

BOURBON PUB



APPETIZERS

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

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

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

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

ROASTED BEET SALAD \$21 **V GF**
baby lettuce, brûléed goat cheese, marcona almonds

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

WEDGE SALAD \$17 **GF**
bacon, egg, blue cheese, onion, tomato, ranch

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

ROASTED PUMPKIN SOUP \$19 **V**
chestnut, green apple, crispy sage

BOURBON PUB CHILI \$19 **GF**
fritos, sour cream, cheddar, scallions

ENTRÉES

STEAK FRITES ribeye, duck fat fries, béarnaise sauce \$59 **GF**

DUCK CONFIT CASSOULET white bean cassoulet, toulouse sausage, mustard jus \$45

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 \$28

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

BUTTERNUT SQUASH Tournedo STEAK chile-garlic, tuscan kale, chive \$32 **VG GF**

SIDES

CRISPY BRUSSEL SPROUTS \$12
honey, lime juice

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

ROASTED HEIRLOOM CARROTS \$14 **V GF**
crème fraîche, lemon chimichurri

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

TRUFFLE MAC & CHEESE \$14
three cheese blend, garlic crumble
\$35 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

CHICKEN CAESAR SALAD

KIDS GRILLED CHEESE **V**

SPECIALTY COCKTAILS \$18

PAPER SNOWBOARDS
wild turkey rye
aperol
yellow chartreuse
lemon

HARRY CHEST
hanson meyer lemon vodka
pineapple
spicy cane
lime

OAXACAN PRICKLY PEAR
ilegal mezcal
lime
prickly pear
jalapeño
cucumber bitters

SMOKED PUB OLD FASHIONED
angel's envy bourbon
bitters
smoked maple

BLOOD ORANGE PALOMA
espolon tequila
blood orange
grapefruit soda

COLD BREW-TINI
wheatley vodka
borghetti espresso liqueur
cold brew
cinnamon

LAST WORD
bombay sapphire 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

BP CLASSIC COCKTAILS \$16

BOURBON PUB TODDY
bourbon
lemon
spices

BOOZY HOT CHOCOLATE
skrewball peanut
butter 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

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