

STARTERS

BUFFALO CHICKEN WINGS \$17
classic sauce, bleu cheese

BP NACHOS \$19
beef chili, sunny side egg, cotija, avocado, fresnos

WARM PUB PRETZELS \$15
beer cheese, bacon marmalade, honey mustard

HAMACHI CRUDO \$21
yuzu ponzu, cilantro, garlic, jalapeño

SOUPS & SALADS

+CHICKEN BREAST 11, +SHRIMP 13

KALE CAESAR \$18
parmesan, garlic streusel

SPICED GREEN APPLE SALAD \$18 VG
endive, toasted pecans, maple vinaigrette

LITTLE GEM WEDGE \$19 GF
bacon, tomatoes, bleu cheese, egg, buttermilk ranch

FRENCH ONION SOUP \$16
gruyère, mozzarella, sourdough crouton

BOURBON PUB CHILI \$17
fritos, sour cream, cheddar, scallions

SIDES

DUCK FAT FRIES \$12
smokey mama BBQ, pickled ketchup, truffle aioli

TRUFFLE MAC & CHEESE \$14 V
three cheese blend, garlic crumble

BROCCOLINI \$12
grilled lemon, crispy shallot

SOY-GLAZED MUSHROOMS \$13 V
white soy, sake

COCKTAILS \$16

APRES SKI
hanson meyer lemon vodka
st germain
lemon essence
sparkling wine

KOKOMO MULE
tito's vodka
passion fruit
lime
ginger beer

BLOOD ORANGE PALOMA
espolon reposado tequila
blood orange
grapefruit soda

SIERRA RYE SMASH
rye
fernet branca
lemon
mint

OAXACAN PRICKLY PEAR
gracias a dios mezcal
lime
prickly pear
jalapeno
cucumber

SMOKED PUB OLD FASHIONED
buffalo trace bourbon
bitters
smoked maple



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

BOURBON PUB TODDY
bourbon
lemon
spices

HOT COCKTAILS \$16

BOOZY HOT CHOCOLATE
cinnamon whiskey
baileys
kahlua
hot chocolate

MULLED WINE
red wine
orange
brandy
honey
winter spices

BY THE GLASS

5oz 9oz

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Sparkling	Faire la Fete N/V Cremant de Limoux Fr	14	Cabernet	Justin 2020 Paso Robles USA	22 42
Champagne	Gosset Grand Brut N/V Champagne Fr	29	Malbec	Maal Biutiful 2017 Mendoza Arg	16 30
Rose	Peyrassol La Croix Rose 2020 Provence Fr	14 26	Pinot Noir	Willakenzie 2017 Willamette Valley USA	20 38
Chardonnay	Copain Dupratt 2016 Mendocino USA	21 40	Sangiovese	Caparzo 2019 Rosso di Montalcino It	18 34
Chardonnay	Vincent & Sophie Morey 2019 Burgundy Fr	16 30	Tempranillo	Familia Torres Altos Ibéricos Crianza 2015 Rioja Sp	14 26
Sancerre	Domaine des Bertheirs 2020 Pouilly Fume Fr	18 34	Cabernet	Silver Oak 2017 Alexander Valley USA	55 108
Moscato	Massolino 2020 Piedmont It	14	Vermentino	Prelius 2020 Toscana It	14 26

DRAFT \$8

**SCRIMSHAW PILSNER, ALLAGASH WHITE, FORT POINT KSA KOLSCH
COORS LIGHT, VODOO RANGER HAZY, GOLDEN STATE CIDER MIGHTY DRY**

**SIERRA NEVADA PALE ALE, ANCHOR STEAM, FOUNDER'S BREAKFAST STOUT
STELLA ARTOIS, BUDWEISER, MODELO ESPECIAL, O'DOULS N/A**

BOTTLED \$8



ENTREÉS

MISO BASS ginger dashi, bok choy, mushrooms \$48 GF

STEAK FRITES 12oz Niman Ranch NY Strip, BP steak sauce, duck fat fries \$52

TOKYO HOT CHICKEN furikake steamed rice, kimchi coleslaw, yuzu honey \$28

ROASTED CAULIFLOWER tehina, tumeric golden raisins, pistachio \$26 VG

SANDWICHES

SERVED WITH CHOICE OF FRIES OR SIDE SALAD

PRIME RIB FRENCH DIP gruyère, french onion au jus, horseradish cream \$27

SPICY BUFFALO CHICKEN iceberg lettuce, ranch, bread & butter pickles \$23

BP DRY-AGED STEAK BURGER shallot compote, white cheddar, lettuce, secret sauce \$24

MEATBALL PARMESAN SANDO veal & pork meatballs, pomodoro sauce, provolone \$25

KIDS MEALS \$21

COMES WITH CHOICE OF
SODA OR HOT CHOCOLATE

CHICKEN FINGERS & FRIES

'MERICAN MAC & CHEESE V

CHEESEBURGER & FRIES

KIDS GRILLED CHEESE V

CHICKEN CAESAR SALAD

DESSERT \$11

DUTCH APPLE CHEESECAKE
citrus caramel, sesame tuile

S'MORES POT DU CREME
graham streusel, namelaka cremeux

WARM COOKIES & MILK
chocolate chip cookie

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