

BSB BREWS ON TAP

WINE

\$6.50 PINT | \$10.99 QUART | \$12 Flight of 6 Tasters

CONDUCTOR IPA 6.1% ABV | 90 IBU  
West Coast IPA, citrusy, piney, high bitterness

RAILHEAD RED 5.6% ABV | 50 IBU  
Medium bodied ale, slight bitterness, well-rounded

LAGER DEL SOL 4.7% ABV | 13 IBU  
Light lager, approachable, crisp and refreshing

RED ROCK RASPBERRY 4.4% ABV | 20 IBU  
Blonde ale with a light raspberry flavor

R&R OATMEAL STOUT 6.4% ABV | 20 IBU  
Dark and rich with chocolate and roasted malts

HOPSHOT RED IPA 6.0% ABV | 70 IBU  
Citrus hop flavor with a slight malty backbone

MIDNIGHT BLACK IPA 5.8% ABV | 67 IBU  
Medium bodied, full of flavor with a slight hop bite

BLACK N RAZ 5.4% ABV | 24 IBU  
Rich and chocolatey with a hint of raspberry

BS SHANDY 3.2% ABV | 8IBU  
Our Lager del Sol made into a delicious refreshing shandy

CHECK OUT OUR CURRENT BEER LIST  
FOR SEASONALS AND SPECIALTIES

WANT TO TAKE  
SOME BEER HOME?  
ASK ABOUT GROWLERS

CANS

LUMBERYARD HAZY ANGEL IPA (6.7% ABV | 12oz) \$5.50

LUMBERYARD FIRST LIGHT LAGER (4.2% ABV | 16oz) \$6.50

LUMBERYARD HUMPHREYS HEFEWEIZEN  
(5.6% ABV | 12oz) \$5.50

SIERRA NEVADA WILD LITTLE THING (Sour | 5.5% ABV | 12oz) \$5.50

STONE DELICIOUS IPA (Gluten Reduced | 7.7% ABV | 12oz) \$5

BOOCHCRAFT ORANGE POMEGRANITE KOMBUCHA  
(7% ABV | 12oz) \$7

WHITE CLAW HARD SELTZER (5% ABV | 16oz) \$7.50 Mango, Black Cherry

ACE CIDER (12oz) \$6 Pineapple or Pear

ANGRY ORCHARD CIDER (5% ABV | 16oz) \$6

ATHLETIC BREWING RUN WILD IPA (N/A | 12oz) \$5.50

ATHLETIC BREWING HAZY IPA (N/A | 12oz) \$5.50

BUD LIGHT (16oz) | COORS LIGHT (16oz) | MILLER LIGHT (16oz)

HOUSE-MADE COCKTAILS

MEZCAL PALOMA  
Mezcal, tequila, Ancho Reyes, grapfruit juice,  
lemon-lime soda, Tajin rim 8

SOUTH OF THE TRACKS MARG  
Herradura Silver Tequila, fresh lime juice,  
Cointreau,Grand marnier, agave 11

PRICKLY PEAR MARGARITA  
Milagro Silver Tequila, prickly pear syrup,  
fresh lime juice 10

STRAWBERRY BASIL MARGARITA  
Milagro Silver Tequila, strawberry puree, fresh lime  
juice, muddled basil 10

ANCHO CHILE MARGARITA  
Milagro Silver Tequila, Ancho Reyes Chile Liqueur,  
agave, fresh lime juice 11

WHISKEY SOUR\*  
Buffalo Trace Bourbon, egg whites, lemon juice,  
aromatic bitters 9

COLD BREW OLD FASHIONED  
Local over-proof whiskey with house-made cold  
brewcoffee, coffee liqueur, and house-made  
orange bitters 13

CAROLINA HURRICANE  
White rum, lime juice, coconut cream, ginger beer,  
soda water, float Kraken dark rum Pint 7 | Quart 12

BLUEBERRY LEMONDROP  
Blueberry vodka, lemon juice, lemonade, soda water  
sugar rim, blueberries Pint 7 | Quart 12

FLIRTY FIZZ  
Prickly Pear vodka, sparkling wine, lemonade,  
lemon-lime soda, sugar rim, peaches Pint 7 | Quart 12

MORE-MARY  
Our house Bloody Mary garnished with pickle spear,  
celery, olive, pepperonchini, lemon, lime, fresh cracked  
pepper Pint 7 | Quart 12

