



NEW YORK • LAS VEGAS • HONG KONG

MILKSHAKES

Chocolate, Vanilla, Strawberry, Coffee \$6

Black and White

Vanilla Ice Cream, Chocolate Syrup \$6

Berry Me

Strawberry Ice Cream, Mixed Fresh Berries \$7

Mocha Mudslide

Coffee Ice Cream, Oreo Cookies, Chocolate Syrup \$7

Twinkie Boy

Vanilla Ice Cream, Twinkies, Caramel Syrup \$7

Campfire Marshmallows

Vanilla Ice Cream, Toasted Marshmallows \$7

The Lunch Box

Vanilla Ice Cream, Peanut Butter, Grape Jelly \$7

Nut Job

Vanilla Ice Cream, Nutella, Slivered Almonds \$7

Creamsicle

Orange Sorbet, Vanilla Ice Cream \$7

SPIKED MILKSHAKES

Grandma's Treat

Maker's Mark, Caramel, Vanilla Ice Cream \$11

The All Nighter

Kahlua, Bailey's, Espresso, Coffee Ice Cream \$11

Night Rider

Kahlua, Chocolate Liqueur, Oreo Cookies, Chocolate Ice Cream \$11

Fuzzy the Bear

Peach Schnapps, Peaches, Vanilla Ice Cream \$11

Malibu Barbie

Malibu Rum, Pineapple Juice, Coconut Milk, Vanilla Ice Cream \$11

HOUSE COCKTAILS

The Showgirl

Absolut Citrus, Lime, Guava Nectar \$12

Baja Lemonade

Milagro Tequila, Lemonade, Pineapple \$12

BLT's Bombers (Choose 1) \$12

•Hangar 1 Raspberry, Red Bull, Orange Juice

•Hangar 1 Orange, Pyramid Hefeweizen

•Stoli Blueberi, Stoli Vanil, Red Bull

•Hangar 1 Citrus, Lemonade, Grenadine

Strawberry Sin

Hendrick's Gin, Mint, Basil, Strawberry, Orange Juice \$12

Lava-Rita

Herradura Tequila, Agave Nectar, Fresh Lime Juice, Pom Wonderful \$12

Vegas H²O

Finlandia Vodka, Blue Curacao, Orange & Cranberry Juice \$12



Our 100% Certified Angus Beef burgers are a combination of sirloin, short rib, chuck and brisket cut. Our Burgers are served on a soft bun with tomato, red onion, iceberg lettuce, and pickles.

Our burgers are cooked MEDIUM unless otherwise requested

BURGERS

The Classic

*7oz. Grilled Certified Angus Beef \$12

"BLT"

*7oz. Grilled CAB Burger, Double Smoked Bacon, Lettuce, Tomato, BLT Burger Sauce \$13

Shaft's Blue

*7oz. Grilled CAB Burger, Shaft's Blue Vein Cheese, Balsamic Caramelized Onion, Mushrooms \$13

American Kobe

*7oz Grilled Snake River Farm American Wagyu Beef Burger \$17

Tex-Mex

*7oz. Grilled CAB Burger, Jalapeños, Chili, Avocado, Salsa, Jack Cheese, Sour Cream \$13

The Stripper

*No Bun! 7oz Grilled CAB Burger, Lettuce, Tomato, Onion, Bell Pepper, Avocado \$12

Lamb Tandoori

*Colorado Lamb Burger, Mint-Cilantro Yogurt Sauce, Cucumber, Olives, Red Onion, Tomato \$13

Turkey

All White Meat Natural Turkey Breast Ground With Fresh Herbs \$12

Buffalo Chicken

Fried Chicken, Red Hot Sauce, Avocado, Chopped Lettuce, Maytag Blue, Buttermilk Dressing \$12

Veggie Falafel

Medley of Organic Grains, Vegetables and Spices, Hummus and Avocado on a Whole Wheat Bun \$10

