

LATE NIGHT

BAR SNACKS

FRIED CHEESE CURDS 12

312, tomato caponata, parmesan peppercorn

HAND CUT FRIES 11

dry rubbed • sea salt • parmesan garlic (+1) • sweet tots (+2)
choice of three:
cheddar beer fondue • foothill farms ranch
tomato caponata • parmesan peppercorn
spicy bbq • white bbq

ESSENTIALS

HOUSEMADE PRETZEL 11

baked daily, cheddar beer fondue

CRISPY CHICKEN WINGS 16

choice of: traditional OR smoked
choice of: spicy buffalo, bbq 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

NACHOS 14

sea salt tortilla chips, oaxaca, pepper jack & cheddar blend,
black beans, pico de gallo, sour cream, lettuce, guacamole
add ons: skirt steak 7 • pulled pork 5
chorizo 5 • chicken 5

BURRATA FLATBREAD 18

roasted tomato-garlic, lemon, basil, arugula

CLASSIC CHEESEBURGER SLIDER* 15

american cheese, lettuce, tomato, onion, pickles, house sauce, GF
double up • 3

HOUSE COCKTAILS

STRAWBERRY MULE 13

ketel one, ginger, lemon

===== on draft =====

PERFECT MANHATTAN 15

knob creek, carpano antica, angostura-orange bitters

MINT CONDITION 14

westland, pineapple, lemon, mint, sage

BREAK OF DON 14

1800 reposado, watermelon, cucumber, jalapeño, lime, sage

MARY HAD A LITTLE LAMBIC 14

strawberry-infused effen, watermelon, lime, thai basil

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

GF: Dishes are available Gluten Free

Please limit to four credit cards per check for parties of six or more guests. *Advisory: The consumption of raw or under-cooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Gluten friendly menu available upon request.