MIMOSA  
Champagne and Orange Juice Half Pint 7 | Pint 12

BS MULE  
Grapefruit vodka, fresh lime juice, ginger beer  
Pint 7 | Quart 12

CUCUMBER LIME FIZZ  
This refreshing cocktail made with lime and cucumber  
vodka with cucumbers and mint with a slight  
sweetness from our house-made mint simple  
syrup Pint 7 | Quart 12

MEXICAN MAI TAI  
Milagro Silver, pineapple juice, lime juice, agave,  
coconut cream, float Grand Marnier 12  
Make it traditioal with Bail Hai Coconut and  
Pineapple Rum

WHITE

6oz | 9oz | Bottle

BOGLE CHARDONNAY (CA) 7.25 | 8.75 | 25  
fruity with notes of apple & pear, modest amount of oak

PHANTOM CHARDONNAY (CA) 10 | 13 | 36  
green apple, pear with spicy flavors of baked apple pie

LE RIME PINOT GRIGIO (Italy) 8 | 9.75 | 28  
ripe fruit with hints of pear and white flowers, lively acidity

SAN ANGELO PINOT GRIGIO (Italy) 10.50 | 13 | 40  
citrus, green apple, tropical fruits, hint of minerality

STARBOROUGH SAUVIGNON BLANC (NZ) 8 | 9.75 | 28  
ripe fruit with hints of pear and white flowers, lively acidity

BUBBLES

6oz | 9oz | Bottle

WILLIAM WYCLIFF BRUT (CA) 5 | 6.50 | 17  
fruity with a touch of strawberry

RED

6oz | 9oz | Bottle

BOGLE CARBERNET SAUVIGNON (CA) 7.25 | 8.75 | 25  
cherry, plum, and currant with hints of clove, and nutmeg

TATTOO GIRL CARBERNET SAUVIGNON (WA) 9.50 | 11.25 | 34  
ripe red raspberry, plums, and vanilla fruity finish

PROPHECY PINOT NOIR (CA) 8.50 | 10.50 | 30  
toasted oak, luscious red cherry, notes of brown spice

PHANTOM RED BLEND (CA) 10 | 13 | 36  
ripe berry, black pepper, and hint of toasty vanilla

CARNIOVOR ZINFANDEL (CA) 8 | 9.75 | 28  
rich blackberry, luscious caramel, aromatic toasted oak

SANGRIA

RED WINE SANGRIA Pint 7 | Quart 12  
red wine, black raspberry liqueur. blackberries, blueberries,  
lemon-lime soda

CHECK OUT OUR MERCH!  
AVAILABLE TO PURCHASE  
AT THE HOST STAND

ZERO PROOF  
LIBATIONS

ATHLETIC BREWING (12oz) 5.50  
FREE WAVE HAZY IPA OR RUN WILD IPA

FRE SPARKLING BRUT(250ML) 7  
NO PALOMA

Grapefruit juice, lime juice, agave,  
soda water, lemon-lime soda, tajin rim 5

CHILE-PINEAPPLE PRESS  
Pineapple juice, lime juice, guajillo syrup,  
soda water, lemon-lime soda, tajin rim 5

LEMON SAGE  
Muddled lemon, sage syrup, soda water,  
lemon-lime soda, salt rim 5

BEVERAGES

ICED TEA  
REGULAR or MANGO GREEN 3.59

SODAS - PEPSI, DIET PEPSI, DR. PEPPER,  
STARRY LEMON-LIME, GINGER ALE.  
MOUNTAIN DEW, MUG ROOTBEER,  
GATORADE FRUIT PUNCH 3.99

LEMONADE 3.99

STRAWBERRY LEMONADE 4.59  
REFILLS +.50

PURELY SEDONA WATER 4.59  
(500ML, SPARKLING OR STILL)

HOT TEA  
GREEN, ORANGE SPICE, CHAMOMILE  
OR ENGLISH BREAKFAST 3.99

PREMIUM GROUND COFFEE 3.99

HOT CHOCOLATE 3.99

HOT APPLE CIDER 3.99

JUICES  
APPLE, ORANGE, CRANBERRY 3.99

MILK 3.99

CHOCOLATE MILK 3.99

VISIT OUR SISTER BREWERY  
LUMBERYARD BREWING CO  
JUST ONE BLOCK AWAY ON  
SAN FRANCISCO ST



## TO SHARE

### AHI POKE STACK\*

Diced ahi tuna, yellow onions, and cucumber marinated in citrus soy, layered with sushi rice, avocado, seaweed salad, and krab then drizzled with spicy mayo and sweet sushi sauce, served with wonton chips 18

