
START + SHARE

- BH NACHOS** – homemade tortilla chips piled high with four-cheese sauce, salsa verdé, sour cream, black beans, guacamole, and cilantro \$15
+ chicken \$6 | pulled pork \$6 | bacon lardons \$4
- ELOTES** – fresh corn, ancho chili, lime crema, queso fresco, aleppo, cilantro \$10
+ chicken \$6 | pulled pork \$6 | bacon lardons \$4
- BAVARIAN PRETZEL** – fresh baked, four-cheese sauce, rustic beer mustard \$10
- WARM + CHEESY BACON DIP** – charred-jalapeno, whipped cream cheese, bacon jam, mozzarella, pickled fresno peppers, grilled sourdough \$14
- SMOKED CHICKEN WINGS** – 8 wings, celery, carrots, ranch or blue cheese. \$12
choice of: whiskey barbecue, buffalo, honey sriracha, reaper rub GF

GREENS

add: chicken \$6 | bacon lardons \$4 | salmon \$9

- SMOKED APPLE SALAD** – lightly smoked granny smith apples, goat cheese, cranberry, red onion, toasted walnuts, spring greens, apple cider vinaigrette \$14
- SOUTHWEST CHICKEN SALAD** – romaine, grilled chicken, black bean, heirloom tomato, tortilla strips, cilantro, avocado, ranch, barbecue sauce \$18
- CAESAR SALAD** – romaine, focaccia croutons, aged parmesan \$9

SOUPS & CHILI

- WHITE TURKEY CHILI** – ground turkey, white beans, bell pepper, celery, onion, topped with cheddar, sour cream, tortilla strips, cilantro \$6 Cup | \$8 Bowl
- FRENCH ONION** – sourdough, melted swiss, fresh herbs \$5 Cup | \$7 Bowl

BRUNCH

Available 11 am to 4 pm Saturday & Sunday

- CHICKEN + BISCUIT SLIDERS** – buttermilk fried chicken, crispy garlic potatoes \$13
choice of: sausage gravy, honey sriracha, bourbon maple, maple syrup
- CLASSIC FRENCH TOAST** – brioche, powdered sugar, whipped cream, bourbon maple syrup, bacon \$12
- BISCUITS + GRAVY** – housemade buttermilk biscuits, sausage gravy, 2 eggs any style \$11
- BH BIG BREAKFAST** – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit \$14
- BREAKFAST BURRITO** – scrambled eggs, sausage gravy, cheddar, guac, sour cream, crispy potatoes \$13

MAINS

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| WHISKEY GLAZED SALMON – pan-seared, asparagus, crispy garlic potatoes, bacon lardons. \$23 | FISH FRY – beer-battered cod, fries, charred lemon, tartar sauce, malt vinegar, smoked ketchup + extra cod filet \$8 \$18 |
| MEATLOAF – whipped potatoes, beef gravy, roasted peas, carrots, onion ring, fresh herbs \$18 | FIVE CHEESE MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble + chicken \$6 pulled pork \$6 bacon lardons \$4 \$13 |

HANDHELDS

All sandwiches served with choice of: fries, sweet potato fries, side salad
mac & cheese \$2 | mashed potatoes \$2 | brussels sprouts \$2 | fresh fruit \$2 | gluten-free bun \$1.50

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| BH Signature BURGER – house-blend patty, smoked gouda, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, brioche \$16 | SPICY BLACK BEAN BURGER – black-bean, brown rice, sharp cheddar, spiced aioli, avocado, lettuce, tomato, house pickles, brioche \$14 |
| CLASSIC CHEESE BURGER – house-blend patty, cheddar, lettuce, tomato, onion, pickle, aioli, brioche \$14 | BLACKENED COD SANDWICH – lemon garlic aioli, lettuce, tomato, pickled red onion, brioche \$16 |
| HOUSE-SMOKED PASTRAMI – smoked corned beef brisket, 1000 island, swiss, rustic beer mustard, sauerkraut, marbled rye \$16 | PULLED PORK SANDWICH – smoked pork shoulder, peach-carrot slaw, whiskey barbeque, brioche \$15 |
| MARINATED CHICKEN SANDWICH – bacon jam, garlic aioli, romaine, tomato, sourdough \$14 | NASHVILLE HOT CHICKEN SANDWICH – buttermilk fried chicken breast, house Nashville seasoning, aioli, house pickles, romaine, brioche \$15 |

SIDES

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| ELOTES – Fresh corn, ancho chili butter, lime crema, queso fresco, cilantro, aleppo + bacon \$4 chicken \$6 pulled pork \$6 \$6 | MAC + CHEESE – cavatappi, five-cheese sauce, cornbread crumble \$7 |
| SWEET POTATO FRIES – maple garlic aioli \$6 | CRISPY BRUSSELS SPROUTS – cranberries, hazelnuts, red-wine vinaigrette \$8 |
| BROCCOLI – sautéed, citrus zest \$6 | HAND-CUT FRIES – kennebec potatoes, smoked ketchup \$5 |
| SIDE SALAD – mixed greens, red wine vinaigrette \$5 | CRISPY POTATOES – roasted garlic aioli \$6 |
| MASHED POTATOES – kennebec potatoes, amish butter \$6 | |

SWEETS

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| SEASONAL CHEESECAKE – graham cracker crust, seasonal compote \$9 | FLOURLESS CHOCOLATE CAKE – whiskey-cherry ice cream, luxardo cherries \$8 |
| DIRT WORMS – chocolate pudding, oreo crumble, gummy worms \$6 | ROOT BEER FLOAT – classic: vanilla, whipped cream, cherry boozy: bourbon, whiskey ice cream, cherry \$8 \$10 |