

BOEUF & BUN

SNACKS

B&B WINGS 15
[W/ CREAMY HORSERADISH MAYO]

HOT WINGS 15
[W/ GARLIC MAYO]

CRISPY CHICKEN BITES 19
[W/ HONEY DIJON AND SWEET CHILI]

HAND-CUT TRUFFLE FRIES 14
[W/ TRUFFLE AIOLI AND KETCHUP]

SWEET POTATO FRIES 15
[W/ TRUFFLE AIOLI AND KETCHUP]

BEER BATTERED ONION RINGS 12
[W/ JALAPEÑO CILANTRO AIOLI]

PULLED BRISKET TACOS (x2) 22
PURPLE CABBAGE SLAW, PICO-DE-GALLO, RADISH, SCALLION,
CRUSHED CASHW, TOPPED WITH JALAPEÑO CILANTRO AIOLI

PULLED CHICKEN TACOS (x2) 21
GUACAMOLE, WHITE CABBAGE SLAW, CHICKEN CONFIT, PICKLED RED ONIONS,
CILANTRO, TOPPED WITH BBQ RANCH SAUCE

FIRE POPPERS 19
CRISPY CHICKEN POPPERS TOSSED IN OUR
HOUSE MADE FIRE POPPER SAUCE

SUMMER CORN RIBS 14
CITRUS SEASONING, LIME WEDGE, PARSLEY GARNISH,
W/ BBQ RANCH SAUCE

SOUTHERN FRIED PICKLES 10
[W/ LEMON DILL MAYO]

JALAPEÑO POPPERS 17
STUFFED WITH SEASONED BEEF,
WRAPPED IN HOUSE CURED BEEF FACON
BEER BATTERED & FRIED
W/ TANGY APRICOT DIPPING SAUCE AND GARLIC MAYO.

CHICKEN TENDERS 19
BREADED WHITE MEAT TENDERS, FRIED UNTIL GOLDEN,
TOSSED IN SAUCE OF CHOICE - B&B WING SAUCE OR HABANERO HOT SAUCE
W/ GARLIC MAYO DIPPING SAUCE

EGGROLLS
PASTRAMI CHICKEN
16 14
EGGROLL DUO W/ BBQ RANCH AND SWEET CHILI

TRIO OF SLIDERS 23
1) BEEF PATTY, PICKLE, KETCHUP
2) CHICKEN BITE, WHITE CABBAGE SLAW, SWEET CHILI
3) PULLED BRISKET, RADISH, BBQ SAUCE

STEAK

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RIB EYE STEAK 55

12OZ GRASS FED RIB EYE STEAK, HAND CUT FRIES, MESCLUN GREENS, PEPPERCORN STEAK SAUCE

[LIMITED AVAILABILITY]

★ ALL ITEMS ON OUR MENU ARE MADE IN A MEAT KITCHEN ★ PLEASE NOTE THAT A 15% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS & 18% FOR TABLES OF 6+

SMALL PLATES

BEEF CHILI FRIES 25

HAND CUT FRIES, BEEF CHILI, FRESH JALAPEÑOS, CILANTRO,
FRIED EGG, WITH TRUFFLE AIOLI

CHIPS & DIPS 17

HOUSE TORTILLA CHIPS, CHUNKY SALSA, HUMMUS, GUACAMOLE
ADD

BEEF CHILI +8 PULLED BEEF +10

RIB EYE TARTAR (RAW) 25

RAW BEEF RIB EYE, FINELY CHOPPED CORNICHON, CAPERS,
ONION, MUSTARD AND SPICES. SERVED WITH EGG YOLK, MUSTARD AIOLI
AND CRISPY TOAST POINTS

CHICKEN & WAFFLES 25

W/ ORANGE CHILI MARMALADE, COUNTRY DIJON, JALAPENO,
MAPLE SYRUP, AND A DUSTING OF POWDERED SUGAR

JUMBO KNOCKWURST SAUSAGE 23

FOOTLONG KNOCKWURST, WHITE CABBAGE SLAW, AVOCADO SLICES,
BEEF 'BACON' ONIONS, W/ RUSSIAN DRESSING ON A SESAME BUN

KIDS SPECIAL 9

HALF SIZED KNOCKWURST, KETCHUP, SESAME BUN

BEEF ARAYES 24

BEEF SEASONED WITH FRESH HERBS & MIDDLE EASTERN SPICES, STUFFED
INTO A FLUFFY PITA, GRILLED UNTIL CRISPY.
SERVED WITH GRILLED SCALLION,
TAHINI, FRESH TOMATO SALAD, JALAPENO CILANTRO AIOLI.

