

(BURGER THEORY™)

All our burgers are made using quality ingredients and our own blend of Certified Angus Beef™ chuck, brisket, and short rib.

STARTERS

(BUFFALO WINGS)* 11

Wings your way • Sriracha, Buffalo or BBQ • Bleu Cheese • Celery & Carrots 790 to 900 CAL

BUTTERMILK CHICKEN STRIPS* 10

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

FIRECRACKER SHRIMP* 13

Lightly fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

CHEESADILLA* 9

Quesadilla meets Cheeseburger • Certified Angus Beef™ • Blended Cheese • Green Chili • Onions • KGB Sauce 1080 CAL

TUSCAN CHICKEN FLATBREAD* 10

Fresh Pesto • Caramelized Onion • Roasted Red Pepper • Mozzarella Cheese 670 CAL

CHILI GLAZED SHRIMP FLATBREAD* 13

Grilled Pineapple • Diced Red Onion • Goat Cheese 550 CAL

FEATURED SOUP 6

Ask your server for today's offering! NA

SALADS

(CRISPY CHICKEN)* 12

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

BT COBB SALAD* 13

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

CHICKEN CAESAR* 12

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons. Substitute Grilled Shrimp for \$5 710 CAL

ASIAN CHICKEN SALAD* 13

Fresh Mixed Greens • Grilled Chicken • Cabbage • Red Bell Peppers • Green Onions • Cucumbers • Wonton Strips • Cilantro • Sesame Dressing • Szechuan Peanut Sauce 870 CAL

SRIRACHA STEAK SALAD* 15

Fresh Mixed Greens • Marinated Steak • Tomatoes • Red Onion • Cucumber • Bleu Cheese • Sriracha Ranch Dressing 940 CAL

HOUSE BURGERS

Served on 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 to 260 CAL) for only a \$1 more!

THE CLASSIC*

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

Single 12 810 CAL Double 15 1345 CAL

LONESTAR*

Cheddar Cheese • Bacon • Onion Ring • BBQ Sauce

Single 12 880 CAL Double 15 1425 CAL

(BT BOSS)*

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

Single 14 1320 CAL Double 18 1955 CAL

FARM FRESH*

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

Single 12 830 CAL Double 15 1360 CAL

UPTOWN PORTOBELLO*

Boursin™ Cheese • Caramelized Onion • Portobello Mushrooms • Lettuce • Roasted Garlic Mayo

Single 12 830 CAL Double 15 1380 CAL

THE BRUBEN MELT*

Patty melt meets Reuben • Certified Angus Beef™ • Lean Corned Beef • Swiss Cheese • Creamy Slaw • KGB Sauce • Grilled Rye Bread

Single 13 1300 CAL Double 16 1840 CAL

ULTIMATE SRIRACHA*

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

Single 13 1620 CAL Double 16 2160 CAL

SLIDER TRIO*

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

Single 14 1100 CAL

(BUILD YOUR BURGER)

Served on 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 to 260 CAL) for only a \$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 12 Double +15 Triple +18

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 - 2 slices 90 CAL

Roasted Red Pepper 10 CAL

Jalapeños 10 CAL

Fried Egg 100 CAL

NO BURGER = NO PROBLEM

CRISPY FISH SANDWICH* 12

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

(SRIRACHA SIRLOIN)* 22

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

SPICY CHICKEN WRAP* 12

Crispy Buttermilk Chicken Strips • Buffalo Sauce • Lettuce • Tomato • Bleu Cheese Dressing • Flour Tortilla 1050 CAL

FISH TACOS* 12

Parmesan-Panko Atlantic Cod • Cabbage • Pico de Gallo • Cilantro Crema • Flour Tortillas 1000 CAL

(House Specialty)

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

(BURGER THEORY™)

(DRAFT AND CRAFT BEERS)

Bud Light
Light Lager 147 CAL

Blue Moon
Belgian Style Wheat Ale 228 CAL

Goose Island 312
American Pale Wheat Ale 180 CAL

Samuel Adams Boston Lager
Vienna Lager 196 CAL

 **Eliot Ness**
Vienna Lager 147 CAL

 **Statesville Stout**
Milk Stout 180 CAL

 **Mis Fit**
IPA 147 CAL

 **Anti Hero**
American IPA 260 CAL



BOTTLED BEERS

Miller Lite, Light Lager 96 CAL

Kentucky Bourbon Barrel Ale, English Strong Ale 246 CAL

Heineken, Euro Pale Lager 150 CAL

Stella Artois, Euro Pale Lager 156 CAL

Negra Modelo, Vienna Lager 162 CAL

Angry Orchard Crisp Apple, Cider 150 CAL

Coors Light, American Light Lager 102 CAL

Guinness, Irish Dry Stout 126 CAL

Corona Extra, Pale Lager 148 CAL

Michelob Ultra, Light Lager 126 CAL

 **Miller Genuine Draft**, American Adjunct Lager 141 CAL

Budweiser, American Adjunct Lager 145 CAL

 Brewed Locally

WHITE WINE

	GLASS 145 CAL	BOTTLE 600 CAL
Bubbly - Michelle Brut	9	36
White Zinfandel - Beringer	8	36
Riesling - Chateau Ste. Michelle	12	48
Pinot Grigio - Danzante	9	38
Chardonnay - Canyon Road	7	32
Chardonnay - Kendall Jackson Vintners Reserve	10	45

RED WINE

	GLASS 150 CAL	BOTTLE 625 CAL
Pinot Noir - Estancia "Pinnacle Ranches"	12	48
Merlot - Columbia Crest	11	44
Cabernet - Canyon Road	7	32
Cabernet - Kendall Jackson Vintners Reserve	12	48

COCKTAILS

Whiskey Citrus Splash 12
Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice •
Fresh Orange Juice 200 CAL

Strawberry Margarita 12
Sauza Tequila • Triple Sec • Fresh Lime Juice • Strawberry Puree •
Sour Mix 294 CAL

Pina Poma Martini 12
Smirnoff Pineapple Vodka • Pama • Pomegranite Syrup •
Pineapple Juice 224 CAL

PeachBerry Punch 12
Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps •
Lemonade 190 CAL

Cucumber Agave Smash 12
Effen Cucumber Vodka • Cucumber • Mint • Agave Nectar •
Fresh Lime Juice 165 CAL

(SWEET JARS)

(**Carrot Cake**) 710 CAL • **Key Lime** 760 CAL

Brownie Sundae 700 CAL • **Apple Crumb** 530 CAL

ROOM SERVICE

7 Days a Week: 11 AM – 9:45 PM

Please call extension 7159 to place an order. You can choose to either come down and pick up your order, or have us swing by and drop it off to your room.
Prices are subject to 18% gratuity and \$3.50 delivery charge for room deliveries. All prices are subject to applicable taxes.