

SNACKS

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

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

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

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

CRISPY CALAMARI \$20
rock shrimp, calamari, maitake mushrooms, bok choy carrots, meyer lemon aioli

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



ENTRÉES

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

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

AVOCADO TOAST avocado, mixed seeds, tahini \$21 VG

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

TURKEY BURGER pepper jack cheese, harissa aioli, smashed avocado \$24

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

SOUPS & SALADS

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

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

WINTER GREENS \$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

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

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

'AMERICAN 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