



CRAZY GOOD BURGERS

• Served the B'S way, so mind your bee's wax •

All burgers are fresh never frozen 6oz patties Served with your choice of one side.

Sub iceberg lettuce bun 1 Gluten Free Bread 2.5 Meatless burger 3 Grilled Chicken Breast 1

3B'S Smothered with brie, boursin, & blue cheese, grilled portabella & our cherry bacon bourbon jam 14

STINGER Pepper jack cheese, fresh jalapeno, smashed avocado, tomato, & chipotle mayo 13

BUCKAROO Homemade Texas chili, beer cheese sauce, diced onion, fresh jalapeno on Texas Toast 13

THE POLLINATOR Cheddar, Bacon, Crispy fried onions, Honey Bourbon BBQ. You'll Bee back 13

BEEHIVE Fried egg, bacon slices, caramelized onions, American cheese, & honey jalapeno aioli 13

CLASSIC BURGER 8.9

• Fully dressed upon request •

MAKE IT CHEESY

Cheddar, Pepper Jack,
Swiss, Brie, Blue,
American, Boursin,
Smoked Gouda,
1 each

MAKE IT BANG

Beer caramelized onions, Fresh
jalapeno, Crispy bacon,
Sundried tomato, Smashed
avocado, Fried onion straws,
roasted red peppers, fried egg
grilled portabella mushrooms,
Texas Chili 1 each

MAKE IT SAUCY

Cherry bacon bourbon jam,
honey jalapeno aioli,
Horseradish mustard aioli,
Honey bourbon BBQ sauce,
Chipotle mayo, Beer Cheese
.5 each

NOT A BURGER

FRIED FLOUNDER SANDWICH Lettuce, tomato, American cheese on Kaiser bun 10

BIRDS & THE BEES Fried chicken breast over Texas toast, bacon, beer cheese sauce, honey jalapeno aioli 13

HONEY SRIRACHA CHICKEN WRAP Grilled chicken, honey sriracha slaw, cheddar jack cheese 10

FISH N CHIPS Fried flounder, french fries, house made tartar sauce & honey sriracha slaw 15

BURGER MAC Ground Beef, bacon, jalapeno, penne in a cheddar pepper jack cheese sauce 13

CHEESY BEE Cheddar, pepper jack, smoked gouda, bacon & fresh tomato grilled on Texas Toast 9.5

VEGAN PLATE Vegan plant-based burger, fresh seasonal veggies, & balsamic glaze 14/19

SALADS

CALIFORNIA WEDGE Iceberg lettuce, sundried tomatoes, avocado, bleu cheese crumbles, bacon & balsamic vinaigrette 11 Add Chicken 3

THE FUN GUY Grilled portabella, Arugula blend, boursin cheese, sundried tomatoes, roasted red peppers & balsamic dressing 12 Add chicken 3

HOUSE SALAD Mixed greens, tomato, cucumber, onion & bleu cheese. Choice of dressing 4/7
Add chicken 3

...THERE'S MORE

TEX MEX MEATBALL SLIDERS (3) Homemade cheese sauce with tomatoes & green chiles on mini hoagie 8

CHIPS N QUESO Our homemade queso sauce with tomatoes, & green chiles 6

BEEF EMPANADAS (3) beef, tomatoes, chimichurri, green olives, & chipotle aioli 6

WINGS 8 jumbo wings; grilled or fried - tossed in Honey Sriracha, Honey Bourbon BBQ, or Buffalo 11

SLOPPY TOTS Chili, beer cheese, bacon, jalapeno, & diced onion 8

WELSH RAREBIT Our homemade beer cheese soup in fresh bread bowl 6

HAYSTACK ONIONS Thinly sliced crispy fried onion strings with ranch dressing 7

HOMEMADE TEXAS CHILI Sour cream, cheddar cheese, diced onion, & fresh jalapeno in fresh bread bowl 7

• sea salt fries • tater tots

• honey sriracha Cole slaw • fresh veggies • side salad • 2.5

**Happy Hour Mon-Fri until 6pm \$4 Well cocktails,
House Wines, \$2.75 Domestic Drafts
\$2 Amber Bock Drafts All Day Everyday**

