BOEUF & BUN

SNACKS

B&B WINGS 14
(W/ CREAMY HORSERADISH MAYO)

HOT WINGS 14
(W/ GARLIC MAYO)

CRISPY CHICKEN BITES 18
(W/ HONEY DIJON AND SWEET CHILI)

HAND-CUT TRUFFLE FRIES 13
(W/ TRUFFLE AIOLI AND KETCHUP)

SWEET POTATO FRIES 14
(W/ TRUFFLE AIOLI AND KETCHUP)

BEER BATTERED ONION RINGS 11
(W/ JALAPEÑO CILANTRO AIOLI)

JALAPEÑO POPPERS 16
STUFFED WITH SEASONED BEEF,
WRAPPED IN HOUSE CURED BEEF FACON
BEER BATTERRED & FRIED
W/ TANGY APRICOT DIPPING SAUCE AND GARLIC MAYO.

PULLED BRISKET TACOS (X2) 21
PURPLE CABBAGE SLAW, PICO-DE-GALLO, RADISH, SCALLION,
CRUSHED CASHEW, TOPPED WITH JALAPEÑO CILANTRO AIOLI

PULLED CHICKEN TACOS (X2) 20
GUACAMOLE, WHITE CABBAGE SLAW, CHICKEN CONFIT, PICKLED RED ONIONS,
CILANTRO, TEMPURA CRUNCH, TOPPED WITH BBQ RANCH SAUCE

PASTRAMI EGGROLLS 15
EGGROLL DUO W/ BBQ RANCH AND SWEET CHILI

TRIO OF SLIDERS 22
1) BEEF PATTY, PICKLE, KETCHUP
2) CHICKEN BITE, WHITE CABBAGE SLAW, SWEET CHILI
3) PULLED BRISKET, RADISH, BBQ SAUCE

SOUTHERN FRIED PICKLES 9
(W/ LEMON DILL MAYO)

CHICKEN TENDERS 18
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

SMALL PLATES

BEEF CHILI FRIES 24
HAND CUT FRIES, BEEF CHILI, FRESH JALAPEÑOS, CILANTRO,
FRIED EGG, WITH TRUFFLE AIOLI

RIB EYE TARTAR (RAW) 24
RAW BEEF RIB EYE, FINELY CHOPPED CORNICHON, CAPERS,
ONION, MUSTARD AND SPICES. SERVED WITH EGG YOLK, MUSTARD AIOLI
AND CRISPY TOAST POINTS

BOWL OF CHILI 18
BEEF CHILI, GUACAMOLE, GRILLED TOAST

JUMBO KNOCKWURST SAUSAGE 22
FOOTLONG KNOCKWURST, WHITE CABBAGE SLAW, AVOCADO SLICES,
BEEF 'BACON' ONIONS, W/ RUSSIAN DRESSING ON A SESAME BUN

KIDS SPECIAL 8
HALF SIZED KNOCKWURST,KETCHUP, SESAME BUN

BEEF ARAYES 23
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) 29
SLOW COOKED BEEF RIBS, HOUSE RIB SAUCE, PARSLEY GARNISH

JUMBO CHILIDOG 22
FOOTLONG KNOCKWURST, BEEF CHILI, PICKLED RED ONIONS, RAW SWEET ONIONS,
FRESH JALAPENO SLICES, W/ GARLIC MAYO ON A SESAME BUN

CHICKEN & WAFFLES 24
W/ ORANGE CHILI MARMALADE, COUNTRY DIJON, JALAPENO,
MAPLE SYRUP, AND A DUSTING OF POWDERED SUGAR

PASTRAMI FLATBREAD 26
SAUTÉED MUSHROOMS, SAUTÉED ONIONS, GARLIC CONFIT,
SUNDRIED TOMATOES, ARUGULA, NAVEL PASTRAMI,
W/ RUSSIAN DRESSING AND GARLIC MAYO.

PULLED CHICKEN FLATBREAD 24
CHICKEN CONFIT, MICRO PEA SHOOTS, DRIED CRANBERRIES, PICO DE GALLO,
PICKLED ONIONS, MINT, HORSERADISH MAYO, CHIMICHURRI

CHIPS & DIPS 16
HOUSE TORTILLA CHIPS, CHUNKY SALSA, HUMMUS, GUACAMOLE
ADD
BEEF CHILI **+8** PULLED BEEF **+10**

★ 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+

BOEUF & BUN

ARTISANAL BURGERS

CLASSIC BOEUF
LETTUCE, TOMATO, PICKLES, SAUTÉED MAPLE ONIONS,
KETCHUP, MUSTARD
19

MORNING SCRAMBLE
FRIED EGG, HOUSE CURED BEEF "BACON", SAUTÉED MUSHROOMS,
POTATO STICKS, CREAMY HORSERADISH MAYO
25

CHILIN BURGER
BEEF CHILI, HAND-CUT FRIES,
SPANISH ONION
23

GREEN MONSTER
GUACAMOLE, LETTUCE, TOMATO,
SPICY GREEN CHILI RELISH
23

BONDI BURGER
(AN AUSTRALIAN CLASSIC)
GRILLED PINEAPPLE, LETTUCE, TOMATO,
SWEET PICKLED BEETS, BONDI SAUCE
21

THE BITE
CRISPY CHICKEN BITES, LETTUCE, TOMATO,
WHITE CABBAGE SLAW, SWEET CHILI
22

NEW YORKER
NAVEL PASTRAMI, WHITE CABBAGE SLAW, PICKLES,
HORSERADISH MUSTARD
26

DOWN SOUTH
(PULLED BRISKET SANDWICH)
SLOW COOKED BBQ BRISKET, PURPLE CABBAGE SLAW,
FRIED PICKLES, BBQ SAUCE
24

UPSTREAM BURGER
FRESH GROUND SALMON PATTY, LETTUCE, PICKLES,
PICKLED RED ONIONS,LEMON DILL MAYO
20

BAHH BAHH BURGER
FRESH GROUND LAMB PATTY, LETTUCE, TOMATO, OLIVE TAPENADE,
CUMIN GARLIC AIOLI
24

CHICKEN "BLT"
(CHOICE OF: GROUND CHICKEN PATTY, CHICKEN BREAST, OR BABY CHICKEN)
GRILLED CHICKEN, HOUSE CURED BEEF "BACON",
LETTUCE, TOMATO, CHIPOTLE SUNDRIED-TOMATO AIOLI
22

