**  
classic slaw, bread & butter pickles, brioche bun

**THE BURGER\* 17**  
american cheese, lettuce, tomato, onion, pickle, garlic mayo, hawaiian sesame bun GF  
*add house-smoked bacon • 2  
add fried egg • 2*

**BLACKENED CHICKEN SANDWICH 16**  
bacon, havarti cheese, avocado, lettuce, roasted tomato aioli, brioche bun GF

## ESSENTIALS

**HOUSEMADE PRETZEL 11**  
baked daily, cheddar beer fondue

**CHICKEN WINGS 16**  
*served with carrots & celery*  
**traditional OR smoked**  
*choice of: bbq , spicy buffalo  
OR unbearable  
"A Bull & Bear Fan Favorite"*

**SEASONAL GUACAMOLE 12**  
guajillo rubbed chips,  
seasonal fruit, cilantro

**PESTO CHICKEN FLATBREAD 18**  
pulled chicken, tomato, mozzarella, goat cheese, arugula

**BURRATA FLATBREAD 18**  
roasted tomato-garlic, lemon, basil, arugula

**NACHOS 14**  
sea salt tortilla chips, oaxaca, pepper jack & cheddar blend, black beans, pico de gallo, sour cream, lettuce, guacamole

*add skirt steak • 7  
add pulled pork • 5  
add chorizo • 5  
add chicken • 5*

**CLASSIC CHEESEBURGER\* SLIDERS 15**  
american cheese, lettuce, tomato, onion, pickles, house sauce, brioche bun GF  
*make it a double • 3*

## SALADS

**SOUTHWESTERN 17**  
grilled chicken, crisp romaine, napa cabbage, avocado, corn, black beans, monterey jack, aged cheddar, chihuahua, pico de gallo, tortilla strips, chipotle lime dressing GF

**GREEK 15**  
chopped romaine, kalamata olives, red & yellow peppers, grape tomato, shaved red onion, cucumber, pepperoncini, feta, naan, red wine vinaigrette GF

**PULLED CHICKEN SALAD 17**  
mixed greens, avocado, crumbled goat cheese, granny smith apples, dates, walnuts, shaved fennel, cornbread croutons, honey-cilantro vinaigrette

*top with*  
SKIRT STEAK 7  
SMOKED TURKEY 4  
GRILLED CHICKEN 5  
GRILLED SHRIMP 8

## MULTIPLE CHOICE MAC N' CHEESE 13

*choice of ingredients • priced per item*  
house smoked bacon • 2  
smoked pulled chicken • 2  
pulled pork • 2  
caramelized onion • 1  
wild mushroom • 2  
roasted jalapeño • 1  
truffle • 5  
buffalo • 1

**all the above • 17**

GF: Dishes are available Gluten Free V:Vegan

An 18% gratuity charge will be added to all parties of six or more.

Please limit to four credit cards per check for parties of six or more guests. \*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness.

# BRUNCH COCKTAILS

**HANGOVER HELPER 10**  
iced coffee, rumchata, absolut vanilla, chai

**BLOODY MARY 11**  
*ADD LOADED-UP SKEWER (+4)*  
smoked chicken wing, thick-cut bacon,  
bourbon glazed shrimp, fresh mozzarella,  
pepper jack cheese, pickle, asparagus  
*Add Coronita (+4)*