RACK OF BEEF RIBS (1 1/4 LB) 30

SLOW COOKED BEEF RIBS, HOUSE RIB SAUCE, PARSLEY GARNISH

JUMBO CHILIDOG 23

FOOTLONG KNOCKWURST, BEEF CHILI, PICKLED RED ONIONS,
RAW SWEET ONIONS, FRESH JALAPENO SLICES,
W/ GARLIC MAYO ON A SESAME BUN

BOWL OF CHILI 19

BEEF CHILI, GUACAMOLE, GRILLED TOAST

PASTRAMI FLATBREAD 27

SAUTÉED MUSHROOMS, SAUTÉED ONIONS, GARLIC CONFIT,
SUNDRIED TOMATOES, ARUGULA, NAVEL PASTRAMI,
W/ RUSSIAN DRESSING AND GARLIC MAYO.

PULLED CHICKEN FLATBREAD 25

CHICKEN CONFIT, DRIED CRANBERRIES, PICO DE GALLO,
PICKLED ONIONS, MINT, HORSE RADISH MAYO, CHIMICHURRI

SMASH MENU

CLASSIC SMASH 13

DOUBLE SMASH PATTY, PICKLES, LETTUCE, SMASH SAUCE, SOFT BUN

ADD PATTY +5 ADD VEGAN CHEESE +1.5

SWEET ONION SMASH 15

DOUBLE PATTY SMASHED W/ THINLY SLICED SWEET ONION, PICKLES, LETTUCE,
SMASH SAUCE, SOFT BUN

ADD PATTY +5 ADD VEGAN CHEESE +1.5

"BACON" JALAPENO SMASH 18

DOUBLE PATTY SMASHED W/ THINLY SLICED SWEET ONION,
BEEF "BACON", FRESH JALAPENO, LETTUCE, SMASH SAUCE, SOFT BUN

ADD PATTY +5 ADD VEGAN CHEESE +1.5

SMASH CRUNCH WRAP

LETTUCE, PICO DE GALLO, GUACAMOLE, SMASH SAUCE,
CRUNCHY CORN TORTILLA, LAYERED INTO A 12 INCH FLOUR TORTILLA,
EXPERTLY FOLDED & GRIDDLED TO PERFECTION

ADD VEGAN CHEESE +3

CHOICE OF:

SEASONED GROUND BEEF 16

PULLED CHICKEN 16

NAVEL PASTRAMI 22

BOEUF & BUN

ARTISANAL BURGERS

CLASSIC BOEUF

LETTUCE, TOMATO, PICKLES, SAUTÉED MAPLE ONIONS,
KETCHUP, MUSTARD

20

MORNING SCRAMBLE

FRIED EGG, HOUSE CURED BEEF "BACON", SAUTÉED MUSHROOMS,
POTATO STICKS, CREAMY HORSERADISH MAYO

26

CHILIN BURGER

BEEF CHILI, HAND-CUT FRIES,
SPANISH ONION

24

GREEN MONSTER

GUACAMOLE, LETTUCE, TOMATO,
SPICY GREEN CHILI RELISH

24

BONDI BURGER

(AN AUSTRALIAN CLASSIC)

GRILLED PINEAPPLE, LETTUCE, TOMATO,
SWEET PICKLED BEETS, BONDI SAUCE

23

THE BITE

CRISPY CHICKEN BITES, LETTUCE, TOMATO,
WHITE CABBAGE SLAW, SWEET CHILI

23

DOUBLE TROUBLE

TWO BEEF PATTIES (TOTAL 1LB), LETTUCE, WHITE CABBAGE SLAW,
PURPLE CABBAGE SLAW, GRILLED ONIONS, BBQ RANCH SAUCE

32

NEW YORKER

NAVEL PASTRAMI, WHITE CABBAGE SLAW, PICKLES,
HORSERADISH MUSTARD

27

DOWN SOUTH

(PULLED BRISKET SANDWICH)

