SMALL BITES

CHICKEN TENDERS & FRIES 14
Choice of regular, lemon pepper, or buffalo

NACHOS 13
Fresh chips in pepper jack and cheddar cheese, topped with black beans, sour cream, jalapenos and pico de gallo
Chicken $5/Steak $7/Guac $3

TEX MEX ROLLS 14
Grilled Chicken, corn, black beans, roasted peppers, cilantro, pepper jack and cheddar cheeses with an avocado cream sauce

BREWERY WINGS 14
Tossed in our own hot sauce. Served with ranch and/or blue cheese dressing

GARLIC BREAD 8
Soft, crisp ciabatta bread topped with Parmesan and mozzarella cheese. Served with spicy marinara dipping sauce.

BAJA TACOS 13
2 beer-battered Atlantic cod tacos topped with cabbage and chipotle cream sauce.

CALAMARI 14
Tempura battered in our signature Marathon Blonde Ale, served with cocktail and tartar sauce.

POUR BELLY 20
Chili glaze and side mixed green salad with blackberries, mangos, bell peppers, pineapple, and lemon grass dressing.

POKE TOSTADAS 20
Ahi tuna, guacamole, jalapenos on 3 round tortilla chips with a side of ponzu sauce.

SPINACH ARTICHOKE DIP 13

SOUPS & SALADS

AHI TUNA SALAD 20
Seared ahi grade tuna served atop spinach and baby arugula, lettuce with mangos, raisins, strawberries, wontons, candied walnuts, and sesame dressing.

CHICKEN BLUE 18
Candied walnuts, green apples, carrots, bleu cheese crumbles and lemon dressing.

CABO SAN LUCAS CHICKEN SALAD 19
Mixed greens, chicken, red onions, tomato, avocado, tortilla strips, bleu cheese crumbles, tossed in cilantro sauce.
Sub-Steak $1 extra; Sub-Salmon $1 extra

CAESAR SALAD 13
Romaine lettuce, garlic croutons and Parmesan cheese tossed in our house made Caesar dressing.
Chicken $5; Steak $7; Salmon $7

HOUSE SALAD 8
Served with balsamic vinaigrette

CHICKEN TORTILLA SOUP 8
Topped with tortilla strips and fresh cilantro
Add avocado $2

LOBSTER BISQUE 9

ENTREES

RIBEYE STEAK 40
12 oz. cut, blackened served with garlic mashed potatoes and grilled asparagus. Served with a side of red wine reduction sauce

CHIMICHURRI STEAK 32
Skirt steak with chimichurri sauce served with mashed potatoes and seasoned vegetables.

CILANTRO CHICKEN 24
Two grilled 4 oz chicken breasts with cilantro sauce, jasmine rice and roasted corn salsa.

JAMAICAN JERK CHICKEN BOWL 20
Jerk seasoned chicken, black beans, jasmine rice topped with a tropical mango salsa.

POKE BOWL 20
Ahi tuna, rice, cucumbers, avocado, pineapple, mango, edamame, fried wonton strips, sesame seeds, sriacha aoli

GRILLED FISH TACOS 22
3 grilled Atlantic cod tacos topped with cabbage, mango salsa, and chipotle cream sauce. Served with Spanish rice and beans.

SEASONAL FISH 19
Ask your server for our seasonal fish!

HONEY PEPPER SALMON 28
Atlantic salmon with sweet corn puree, garlic mashed potatoes and asparagus.

FISH & CHIPS 20
Beer-battered Atlantic cod served with seasoned fries.

SHRIMP LINGUINE & CLAMS 29
Sautéed shrimp & baby clams dressed in a white wine garlic sauce over a bed of linguine.

RIBEYE MELT 22
Caramelized onions and whole grain mustard on parmesan crusted bread. Served with seasoned fries

BONAVENTURE BURGER 17
Angus beef, cheddar cheese, red pepper aioli, lettuce, tomato on a brioche bun, seasoned fries
Add avocado $3/ add grilled onions $1/add bacon $1

BBQ BACON BURGER 18
Angus beef, gryeere cheese, shredded lettuce, tomato, smoked bacon, BBQ sauce, crispy onions

TURKEY BURGER 17
Swiss cheese, tomato, lettuce and red pepper aioli on a wheat bun; seasoned fries

VEGGIE BURGER 17
White cheddar cheese, grilled onions, lettuce and basil mayonnaise on a brioche bun.

DESSERT

New York Cheesecake 10
Bread Pudding 9
Schooner Sundae 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
BBC House Beers
$8 pint  $9 20 oz  $27 Pitcher

MARATHON
A wonderful light blonde ale that is golden in color with a mild hop flavor 4.8%

STRAWBERRY BLONDE
AWARD WINNING fruit beer is golden in color with a mild strawberry aroma and a fantastic dry refreshing finish 4.5%

SHANDY
A blend of our BBC Marathon ale and a splash of lemonade

BBC PALE ALE
A classic California Pale ale. Brewed with Centennial and Northern Brewer hops 4.8%

5th STREET PILSNER
Traditional Pilsner with Noble Hops light in color 4.8%

NEW BEGINNINGS IPA
Single Juicy IPA Mosiac hopped 6.3%

CITRA HILL DOUBLE IPA
Malt forward amber in color citra hop bomb 7.5%

GUEST BEER
$9.00 pint  $10.00 20 oz  $29 Pitcher

CHRONIC AMBER
Very easy on the hops, this is a malty, caramely light amber ale 4.9%

ORDERVILLE MOSAIC IPA
Mosaic hops with resinous mélange of dank hops 7.2%

DAYFALL BELGIAN WHITE
Brewed with Bergamot orange peel and coriander 5.5%

MODERNTIMES BLACKHOUSE STOUT
Oatmeal coffee stout like a chocolate-covered espresso bean 5.8%

BUENAVEZA LAGER
Ultra Crisp Salt & Lime Lager 4.7%

SMOG CITY IPA
Golden hued Westcoast IPA 7.3%

SMOG CITY LIL’ BO PILS
Pilsner with style touch of honey, crisp and bracingly bitter 4.4%
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<thead>
<tr>
<th>WINE</th>
<th>WHITE</th>
<th>RED</th>
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<tr>
<td>Mondavi CK Chardonnay, California</td>
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<td>Josh Sauvignon Blanc, North Coast</td>
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<td>Layer Cake Malbec, Argentina</td>
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