BOURBON PUB

STARTERS

TRUFFLE POTATO CHIPS caramelized onion dip 8
MAMA MINA'S FALAFEL hummus, cucumber, endive crudite, tomato jam 11
LOBSTER CORN DOGS whole grain mustard sauce 16
AHI TUNA SASHIMI serrano chili, crispy onions, yuzu ponzu 19
JERK CHICKEN TENDERS spicy mango chutney, green sauce, parmesan 12
STEAMED BAO BUNS five spiced pork belly, pickled daikon & carrots, chili water 14
BUFFALO STYLE WINGS buttered hot sauce, buttermilk ranch dip 12
BOURBON PUB NACHOS sunny side up egg, beef chili, cotija cheese, avocado, crema, jalapeno 18
WARM PRETZELS 'merican cheese sauce, whole grain honey mustard 15

SALADS AND SOUP

TRUFFLE CAESAR gem lettuce, sweet onion cream, garlic streusel, parmesan 16
WILD ARUGULA shaved fennel, asian pear, marcona almonds, ricotta salata, poppyseed dressing 13
QUINOA & KALE avocado, dried cranberries, cucumber, radish, pumpkin seeds, ginger vinaigrette 15
'GREEK STYLE' cucumber, capers, black olives, bell pepper, tomato, oregano, red wine vinaigrette 14
THAI COCONUT & CRAB SOUP soft tofu, radish, basil, cilantro, mint, fried shallots 12

ADD chicken breast 10, salmon 12, shrimp 12, steak 14

BURGERS & SANDWICHES

includes choice of fries or side salad

DOUBLE CHEESEBURGER two beef patties, american cheese, caramelized & raw onions, secret sauce 18
HERITAGE TURKEY BURGER guacamole, arugula, pepper jack cheese, harissa mayo 17
'PHO' FRENCH DIP slow roasted top round beef, cilantro, pickled onions, vietnamese pho broth 19
VEGGIE 'PHILLY' portobella mushrooms, onions, bell peppers, american cheese 'whiz' 16
BUFFALO FRIED CHICKEN dill pickles, shredded lettuce, buttermilk dressing 17
B.L.T FISHWICH applewood smoked bacon, butter lettuce, tomato, classic tartar sauce, dill pickle 19

SPECIALTIES

CAULIFLOWER 'STEAK' tehina sauce, pomegranite, pickled golden raisins, za'taar, pistachio 18
SPICY KOREAN BEEF TACOS pickled cucumbers, sriracha crema, purple cabbage 19
CHICKEN FRIED VEAL whipped potatoes, garlic kale, honey-hot sauce 32
'FISH & CHIPS' phyllo crusted cod, classic tartar sauce 21
*MISO GRILLED SALMON cauliflower rice, winter citrus, toasted sesame seeds 28
CHILI 'CHEESE' WAGYU HOT DOG pickled fresno chili, green onions, sweet hawaiian roll 18
SPAGHETTI & 'MEATBALL' half pound meatball of our secret blend, cherry tomato sauce 23
*AU POIVRE STEAK 'FRITES' 12 oz. prime ny strip, chickpea "fries", green peppercorn jus 39

SIDES

GARLIC-ROSEMARY FRIES 7
'MERICAN MAC & CHEESE 10
SWEET & SOUR BRUSSELS SPROUTS 9
CHARRED BROCCOLINI 9
ROASTED CAULIFLOWER 8

DESSERT

VANILLA BEAN CHEESECAKE
Bourbon Caramel, Cinnamon Spiced Apples 10

RUM RAISIN STICKY TOFFEE BREAD PUDDING
Toblerone, Banana Ice Cream, Confectioner's Sugar 8

MICHAEL MINA'S SIGNATURE ROOT BEER FLOAT
Toasted Walnut Chocolate Chip Cookies 8

S'MORE CREAM BRULEE
Vanilla Bean Marshmallow, Graham Cracker 9

VALRHONA HOT CHOCOLATE 6

EXECUTIVE CHEF JONATHAN BLACKLEY

*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies.