SLOW COOKED BBQ BRISKET, PURPLE CABBAGE SLAW,
FRIED PICKLES, BBQ SAUCE

25

UPSTREAM BURGER

FRESH GROUND SALMON PATTY, LETTUCE, PICKLES,
PICKLED RED ONIONS, LEMON DILL MAYO

21

BAHH BAHH BURGER

FRESH GROUND LAMB PATTY, LETTUCE, TOMATO, OLIVE TAPENADE,
CUMIN GARLIC AIOLI

25

CHICKEN "BLT"

(CHOICE OF: GROUND CHICKEN PATTY, CHICKEN BREAST, OR BABY CHICKEN)

GRILLED CHICKEN, HOUSE CURED BEEF "BACON",
LETTUCE, TOMATO, CHIPOTLE SUNDRIED-TOMATO AIOLI

23

VEG OUT

HOUSE VEGGIE BURGER, SWEET PICKLED BEETS,
LETTUCE, TOMATO, ARUGULA, FRESH CILANTRO, TRUFFLE AIOLI

19

NASHVILLE HOT

FRIED CHICKEN THIGH DIPPED IN HABANERO HOT SAUCE, ARUGULA,
COUNTRY SLAW, BREAD & BUTTER PICKLES, W/ TRUFFLE AIOLI

23

SALADS & BOWLS

BOEUF & NO BUN +2

ANY BURGER SERVED ON A BED OF LETTUCE, TOMATO, AND CUCUMBER.
W/ VINAIGRETTE AND SAUCE THAT TOPS CHOSEN BURGER

GARDEN SALAD 16

[ADD PROTEIN OF YOUR CHOICE]

LETTUCE, TOMATO, CUCUMBER, PURPLE CABBAGE, WHITE CABBAGE SLAW,
PICKLES, AND RADISH WITH VINAIGRETTE

POWER RICE BOWL 20

[ADD PROTEIN OF YOUR CHOICE]

SHORT GRAIN RICE, ARUGULA, PURPLE CABBAGE SLAW, CHARRED CORN,
GUACAMOLE, PICO DE GALLO, PICKLED RED ONIONS, RADISH,
W/ CITRUS SWEET CHILI & RUSSIAN DRESSING

