BOURBON PUB

SNACKS

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

BUFFALO CHICKEN WINGS *$17*
classic sauce, bleu cheese

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

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

SHRIMP COCKTAIL *$20* GF
saffron aioli, cocktail sauce

MEAT AND CHEESE BOARD *$28*
california salame picante, mortadella, midnight moon cheese, pickles, mostarda, baguette

SOUPS & SALADS

+CHICKEN BREAST 11, +SALMON 13, +STEAK 15

HEIRLOOM TOMATOES AND BURRATA *$20* V
parmesan croutons, grilled peach, fresh herbs, aged balsamic

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

KALE CAESAR *$18* V
parmesan, garlic streusel

BP MIXED GREENS SALAD *$17* GF VG
cucumber, cherry tomatoes, radish, sherry vinaigrette

SMOKEY CORN CHOWDER *$18* V
bacon, potato, smoked corn

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

ENTREÉS

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

PETITE FILET 7oz, roasted garlic mashed potatoes, Bordelaise sauce *$45*

SKUNA BAY SALMON spring pea mélange, whole grain mustard beurre blanc *$40* GF

TOKYO HOT CHICKEN furikake steamed rice, yuzu slaw, spicy honey *$28*

VEGETABLE PASTA spinach linguine, corn, peas, chanterelle mushrooms, asparagus, garlic gremolata *$30* V

SANDWICHES

SERVED WITH CHOICE OF FRIES OR SIDE SALAD

NEW ENGLAND LOBSTER ROLLS brioche, shrimp, lobster, tartar sauce, celery *$38*

HEIRLOOM TOMATO BLTA crispy hobb's bacon, heirloom tomato, avocado, basil aioli *$26*

BP WAGYU BURGER white cheddar, onion jam, louie sauce, pickles *$28*

SIDES

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

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

SHISHITO PEPPERS blistered shishito, sea salt, lemon zest, citrus aioli *$13* GF VG

ROASTED CAULIFLOWER golden raisins, toasted pistachios, sesame *$16* VG

MASHED POTATOES roasted garlic *$14* V

KIDS MEALS $21

COMES WITH FRUIT, COOKIE, AND A CHOICE OF SODA OR HOT CHOCOLATE

CHICKEN FINGERS & FRIES
'MERICAN MAC & CHEESE V
CHEESEBURGER & FRIES
CHICKEN CAESAR SALAD
KIDS GRILLED CHEESE V

COCKTAILS $16

MOUNTAIN MAI TAI
strawberry lemongrass
grey goose
plantation pineapple rum
gosling rum
lime
orgeat

SUMMER NIGHT
montelobos mezcal
watermelon
lime
agave
habanero
cucumber bitters

WILD BIRD
wild turkey rye
aperol
pineapple
lime
passionfruit

MOUNTAINSIDE SANGRIA
grey goose
sauvignon blanc
lemon
peach
pineapple

BPGT
hendricks neptunia gin
maraschino liqueur
tonic
blackberry

SMOKED PUB OLD FASHIONED
old forester
bourbon bitters
smoked maple

DIANE MINA'S
GARDEN GROWN BLENDS

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

DRAFT $8

TAHOE PILSNER
SAM ADAMS SUMMER ALE
REVISION RED ALE
VOODOO RANGER IPA
THE GOOD WOLF
RANGE OF LIGHT JUICY IPA
COORS LIGHT

BOTTLED $8

SIERRA NEVADA PALE ALE
ANCHOR STEAM
FOUNDER'S BREAKFAST STOUT
STELLA ARTOIS
BUDWEISER
MODELO ESPECIAL
BUDWEISER ZERO

BY THE GLASS

		5oz	9oz
Sparkling	**Faire la Fete** N/V Cremant de Limoux Fr	14	
Champagne	**Gosset** *Grand Brut* N/V Champagne Fr	29	
Chardonnay	**Copain** *Dupratt* 2016 Mendocino USA	21	40
Chardonnay	**Vincent Girardin** 2019 Burgundy Fr	16	30
Sancerre	**Domaine des Bertheirs** 2020 Pouilly Fume Fr	18	34
Sauvigon Blanc	**Ziata** 2021 Napa Valley USA	17	32
Verdejo	**Torres Verdeo Rueda** 2019 Rueda Sp	14	26
Moscato	**Massolino** 2020 Piedmont It	14	

		5oz	9oz
Rose	**Peyrassol** *La Croix Rose* 2020 Provence Fr	14	26
Cabernet	**Justin** 2020 Paso Robles USA	22	42
Malbec	**Maal** *Biutiful* 2017 Mendoza Arg	16	30
Pinot Noir	**Siduri** 2020 Willamette Valley USA	20	38
Red Blend	**Buglioni Il Bugiardo** 2018 Valpolicella Ripasso It	18	34
Sangiovese	**Caparzo** 2019 Rosso di Montalcino It	18	34
Tempranillo	**Marqués de Cáceres** *Crianza* 2017 Rioja Sp	14	26
Cabernet	**Silver Oak** 2017 Alexander Valley USA	55	108

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

V VEGETARIAN, VG VEGAN, GF GLUTEN FREE A 20% DISCRETIONARY GRATUITY WILL BE ADDED ON ALL PARTIES LARGER THAN 5