

(BURGER THEORY)

(DRAFT AND CRAFT BEERS)

Bud Light
Light Lager 147 CAL

6

Blue Moon
Belgian Style Wheat Ale 228 CAL

8

Stella Artois
Euro Pale Lager 208 CAL

8



Lagunitas IPA
American IPA 248 CAL

8

Lagunitas Seasonal
varies varies CAL

8

Two Brothers
Varies Varies CAL

8



Penrose
Varies Varies CAL

8

Customer Favorite
Varies Varies CAL

8

BOTTLED BEERS

Miller Lite, Light Lager 96 CAL

5

Bud Light, Light Lager 110 CAL

5

Budweiser, American Adjunct Lager 145 CAL

5

Coors Light, American Light Lager 102 CAL

5

Goose Island 312, American Pale Wheat Ale 135 CAL

6

Heineken, Euro Pale Lager 150 CAL

6

Corona Extra, Pale Lager 148 CAL

6

Corona Light, Light Lager 99 CAL

6

White Claw, Hard Seltzer varies CAL

5

Michelob Ultra, Light Lager 126 CAL

5

Sam Adams Seasonal, Varies Varies CAL

6

Dos Equis XX Lager, American Adjunct Lager 130 CAL

6

Angry Orchard Crisp Apple, Cider 150 CAL

6

Guinness, Irish Dry Stout 126 CAL

6

Negra Modelo, Vienna Lager 162 CAL

6

Samuel Adams Boston Lager, Vienna Lager 147 CAL

6

Modelo Especial, American Adjunct Lager 135 CAL

6

O'Douls, Low Alcohol Beer 12 CAL

5

Killian's Irish Red, Red Lager 147 CAL

6

Right Bee, Apple Cider 210 CAL

6

Domain Dupage, French Style Country Ale 177 CAL

6

Anti Hero, American IPA 195 CAL

6

Lil Sumpin' Sumpin', Lagunitas Ale 249 CAL

6

Smirnoff Ice, Malt Beverage 228 CAL

6

Brewed Locally

WHITE WINE

GLASS 145 CAL BOTTLE 600 CAL

Bubbly - Michelle Brut

12 22

White Zinfandel - Beringer

7 26

Riesling - Chateau Ste. Michelle

8 30

Pinot Grigio - Danzante

8 30

Chardonnay - Canyon Road

7 25

Chardonnay - Kendall Jackson Vintners Reserve

12 46

RED WINE

GLASS 150 CAL BOTTLE 625 CAL

Pinot Noir - Estancia "Pinnacle Ranches"

12 46

Merlot - Columbia Crest

8 30

Cabernet - Canyon Road

7 25

Cabernet - Kendall Jackson Vintners Reserve

12 46

COCKTAILS

Whiskey Citrus Splash

9

Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice •
Fresh Orange Juice 200 CAL

Pina Poma Martini

9

Smirnoff Pineapple Vodka • Pama • Pomegranite Syrup •
Pineapple Juice 224 CAL

BT Sangria

9

Mailbu Rum • Pineapple • Strawberries • Fresh White Wine
Sangria Mix 161 CAL

Apple Martini

9

Apple Infused Absolut Vodka, Apple Pucker, Lime Juice. 180
CAL

Kentucky Mule

10

Jack Daniels Whisky, Ginger Beer, Lime Juice 280 CAL

Southern Garden

10

Stolichnaya Vodka, Blue Curacao, Apple and Pineapple Juice
165 CAL

(SWEET JARS)

6

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

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

ROOM SERVICE

7 Days a week 5:00 pm to 10:00 pm

Please call extension 465 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 20% gratuity and \$3.0 delivery charge for room deliveries. All prices are subject to applicable taxes.

(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)* 10

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* 14

Lightly fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

TUSCAN CHICKEN FLATBREAD* 10

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

SOFT PRETZEL STICKS* 8

Baked Soft Pretzel Sticks served with IPA Mustard • Add BT Queso for \$2 583 CAL

BEER BRAISED BBQ PORK NACHOS* 12

Beer Braised BBQ Pork • BT Queso • Black Bean Salsa • Guacamole • Cilantro Cream Sauce • Cilantro 1577 CAL

SALADS

(CRISPY CHICKEN)* 13

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* 13

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons. Substitute Grilled Shrimp for \$4 710 CAL

SRIRACHA STEAK SALAD* 16

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 13 810 CAL Double 15 1345 CAL

LONESTAR*

Cheddar Cheese • Bacon • Onion Ring • BBQ Sauce

Single 13 880 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 15 1320 CAL Double 17 1955 CAL

FARM FRESH*

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

Single 13 830 CAL Double 15 1360 CAL

THE PHILLY*

American cheese • Onions • Mushrooms • Roasted Peppers • KGB Sauce

Single 15 800 CAL Double 17 1335 CAL

QUESO BURGER*

Smothered in BT Queso • Guacamole • Pico de Gallo

Single 15 1120 CAL

BREAKFAST BURGER*

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo

Single 15 1000 CAL Double 17 1545 CAL

ON THE BORDER*

Pepperjack Cheese • Grilled Onions • Guacamole • Pico de Gallo • KGB Sauce

Single 15 790 CAL Double 17 1325 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 13 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* 11

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

(SRIRACHA SIRLOIN)* 28

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

SPICY CHICKEN WRAP* 11

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

DOWN HOME RUBEN* 13

Lean Corned Beef • Swiss Cheese • Creamy Slaw • KGB Sauce • Rye Bread 1040 CAL