

# B SQUARE

B U R G E R S + B O O Z E

@BSquareBurgers



## B-BITES

### BANG BANG SHRIMP\*

Sweet Thai Chili Glaze

### B-FIT MEATBALLS\*

Add a Meatball  
Turkey Meatballs, Pomodoro, Pesto, Fresh Farmer's Ricotta

### CRAB CAKES\*

Jumbo Lump Crab Meat, Mustard Aioli

### CAULIFLOWER POPCORN\*<sup>VG</sup>

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-SALADS

### TACO SALAD\*<sup>GF</sup>

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\*<sup>GF</sup>

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

### CHOPPED CHICKEN QUINOA\*<sup>GF</sup>

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

### BSQUARE COBB\*<sup>GF</sup>

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

## 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\*<sup>GF</sup>

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-SIDES

Fries are Cooked in Peanut Oil

### HOUSE-MADE FRIES\*<sup>GF V</sup>

### SWEET POTATO FRIES\*<sup>GF V</sup>

### PARMIGIANO TRUFFLE FRIES\*<sup>GF VG</sup>

### SEASONED GRILLED ASPARAGUS\*<sup>GF V</sup>

### BUTTERMILK ONION RINGS\*<sup>GF V</sup>

### COCONUT OR BROWN RICE\*<sup>GF V</sup>

### ROASTED CAULIFLOWER & BROCCOLI\*<sup>GF V</sup>

### SIGNATURE MAC N CHEESE

## B-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 + 1 each

### BIG DADDY\*

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

### FLORIDA\*

Sauteed 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

### CRAB CAKE\*

Mustard Aioli, Arugula, Crispy Bacon

### AHI TUNA\*

Sushi-Grade Tuna Burger, Asian Slaw, Avocado, Wasabi-Ginger-Lime Spread

### FWB\*

Turkey Burger, Turkey Bacon, Provolone, Avocado, Pickled Onions, B-Square Spread

### I DON'T EAT MEAT\*<sup>VG</sup>

Signature Vegan Patty topped with Melted Provolone, Chipotle Aioli & Bean Sprouts.

### RobBURGER\*

Signature Double Smashed Patty, Cheddar Cheese, Secret Sauce



## 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:

## 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-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, Lettuce, Tomato, Onion, Chipotle Aioli

### B-DIP

Roast Beef Dip, Au Ju, Horseradish Sauce

### B-PHILLY

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

# BSQUARE

BURGERS + BOOZE

@BSquareBurgers



## 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*

## 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 Liqueur*

### 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**

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*

## MARGARITAS

### MANGO SPICY MARGARITA

*Rock N' Roll Mango Tequila, Muddled Jalapeño, Fresh Lime Juice, Orange Reduction*

### DULCE VIDA

*Pineapple Jalapeno Tequila, Fresh Lime, Agave, Tajin Rim*

### SPICY CUCUMBER

*21 Seeds Cucumber Jalapeno, Fresh Lime Juice, Orange Reduction, Salt Rim*

### BEACHY LYCHEE

*Dulce Vida Blanco Tequila, JF Hadens Lychee Liqueur, Coconut Reduction,*

*Fresh Lime Juice, Salt Rim*

### B-PASSIONATE

*Hiatus Blanco Tequila, Passionfruit Nectar, Fresh Lime, Tajin Rim*

### BOTTLED WATER

#### SARATOGA SPRING

*Still or Sparkling*

### STEEP TEA

*Citrus Chamomile*

*Pure Green*

*English Breakfast*

*Earl Grey*

*Herbal Mint*

### JUICE

*Orange, Lemonade*

*Pineapple, Grapefruit*

### SODA

*Coke, Diet Coke,*

*Coke Zero, Sprite*

### ICED TEA

*Unsweetened*

### COFFEE

*Americano*

*Decaf Americano*

*Espresso*

*Double Espresso*

*Cappuccino*

*Latte*