**BLOOD ORANGE MIMOSA 9**

**BELLINI 9**

# REVIVAL SHOTS 7

**PANCAKE STACK**  
jameson, butterscotch, orange juice chaser

**CINNAMON TOAST CRUNCH**  
jim beam kentucky fire, rumchata

**PICK ME UP**  
absolut vanilla, kahlua, house espresso foam

**WEEKEND WARRIORS**  
**Flight All 3 • 15**

# SANGRIA

*Glass 13 /Pitcher 40*

**WHITE**  
white wine, red bull tropical, apricot,  
orange, peach, red apple, grape

**RED**  
red wine, pomegranate & blackberry liqueur  
red apple, grape, pineapple

# HOUSE COCKTAILS

**STRAWBERRY MULE 13**  
ketel one, ginger, lemon  
*===== on draft =====*

**MINT CONDITION 14**  
old forester, pineapple, lemon, mint, sage  
*available Spirit-Free • 6*

**BREAK OF DON 14**  
1800 reposado, watermelon,  
cucumber, jalapeño, lime, sage

**MARY HAD A LITTLE LAMBIC 14**  
strawberry-infused belvedere,  
watermelon, lime, thai basil  
*available Spirit-Free • 6*

**PEAR OF KINGS 14**  
grey goose la poire, ty ku black, st. germain,  
lemon, lemon-lime soda

**DARN OLD FASHIONED 15**  
bulleit rye, demerara, walnut, orange-angostura bitters,  
orange, brandied cherry

**PERFECT MANHATTAN 15**  
knob creek, carpano antica,  
angostura-orange bitters

## APEROL LEMONADE SPRITZ

*Glass 13/Pitcher 40*

aperol, rosé, truly hard seltzer

## PALOMA

*Glass 14/Pitcher 50*

herradura, st.germain, lime, grapefruit

## THE BIG ASS MULE

*96oz moscow mule • 45*

vodka, ginger beer, lime, bitters

*choose your flavor: traditional • strawberry (on draft)*

# SELTZER

**TRULY 7**  
pineapple • blueberry & açai • lemonade variety\*  
*\*ask your server today!*

**WHITE CLAW 7**  
black cherry • mango

# DRAFTS

*\*local brews*

**\*312 URBAN WHEAT ALE** .....7  
Goose Island Brewery. American Pale Wheat Ale. 4.2%

**420** .....7  
SweetWater Brewing Co. American Pale Ale. 5.4%

**\*A LITTLE SUMPIN' SUMPIN'** .....8  
Lagunitas Brewing Co. American Pale Wheat Ale. 7.5%

**ALL DAY IPA** .....7  
Founders Brewing Co. Session India Pale Ale. 4.7%

**\*ANTI- HERO** .....7  
Revolution Brewing Co. India Pale Ale. 6.7%

**AXE MAN** .....8  
Surley Brewing Co. India Pale Ale. 7.2%

**\*BORN + RAISED** .....7  
Goose Island Brewery. Cream Ale. 5.9%

**BUD LIGHT** .....6  
Anheuser Busch. American Light Lager. 4.2%

**CRISP APPLE** .....7  
Angry Orchard Cider Co. Hard Cider. 5.5%

**\*DAISY CUTTER** .....7  
Half Acre Beer Co. American Pale Ale 5.2%

**FOGGY GEEZER** .....8  
Warpigs Brewpub. Hazy India Pale Ale. 6.8 %

**\*GREEN LINE** .....7  
Goose Island Brewery. American Pale Ale. 5.4%

**GUINNESS** .....8  
St. James Gate Brewing Co. Irish Dry Stout. 4.2%

**HEINEKEN** .....7  
Heineken Nederland. European Pale Lager. 5.4%

**HOEGAARDEN** .....7  
Brouwerij Hoegaarden. Belgian Witbier. 4.90%

**MILK STOUT** .....7  
Left Hand Brewing Company. Stout. 6 %

**OBERON** .....7  
Bell's Brewery. Wheat Ale. 5.8%

**PACIFICO** .....7  
Grupo Modelo. American Pale Lager. 4.5%

**\*SON OF JUICE** .....7  
Maplewood Brewery. Hazy IPA. 6.3%

**STELLA ARTOIS** .....8  
InBev Belgium. Pale Lager. 5.0%

**TRUMER PILS**  
Trumer Brauerei. Pilsner. 4.8% .....7

**TWO HEARTED**  
Bell's Brewery. India Pale Ale. 7%.....7