COCKTAILS

MARGARITA
espolon tequila, lime juice, agave 14

MOSCOW MULE
skyy vodka, lime juice, ginger beer 14

OLD FASHIONED
rittenhouse rye, sugar, bitters 15

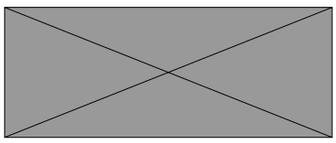
NEGRONI
beefeater gin, campari, sweet vermouth 14

MANHATTAN
jim beam bourbon, sweet vermouth, bitters 15

PALOMA
espolon tequila, grapefruit, agave, soda 13

BELLINI
prosecco, peach puree 14

IRISH COFFEE
jameson irish whiskey, coffee, whipped cream 13



ORIGINAL MIXER $14
organic heirloom tomatoes, rich olive brine, grated horseradish, organic egyptian celery seed, worcestershire (fish free), lemon juice, tabasco, sea salt, honey, five peppercorn blend. served traditionally with tito's vodka. ask about substituting your favorite spirit

DIRTY DIANE'S JALAPENO MIXER $14
turning up the heat to diane's original – she adds the herb of cilantro, jalapenos, key lime and organic coriander seed. served traditionally with tito's vodka. ask about substituting your favorite spirit

BEER

ON TAP

KALIFORNIA KOLSCH 11
BIG DADDY IPA 10.50
SIERRA NEVADA 10.50
STELLA ARTOIS 11

BOTTLE

BUDWEISER 5.50
HEINEKEN 7.30
BALLAST POINT SCULPIN IPA 6.60
SAM ADAMS SEASONAL 9.15
ANCHOR STEAM 5.85
21ST AMENDMENT SOMA IPA 7.30
O'DOUL'S NA 9.15
ANGRY ORCHARD CIDER 6.60

WINE

WHITE

PRECEDENT 2016 6oz 11.35 | 9oz 17.05
chenin blanc, lodi, california

SCRIBE 6oz 15.40 | 9oz 23.10
chardonnay, sonoma, california

KJ VINTNER'S RESERVE 6oz 16.85 | 9oz 25.30
chardonnay, california

MURPHY GOODE "THE FUME" 6oz 15 | 9oz 22.55
sauvignon blanc, north coast, california

SCARPETTA, DELLE VENEZIE 6oz 13.55 | 9oz 20.35
pinot grigio, fruili, italy

KUNGFU GIRL 6oz 12.65 | 9oz 18.95
riesling, washington

LA CREMA 6oz 17.75 | 9oz 26.65
chardonnay, sonoma, california

RED

FOLK MACHINE 6oz 15.75 | 9oz 23.65
pinot noir, central coast, california

HUNT & HARVEST 6oz 18.70 | 9oz 28.05
cabernet sauvignon, napa valley, california

MATANZAS CREEK 6oz 15 | 9oz 22.55
merlot, sonoma county, california

JELLY ROLL VECINO VINEYARD 6oz 13.55 | 9oz 23.10
syrah, mendocino, california

TERRAZAS 6oz 10.35 | 9oz 15.50
malbec, mendoza, argentina

NIELSON 6oz 17.20 | 9oz 25.85
pinot noir, santa barbara, california

ROSÉ

INIZI 6oz 15.40 | 9oz 23.10
rose, sonoma, california

SPARKLING

DOMAINE CHANDON 6oz 14.30 | 9oz 21.45
california

SCARPETTA 6oz 13.55 | 9oz 20.35
prosecco, italy

BEVERAGES

JUICE

APPLE 5.80
CRANBERRY 5.80
GRAPEFRUIT 5.80
ORANGE 5.80
LEMONADE 5.80

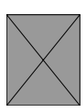
SODA

COKE 4.30
DIET COKE 4.30
SPRITE 4.30
MR PIBB 4.30
GINGER ALE 4.30
ICED TEA 4.60
LEMONADE 4.60

CAFE

COFFEE 4.60
DECAF COFFEE 4.60
HOT TEA 4.60

SMOKING THE ELEMENTS



PUT YOUR SEAT IN THE UPRIGHT POSITION AND ENJOY A TRIO OF THE WORLD'S FINEST SPIRITS, INDIVIDUALLY SMOKED TABLESIDE FOR YOUR PLEASURE