APPETIZERS

	MILLIEDIO	
Brewery Wings	large drummettes, tossed in our own hot sauce served with bleu cheese or ranch	8
Chicken Tenders	In-house made chicken tenders served with a ranch dipping sauce	6
Nachos	Fresh chips smothered in pepperjack and cheddar cheeses, topped with black beans, sour cream, jalepenos and pico de gallo. Add guacamole 1.50	7
Calamari	Tempura battered in our own blonde ale, served with cocktail and sweet chili sauces	9
Hawaiian Style Poke	Sushi grade raw tuna marinated with island spices, served with wonton chips, pickled veggie salad and wasabi soy sauce	14
Chicken Pot Stickers	steamed chicken pot stickers with a sweet chili sauce	8
Artichoke Spinach Dip	Sauteed spinach, artichoke hearts and parmesan cheese, served with our house-made tortilla chips	9-
Sweet Potato Fries	served with honey mustard sauce	4
Chips & Salsa	with our house-made salsa and chips Add guacamole 1.50	5
Shrimp Cocktail	4 Mexican Tiger shrimp atop shredded lettuce, chopped celery and our cocktail sauce	12
Flatbread	parmesan garlic	6
	SOUP	Cup/Bowl
	Lobster Bisque	5 6
	Tuscan Tomato	4 5
		1
	SALADS	
House	mixed greens, cucumber, tomatoes, carrots, mushrooms and	6
Caesar	croutons romaine, garlic croutons and parmesan cheese tossed in our house made Caesar dressing Add chicken \$4.00 Steak \$7.00	10
Cobb	mixed greens, grilled chicken, tomatoes, egg, avocado, bacon, bleu cheese crumbles and ranch dressing	14
Chicken Bleu	grilled chicken, candied walnuts, green apples, bleu cheese crumbles and lemon dressing	14
Ahi Tuna	seared ahi tuna served on spinach & baby arugula with mango, tomato, raisins & candied walnuts, tossed with sesame dressing	16
Asian Chicken	grilled chicken, napa cabbage, vegetables, red ginger, wonton crisps and almonds with an Asain dressing	13
Thai Beef	skirt steak, napa cabbage, tomatoes, green onions, carrots, avocado, sprouts, peanuts & lemongrass dressing, topped with peanut sauce	15
Cabo San Lucas	with red onion, tomato, avocado, tortilla strips, blue cheese crumbles, tossed in a spicy ranch dressing with your choice of blackened chicken or beef	15

BURGERS

(served with fries, house greens or caesar salad) \$2.50 sub fruit

Grand Prix Burger	angus chuck burger with bacon, cheddar cheese & mushrooms. Choose french fries or salad. Brioche or wheat bun	12
Black And Bleu Burger	angus chuck burger with blackened spices, topped with grilled onions, bleu cheese and chipotle aioli. Choose fries or salad.	12
American Kobe Burger	Brioche or wheat bun best beef in North America! Gruyere cheese, portobello mushroom, grilled onions, shredded lettuce. Served with french	15
	fries or salad	
Turkey Burger	avocado, Swiss cheese, tomato, lettuce & red pepper aioli on a	13
	wheat bun	1
		Tanana 1
	HOUSE FAVORITES	
Fish and Chips	beer battered atlantic cod with jalepeno coleslaw and our fabulous fries	13
Mayan Chicken	dry rubbed chicken with marinated tomatillos & Spanish rice	16
Honey Pepper Salmon	sweet corn puree, garlic mashed potatoes & seasonal veggies	20
Prime Flat Iron Steak	Prime angus beef with wild mushrooms and bleu cheese, served with garlic mashed potatoes and Julienne vegetables	21
Macadamia Crusted Mahi-Mahi	macadamia encrusted Mahi-Mahi served over Jasmine rice, with a passion fruit salsa and vegetables	18
Shrimp Enchiladas	sauteed shrimp wrapped in corn tortillas and topped with cheese and guacamole, served with Spanish rice & black beans	16
Vegetarian Angel Hair Pasta	with artichoke hearts, goat cheese, roasted red bell peppers and marinara sauce. Topped with sun dried tomatoes	14
Rosemary Chicken	rosemary garlic sauce, garlic mashed potatoes & seasonal veggies	17
Seared Ahi Tuna	sesame seed encrusted ahi tuna with garlic mashed potatoes and spinach with mango salsa	21
Cajun Fettuccine	with shrimp, andouille sausage, peppers and a creole creame sauce	20
Chicken Penne Pasta	sauteed chicken and mushrooms tossed in soy cream sauce with a balsamic reduction	19
Chimichurri Steak	10oz grilled skirt steak, topped with chimichurri sauce, served with garlic mashed pototes and seasonal veggies	21
Filet Mignon	9oz bacon wrapped, served with garlic mashed potatoes and seasonal veggies	29

