



a new kind of gourmet experience



dining

◆ APPETIZERS ◆

- GRILLED ARTICHOKE** Marinated artichoke with Dijon mayo for dipping. \$6.95
- PARMESAN TRUFFLE FRIES** French fries, White Truffle Oil and a sprinkle of Parmesan. \$6.95
- LOADED CHEESE FRIES** French fries topped with cheese, Bacon, and Chives. \$6.95
- BUFFALO CHICKEN ROLLS** Buffalo-sauced chicken, Carrots, Celery, and Blue Cheese. Served with Wing Sauce and Ranch dressing. \$7.95
- TEXAS TOOTHPICKS** Fried Jalapeno strips on a bed of Onion Strings, served with Ranch. \$5.95
- ONION STRINGS** BFD's signature version. Golden and crispy. Served with Ranch. \$4.95
- FRIED DILL PICKLES** Tangy dill pickles, battered then fried. Served with Ranch. \$5.95
- SWEET POTATO FRIES** Deliciously crispy Sweet fries served with Marshmallow Gravy for dipping. \$4.95

◆ SANDWICHES ◆

Our burgers are made from 100% ground Angus chuck, and all are paired with French fries. Make it a side of your choice for +\$1.

- THE BFD BURGER** Double-meat, double-cheese, topped with bacon and fried egg. It earns its name. \$10.95
- BYO BURGER** Starts with lettuce, pickle & tomato, then what we add is up to you! \$7.95
Toppings: Bacon (+\$1), BBQ Sauce, Dijon Mayo, Fried Jalapeno Strips (+\$1), Grilled Onions, Grilled or Fresh Jalapeños, Grilled Mushrooms, Onion Strings (+ \$1), Ranch or Blue Cheese dressing
Cheeses (+\$1): American, Blue, Cheddar, Pepper Jack, Swiss
- VEGGIE CAPRESE PANINI** Portabella mushrooms and yellow squash, perfectly grilled and topped with tomatoes, fresh Basil, Balsamic Vinegar, and Mozzarella Cheese. \$8.25
- MAS MEJOR** Marinated chicken breast topped with bacon, Swiss, lettuce and tomato served on our signature toasted bun with mayo. \$7.95
- THE CUBAN** Deliciously, decadent layers of pork, turkey, and ham, topped with Swiss and pickle on toasted, pressed bread. \$8.95
- BLACKENED CHICKEN SANDWICH** Blackened chicken breast with lettuce and tomato, and our Dijon Mayo all atop a perfect Ciabatta roll. \$8.25
- PHILLY CHEESE STEAK** Grilled Sirloin, mushrooms, onions and bell pepper topped with Pepper Jack cheese served on a fresh Philly roll. It's the real deal! \$9.95

◆ SIDES ◆

- FRENCH FRIES** \$2.99 ◆ **MAC AND CHEESE** \$3.99
GRILLED VEGGIES \$2.99 ◆ **GARLIC MASHED POTATOES** \$2.50
ONION STRINGS \$2.50 ◆ **SIDE SALAD** \$2.99

◆ SALADS ◆

Dressings: Ranch, Blue Cheese, Lemon Vinaigrette, Balsamic Vinaigrette, Fat-Free Tangy Tomato, Caesar

- ARUGULA SHRIMP SALAD** Gulf shrimp served on a bed of arugula with shaved Parmesan, tomatoes, & Lemon Vinaigrette dressing. (Add bacon +\$1) \$11.25
- CHICKEN CAESAR SALAD** Grilled chicken served on a bed of greens with cherry tomatoes, croutons, Parmesan cheese. \$9.95
- BFD CHOPPED SALAD** Mixed greens and Bibb lettuce, bacon, blue cheese crumbles, green olives, tomatoes, hard-boiled eggs, cucumber, and croutons served with dressing of your choice. \$9.75
- COBB SALAD** Diced chicken tops mixed greens with shredded cheese, tomatoes, hard-boiled egg, bacon, and avocado. Dressing of your choice. \$9.95