### ELOTE DIP AND CHIPS

Wood-fired roasted corn, chili-lime aioli, roasted poblanos, cilantro, cotija and mozzarella cheeses topped with Iberico chorizo served with tortilla chips 15 Add shrimp +3

### GARLIC TRUFFLE FRIES

Crispy French fries tossed in a garlic parmesan sauce, dusted with black truffle zest, topped with parmesan and served with truffle aioli 14

### BAVARIAN PRETZELS

Five pretzel sticks served with choice of (1) sauce: marinara, sun-dried tomato alfredo, beer mustard, hummus or jalapeño cheese sauce 13

### UMAMI BRUSSELS SPROUTS

Flash-fried Brussels sprouts tossed in an Asian glaze and topped with crispy pork belly, green onions, and sesame seeds with a drizzle of sriracha aioli 14

### PESTO AND CREAM CHEESE\*\*

Wood-fired basil pesto and cream cheese served with crouton rounds and baguette 14

### ARIZONA CHEESE CURDS

Fried Wisconsin jalapeño cheese curds and fried jalapeños served with cilantro ranch dressing 13

## GREENS & THINGS

Add grilled chicken, bacon, or falafel +5 | avocado +2 ahi poke\*, jumbo shrimp, pork belly or crispy chicken +6

### BONSAI SALAD

Mixed greens, carrots, tomatoes, baby corn, cucumbers, green onion, red cabbage, cilantro, avocado and wonton strips tossed in a sesame ginger vinaigrette 14

### KALE GREEK SALAD

Mixed super greens, quinoa, tomatoes, smoked kalamata olives, cucumbers, red onion tossed in a lemon vinaigrette topped with feta cheese 14

### SPINACH BEET SALAD\*\*

Spinach, arugula, bacon, red onion, pecans, dried cranberries, tomatoes, pickled golden beets, goat cheese, champagne vinaigrette on the side 15

### CAESAR SALAD

Romaine, garlic croutons, red onions, parmesan, house-made caesar dressing 13 | Small 6

### HOUSE SALAD

Mixed greens, tomatoes, cucumbers, carrots, red onions, garlic croutons 12 | Small 6

### SOUP OF THE MOMENT

Bowl with cornbread 9 | Cup only 5

### TODAY’S CHILI

Bowl with cornbread 11 | Cup only 6

### SOUP AND SALAD COMBO

Choice of side house salad or side caesar salad and a bowl of our soup of the moment 13 (salad with Today’s Chili +2) Add Cornbread +2

Caesar, Balsamic Vinaigrette, Cilantro Ranch, Lemon Vinaigrette, Champagne Vinaigrette, Sesame Ginger Vinaigrette Buttermilk Ranch, Blue Cheese

## SWEETS

### CHOCOLATE BREAD PUDDING

House-made bread pudding in a rich chocolate sauce topped with whipped cream 9

### DESSERT OF THE MOMENT 9

### GELATO

Seasonal flavor 7

## BETWEEN BREAD

All sandwiches served with choice of French fries or chunky apple-sauce Substitute Premium Side: sweet potato fries +2, fried Brussels sprouts +2, mashed potatoes + 2, garlic parmesan fries +2, truffle fries +4 brocolinni and cauliflower, side house salad or side Caesar salad +3 Substitute IMPOSSIBLE™ patty +3 | Substitute Vegan Smoked Gouda +1.5 Add white truffle aioli\*\* +2.5

### CHICKEN CLUB SANDWICH\*\*

Crispy chicken breast, Monterey jack cheese, bacon, avocado, lettuce, tomato, basil-pesto aioli, brioche bun 18

Grilled chicken on request

### MARGARITA CHICKEN SANDWICH

Sliced grilled chicken breast, Monterey jack cheese, roasted poblano chile, red onion, lettuce, tomato, telera bun, side of cilantro ranch dressing 15

Add +2 each: mushrooms | avocado | bacon | crispy jalapeños | crispy onions

### SOUTHWEST TURKEY GRINDER

Grilled turkey breast with tomatoes, poblano peppers and yellow onions with Monterey jack cheese and roasted poblano chile sauce, toasted hoagie 18

### PORK BELLY BÁNH MÌ

Crispy pork belly glazed with our sriracha-honey sauce topped with cucumber, fresh jalapeños, pickled daikon and carrot, cilantro, sriracha aioli, toasted hoagie 17

Substitute roasted wild mushrooms for a vegetarian option.