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions • Any dietary restrictions or allergies should be relayed to your server or bartender •



BOURBON COCKTAILS MADE WITH OLD FORESTER

KENTUCKY MULE Ginger Beer, fresh lime juice & mint garnish over ice 10

BIG CITY BEE Sweet vermouth, dash of angostura bitters over ice 11

THE SOUR BEE Fresh lemon juice, agave, shaken well, served up 9

SMOKED OLD FASHIONED Muddled orange, cherry, demerara syrup, and angostura bitters 10

BOURBON SMASH Our house seasonal fresh fruit infused bourbon over ice with a splash club soda 9.9

THE STINGING BEE Fresh grapefruit juice, fresh lime juice, fresh jalapenos, simple syrup & lime garnish over ice 10.9

NOT SO BOURBON COCKTAILS

PINK SENORITA Patron Silver Tequila, fresh grapefruit juice, honey, simple syrup, splash of water. Up 11.9

SPICY SUNRISE Ketel One Vodka, fresh orange juice, fresh jalapeno, & Luxardo cherry juice. Rocks 10.9

BEES KNEES Tanqueray Gin, fresh lemon, & honey syrup. Up 9.9

FEATURED BOURBONS & RYES

American Freedom Distillery St. Petersburg Fl
Horse Soldier Straight Bourbon Whiskey 10
Horse Soldier Signature Barrel Strength 15
Horse Soldier Small Batch 13

Kentucky Bourbons

Knob Creek 12
Basil Hayden 14
Redwood Empire Pipe Dream 11
Bakers 13
Makers Mark 10
Bulleit 9.2
1792 11
Jim Beam 7
Old Forester 7
Woodford Reserve 9.9
Woodford Reserve Dbl Oak 15
Wild Turkey 101 7.9

4 Roses Yellow Label 7
Angels Envy 13
Michters 12
Evan Williams Black Label 8
Old Grandad 7.9
Elijah Craig 10
EH Taylor 8.9
George Dickel 9
High West American Prairie 11
Hudson Baby Bourbon NY 14
St Augustine Florida Straight 13

RYES

George Dickel 9
Basil Hayden Dark 13
Wild Buck 12
Redwood Empire Emerald Giant 11
Bulleit 10

HOUSE WINE

• CHARDONNAY • PINOT GRIGIO • WHITE ZINFANDEL • MERLOT • CABERNET SAUVIGNON • 6 /18

J Lohr Riverstone Chardonnay CA 9/27
Acrobat Pinot Gris Oregon 9/27
Santa Rita 120 Sauvignon Blanc Chile 8/24
Cupcake Moscato CA 8/24
Pacific Rim Riesling Washington 8/24
Midnight Black Rose Italy 8/24
JP Chenet Blanc de Blanc Sparkling Wine France 9

Macchio Prosecco 10/30
J Lohr Cuvee Cabernet CA 10/30
Hahn Merlot Monterrey 8/24
Trivento Reserve Malbec Argentina 9/27
McManis Cabernet CA 8/24
Castle Rock Pinot Noir Willamette Valley 8/24

DAILY SPECIALS

Starting June 8th

Dine-in Only

MONDAY Fried buffalo wings \$.69 each (5, 10, 15, or 20), blue cheese or ranch dressing \$.25 each Titos \$4

TUESDAY 2-4-1 Appetizers w/beverage purchase, 2-4-1 house wine, well drinks, Bud light & Miller light drafts

WEDNESDAY Hamburger w/French fries \$7 Old Forester Bourbon \$5

THURSDAY 2-4-1 Fish n Chips w/purchase of 2 beverages

FRI & SAT Philly Cheesesteak w/beer caramelized onions, roasted red peppers, & American cheese \$9

SUNDAY Brunch Bowl-Tater Tots, bacon or sausage, 2 fried eggs, & beer cheese sauce \$9. Bottomless Mimosas or Bloody Mary's \$13 - 11am-2pm

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