

BG NITES

5 - 10pm Every Sunday & Monday

BUB'S BREAD

PATTY'S BUTTER OR OLIVE OIL // \$6
WITH SOURDOUGH

PATTY'S BUTTER & ANCHOVIES // \$10
WITH SOURDOUGH

SNACKS

CHIPS & DIP (VG) // \$8
POTATO CHIPS WITH
RANCH-STYLE GOUDA DIP

PICKLE PLATE (V) // \$6.50
HALF-SOURS, FULL-SOURS, &
PICKLED GREEN TOMATOES

BUB'S MEATBALLS // \$15
RICOTTA MEATBALLS IN TOMATO SAUCE,
SERVED WITH GARLIC BREAD

SALAD

THE WEDGE.....SMALL \$8 // LARGE \$14
ICEBERG LETTUCE, BLAKESVILLE LINDELIN
CHEESE, CHERRY TOMATOES, BACON BITS,
CHOPPED EGG, BUTTERMILK DRESSING

CARA CARA MARKET SALAD.....\$16
MARKET GREENS, WATERCRESS, CANDIED
ORANGE PEEL, TARRAGON, PARSLEY, NIGELLA
SEEDS, TOASTED PEPITAS, SLICED SHALLOTS,
& CHAMPAGNE CARA CARA VINAIGRETTE

CAESAR SIDE SALAD.....\$11
LITTLE GEM LETTUCE, SEMOLINA BAGUETTE
CHIPS, TOSSED IN HOUSEMADE CASESAR
DRESSING (CONTAINS ANCHOVIES)

MIXED GREENS SIDE SALAD (V).....\$6
ARUGULA, RADICCHIO, DILL, SHAVED RED
ONION, IMPROVED LEMON DRESSING

KIDS' MENU

GRILLED CHEESE // \$10
SERVED WITH CHIPS

BURGER // \$12
AMERICAN CHEESE, LETTUCE, PICKLES,
KETCHUP. SERVED WITH CHIPS

KIDS CUP // \$6
VANILLA ICE CREAM, FUDGE, SPRINKLES

MUSICAL GUESTS

4/5 - LANA DRINCIC TRIO
W/ ROB MORENO & GAVIN HARRIS

4/6 - MATT POLITANO TRIO
FT. MARK FERBER & EMILIANO LASANSKY

SIDES

ARTICHOKE ANTIPASTI (VG) // \$6
ARTICHOKEES, COUS COUS, CHICKPEAS,
SUNDRIED TOMATOES, HONEY, OREGANO

SNAP PEA ALMONDINE // \$10
BLISTERED SNAP PEAS, RADISH, TOASTED
ALMONDS, CHIMICHURRI

BRUSSEL SPROUTS (VG) // \$11
HONEY, PECORINO, CHILI ARBOL

TWICE-BAKED POTATO // \$10
KALE, CHEDDAR CHEESE, CHIVES
ADD BACON BITS \$1 // ADD SOUR CREAM \$1

ENTREES

ADD SIDE OF GOUDA DIP // \$3
SUB SIDE SALAD // \$2

ROAST BEEF AU JUS.....\$17
CHEDDAR, GRILLED & RAW ONIONS, DIJON, ON
KAISER ROLL, SERVED W/ CHIPS & DILL PICKLE

THE BG BURGER.....\$20
ONION, PICKLES, SHRETTUCE, BUB'S BURGER
SAUCE, CHEESE (AMERICAN / CHEDDAR / OR
SWISS). SERVED W/ CHIPS, & DILL PICKLE
ADD BACON.....\$4

FILET OF FISH SANDWICH.....\$20
SWORDFISH, TARTAR SAUCE, SWEET PICKLES,
RED ONION, LETTUCE, SERVED W/ CHIPS & DILL
PICKLE

CHICKEN SCHNITZEL\$20
PANKO-CRUSTED CHICKEN SERVED WITH
CREAMED SPINACH

STEAK BÉARNAISE.....\$29
SEARED HANGER STEAK IN BÉARNAISE SAUCE

DESSERT

ROOT BEER FLOAT // \$10

BANANA CREAM PIE // \$7.50

CHOCOLATE CAKE // \$8

RICK'S ORANGE SORBET // \$4

WINE

GLASS / CARAFE / BOTTLE

SPARKLING

FOLICELLO, BIANCO.....\$13 / 34 / 45
MONTUNI, PINOT BIANCO, TREBBIANO // EMILIA ROMAGNA, IT

WHITE

RAMON JANE - MAS CANDI, "BAUDILI".....\$14 / 36 / 50
XAREL-LO & PARELLADA // PENEDES, SP

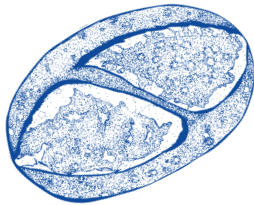
ORANGE

PODERE PRADAROLO, EX ALBA.....\$16 / 40 / 60
TREBBIANO // EMILIA ROMAGNA, IT

RED

R. O'NEILL LATTA, COZI.....\$18 / 44 / 66
COUNOISE & ZINFANDEL // SAN LUIS OBISPO, CA

LES LUNES, CABERNET SAUVIGNON.....\$14 / 34 / 52
CABERNET SAUVIGNON // SONOMA VALLEY, CA



COCKTAILS

BG SPRITZ.....\$11
YOUR CHOICE OF APERITIVO LISTED BELOW, SPARKLING WATER,
LEMON PEEL. SERVED OVER ICE

BORDIGA, VERMOUTH ROSSO.....\$10
TORINO, IT // SERVED ICED OR NEAT

LIQUORE DELLE SIRENE, AMARULIVO.....\$10
LAKE GARDA, IT // SERVED ICED OR NEAT

BEER

TIMBO PILSNER (DRAFT).....\$8.50
WEST COAST PILSNER // 5.8% ABV // HIGHLAND PARK BREWERY

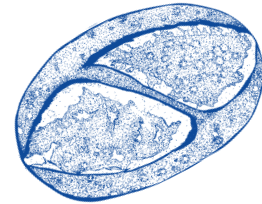
THE DRUID (DRAFT).....\$8
MUSHROOM STOUT // 5% ABV // SOLARC BREWING

SOWING THE SUN (16OZ CAN).....\$9.50
KOLSCH // 5.1% ABV // THERE DOES NOT EXIST

FOOD FIGHT (16OZ CAN).....\$9
HAZY IPA // 6.5% ABV // COMMON SPACE BREWERY

NON-ALCOHOLIC

N/A KOLSCH.....\$5
NON-ALCOHOLIC KOLSCH // BEST DAY BREWING



SODAS, ETC.

SODAS

MINERAGUA SPARKLING WATER // \$4.50

MEXICAN COKE // \$5.50

DAD'S ROOT BEER // \$4.25

COCK & BULL GINGER BEER // \$4.75

SQUIRT // \$5.25

DR. BROWNS' CHERRY SODA // \$4

PINEAPPLE SPICE TEPACHE // \$7

JUICE

MARTINELLI'S APPLE JUICE // \$4.50

RICK'S PRODUCE LEMONADE // \$7

RICK'S PRODUCE ORANGE JUICE // \$8

TEA

ICED BLACK OR HERBAL TEA // \$4.50

ASSORTED HOT TEAS // \$5.00