### BLACK & WHITE TRUFFLE MUSHROOM BURGER\*\*

Choice beef patty cooked to medium\* seasoned with black truffle zest, white truffled brie and gruyère fondue, roasted wild mushrooms, spinach and arugula, tomato, white truffle aioli, brioche bun 21

### STEAK HOUSE BURGER

Choice beef patty cooked to medium\*, applewood bacon, Swiss cheese, roasted mushrooms, lettuce, tomato, crispy onions, A-1 aioli, brioche bun 18

Add extra burger patty +5

### BEAVER STREET BURGER\*\*

Choice beef patty blended with garlic, basil pesto and sun-dried tomato cooked to medium\* and topped with Havarti cheese, lettuce, tomato, red onion, basil-pesto aioli, brioche bun 16

\*Due to the presence of sun-dried tomatoes, even a well done burger may appear red in color.

### CLASSIC BURGER

Choice beef patty cooked to medium\*, cheddar cheese, lettuce, tomato, red onion, brioche bun 16 Add extra burger patty +5

Add +2 each: wild mushrooms | avocado | bacon | crispy jalapeños | crispy onions | caramelized onions

### PORTOBELLO SANDWICH\*\*

Roasted portobello cap glazed with our asian stout sauce, spinach and arugula, tomato, crispy beets, artichoke-olive pesto, telera bun 16

## THE MAIN THING

### GRILLED RIBEYE\*

12oz Gold Canyon Angus Ribeye, salt and pepper crusted and grilled to order, served with skin on mashed potatoes, brocollini and cauliflower 40

Add roasted wild mushrooms +1.5

Add asian stout sauce +2

Add grilled jumbo shrimp skewer +6

### CHICKEN POT PIE

Chicken, corn, carrots, celery, onions, red potatoes, peas, puff pastry 18

### BREWER’S PLATTER

One bratwurst and one Louisiana hot link, caramelized onions, sweet and sour red cabbage, chunky apple-sauce, skin on mashed potatoes, beer mustard 22

Add extra bratwurst or hot link +5

### FLORENTINE RAVIOLI\*\*

Spinach and ricotta ravioli, sliced portobello mushroom, marinara or sun-dried tomato alfredo topped with Parmesiano-Reggiano, basil, toasted bread crumbs with garlic bread 20

Add grilled chicken, shrimp, smoked sausage or Iberico chorizo +5

### MEDITERANEAN PLATTER

Falafel, roasted garlic hummus, marinated tomatoes, kalamata olives, marinated artichokes, raita, with naan bread and cucumbers 19

### TACO PLATTER

Crispy ancho-glazed pork belly, cabbage, tomato, spicy avocado crema, pickled onion, cotija, served with elote corn ribs, tortilla chips and salsa 18

Substitute ancho-glazed grilled shrimp +2

## WOOD-FIRED PIZZA

10” personal pizzas | substitute gluten free dough +2 | substitute vegan mozzarella +2 Add pepperoni, smoked sausage, shrimp, or bacon +3

### SIX CHEESE

Marinara, mozzarella, Romano, Parmesiano-Reggiano, white and yellow cheddar, Monterey jack, oregano, micro basil 14

### BEAVER STREET\*\*

Roasted garlic pesto, mozzarella, Romano, Parmesiano-Reggiano, goat cheese, sun-dried tomato, micro basil 16

Add shrimp +3

### PROSCIUTTO PEAR\*\*

Brie cream base, garlic spinach, roasted pears, gouda and mozzarella cheeses, finished with shaved prosciutto, pistachios and honey 18

### ENCHANTED FOREST\*\*

Artichoke-olive pesto, wild mushrooms, spinach, French brie, roasted red bell peppers, walnuts, ground pepper, Parmesiano-Reggiano, micro basil 17

### THE PIZZAZZ

Marinara, mozzarella, blanket of pepperoni, mild pepper rings, black olives, red onions, oregano, parsley 15

### THREE SAUSAGE

Marinara, Parmesiano-Reggiano, mozzarella, assortment of smoked sausages, wild mushrooms, caramelized onions, parsley 17

### BBQ CHICKEN PIZZA

BBQ sauce, smoked Gouda, mozzarella, grilled chicken, red onions, red bell peppers, green onions, parsley 16

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

\*\* Contains nuts