

**APPETIZERS**

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

**BP NACHOS \$18 GF**  
beef chili, sunny side egg, cotija, avocado, fresnos

**GLAZED CHICKEN WINGS \$18**  
honey hot sauce, bleu cheese

**CRISPY SALT & PEPPER CALAMARI \$20**  
cherry peppers, lemon, citrus aioli

**HOUSE-MADE VEAL MEATBALLS \$18**  
san marzano marinara, black pepper ricotta

**BEEF & BLOOD ORANGE SALAD \$19 VG GF**  
roasted red and yellow beets, blood orange hazelnuts, sunchokes

**WINTER GREENS SALAD \$18 GF**  
winter greens, asian pear  
toasted walnut, ricotta salata

**ROASTED PUMPKIN SOUP \$17 GF**  
roasted apple, fried sage, chestnut mousse

**FRENCH ONION SOUP \$19**  
caramelized onion, beef broth, gruyere cheese

**HAMACHI CRUDO \$21**  
yuzu ponzu, cilantro, garlic, serrano



**ENTRÉES**

**STEAK FRITES** ribeye, duck fat fries, béarnaise sauce \$50

**PETITE FILET** 7oz, roasted garlic mashed potatoes, maitake, Bordelaise sauce \$47 GF

**BRAISED SHORTRIB** roasted root vegetables \$42 GF

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

**BP WAGYU BURGER** white cheddar, tomato jam, louie sauce \$26

**SKUNA BAY SALMON** farro, wild mushroom, chermoula, lemon \$44

**ROASTED LENTIL STEW** beluga lentils, grilled winter vegetables, sesame dressing \$27 V

**PORK CHOP** braised red cabbage, poached pear, mustard sauce \$40 GF

**SIDES**

**CRISPY BRUSSEL SPROUTS \$12**  
balsamic glaze, parmesan

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

**ROASTED CARROTS \$10 VG GF**  
pickled onion, cilantro

**MASHED POTATOES \$14 GF**  
roasted garlic

**TRUFFLE MAC & CHEESE \$14 V**  
three cheese blend, garlic crumble  
\$22 add lobster

**KIDS MEALS \$21**

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

**CHICKEN FINGERS & FRIES**

**'MERICAN MAC & CHEESE V**

**CHEESEBURGER & FRIES**

**BOURBON PUB CHILI GF**

**CHICKEN CAESAR SALAD**

**KIDS GRILLED CHEESE V**

**SPECIALTY COCKTAILS \$18**

**PAPER SNOWBOARDS**  
wild turkey rye  
aperol  
yellow chartreuse  
lemon

**HARRY CHEST**  
strawberry lemongrass  
grey goose  
pineapple  
spicy cane  
lime

**OAXACAN PRICKLY PEAR**  
montelobos mezcal  
lime  
prickly pear  
jalapeño  
cucumber bitters

**SMOKED PUB OLD FASHIONED**  
buffalo trace bourbon  
bitters  
smoked maple

**BLOOD ORANGE PALOMA**  
espolon tequila  
blood orange  
grapefruit soda

**JAVA SKIS**  
wild turkey rye  
cold brew  
oat milk  
cinnamon

**BP CLASSIC COCKTAILS \$16**

**LAST WORD**  
hendricks gin  
green chartreuse  
maraschino  
lime

**APEROL SPRITZ**  
aperol  
prosecco  
soda

**TOMMY'S MARGARITA**  
espolon tequila  
lime  
agave

**MULLED WINE**  
red wine  
orange  
brandy  
honey  
winter spices

**BOURBON PUB TODDY**  
bourbon  
lemon  
spices

**BOOZY HOT CHOCOLATE**  
cinnamon whiskey  
baileys  
kahlua  
hot chocolate



**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 \$9**

TAHOE PILSNER  
SAM ADAMS BOSTON LAGER  
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

\*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