

B-BITES

BANG BANG SHRIMP*

Sweet Thai Chili Glaze

B-FIT MEATBALLS*

Turkey Meatballs, Pomodoro, Pesto, Fresh Farmer's Ricotta.

Add a Meatball + 3.95

CRAB CAKES*

Jumbo Lump Crab Meat, Mustard Aioli

CAULIFLOWER POPCORN*^{VG}

Crispy Florets, Buffalo Sauce, Blue Cheese Crumb & Dressing, Celery Sticks

B-DUO DIP*

Buffalo Chicken Dip & Spinach Dip, Crispy Tortillas

LOADED NACHOS*

Chicken or Beef, Cheddar Cheese, Sour Cream, Pickled Jalapeños

RUBEN EGGROLLS*

Pastrami, Truffle Thousand Island Dipping Sauce

JUMBO PRETZEL*

Spicy Mustard, Beer Cheese Sauce

FILET MIGNON LOLLIPOPS*

Chimichurri Sauce

CALAMARI*

Crispy Tempura, Signature Sweet & Sour Glaze

B-FIT BOWLS

SALMON

Grilled or Blackened

CHICKEN BREAST

Grilled or Blackened

FILET BITES

Seasonal Roasted Vegetables, Pico de Gallo, Coconut Rice

B-MAINS

CHICO PLATE*

Prime Filet Tips, Coconut Rice, Side Salad, Avocado & Sunny Side Egg. Served with Chipotle Aioli

SCOTTISH SALMON*^{GF}

Pan-Seared, Mango-Miso Glazed. Served with Coconut Rice & Seasoned Grilled Asparagus

BABY BACK RIBS*

Half Rack Full Rack

Slow-Braised & Slathered in Blueberry BBQ Sauce. Served with House-Made Fries & Asian Slaw

B-WICH'D

Sandwiches on Texas Toast with choice of House-Made Fries or Field Greens Salad

GRILLED CHEESE TRIO

American, Cheddar, Smoked Gouda Add Bacon

B-CHICKEN

Grilled or Fried Chicken Breast, Pepper Jack Cheese, L-T-O, Chipotle Aioli

B-DIP

Roast Beef Dip, Au Ju, Horseradish Sauce

B-PHILLY

Grilled Steak, Cheese Sauce, Caramelized Onions Add Mushrooms Add Banana Peppers

Foot-Long KOSHER DOGS

Served with Pickles & House-Made Fries

CHICAGO DOG*

Yellow Mustard, White Onion, House-Made Relish, Roasted Peppers, Diced Tomatoes, Celery Salt, Pickle Chips

KOBE DOG*

Keep it Simple

HOT DOGMA*

Hot Pastrami, Melted Cheddar, Chopped Pickles

B-SQUARE BRUNCH

OG BENE*

English Muffin, Canadian Bacon, 2 Poached Eggs Topped with Classic Hollandaise, Potato Hash

LOX-BENE*^{GF}

4 oz Smoked Salmon, Over a English Muffin, Loaded with Cream Cheese, Sliced Red Onion, Capers, Poached Eggs & Herb Hollandaise. Served with Breakfast Taters

MEXI-BENE*^{GF}

Chorizo, 2 Poached Eggs, Guacamole, Black Beans, Sour Cream, Chipotle Hollandaise, Pico de Gallo in Corn Tortilla Bowls with Potato Hash

LOBSTER-BENE*

English Muffin Topped with 2 Poached Eggs & Lobster Hollandaise with Potato Hash

STEAK & EGG*^{GF}

English Muffin Topped with 2 Poached Eggs & Lobster Hollandaise with Potato Hash

CORNFLAKE-CRUSTED FRENCH TOAST*^{GF}

Caramel, Vermont Maple Syrup, Whipped Cream, Vanilla Ice Cream

AVOCADO TOAST*^{VG}

Challah Texas Toast topped with Fried Egg, Avocado Puree, Feta, Tomatoes, Radish

EGG FRITTATA*^{VG}

Scrambled Eggs, Roasted Tomatoes, Asparagus, Exotic Mushrooms, Provolone, Thomas' English Muffin, Basil-Pesto Hollandaise, Potato Hash

THREE MEAT HASH*^{GF}

Sliced Sausage, Ground Chorizo, Bacon Tossed with Potatoes, Onions and Peppers, Served with Homemade Biscuit, 2 Sunny Eggs & Tarragon Hollandaise

B-SQUARE BURGERS

Our Proprietary Blend of All-Natural, Hormone and Antibiotic-Free 8oz Beef Burgers

Served on a **Kings Hawaiian Buns** with Lettuce, Tomato, Pickles & **House-Made French Fries**. Gluten-Free or Iceberg Lettuce Buns available | Sweet Potato Fries

