



MENU

FALL 2015



BAR BITES

***SMOKY NACHO PLATTER** 🍏 8 HALF VERSION 5

HOPTIMUS GUACAMOLE PLATTER (V) WITH SMOKY JALAPENO & SALSA 6

ROASTED GARLIC HUMMUS & CHIPS (V) 5

BREADSTICKS WITH **BEER**-INFUSED MARINARA OR SMOKY **BEER** CHEESE 6

***SMOKY BEER CHEESE & PRETZELS** 🍏 7

BUFFALO CAULIFLOWER BITES (V) (gf) WITH CELERY & HOUSEMADE RANCH 6

BONELESS BUFFALO or BBQ CHICKEN BITES WITH CELERY & HOUSEMADE RANCH 6

***VEGAN CHEESE SUBSTITUTION AVAILABLE**

BROWN RICE BOWLS (V) (gf)

BLACK BEAN & CORN WITH AVOCADO, CILANTRO, CHIPOTLE SALSA & SMOKY JALAPENO 6

ADD CHICKEN — 2 DOLLARS EXTRA

CHICKPEA CURRY WITH CAULIFLOWER AND CARROT 6

ASIAN TEMPEH WITH SHREDDED CARROT, CHOPPED ROMAINE, GREEN ONION, AND PEANUT 7

PERSONAL FLATBREAD PIZZAS

BUFFALO RANCH & CHICKEN 8

BBQ RANCH & CHICKEN 8

CHICKEN PESTO WITH SPINACH, TOMATO AND FETA 8

PEAR GORGONZOLA WITH SPINACH AND FIG JAM 8

VEGGIE 🍏 SPINACH, BELL PEPPER, MUSHROOM, TOMATO, & HOUSEMADE **BEER**-INFUSED MARINARA 7

(V) = 100% plant based/VEGAN

🍏 = can be made 100% plant-based/vegan

(gf) = gluten free

WE USE NON-GMO OIL AND ORGANIC SUGAR IN ALL FOOD PREPARATION

BURGERS, WRAPS, and SANDWICHES

(v)=plant based, 🍌 = can be made vegan • (gf)=gluten free • \$1 sub for GF bun or bread (not vegan); or wrap

Burgers served dressed on Rudi's Organic Bakery Hamburger Bun • Request NO BUN - \$1 off • Sides not included

MUSHROOM & SWISS TURKEY BURGER with sautéed mushrooms and garlic aioli **8**

MEDITERRANEAN TURKEY BURGER with garlic aioli and feta **8**

BSB TURKEY BURGER with Applewood turkey bacon, cheddar, locally farmed egg, avocado, and garlic aioli **10**

HOUSEMADE BEER BATTERED FALAFEL BURGER (v) with tahini sauce and cucumber **8**

HOUSEMADE BLACK BEAN BURGER 🍌 with cheddar, avocado, and smoky jalapeno **9**

HOUSEMADE BEER BATTERED CRAB CAKE SANDWICH with spicy hoptimus hollandaise **9**

CHICKEN PANINI mozzarella, tomato, housemade pale ale garlic aioli on sourdough **7**

NABC STOUT BBQ or 15-B PORTER BUFFALO CHICKEN WRAP + ranch and cheddar **7**

BLACK BEAN CORN WRAP 🍌 cheddar, spinach, avocado, chipotle salsa, smoky jalapeno **7**

GENERAL TSO TEMPEH WRAP (v) chopped romaine, carrots, and peanuts **7**

CHICKEN PESTO WRAP + spinach, feta and tomato **7**

VEGGIE WRAP 🍌 garlic hummus, spinach, bell pepper, carrot, feta, pumpkin seeds **6**

BLT + A (v) tempeh bacon (OR request Applewood farms turkey bacon), avocado, romaine, tomato, organic oat bread **7**

RASPBERRY PEAR MELT 🍌 with cheddar, raspberry jam, tempeh bacon (OR request Applewood farms turkey bacon), on organic oat bread **7**

GOURMET GRILLED CHEESE pesto, mozz, feta, spinach, tomato on sourdough **7**

SWEET GRILLED CHEESE pear, fig jam, spinach, swiss, organic oat bread **6**

2 DOLLAR SIDES: Mexican cornbread* • 3 bean salad(v)* • fruit cup(v) • kale chips(v)*
tortilla chips & salsa(v) • kettle chips(v)

3 DOLLAR SIDES: tortilla chips with choice guacamole(v)* queso 🍌* or hummus(v)
soup of day(v) * • beer mac 'n cheese*

(*MADE IN HOUSE)

SALAD

PEAR GORGONZOLA SPINACH SALAD 🍌 (gf), housemade candied pecans, dried cranberries, poppyseed dressing **Lg 7 Sm 4**

GARDEN SALAD 🍌 (gf) romaine, spinach, carrot, bell pepper, cucumber, tomato, cheddar, toasted pumpkin seed **Lg 6 Sm 3.50**

TACO SALAD (v) (gf) romaine, black bean corn mix, meatless crumbles, avocado, tomato, green pepper,
tortilla chips, chipotle salsa, smoky jalapeno **Lg 8 Sm 5**

HOUSEMADE PLANT-BASED DRESSINGS (v) (gf) with non-gmo oil: poppyseed, ranch, smoky jalapeno, or oil free balsamic

TWO DOLLAR SALAD ADD-ONS chicken, Asian tempeh (v) (gf), or 3 bean salad (v) (gf)



NON-ALCOHOLIC BEVERAGES

NABC CRAFT ROOT BEER 3

HOUSEMADE LAVENDER LEMONADE 3 • PLAIN LEMONADE 2

COKE • DIET COKE 2

HANSEN'S SODAS mandarin lime • cherry vanilla • diet tangerine lime **2**

BLUE SKY ORGANIC GINGER ALE 2.50

ORGANIC HOT TEAS 3 • ICED TEA 2

ESPRESSO, COFFEE, AND CHAI *(choice of 2%, almond or soy milk)*

BONGO BILLY'S COLORADO ROASTED ORGANIC FAIR TRADE COFFEE 3

DOUBLE ESPRESSO 2 • LATTE 3

MOCHA, WHITE MOCHA, CARAMELLA 4

HOUSEMADE CHAI LATTE 4

***PUMPKIN LATTE 4 • *PUMPKIN HOT CHOCOLATE 4 • *PUMPKIN CHAI LATTE 4.50**

**pumpkin syrup made in-house*

SIGNATURE COCKTAILS

TITO'S VODKA + LAVENDER LEMONADE featuring housemade lavender syrup **6**

TITORITA 7

Tito's Vodka + Patron Lime Liqueur with real lime juice & organic powdered sugar

TITO MOJITO

Tito's Vodka + real lime juice with fresh mint

ELIJAH CRAIG OLD FASHIONED 7

COFFEE COCKTAILS

ESPRESSO MARTINI vodka, coffee liqueur, espresso **6**

ESPRESSO WHITE RUSSIAN *(request vegan)* **7**

GLUTEN-FREE CIDERS & BEERS *(ask about current selections)*

WINE BY THE GLASS Pinot Grigio • Cabernet Sauvignon • Beanblossom Blush