Salmon

*Atlantic Salmon Burger, Avocado, Red Onion, Watercress, Zesty-Cayenne Tartar Sauce \$13

BBQ Brisket

Pulled BBQ Brisket, Wholegrain Mustard Apple Coleslaw, Tobacco Onions, Jalapeños, Scallions \$12

COMBOS

#1 Classic Burger, Fries, Soda \$18

#2 Classic Burger, Fries, Milkshake \$20

#3 Classic Burger, Fries, Draft Beer \$23

STARTERS

*Kobe Slider Trio

BLT / BBQ Onion / Blue Cheese \$18

Chili Bowl

Topped with Cheddar, Jalapeños, Crème Fraîche & Green Onions \$8

Chicken Wings

Spicy Buffalo or Tangy BBQ 8/\$7.50...15/\$14

BBQ Nachos

Chopped Brisket, Monterey Jack, Sour Cream, & Chipotle \$9

Waffle Bites

Topped with Cheddar, Sour Cream, Bacon & Pickled Jalapeños \$7

Mozzarella Sticks

Spicy Tomato Oregano Dipping Sauce \$8

Fried Dill Pickles

Ranch-Chili Paprika Dipping Sauce \$6

SALADS

Vegetable Salad

Lettuce, Cherry Tomato, Cucumber, Onion \$11...w/Grilled Chicken \$15

5 Spice "Chinese" Chicken Salad

Grilled Marinated Chicken, Cilantro, Napa Cabbage, Carrot, Peanut, Cucumber \$14

Caesar Salad

Romaine Lettuce, Lemon-Garlic Parmesan Dressing \$11...w/Grilled Chicken \$15

CHEESE

\$1

Blue

Oregon Cheddar

American

Swiss

Monterey Jack

TOPPINGS

\$1.50

bacon

grilled red pepper

portobello mushroom

fried egg

homemade chili

bbq onion

sliced avocado

DRAFT BEERS

PINT / PITCHER

Bud Light \$5 / \$19

Coors Light \$5 / \$19

"BLT" Lager \$5 / \$19

Sam Adams Seasonal \$7 / \$26

Wyder's Pear Cider \$7 / \$26

Shiner Bock \$7 / \$26

Stella Artois \$7 / \$26

Pilsner Urquell \$7 / \$26

Guinness Stout \$7 / \$26

Sierra Nevada Pale Ale \$7 / \$26

Sin City Amber Ale \$7 / \$26

New Castle Brown Ale \$7 / \$26

Hoegaarden \$7 / \$26

Bass Ale \$7 / \$26

Stone IPA \$7 / \$26

New Belgium Brewery Fat Tire \$7 / \$26

Blue Moon "Belgian Style White" \$7 / \$26

Haywire Hefeweizen \$7 / \$26

Lindemans Framboise Lambic \$11 - 10oz

Chimay Cinq Cents \$11 - 10oz

BOTTLED BEERS

Budweiser \$5

Miller High Life \$5

Miller Lite \$5

Corona Extra \$6

Heineken \$6

Amstel light \$6

Sam Smith's Lager \$7

Schneider Weiss \$10

Duvel \$9

BEER CANS

Pabst Blue Ribbon \$4

Modelo Especial \$5

Schlitz \$4

WINE SELECTIONS

Whites

Sauvignon Blanc, Brancott, New Zealand \$9

Chardonnay, Bonterra, California \$9

Seven Daughters Blend, California \$10

Pinot Grigio, Torresella, Italy \$12

Reds

Abadia Retuerta Rivola, Spain \$11

Pinot Noir, Chanson Bourgogne Rouge, France \$14

Malbec, Graffigna, Argentina \$10

Merlot, Gnarly Head, California \$8

Château Mont Redon Cote du Rhone, France \$11

Ports

Taylor Fladgate 10 Year \$16

Fonseca Bin 27 \$14

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food-borne illness.
18% Service Charge Will be Added to Parties of 8 or More