SELFIE*

Add Bacon, Mushroom, Caramelized Onions or Cheese

BIG DADDY*

Corned Beef piled high, Melted Matured Cheddar, B-Square Spread

FLORIDA*

Sautéed Mushrooms, Smoked Gouda, Raw Onions, Arugula, Garlic Balsamic Aioli

PHAT BOY*

Signature 8 oz. Beef Patty Between 2 Bacon Grilled Cheese Sandwiches

OMG*

8 oz. Beef Patty, stuffed with American, Cheddar & Monterey Jack, Caramelized Onions, B-Square Spread

DAD BOD*

Melted Blue Cheese, Sautéed Truffle Mushrooms, Caramelized Onions, Sunny-Side Up Fried Egg

RobBURGER*

Signature Double Smashed Patty, Cheddar Cheese, Secret Sauce



SIGNATURE SALADS

TACO SALAD*^{GF}

Seasoned Ground Sirloin, Avocado, Black Beans, Pico de Gallo, Monterey Jack, Corn, Kale, Iceberg, Ranch Dressing, topped with Tortilla Strips

CLASSIC CAESAR SALAD

Chopped Romaine, Classic Caesar Dressing, Parmigiano Cheese, House-Made Croutons. Choice of Chicken or Shrimp

CHOPPED GREEK SALAD*^{GF}

Heirloom Tomatoes, Cucumbers, Bell Peppers, Feta Cheese, Oregano Vinaigrette

CHOPPED CHICKEN QUINOA*^{GF}

Grilled Chicken, Red & White Quinoa, Slivered Almonds, Cucumbers, Diced Red Peppers, Corn, Cranberries, Feta, Romaine, Iceberg Lettuce, Whipped Balsamic Vinaigrette

BSQUARE COBB*^{GF}

Grilled Chicken, Romaine, Iceberg Lettuce, Egg, Avocado, Tomato, Cranberries, Blue Cheese, Double-Smoked Bacon, Whipped Balsamic Vinaigrette

ADD A PROTEIN

Chicken | Burger | Salmon 4 oz | Shrimp Prime Cut Tips

SLIDER SNACK PACKS

BEEF | CHICKEN | PASTRAMI

Our sliders are made with Kings Hawaiian Pretzel Buns

B-WINGS

Grilled or Fried

Your Choice of

Blue Cheese or Ranch
Bone-In or Boneless

Sauces:

BUFF'D UP
BLUEBERRY BBQ
LEMON PEPPER
JERK
KOREAN CHILI
SWEET THAI
GARLIC PARM
NASHVILLE HOT

6 pcs: | 12 pcs: | 18 pcs:

B-SIDES

Fries are Cooked in Peanut Oil

HOUSE-MADE FRIES*^{GF V}

SWEET POTATO FRIES*^{GF V}

SIGNATURE MAC N CHEESE

COCONUT OR BROWN RICE*^{GF V}

BUTTERMILK ONION RINGS*^{GF V}

ROASTED CAULIFLOWER & BROCCOLI*^{GF V}

PARMIGIANO TRUFFLE FRIES*^{GF VG}

SEASONED GRILLED ASPARAGUS*^{GF V}

V-VEGAN ^{GF}-GLUTEN FREE ^{VG}-VEGETARIAN 🔥-SPICY

*CONSUMER INFORMATION

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please specify any allergies to your server. An 18% service charge may be added to parties of six or more.

BSQUARE

BURGERS + BOOZE

BEER BY THE BOTTLE

AMSTEL LIGHT
Lager

ANGRY ORCHARD APPLE
Cider

STELLA ARTOIS Liberté
Non-Alcoholic

BUD LIGHT
Lager

CORONA/ CORONA LIGHT
Lager

FUNKY BUDDHA
Hop Gun IPA

HEINEKEN
Lager

ISLAMORADA
Sandbar Sunday
Pale Wheat Ale

KENTUCKY BOURBON BARREL ALE
English Strong-Style Ale

MAGIC HAT #9
Fruit/Vegetable Ale

MICHELOB ULTRA
Lager

MODELO ESPECIAL
Lager

YUENGLING PREMIUM
Lager

BEER IN A CAN

ABITA Purple Haze
Raspberry Wheat

BELL'S Two Hearted Ale
16 oz. American Pale Ale

BUDWEISER
12 oz. Lager

COORS LIGHT
16 oz. Lager

CHIDO
Miami Vice
12 oz. Hard Tequila Seltzer

FOUNDERS All Day
12 oz. Session IPA

GUINNESS
14 oz. Irish Stout

HIGH NOON
12 oz. Hard Seltzer

LAGUNITAS
Little Sumpin' Sumpin'
Pale Wheat Ale

MICHELOB ULTRA
Amber Max Gluten-Free
16 oz. Lager

SIXPOINT Resin
12 oz. Double IPA

TRULY Hard Seltzer
12 oz. Tropical Flavors

WHITE ZOMBLIE
12 oz. White Ale

BIG BEERS 750ML

DELIRIUM Tremens

LINDEMANS Framboise

ST. BERNARDUS ABT 12

KIRIN ICHIBAN (22 oz.)