◆ COMFORT ◆

- BRAISED SHORT RIBS** Served with Garlic Mashed Potatoes & seasonal veggie. Total comfort! \$12.95
- CHICKEN & WAFFLES** Scratch-made chicken tenders and golden waffle. Served with cream pepper gravy and maple syrup for dipping. \$9.50
- MEATLOAF CUPCAKES** Perfectly-portioned meatloaf topped with Garlic Mashed Potatoes and cherry [tomato] on top. \$11.95
- CHICKEN FRIED STEAK** Southern Fried, 100% certified Black Angus Sirloin, topped with Country Bacon Gravy. Served with Garlic Mashed Potatoes and seasonal veggie. You'll write home to mama 'bout this one. \$11.95
- BLACKENED CHICKEN PASTA** Blackened chicken, mushrooms & Linguini, tossed in our cream sauce. Finished with diced tomato and freshly-grated Parmesan cheese. \$11.95

◆ KIDS ◆

All kids entrees are served with your choice of Carrot sticks or French fries and a kid-sized beverage. Make it a side of your choice for +\$1.

- CHICKEN TENDERS** Scratch-made golden and crispy tenders. \$5.95
- GRILLED CHEESE** American cheese between two slices of Texas Toast. Every-kid approved! \$4.95
- MINI-ME BURGER** Made the same as the adults' version, but in a kid-friendly size. (Add cheese +\$1) \$5.95

◆ DESSERTS ◆

Check the board or ask your server for today's selections!

- PIE-IN-A-JAR** You have to see it to believe it! Seasonal selections layered in Mason jars. \$5.95
- BRIOCHE BREAD PUDDING** Soaked in Vanilla custard then baked to perfection, then topped with our Salted Caramel Rum Sauce. \$5.95

bar

◆ BREWS ◆ *We serve only bottled beers. Please let us know if you would care for a glass.*

PALE LAGERS & BLONDE ALES: Anchor Steam- \$5, Buckler N/A- \$5, Bud Light- \$4, Coors Light- \$4, Corona- \$5, Corono Light- \$5, Full Sail Session- \$5, Heineken- \$5, Lone Star (of course it's in the can)- \$4, Michelob Ultra- \$4, Miller Light- \$4, PBR (you know what it stands for)- \$4, Pilsner Urquell- \$5, Real Ale Fireman's #4- \$5, Rogue Dead Guy- \$6, Saint Arnold Weedwacker- \$6, Stella Artois- \$6, Southern Star Bombshell Blonde- \$5, Victory Prima Pils- \$6

MED & DARK LAGERS: Brooklyn Lager- \$5, Dos Equis Amber- \$5, Killian's Irish Red- \$5, Kostritzer- \$5, Paulaner Salvator- \$6, Rahr Buffalo Butt Amber- \$5, Sam Adams Boston Lager- \$5, Shiner Bock- \$5, Ziegenbock- \$5

MILD, RED & BROWN ALES: Belhaven Scottish Ale- \$6, Big Sky Moose Drool- \$5, Fuller's ESB- \$6, New Belgium Fat Tire- \$5, Newcastle Brown Ale- \$5, Old Speckled Hen- \$6, Samuel Smith Nut Brown- \$6

PORTERS & STOUTS: Breckenridge Vanilla Porter- \$5, Guinness- \$6, Left Hand Milk Stout- \$5, Maui Coconut Porter- \$6

WHEATS, WITS & HEFEWEIZENS: Avery White Rascal- \$5, Blue Moon- \$5, Boulevard Unfiltered Wheat- \$5, Spaten Franziskaner- \$5

PALE ALES & IPAS: Deschutes Mirror Pond- \$5, Dogfish Head 90 min- \$7, Lagunitas Lil' Sumpin' Sumpin'- \$6, Oskar Blues Deviant Dales- \$8, Sierra Nevada- \$5, Ska Modus Hoperandi- \$5, Stone Arrogant Bastard- \$7, Summit Extra Pale Ale- \$5

