



B&B CRAFT BAR AND EATERY

Mena

SHAREABLES

BEER BATTERED, BUFFALO CHEESE CURDS & PICKLES

Fresh Ellsworth squeaky curds and Schwartz's premium dill pickles, dredged in our house American lager batter and fried to a golden crisp. Served with our homemade pepper jam and sambal ranch 13.49

ROCK SHRIMP NACHOS

We start with a bed of warm, fresh, fried corn tortilla chips. Pile them high with fresh avocado, sliced Fresno peppers, black pinto beans, pico, sliced jalapeños and cotija cheese. Finished with our creamy lobster queso and cilantro lime crema 18.99

ELOTE POPPERS

Fresh jalapenos stuffed with a savory blend of fire roasted corn, fresh herbs, cream cheese and cilantro. Wrapped in jalapeno bacon and finished in the oven 15.49

STEAK & POTATOES*

Tender cubes of seared garlic Ribeye paired with our roasted rosemary fingerling potatoes. Finished with our fresh fried onion straws and our signature bleu cheese fondue 18.99

BUBBLE BREAD

We start with a fresh Cuban loaf basted in a roasted garlic compound butter, lathered in a thick spread of our bleu cheese fondue and topped off with shredded aged gouda and jack cheese. Toasted to a crisp golden brown. Accompanied by a side of our home-made Neapolitan sauce 13.49

THE CRABBY PATTY CHEDDAR BISCUIT

A premium blend of lump and jumbo lump crab meat. Toss it with a creamy blend of fresh dill, cream cheese, and garlic. Tucked in a warm cheddar buttermilk biscuit and served with a side of our Old Bay aioli 19.99

THE SPIN DIP

A rich and creamy blend of roasted garlic, chopped jalapeno, silky artichoke hearts, fresh spinach, cream cheese and spicy pepper jack. Baked to bubbling perfection and served with freshly toasted naan chips 16.49

GENERAL TSO'S CAULIFLOWER

Pan fried cauliflower finished with a General Tso's Sauce, garnished with candied cashews, toasted sesame seeds and scallions 14.49

FLATBREADS

THE FORAGER

Marsala creamed leeks, roasted wild mushrooms, gruyere cheese and truffled arugula 18.49

PORCO ROSSO

Sweet Chivalini Italian sausage, packed with aromatic fennel, fresh parsley and aged provolone rested on a thick lather of roasted red pepper marinara sauce. Topped with house made roasted garlic, lemon and fresh basil ricotta. Served on our artisan flat bread crust and drizzled with hot honey 18.49

SALADS, BOWLS & SOUPS

TUNA POKE BOWL*

Yellowfin Ahi tuna marinated in tamari, sesame oil, ginger and scallions. Served with brown rice, pickled carrot, heirloom tomato, avocado, shaved fresh jalapeno, cucumber, edamame and watermelon radish. Topped with Yum Yum sauce and chili garlic crisp 20.99

HOUSE SALAD

Mixed greens, shredded carrots, cucumber, croutons, choice of dressing (ranch, avocado ranch, bleu cheese, french, 1000 island, lemon caper vin, white balsamic, coconut ginger) Small 7.99 | Large 12.99

HOT HONEY COBB SALAD

Lightly breaded, salted corn chip dusted chicken thighs, tossed in hot honey. Served on a bed of fresh radicchio and iceberg greens. Topped with diced hard-boiled egg, apple wood smoked bacon, fresh tomatoes, cucumber, fire roasted corn and bleu cheese crumbles. Tossed in our home-made avocado ranch and completed with a light drizzle of hot honey 18.99

BLACKENED CAESAR SALAD

Hearts of romaine, house-made Caesar drizzle, shaved parmesan, with garlic fontina croutons. Pick your protein: blackened chicken or blackened shrimp 19.99

CARIBBEAN SHRIMP SALAD

Jumbo cold water citrus marinated shrimp rested on a bed of crisp freshly chopped hearts of palm and spring mix greens. Accompanied by tangy Tajin dusted mango, fresh strawberries, candied cashews and toasted coconut. Tossed in our home-made sweet vinaigrette 19.99

SOUP DU JOUR

Bowl of our house-made soup served with crostini 8.99

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

SMASH BURGERS

All Smash Burgers served with fresh cut French fries. Sub GF Bun +1.99 Sub parmesan garlic fries +1.49

