

BOURBON PUB



APPETIZERS

ADD CHICKEN +\$9; ADD SHRIMP +\$12 FOR ADDITION TO SALADS

WARM PUB PRETZELS \$15
beer cheese, honey mustard

BP NACHOS \$19 GF
beef chili, sunny side egg, cotija, avocado, fresh chiles

SOY GLAZED CHICKEN WINGS \$18
spicy soy glaze, crispy glass noodles, fresh herbs and chiles

HUMMUS \$15
michael's egyptian style hummus, pickled shallots, pine nuts, seasonal crudite`

WALDORF SALAD \$17
celery, apple, walnut, black truffle vinaigrette

KALE CAESAR SALAD \$18
parmesan, garlic streusel, crispy caper

SWEET GEM WEDGE SALAD \$17
bacon, egg, blue cheese, red onion, tomato, ranch

HAMACHI CRUDO \$21
yuzu ponzu, cilantro, garlic, scallion oil

ROASTED CAULIFLOWER SOUP \$18
bacon, hazelnut

BOURBON PUB CHILI \$18 GF
fritos, sour cream, cheddar, scallions

ENTRÉES

STEAK FRITES ribeye, duck fat fries, béarnaise sauce \$44 GF

VEGETABLE POT PIE wild mushrooms, vegetarian gravy, shortbread crust, herb salad \$36

TOKYO HOT CHICKEN crispy fried chicken, furikake rice, spicy chuka tare sauce \$28

BP WAGYU BURGER white cheddar, tomato jam, louie sauce \$28 add bacon +\$4

BRAISED LAMB SHANK savory oats, roasted cauliflower, huckleberry jus \$36

CIOPPINO monkfish & shellfish in tomato & fennel broth with crab toast roasted \$45

SIDES

CRISPY BRUSSEL SPROUTS \$13
vincotto, parmesan cheese

ROASTED MUSHROOMS \$13
wild mushroom mix, shallots & herbs

SALT AND VINEGAR CHIPS \$12
black garlic aioli

TRUFFLE MAC & CHEESE \$15
three cheese blend, garlic streusel

WINTER SQUASH & BURRATA \$14
roasted pumpkin, salsa macha, burrata

KIDS MEALS \$21

COMES WITH FRUIT, COOKIE, AND A CHOICE OF SODA OR HOT CHOCOLATE, \$2.00 UPCHARGE FOR MILK STRAWS

CHICKEN FINGERS & FRIES

'AMERICAN MAC & CHEESE V

CHEESEBURGER & FRIES

CHICKEN CAESAR SALAD

KIDS GRILLED CHEESE V

SPECIALTY COCKTAILS \$20

CASSIES HOT APPLE CIDER
monkey shoulder
apple cider packet

DIRTY SNOWMAN
greygoose
vanilla syrup
baileys
hot chocolate

HOT BUTTERED RUM
havana rum
hot buttered rum
mix

SMOKED PUB OLD FASHIONED
angel's envy bourbon
bitters
smoked maple

BLOOD ORANGE PALOMA
espolon tequila
blood orange
grapefruit soda

COLD BREW-TINI
Grey Goose
borghetti espresso liqueur
cold brew
cinnamon

BP CLASSIC COCKTAILS \$20

FRENCH 75
bombay sapphire gin
Prosecco
Lemon Cello

APEROL SPRITZ
aperol
prosecco
soda

TOMMY'S MARGARITA
espolon tequila
lime
agave

PUB SANGRIA
red wine
orange
brandy
honey
ginger ale

BOURBON PUB TODDY
bourbon
lemon
spices

BOOZY HOT CHOCOLATE
skrewball peanut
butter whiskey
baileys
kahlua
hot chocolate



DIANE'S ORIGINAL BLOODY MARY
classic blend, medium spice

DIRTY DIANE'S MIX
jalapeno & cilantro blend, bold & spicy

DIANE'S ORIGINAL MIX
original mix-vodka
\$16

MICHELADA
original mix-beer
\$16

BOTTLED \$10

SIERRA NEVADA PALE ALE
ANCHOR STEAM
BUD LIGHT STELLA ARTOIS
BUDWEISER
MODELO ESPECIAL
BUDWEISER ZERO

*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

V VEGETARIAN, VG VEGAN, GF GLUTEN FREE A 20% DISCRETIONARY GRATUITY WILL BE ADDED ON ALL PARTIES LARGER THAN 5