



3. local | B. fresh | B. seasona

STARTERS

Spinach Artichoke Dip

Fresh spinach, artichoke and cheese dip, topped with parmesan cheese. **13**

Cheese Quesadilla

Chihuahua cheese, with guacamole, pico de gallo and sour cream on the side. **13** (Add grilled chicken, **5**)

Calamari

Stone ground polenta breaded calamari, teardrop peppers and Thai chili. **14**

Hummus

Homemade hummus served with pita bread, carrots, celery and cucumber. **13**

B. Chicken Wings

Bone in and crispy, with your choice of BBQ, Bang Bang, Korean Gochujang, Buffalo or Sweet chili. **15**

Chicken Tenders

Breaded with your choice of buffalo or BBQ sauce. Sides: Fresh fruit, fries or house chips. **13**

French Onion Soup

Spanish white onions, beef broth, baguette and melted cheese. **10**

Swordfish Ceviche

Cilantro, lime juice, red onion, soy sauce, tomato and wonton chips. **18**

Soup du Jour

Chef's daily selection. **7**

WOOD FIRED PIZZA

Margherita

House made marinara sauce, fresh mozzarella, tomato and basil. **15**

Chicken Alfredo Pizza

House made Alfredo sauce, chicken, bacon and Mozzarella cheese. **20**

Italian Beef

House made marinara sauce, Italian beef, green peppers, giardiniera and mozzarella. **20**

BBQ Chicken

BBQ sauce, grilled chicken, onions, mozzarella, provolone and cheddar cheeses. **18**

Craft Your Own

House made marinara sauce and cheese only. **13**
Toppings: **1** each
Pepperoni, black olives, jalapeños, beef, onions, tomatoes, green peppers, giardiniera, mushrooms and sausage.

SALADS

*Caesar

Kale and crisp romaine, parmesan, garlic house croutons and Caesar dressing. **13**
(Add grilled chicken **7**, shrimp **9**, salmon **10** or steak **11**)

*Southwest

Romaine mesclun mix, flat iron steak, black bean corn relish, hard boiled egg, queso fresco, tortilla strips, chimichurri and avocado. BBQ ranch dressing. **18**

Chopped

Grilled chicken, avocado, mighty vine tomato, blue cheese crumbles, hard boiled egg and bacon. Tomato shallot dressing. **17**

*Seafood Cobb

Fresh romaine, avocado, bacon, tomato, blue cheese, olives, hard boiled egg, green onions, lump crab meat and shrimp. Creole ranch dressing. **20**

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**
A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE PEOPLE



3.local | B.fresh | B.seasona

ENTRÉES

***B. Burger**

Local patty, bacon, mild cheddar, pickles, lettuce, tomato, red onion and mustard aioli. **16**

Veggie Burger

Plant based patty, sharp provolone, lettuce, avocado, tomato, onions, pickles and mustard aioli. **15**

Monarch Chicken Sandwich

Grilled chicken breast, smoked gouda, avocado, lettuce, tomato, onion and mustard aioli. **15**

***Pork Belly BLT**

Balsamic soy aioli, arugula and tomato. **20**

Penne alla Vodka

Blackened chicken, roasted red peppers and chili flakes, topped with parmesan cheese. **20**

***Fish of the Day**

Grilled or blackened. Served with mashed potatoes and grilled asparagus. **23**

***Filet Mignon**

7 oz. center cut, mashed potatoes and demi glaze. **38**

SIDES

Brussel Sprouts

Cranberries, toasted hazelnuts, Dijon aioli. **12**
(Add pork belly **5**)

Mushrooms & Asparagus

Hoisin sauce, sesame oil, red onion and garlic. **12**

Mashed Potatoes

Blend of Russet and Yukon gold potatoes, butter, salt, pepper and cream. **12**

Mac & Cheese

Béchamel cheese sauce, topped with garlic breadcrumbs. **12**

French Fries 8

Truffle Fries 10

DESSERTS

Rum Bread Pudding. **10** Layered Chocolate Cake. **10**
Vanilla Cheesecake. **10** Vanilla Gelato. **5**

BEVERAGES

Orange or Apple Juice. **4** Coke Products. **4**
Mineral Water. **4** Americano. **4** Hot Tea. **4** Milk. **4**

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**
A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE PEOPLE