

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

TEMPURA SHISHITO POPPERS 14

jalapeño scallion cheese dip

PIZZA POCKETS 16

pepperoni, mozzarella, oregano,
crushed red chiles, ranch

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

BBQ CHICKEN FLATBREAD 18

char-grilled chicken thighs, jalapeño,
pineapple, red onions, mozzarella,
cilantro, scallions

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

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

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

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

CLASSICS

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

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

THE CHEESESTEAK 17

shaved prime ribeye, white american
cheese, caramelized onion, bell
peppers, buttery onion roll

CLASSIC CHEESEBURGER SLIDERS* 15

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

BUFFALO CHICKEN SLIDERS 16

blue cheese, old school slaw, pickled
jalapeño, arugula

PLATES

BEER BATTERED FISH & CHIPS 18

saison farm ale, pickled peppers,
tartar sauce

BAJA FISH TACOS* 17

choice of: flour • corn • lettuce wraps
crispy mahi-mahi, citrus slaw,
pineapple, habanero crema,
guacamole GF

STEAK FAJITAS 28

grilled skirt steak, roasted scallions, bell
peppers, spanish onions, charred tomatoes
pico de gallo, guacamole, salsa roja,
queso fresco, fresh corn tortillas

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.

GF: Dishes are available Gluten Friendly
V: Vegan

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 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 7

Trumer Brauerei. Pilsner. 4.8% 7

TWO HEARTED 7

Bell's Brewery. India Pale Ale. 7% 7