THE B.O.B!* *"You create it, we'll make it"*
Two of our quarter pound, fresh, never frozen beef patties. Topped with whatever your heart desires. Served with lettuce, tomato and onions 16.49
+.99 EACH: caramelized onions, American cheese, Gruyere cheese, cheddar cheese, bacon, garlic aioli
+1.99 EACH: avocado, double bacon, bleu cheese fondue

LE ROYALE WITH CHEESE*
Two of our quarter pound, always fresh, never frozen premium blended beef patties. Topped with American cheese, shaved white onion, shredded lettuce and our three B's signature sauce. Served on our butter toasted pub bun 18.99

THE SUN UP*
Two fresh quarter pound burger patties smashed to perfection. Topped with American cheese, thick cut apple wood smoked bacon, Montreal hollandaise and a sunny side up egg. Served on a butter brushed egg brioche bun that is finished with a spread of Boursin cheese 18.99

WHAT'S POPPIN*
Two of our fresh, quarter pound, smashed beef patties. Stuffed with our signature jalapeno bacon wrapped elote poppers, topped with crispy onion straws, Jalapeno crisps and chipotle aioli. Served on our butter toasted pub bun 19.99

SANDWICHES

All Sandwiches served with fresh cut French fries. Sub GF Bun +1.99 Sub parmesan garlic fries +1.49

PORK BELLY CUBAN
Mojo marinated pork belly, shaved Benton's ham, gruyere cheese, spicy mustard, house pickles, garlic aioli 18.99

THE B & B SIZZLER*
Flash seared, premium sliced ribeye cap. Topped with our rich and silky bleu cheese fondu, crispy fried onion straws, fresh arugula and our creamy horseradish sauce. Served on a crunchy artisan French baguette 21.99

ARTISAN TURKEY CLUB
All-natural smoked turkey breast, brie cheese, sun dried tomato pesto aioli, fresh red leaf lettuce and vine ripened tomato. Served on artisan sun-dried cranberry focaccia 18.99

CHICKEN ARTICHOKE MELT
Pan seared chicken, creamy pepper jack cheese, topped with our B&B artichoke dip, served on a garlic butter brushed toasted Asiago cheese focaccia bun 17.99

ENTREES

RACK 'N' MAC
A slow smoked, fall off the bone, dino beef rib. Glazed and blazed in our signature pomegranate, tabasco and molasses barbecue sauce. Accompanied by our rich and creamy five cheese mornay mac and cheese MP

STEAK & FRITZ*
16oz bone-in Kansas City strip topped with Maitre d' compound butter. Served with fresh cut fritz, seasoned with garlic oil, fresh parmesan cheese and Montreal seasoning blend 48.99

ROCK SHRIMP CARBONARA
Firm sweet rock shrimp, sautéed with apple wood smoked bacon, heavy cream, shallots, lemon and cured egg yolk. Served over a bed of linguine MP

TOMAHAWK CHOP*
14oz Duroc, pan seared pork chop, finished with a sweet apple bourbon glaze. Served with a twice baked potato 34.99

MISO GLAZED SALMON*
A tender and flaky fresh North Atlantic Salmon Filet, marinated in a miso paste, mirin, ginger, white wine, served on a bed of aromatic crab fried rice, with a side of cucumber radish slaw 26.99

SOUTHWEST SURF & TURF*
16oz, 21 day aged, blackened ribeye served with our fire roasted poblano pancakes. Finished with spicy cold water, fresh rock shrimp and a drizzle of our homemade lobster cream sauce 49.99

SIGNATURE MAC & CHEESE
Cavatappi pasta in a five cheese Mornay cream sauce, topped with Fontina and garlic bread crumbs 17.99

SHORT RIB MAC & CHEESE
Smoked short rib, B&B five cheese Mornay, crispy jalapeno, crispy onions strings and a drizzle of B&B BBQ 22.99

LEMON CHICKEN PICCATA
Chicken cutlets breaded in a parmesan panko crust pan fried, served with a lemon-caper butter sauce over a bed of orecchiette pasta, tossed in basil pesto cream. Garnished with crispy capers, parsley and fresh grated parmesan 23.99

Sides

SIDE OF FRESH CUT FRIES 5.99 | MAC N CHEESE 10.99 | PARMESAN GARLIC FRIES 8.99
SEASONAL VEGETABLE 8.99 | CRAB FRIED RICE 10.99 | TWICE BAKED POTATO 10.99
ROSEMARY FINGERLING POTATOES 8.99 | SIDE SALAD 6.99

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