

BURGER THEORY™

STARTERS

(BUFFALO WINGS) 13

Six Wings your way • Sriracha, Buffalo or BBQ • Bleu Cheese • Celery & Carrots 590-680 CAL

BUTTERMILK CHICKEN STRIPS 12

Golden-brown Marinated Strips of Chicken • Honey Mustard or BBQ Sauce 600-700 CAL

FIRECRACKER SHRIMP 13

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

BT QUESO* 10

Certified Angus Beef™ • Cheese • Onions • Bacon • Served with Tortilla Chips 1176 CAL

NACHO FRIES 12

BT Queso • Bacon • Pico de Gallo • Sour Cream • Guacamole 1430 CAL

SALADS

(CRISPY CHICKEN) 14

Fresh Mixed Greens • Crispy Buttermilk Chicken Strips • Tomato • Cucumber • Cheddar Cheese 900-1320 CAL

BT COBB SALAD 16

Fresh Mixed Greens • Grilled Chicken • Bacon • Tomato • Cucumber • Red Onion • Chopped Egg • Crumbled Bleu Cheese 650-1070 CAL

CHICKEN CAESAR 13

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL
Substitute Grilled Shrimp 3 710 CAL

HOUSE BURGERS

Served on your choice of 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 (260 CAL) or a House Salad (80-260 CAL) for only \$1 more!

THE CLASSIC*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce

Single 14 810 CAL Double 17 1345 CAL

LONESTAR*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce

Single 15 880 CAL Double 18 1425 CAL

BREAKFAST BURGER*

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo

Single 15 1000 CAL Double 18 1545 CAL

FARM FRESH*

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo

Single 15 810 CAL Double 18 1360 CAL

(BT BOSS*)

1/2 Pound Burger stuffed with Cheddar Cheese • Swiss Cheese Bacon • Grilled Onions • Topped with Swiss Cheese • Cheddar Cheese • Lettuce • KGB Sauce

Single 18 1320 CAL Double 23 1955 CAL

ULTIMATE SRIRACHA*

Swiss Cheese • Bacon • Grilled Onions • Lettuce • Tomato • Sriracha Mayo

Single 15 1620 CAL Double 18 2160 CAL

(BUILD YOUR BURGER)

Served on your choice of 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 (260 CAL) or a House Salad (80-260 CAL) for only \$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 14 Double +17 Triple +19

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

Avocado 160 CAL

NO BURGER = NO PROBLEM

CRISPY FISH SANDWICH 15

Parmesan-Panko Atlantic Cod • Lettuce • Tartar Sauce • Potato Bun 910 CAL

SPICY CHICKEN SANDWICH 15

Crispy, pickle brined and hand breaded spicy chicken breast served on a toasted potato bun with pickled red onions, shredded romaine, and spicy mayo 845 CAL

(SRIRACHA SIRLOIN*) 25

House Marinated Sirloin • Sriracha Glaze • Smashed Potatoes • Grilled Vegetables 940 CAL

FISH 'N CHIPS 15

Beer Battered Atlantic Cod Filets • Creamy Slaw • Tartar Sauce • French Fries 1380 CAL

(House Specialty)

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

BURGER THEORY™

DRAFT AND CRAFT BEERS

Blue Moon , Belgian Style Wheat Ale	171 CAL	6
Coors Light , American Light Lager	102 CAL	5
Deschutes Black Butte Porter , American Porter	156 CAL	7
New Belgium Voodoo Ranger , India Pale Ale (IPA)	190 CAL	7
Samuel Adams Boston Lager , Vienna Lager	147 CAL	6
 Mother Earth Brewing Co. , Rotating Tap	100-200 CAL	6
 Sockeye Brewing , Rotating Tap	100-200 CAL	7
Bodhizafa , India Pale Ale	200 CAL	7
Firestone , Rotating Tap	100-200 CAL	7
Jeremiah Johnson Brewing Co. , Rotating Tap	100-200 CAL	6
Lost Grove Brewing , Rotating Tap	100-200 CAL	7
Yonder Cider , Rotating Tap	100-200 CAL	5

BOTTLED BEERS

Bells Two Hearted Ale , American IPA	280 CAL	5
Coors , Lager	199 CAL	4
Coors Light , American Light Lager	136 CAL	4
Corona Extra , Pale Lager	197 CAL	5
Guinness , Irish Dry Stout	168 CAL	6
McCall Brewing Lemon Ginger Hefeweizen , American Pale Wheat Ale	200 CAL	6
McCall Coconut Porter , Porter	256 CAL	6
Michelob Ultra , Light Lager	168 CAL	4
Miller Lite , Light Lager	128 CAL	4
Modelo Especial , American Adjunct Lager	180 CAL	5
Mother Earth Cali Creamin' , Cream Ale	208 CAL	5
New Belgium Fat Tire , Belgian Style Ale	213 CAL	5
Pabst Blue Ribbon , American Adjunct Lager	200 CAL	4
Mother Earth Milk Truck , Milk Stout	248 CAL	5
Laughing Dog Mountain Hound , Huckleberry Cream Ale	50-200 CAL	5
Deschutes , Lemon Shandy	50-200 CAL	5
21st Amendment Brew Free of Die! Blood Orange , India Pale Ale	50-200 CAL	6
White Claw , Hard Seltzer	100 CAL	4
Garage Beer , Pale Lager	50-200 CAL	4
Cider , Variety	50-200 CAL	5

 Brewed Locally

WHITE WINE

80-145 CAL PER GLASS
500-600 CAL PER BOTTLE

	GLASS	BOTTLE
Kendall-Jackson , Chardonnay, CA	8	32
1000 Stories , Chardonnay, ID	10	36
Callaway , Chardonnay, CA	7	30
Estancia , Pinot Grigio, CA	7	30
Ava Grace , Rose, CA	7	30
Buttercup , Rose, CA	6	28

RED WINE

150 CAL PER GLASS
625 CAL PER BOTTLE

	GLASS	BOTTLE
Kendall-Jackson , Cabernet Sauvignon, CA	10	36
Aviana , Cabernet Sauvignon, France	12	40
Bar Dog , Pinot Noir, CA	9	34
J Vineyard , Pinot Noir, CA	15	65
Ste Chapelle , Chateau Merlot, ID	9	34
Ste Chapelle , Red Blend, ID	9	34

COCKTAILS

Classic Martini	10
New Amsterdam Vodka or New Amsterdam Gin • Slash of Martini & Rossi Dry Vermouth • Olive or Lemon Twist	200 CAL
Manhattan	11
Jim Beam Kentucky Straight Bourbon Whiskey • Sweet Vermouth • Angostura Bitters	206 CAL
Margarita	10
Corazon Blanco Tequila • Cointreau • Lime Juice • Simple Syrup	240 CAL
PeachBerry Punch	12
Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade	190 CAL
Strawberry Margarita	12
Sauza Tequila • Triple Sec • Fresh Lime Juice • Strawberry Puree • Sour Mix	294 CAL
Huckleberry Lemon Drop	10
44 North Vodka, Huckleberry Syrup by House Made, Triple Sec, Lemon	200 CAL

SWEET JARS

6

Apple Crumb	530 CAL	•	Brownie Sundae	700 CAL
Carrot Cake	710 CAL	•	Chocolate Mousse	340 CAL