18% Gratuity added to groups of 6 or more

Maximum of four credit cards accepted per table

We are independently owned and opereated, and cannot process room charges

BBC House Beers

\$5 pint \$6 20oz \$15 Pitcher

Marathon

A wonderful light ale that is golden in color with a mild hop flavor and subdued bitterness. 4.8% ABV

Strawberry Blonde

This exceptional fruit beer is also golden in color with a mild strawberry aroma and a fantastic dry refreshing finish 4.5% ABV

BBC Pale Ale

A classic California Pale Ale. Brewed with plenty of Centennial and Northern Brewer hops. 4.8% ABV

Long Beach Crude

Pitch black with a rich complex chocolate malt flavor and a hearty roasted finish. 6.5% ABV

ALE OF THE MONTH (ASK YOUR SERVER)

WINE LIST

WHITE

그 하나 됐으면 그 그 그렇게 하는 그 그 그 그 그 그 그래요 하고 그렇게 그렇게 그렇게 되었다.	GLASS	BOTTLE
BERINGER, WHITE ZINFANDEL CALIFORNIA	6.00	20.00
BOLLA, PINOT GRIGIO ITALY	6.00	24.00
LA TERRE, CHARDONNAY CALIFORNIA	6.00	21.00
MURPHY GOODE, SAVIGNON BLANC CALIFORNIA	6.00	24.00
BOGLE, CHARDONNAY CALIFORNIA	7.00	23.00
NOBILO, SAUVIGNON BLANC NEW ZEALAND	7.00	27.00
CHATEAU SAINT MICHELLE, RIESLING WASHINGTON	7.00	24.00
CLOS DU BOIS, CHARDONNAY CALIFORNIA	8.00	30.00
KENDALL JACKSON VINTNER'S RESERVE, CHARDONNAY CALIFORN	NIA 8.00	28.00
TERRAMIA, PINOT GRIGIO ITALY	9.00	30.00
CAMPAGNOLA, PINOT GRIGIO ITALY	10.00	35.00
NORTON RIDGE, CHARDONNAY RUSSIAN RIVER VALLEY, CA	12.00	45.00
Monti off his oc, comme of the second		

RED

LA TERRE, CABERNET SAUVIGNON CALIFORNIA	6.00	21.00
TIN ROOF, ZINFANDEL CALIFORNIA	6.00	22.00
BOGLE, PETITE SYRAH CLARKSBURG, CA	7.00	27.00
CAMELOT, CABERNET SAUVIGNON, CALIFORNIA	7.00	28.00
ESTANCIA, PINOT NOIR MONTEREY	8.00	31.00
MURPHY GOODE, CABERNET SAUVIGNON CALIFORNIA	8.00	29.00
BLACKSTONE RESERVE, MERLOT SONOMA	8.00	29.00
RUTA 22, MALBEC PANTAGONIA ARGENTINA	9.00	30.00
LA RIATA MERITAGE, JK ESTATES CALIFORNIA	9.00	30.00
NEAL ZINFANDEL. NAPA VALLEY CALIFORNIA	10.00	45.00
WARRE'S WARRIOR PORT	7.5	0
	and the control of	THE RESERVE TO SERVE THE PARTY OF THE PARTY

CHAMPAGNE & SPARKLING

ZONIN PROSECCO, ITALY	7.00		24.00	
MUMM, BRUT PRESTIGE (SPLIT) NAPA, CA		10.00		
DOMAIN CHANDON, BRUTE (SPLIT) NAPA, CA		11.00		
RIVA DEI FRATI, PROSECCO CORNUDA, ITALY	11.00		40.00	
DOMAIN CHANDON, BRUT NAPA, CA			50.00	
MOET & CHANDON WHITE STAR, CHAMPAGNE FRANCE			100.00	
		The second second	SHOWING THE PARTY OF THE PARTY	