BELGIANS, CIDERS & LAMBICS: Ace Pear Cider- \$5, Chimay Blue- \$10, Chimay Red- \$9, Duvel- \$8, Lindemans Kriek- \$14, Strongbow- \$7

◆ GRAPES ◆

reds

DARCIE KENT PINOT NOIR Vibrant aromas of raspberry and currant, & unique combination of flavors, including blackberry, blueberry and ripe cherries. Finishes soft with a touch of nutmeg. \$8

HOGUE GENESIS MERITAGE Bold and structured, with juicy berry, cherry and plum flavors and oak, spice & cocoa on the finish. \$7.50

HOGUE GENESIS MERLOT With generous raspberry and caramel, this warm, dense wine is Washington-produced, with dense ripe black cherry aromatics, complexing menthol and earth tones to round it out. \$7.50

COLUMBIA CREST H3 CABERNET SAUVIGNON Bold medium-bodied wine delivers aromas of cherry blossoms and rose petals, with a perfect balance of earth, mineral and deep berry flavors & a soft tannin cocoa finish. \$9

rose

GAZELA ROSE Lively, refreshing, young and floral wine; well-balanced with a soft and slightly bubbly finish. \$6.50

◆ SPIRITS ◆

VITAMIN G Get your dose of vodka flavored with pomegranate liqueur, vanilla, and St. Germaine. Served chilled and strained; topped with a fig & lime twist. \$9

SORORITY GIRL MOJITO We start with Skinny Girl Cucumber Vodka, and add the usual suspects: Club Soda muddled with mint, & our touch, a splash of grapefruit juice. \$8

THE NEW-FASHIONED OLD FASHIONED House infused cherry-orange bourbon, shaken with bitters and ice. Garnished with a slice of orange and a cherry, just like its predecessor. \$9

JALAPENO BASIL MARGARITA Fresh and citrusy, with a kick. We take tequila, triple sec and agave, mix it up with fresh basil, lime juice and splash of soda. Topped off by fresh jalapeno slices and lime. \$7.50

BLACK DIAMOND We start with fresh blackberries and muddle them with simple syrup, Tito's Vodka. Shake with a splash of soda and ice. Strained in a chilled glass, and finished with a fresh orange twist and rosemary sprig. \$8

COUNTRY THYME Fresh thyme, lemon and simple syrup mixed with gin then shaken with ice. Strained in a chilled glass and served with fresh thyme and lemon wheel. \$8

VESPER Bombay Sapphire, Lillet Blanc, Tito's Vodka combine for this libation. Served chilled and straight up with a twist of lemon. \$9

whites

CHATEAU ST MICHELLE RIESLING Crisp, dry and refreshing style of Riesling. It exhibits fresh flavors of white peach and mandarin orange, and ends with a clean finish. \$7

RODNEY STRONG CHARDONNAY Classic California chardonnay, with oak, green apple and citrus flavors all in balance. \$7.50

CAPOSALDO PINOT GRIGIO Delicate white fruit and apple aromas; offset by notes of acacia blossoms & almonds. The texture is crisp and vibrant with a well-balanced, bright acidity and a clean, fresh finish. \$7

sparkling

COPPOLA SOFIA MINIS Tasting of fresh juicy pears, summer melon and honeysuckle. Zesty, refreshing, cool and fun. Each dazzling pink can comes with its own straw for sipping. \$6.50



BFD Playcard Rates

\$1.00 for initial card; comes loaded with 4 credits

\$1.00 = 4 credits

\$5.00 = 25 credits

\$10.00 = 50 credits

\$20.00 = 110 credits
(good value)

\$25.00 = 150 credits
(better value)

\$50.00 = 320 credits
(best value)

Cards are rechargeable. The more you play, the more you earn. Ask about VIP status!