VEG OUT
HOUSE VEGGIE BURGER, SWEET PICKLED BEETS,
LETTUCE, TOMATO, ARUGULA, FRESH CILANTRO, TRUFFLE AIOLI
18

DOUBLE TROUBLE
TWO BEEF PATTIES (TOTAL 1LB), LETTUCE, WHITE CABBAGE SLAW,
PURPLE CABBAGE SLAW, GRILLED ONIONS, BBQ RANCH SAUCE
31

BOEUF & BUN

SALAD

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

ADD

GRILLED BABY CHICKEN +$11

BEEF PATTY+$11 LAMB PATTY+$13

CHICKEN PATTY +$11 SALMON PATTY+$10

VEGGIE PATTY+$9 CHICKEN BITES +$14

PASTRAMI +$14 PULLED BRISKET +$12

GRILLED CHICKEN BREAST +$13

SOUP

SEASONAL SOUP OF THE DAY 10

DESSERT

DECONSTRUCTED PEANUT BUTTER S'MORES 12
CHOCOLATE BROWNIE, PEANUT BUTTER CRÈME, CHOCOLATE MOUSSE,
GRAHAM CRACKER TOPPED WITH FLAME KISSED MARSHMALLOWS

DECADENT FRIED OREOS 14
BATTER DIPPED SANDWICH COOKIES,STRAWBERRY REDUCTION,
POWDERED SUGAR, ICE CREAM

MAPLE BACON CUPCAKE 12
SWEET POTATO CUPCAKE, MAPLE FROSTING, TOPPED WITH BACON BITS

CHURRO BOWL 16
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, LEMON BRISK, PELLEGRINO, WATER

SNAPPLE 3
RASPBERRY SNAPPLE, DIET PEACH SNAPPLE

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
SIMPLE INGREDIENTS AND HINTS OF DELICIOUS FRUITS. ABV: 5%
FLAVOR CHOICES:
1.BLUEBERRY & ACAI 2.WILD BERRY
3.RASPBERRY LIME 4.BLACK CHERRY

COCKTAILS

16

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

BOEUF & BUN

REDS

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

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

CABERNET SAUVIGNON - SELECTED - 7/27
(RISHON LE ZION/ZICHRON YA'ACOV - ISRAEL)

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

SEMI SWEET - BEN AMI ZMORA - 6/19
(GALILEE HEIGHTS - ISRAEL)

FUSION - SEGALS - 34
(GALILEE HEIGHTS - ISRAEL)

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

VINTNERS BLEND - SHILOH PRIVILEGE - 48
(JUDEAN HILLS - ISRAEL)

CABERNET SAUVIGNON - TEPERBERG - 9/36
(TZORA, ISRAEL)

CAB/SHIRAZ BLEND - PSAGOT SINAI - 46
(JUDEAN HILLS, ISRAEL)

WHITES & PINKS

MOSCATO BY W - WEINSTOCK - 6/21
(OXNARD - CALIFORNIA)

PINOT GRIGIO - BARTENURA - 9/32
(VENETO REGION - ITALY)

CHARDONNAY - TEAL LAKE - 7/28
(SOUTH EASTERN AUSTRALIA)

ROSE - ST. BEATRICE - 9/36
(COTES DE PROVENCE - FRANCE)

CRAFT BEER

7

BEAR REPUBLIC RACER FIVE
(WEST COAST IPA / HEALDSBURG, CA) ABV: 7.5%
SUPREMELY BALANCED NORTHERN CALIFORNIA IPA. A CLASSIC AMONGST IPA'S

MAGIC HAT #9
(ENGLISH STYLE PALE ALE/ ROCHESTER, NY) ABV: 5.1%
A 'NOT SO PALE ALE' THAT OFFERS A SMOOTH BITE OF FRUITY APRICOT
PERFECTLY BALANCED BY THE SLIGHTS BITTERNESS OF EARTHY HOPS

CONEY ISLAND MERMAID PILSNER
(PILSNER/BROOKLYN, NY) ABV: 5.2%
MILD SPICINESS, BALANCED BY A LIGHT,
FRUITY, FLORAL HOP AROMA.

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

ITHACA FLOWER POWER
(INDIA PALE ALE/ITHACA, NY) ABV: 7.2%
CLOVER HONEY HUE, TROPICAL NOSE, PUNCHY AND SOOTHING WITH A FINISH
THAT BOASTS PINEAPPLE AND GRAPEFRUIT

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

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

WEIHMSTEPHENER
(WHEAT BEER/FREISING, BAVARIA) ABV: 5.4%
SMELLS OF CLOVES & HAS A REFRESHING BANANA FLAVOUR

BROOKLYN SUMMER ALE
(PALE ALE/BROOKLYN, NY) ABV: 5.0%
LIGHT AND ZESTY BEER BREWED WITH WARM WEATHER IN MIND.
CRISP, LIGHTLY FLORAL & EASY DRINKING

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