

BAR SNACKS

FRIED CHEESE CURDS 12
tomato caponata, parmesan peppercorn

HAND CUT FRIES 11
dry rubbed • sea salt
parmesan garlic fries (+1)
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 13
seasonal vegetables, grilled naan v

CRAB & AVOCADO TOAST 15
jumbo lump crab, pickled fresno chiles, charred sourdough

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 13
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
double up • 3

SALADS

make it a wrap • spinach tortilla

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

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

GF: Dishes are available Gluten Friendly
V: Vegan

PLATES

BEER BATTERED FISH & CHIPS 18
saison farm ale, pickled peppers,
tartar sauce

BAJA FISH TACOS * 17
crispy mahi-mahi, citrus slaw,
pineapple, habanero crema,
guacamole GF

SKIRT STEAK TACOS * 17
oaxaca cheese, poblano peppers,
pico de gallo, chimichurri GF

choice of: flour • corn • lettuce wraps

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

SOMETHING SWEET

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

COOKIES & GELATO 9
warm salted pretzel and chocolate chip
cookies, vanilla ice cream

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

SEASONAL CAKESHAKE 16
ask your server today!

NOT ENOUGH BOOZE? ADD A SHOT 6

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.

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 effen, 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

WINE

REDS

CABERNET SAUVIGNON

SHANNON RIDGE // Lake County, Ca 2015 13/52
 JUSTIN // Paso Robles, CA 2013 18/72

PINOT NOIR

ANGELINE // California 2016 13/48

CELLAR ASSORTMENTS + BLENDS

TILIA // Mendoza, Arg 2016 12/44

WHITES

SAUVIGNON BLANC

INFAMOUS GOOSE // Marlborough, NZL 2017 13/48

PINOT GRIGIO

ROCCA // Venetie, Ita 2017 12/44

CHARDONNAY

KENDALL JACKSON VR // California 2015 13/48

RIESLING

KUNG FU GIRL // Colombia Valley, WA 2015 12/40

ROSE

LOUIS JADOT // Burgundy, FRA 2017 12/48

FEELIN' BUBBLY

TIAMO PROSECCO // Veneto, ITA 12/40
 MOET & CHANDON IMPERIAL BRUT // Epernay, FRA 18
 MOET ROSE IMPERIAL // Epernay, FRA 22

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

DRAFTS

**local brews*

*312 URBAN WHEAT ALE7
 Goose Island Brewery. American Pale Wheat Ale. 4.2%
 4207
 SweetWater Brewing Co. American Pale Ale. 5.4%
 *A LITTLE SUMPIN' SUMPIN'8
 Lagunitas Brewing Co. American Pale Wheat Ale. 7.5%
 ALL DAY IPA7
 Founders Brewing Co. Session India Pale Ale. 4.7%
 *ANTI- HERO7
 Revolution Brewing Co. India Pale Ale. 6.7%
 AXE MAN8
 Surley Brewing Co. India Pale Ale. 7.2%
 *BORN + RAISED7
 Goose Island Brewery. Cream Ale. 5.9%

BUD LIGHT6
 Anheuser Busch. American Light Lager. 4.2%
 CRISP APPLE7
 Angry Orchard Cider Co. Hard Cider. 5.5%
 *DAISY CUTTER7
 Half Acre Beer Co. American Pale Ale 5.2%
 FOGGY GEEZER8
 Warpigs Brewpub. Hazy India Pale Ale. 6.8 %
 *GREEN LINE7
 Goose Island Brewery. American Pale Ale. 5.4%
 GUINNESS8
 St. James Gate Brewing Co. Irish Dry Stout. 4.2%
 HEINEKEN7
 Heineken Nederland. European Pale Lager. 5.4%

HOEGAARDEN7
 Brouwerij Hoegaarden. Belgian Witbier. 4.90%
 MILK STOUT7
 Left Hand Brewing Company. Stout. 6 %
 OBERON7
 Bell's Brewery. Wheat Ale. 5.8%
 PACIFICO7
 Grupo Modelo. American Pale Lager. 4.5%
 *SON OF JUICE7
 Maplewood Brewery. Hazy IPA. 6.3%
 STELLA ARTOIS8
 InBev Belgium. Pale Lager. 5.0%
 TRUMER PILS7
 Trumer Brauerei. Pilsner. 4.8%
 TWO HEARTED7
 Bell's Brewery. India Pale Ale. 7%.....7