B.

B. local | B. fresh | B. seasona

STARTERS

Spinach Artichoke Dip
Warm, slow-baked spinach and artichoke fondue finished with parmesan and served bubbling hot.

Cheese Quesadilla
Golden-pressed flour tortilla, Chihuahua cheese with house pico, fresh guacamole, and sour cream.
Add grilled chicken

Calamari
Crisp stone-ground polenta crust, tender calamari, sweet peppers, and a touch of Thai chili heat.

Hummus
House-crafted hummus served with warm pita and fresh garden vegetables.

Chicken Wings
Crispy bone-in wings tossed in your choice of BBQ, Bang Bang, Buffalo, or Sweet Chili.

Chicken Tenders
Hand-breaded golden chicken tenders with choice of dipping sauce: BBQ or Buffalo.
Choice of: Fresh fruit cup, fries or potato chips.

French Onion Soup
Slow-caramelized onions in rich beef broth, topped with melted Swiss cheese blend and toasted crouton.

Soup du Jour
Chef's daily selection.

WOOD FIRED PIZZA

Margherita
House tomato sauce, fresh mozzarella, vine-ripened tomatoes, and basil on a wood-fired crust.

Craft Your Own
House marinara and mozzarella with your choice of toppings: pepperoni, olives, jalapeños, onions, tomatoes, green peppers, giardiniera, mushrooms, Italian beef, or sausage. (each)

BBQ Chicken
BBQ sauce, grilled chicken, caramelized onions, mozzarella, provolone, and cheddar.

Supreme Pizza
Pepperoni, sausage, green peppers, mushrooms, olives, onions, and mozzarella.

SALADS

*Caesar
Crisp romaine and baby kale, shaved parmesan, garlic croutons, and house Caesar dressing.
Add grilled chicken, shrimp, salmon or steak

*Southwest
Sirloin steak, black bean corn relish, queso fresco, avocado, tortilla strips, and house Southwest dressing on romaine mesclun mix.
Chimichurri on the side.

Chopped
Grilled chicken, avocado, mighty vine tomato, blue cheese crumbles, hardboiled egg, bacon, and maple balsamic vinaigrette.

Mediterranean Harvest Bowl
Quinoa and bulgur grain salad layered with crisp vegetables, chickpeas, falafel, hummus, fresh greens, tahini garlic sauce, and bright lemon vinaigrette.
Add grilled chicken, shrimp, salmon or steak

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**
MENU IS SUBJECT TO CHANGE.

B.

B. local | B. fresh | B. seasona

HANDHELD ENTRÉES

Comes with fries or potato chips. Substitute to other sides

*House Burger
Ground chuck, brisket and short rib burger, cheddar cheese, bacon, lettuce, tomato, red onions, mustard aioli and pickle on the side.

Veggie Burger
Plant based patty, provolone, lettuce, avocado, tomato, red onions, mustard aioli and pickle on the side.

Monarch Chicken Sandwich
Grilled chicken breast, smoked gouda, avocado, lettuce, tomato, onion and mustard aioli.

Double Decker BLT
Crispy bacon, fresh lettuce, and ripe tomato and mayonnaise on toasted bread choice of wheat or white. (add smoked turkey)

Turkey Reuben
Smoked turkey, Swiss, thousand island and coleslaw on marble rye bread.

LUNCH MAINS

*Salmon with Lemon Caper Butter
Grilled Atlantic salmon with lemon-caper herb butter, served with seared polenta and broccolini.
(Side substitutions available)

*Steak Frites
Grilled oz strip steak, shoestring potatoes, herb and garlic butter, demi-glace.

*Veggie Fried Rice
Jasmine rice tossed in sesame oil with edamame, carrots, red onion, and garlic, all mixed up with a simple, tasty soy sauce.
(add grilled chicken, steak)

*Ribeye Peppercorn
Grilled ribeye steak with peppercorn demi-glace, paired with a potato-leek soufflé and broccolini.

Lemon Garlic Shrimp
Jumbo shrimp with penne pasta, creamy lemon garlic sauce, cherry tomatoes and arugula.

SIDES

Brussel Sprouts
Roasted with hazelnuts, cranberries,
and Dijon aioli. Add pork belly

Broccolini
Steamed and finished with lemon,
chili, and parmesan.

Mashed Potatoes
Whipped russet and Yukon gold potatoes
with butter and cream.

Mushrooms & Asparagus
Hoisin glaze with garlic, red onion,
and sesame oil.

French Fries
Truffle Fries

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**
MENU IS SUBJECT TO CHANGE.