ADD

GRILLED BABY CHICKEN +\$12 BEEF PATTY+\$12 LAMB PATTY+\$14

CHICKEN PATTY +\$12 SALMON PATTY+\$11 VEGGIE PATTY+\$10

CHICKEN BITES +\$15 PASTRAMI +\$15 PULLED BRISKET +\$13

GRILLED CHICKEN BREAST +\$14 FRIED CHICKEN THIGH +\$14

SOUP

SEASONAL SOUP 11

MUSHROOM BROCCOLI | YELLOW SPLIT PEA | BUTTERNUT SQUASH

DESSERT

DECONSTRUCTED PEANUT

BUTTER S'MORES 13

CHOCOLATE BROWNIE, PEANUT BUTTER CRÈME, CHOCOLATE MOUSSE,
GRAHAM CRACKER TOPPED WITH FLAME KISSED MARSHMALLOWS

DECADENT FRIED OREOS 15

BATTER DIPPED SANDWICH COOKIES, STRAWBERRY REDUCTION,
POWDERED SUGAR, ICE CREAM

MAPLE BACON CUPCAKE 13

SWEET POTATO CUPCAKE, MAPLE FROSTING, TOPPED WITH BACON BITS

CHURRO BOWL 17

CINNAMON-SUGAR CHURRO BOWL, ICE CREAM, CHOCOLATE MOUSSE,
WHIPPED CREAM, CARAMEL DRIZZLE, CHOCOLATE SHAVINGS

DRINKS

ICE COLD DRINKS 2.5

COKE, DIET COKE, COKE ZERO, SPRITE, SPRITE ZERO, FRESCA, FANTA,
SELTZER, GINGER ALE, PELLEGRINO, WATER

SNAPPLE 3

PEACH

HOUSE COOLER 7

JALAPEÑO, CUCUMBER, MINT LEMONADE

STRAWBERRY BASIL ICED TEA 7

STRAWBERRIES, LEMON, FRESH BASIL, GREEN TEA

LIMONANA 8.5

FRESHLY SQUEEZED FROZEN MINT LEMONADE

TRULY HARD SELTZER 7

WILD BERRY

SIMPLE INGREDIENTS AND HINTS OF DELICIOUS FRUITS. ABV: 5%

COCKTAILS

16

KIR FIZZ

BLACKCURRENT CRÈME DE CASIS, WHITE WINE, TONIC

RED WINE SANGRIA

RED WINE COCKTAIL, WITH FRESH FRUITS GARNISH

WHITE CITRUS SANGRIA

WHITE WINE COCKTAIL, INFUSED WITH FRESH CITRUS FRUITS

TROPICAL MIMOSA

CHAMPAGNE, FRESH SQUEEZED ORANGE JUICE, AND PINEAPPLE

WHITE WINE MOJITO

WHITE WINE COCKTAIL, MUDDLED LIME, & FRESH MINT

FROSE

BLENDED STRAWBERRY & ROSE SLUSHIE

MANGORITA

BLENDED MANGO & WHITE WINE SMOOTHIE

BERRY SMASH

RED WINE, BLUEBERRY SANGRIA SLUSHIE

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BOEUF & BUN

REDS

HOUSE RED- 7/23
(CABERNET SAUVIGNON)

CABERNET SAUVIGNON - BARON HERZOG - 9/32
(OXNARD - CALIFORNIA)

RIOJA/TEMPRANILLO - RAMON CARDOVA - 9/29
(RIOJA-SPAIN)

MERLOT - BINYAMINA - 9/32
(TOWN OF BINYAMINA - ISRAEL)

SEMI SWEET - JEUNESSE - 9/31
(OXNARD - CALIFORNIA)

WHITES & PINKS

HOUSE WHITE - 7/21
(CHARDONNAY)

MOSCATO BY W - WEINSTOCK - 7/21
(OXNARD - CALIFORNIA)

PINOT GRIGIO - BARON HERZOG - 9/32
(OXNARD, - CALIFORNIA)

ROSE - VINA ENCINA - 9/33
(CASTILLA LA MANCHA - SPAIN)

CRAFT BEER

7

SEASONAL BREW

ASK YOUR SERVER ABOUT OUR SEASONAL BEER:
PERFECTLY CURATED TO FIT THE WEATHER
& YOUR TASTEBUDS

BROOKLYN LAGER

(AMBER LAGER / BROOKLYN, NY) ABV: 5.2%
BROOKLYN'S ORIGINAL CRAFT LAGER; SWEET MALTS
WITH A BASIC AND REFRESHING DRINKABILITY

COOPERS ORIGINAL

(PALE ALE / ADELAIDE, AUS) ABV: 4.5%
LEMONY HERBAL HOP AROMA WITH SOME BREADY,
NUTTY YEAST ON THE NOSE

FAT TIRE AMBER

(AMBER ALE/FORT COLLINS, CO) ABV: 5.2%
ENGLISH FLORAL HOPS. SUBTLE MALT SWEETNESS AND SPICY,
FRUITY NOTES FROM BELGIAN YEAST

VOODOO RANGER

(IPA/FORT COLLINS, CO) ABV: 7.0%
BURSTING WITH TROPICAL AROMAS & JUICY FLAVORS FROM
MOSAIC & AMARILO HOPS.

JK SCRUMPY HARD CIDER

(HARD CIDER/FLUSHING, MD) ABV: 6.0%
FRESH AND JUICY APPLE AROMA WITH A CRISP AND CLEAN FINISH

HEINEKEN

(LAGER/ZOETERWOUDE, NL) ABV: 5.0%
THAT GREEN BOTTLE. THE RED STAR. THE SMILING 'E'...
LIKE AN INSTANT WELCOME FROM AN OLD FRIEND.

BLUE MOON

(WHEAT ALE/GOLDEN, CO) ABV: 5.4%
BELGIAN-STYLE WHEAT ALE BREWED WITH
CORIANDER & VALENCIA ORANGE PEEL.