

B·B LEMON®

Starters

Oysters on the Half Shell*, 1/2 dz or 1 dz . . .	\$18/\$36
Bigote's Campechana w/ shrimp & avocado	\$14
Blue Crab Beignets	\$19
New England Clam Chowder, bread bowl	\$12
French Onion Soup	\$11
Tomato Bisque Cup \$5 Bowl	\$8
Steak Tartare* w/ baguette crostini	\$16
Bacon Parmesan	\$10
Chili Cup \$6 Chili Bowl	\$10
Hog Wings w/ creamy parm, spicy & sweet chili sauces .	\$12

Salads

Add Protein:

Chicken	\$6	Shrimp	\$10
Salmon*	\$12	Filet*	\$14
House Green Salad	\$8		
Watermelon Salad w/ feta, olives, tomatoes & mint . .	\$6		
Caesar Salad, chopped Romaine, croutons & parmesan . . .	\$10		

Burgers & Dogs (100% Tx Wagyu Beef)

Hamburger* . . . \$11	Cheeseburger*	\$12
Bacon Burger* . \$13	Bacon Cheeseburger* . .	\$14
(lettuce & tomato upon request)		
Patty Melt*		\$12
Hot Dog, 1/4 lb wagyu w/ dill pickle, onion & creole mustard		\$8
Chili Cheese Dog, 1/4 lb wagyu		\$10

Sandwiches

Fried Chicken Sandwich	\$10
Chicken Paillard Sandwich w/ arugula, tomato, avocado & balsamic vinaigrette	\$11
Lobster Roll, Maine or Connecticut style	\$29
Club Sandwich	\$12
BLT	\$9
Grilled Cheese w/ tomato & bacon	\$12
Reuben w/ corned beef, sauerkraut & swiss cheese	\$16

Entrées

Salmon*, simply grilled or blackened	\$24
Flounder w/ crab & beurre blanc	\$26
Fish & Chips	\$18
Fried Shrimp & Oyster Plate w/ coleslaw, tartar & cocktail	\$18
C&W Mac & Cheese, fresh pasta w/ jalapeños & bacon. .	\$12
Cajun Chicken w/ mixed greens	\$18
Steak Frites, 10oz prime sirloin w/ béarnaise butter	\$36
Chopped Steak*, TX Wagyu, au poivre w/ cottage fries	\$19
Shepherd's Pie, Colorado lamb	\$22
Pork Schnitzel* w/ brown butter spaetzle & poached egg	\$21

Sides

Cottage Fries or French Fries	\$4
Onion Strings	\$4
Fried Brussels	\$7
Cauliflower w/ creamy parmesan	\$7
Hash Browns	\$5

Dessert

Cheesecake	\$9
Root Beer Float	\$8
Banana Pudding \$6 To-Go	\$8
THE BIG BANANA	\$32
Brownie a la Mode w/ fluff	\$9
Ice Cream w/ 3 scoops	\$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Whites by the Glass

Bisol "Jeio" Prosecco Brut	\$9
Whispering Angel Rosé	\$13
Mohua Sauvignon Blanc	\$11
Alois Lageder Pinot Grigio	\$10
Prescription Chardonnay	\$11

Reds by the Glass

Felino by Paul Hobbs Malbec	\$12
Col dei Venti Barbera d'Asti	\$12
Apolloni Pinot Noir	\$14
Lucas & Lewellen Cabernet	\$13
Charles & Charles Blend	\$13

White Bottle

Jordan Chardonnay	\$85
Domaine Delaporte Sancerre	\$56
Pazo de Galegos Albariño	\$45
Amici Sauvignon Blanc	\$56
Bassermann-Jordan Riesling	\$54
The Palm Rosé	\$46
Whispering Angel Rosé	\$52

Red Bottle

Saldo from The Prisoner Zinfandel	\$58
Tolaini Valdisanti Cabernet-Sangiovese	\$56
Jean - Luc Colombo Cotes Du Rhône	\$46
Decoy Pinot Noir	\$66
Groth Cabernet Sauvignon Oakville	\$104

Sparkling

Domaine de la Chanteleuserie Rosé	\$64
Ruinart Blanc de Blancs	\$120
Veuve Clicquot	\$72
Moet & Chandon, "Dom Perignon" Brut	\$305

Cocktails

B.B. Manhattan, Rye, Carpano Antica, Bitters	\$14
Time Will Tell, Bourbon, Turbinado, Anjo & Orange Bitters	\$14
Belle of the Ball, Gin, Lemon, Lavender, Bubbles	\$12
No Reservations, Whiskey, Carpano Antica, Campari	\$14
Uptown Kiss, Vodka, Lemon, Mint Orgeat, Topo	\$12
B.B. Lemon Mule, Vodka, Lime, Basil, Ginger Beer	\$12
B.B. Bellini, Peach Vodka, Cipriani Peach, Bubbles	\$14

Beer

Bud Light . . . \$6	Rotating IPA	Mkt
Coors Light . . \$6	Seasonal Cider	Mkt
Heineken . . . \$6	Montucky Cold Snacks	\$5
Dos Equis . . . \$6	Seasonal	Mkt
Shiner Bock . . \$6		

Beverages & Nightcaps

B.B. Lemonade \$5	Arnold Palmer	\$3.50
Sodas & Topo Chico . . . \$3	Iced Tea	\$2.75
Coffee & Hot Tea . . . \$3.50		
Call It a Night, Ketel Citroen, Frangelico, Coffee		\$12
Spanish Inquisition, Spiced Rum, Bailey's, Liquor 43, Coffee		\$12
Ben's Brew, Jameson, Coffee, Whipped Cream		\$11
Mocha Seduction, Cacao, Frangelico, Amaretto, Coffee		\$12