Belgian Strong Pale Ale

Raspberry Lambic

Belgian Quadrupel Ale

American Lager

BEER ON TAP

BISCAYNE BAY Double

BUD LIGHT

CIGAR CITY Jai Alai

COPPER POINT

FUNKY BUDDHA Floridian

LAGUNITAS

STELLA ARTOIS

ROTATING TAP

Double IPA

Lager

American-Style IPA

American Amber Lager

Hefeweizen

Hazy Wonder IPA

Pilsner

JOIN US FOR
BOTTOMLESS BRUNCH
SATURDAYS & SUNDAYS (DJ)
11AM-3PM

SANGRIA Glass
Pitcher

- PINEAPPLE MINT •
- ST. PEACH •
- WHITE GRAPE ROSÉ •

SPARKLING WINE

LUNETTA Prosecco
Veneto, IT

MOËT BRUT IMPERIAL (Split)
Champagne, FR

PROSECCO ZERO (Zero Added Sugar)
Friuli Venezia Giulia, IT

MOËT BRUT IMPERIAL
Champagne, FR

VEUVE CLICQUOT Brut
Champagne, FR

DOM PÉRIGNON Brut
Champagne, FR

WHITE WINE

TERRA D'ORO Moscato
Clarksburg, CA

KIM CRAWFORD Sauvignon Blanc
Marlborough, NZ

SAN SIMEON Sauvignon Blanc
Paso Robles, CA

CLOUDY BAY Sauvignon Blanc
Marlborough, NZ

STEMMARI Pinot Grigio
Mezzocorona, IT

MASO CANALI Pinot Grigio
Trentino-Alto Adige, IT

BOGLE Chardonnay
Clarksburg, CA

KENDALL JACKSON Chardonnay
Sonoma County, CA

FERRARI-CARANO Chardonnay
Sonoma County, CA

SANTA MARGHERITA
Alto Adige, IT

ROSE WINE

THE PALM
Côtes de Provence, FR

WHISPERING ANGEL
Côtes de Provence, FR

ZERO SPUMANTE ROSÉ (Zero Added Sugar)
Friuli Venezia Giulia, IT

RED WINE

E. GUIGAL Côtes du Rhône
Rhône Valley, FR

FIRESTEED Pinot Noir
Willamette Valley, OR

LA CREMA Pinot Noir
Sonoma Coast, CA

J. LOHR Merlot
Paso Robles, CA

CHATEAU STE. MICHELLE
Cabernet Sauvignon
Columbia Valley, WA

JUGGERNAUT Cabernet Sauvignon
Hillside, CA

DAOU Cabernet Sauvignon
Paso Robles, CA

CALLIA ALTA Malbec
San Juan, AR

COLOMÉ AUTÉNTICO Malbec
Salta, AR

SELLA ANTICA Super-Tuscan
Tuscany, IT

QUINTA DO VESUVIO Pombal
Douro, PT

PRISONER WINE CO. The Prisoner
Red Blend
Napa Valley, CA

B-BOTTOMLESS BRUNCH

Saturday & Sunday 11am-3pm

MIMOSAS + SANGRIAS

TITO'S VODKA COCKTAILS, MIMOSAS, SANGRIAS

*Available with purchase of food (B-Sides Excluded)

B-SQUARE BLOODY

House-Made Bloody Mary Mix, Thoroughly Garnished

BACON BLOODY

Bacon-Infused Bloody Mary Mix, Garnished with Candied Bacon

APEROL SPRITZ

Aperol, Prosecco, Soda Water

SIGNATURE COCKTAILS

STRAWBERRY SPIKE

Grey Goose Vodka, Muddled Strawberries, Lemonade, Prosecco

CUCUMBER GIMLET

Ketel One Botanical Cucumber Mint Vodka, Fresh Lime Juice, Jalapeño Syrup, Cucumber

ESPRESSO MARTINI

Real Espresso, Three Olives Vodka, Smirnoff Vanilla Vodka, and Mr. Black Cold Brew Liqour

DIRTY SOUTH

Deep Eddy Sweet Tea Vodka, Simple Syrup, Fresh Lemon Juice, Iced Tea, Lemon

SKINNY B

Tito's Vodka, Fresh Muddled Lemons, Water + Jalapeño to make it FIRE

HIBISCUS PUNCH

Bacardi Superior Rum, Hibiscus Simple Syrup, Fresh Lime Juice, Club Soda

COCONUT MOJITO

Don Q Coconut Rum, Coconut Purée, Mint, Lime, Club Soda

OLD CUBAN

Ron Zacapa 23 Rum, Lime Juice, Simple Syrup, Mint Leaves, Bitters, topped with Prosecco

KETEL BUCK

Ketel One Vodka, Fresh Lime Juice, Ginger Beer, Crystallized Ginger

ASK YOUR SERVER ABOUT OUR
COCKTAIL OF THE MONTH

