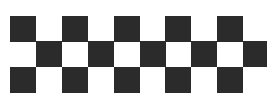
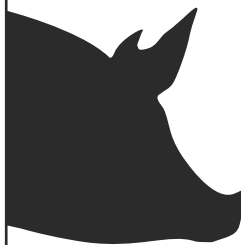


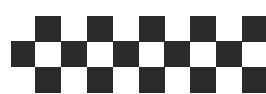
**RESTAURANT
WEEK 2025**

\$40

**PER PERSON
CHOOSE ONE
STARTER,
MAIN, AND
DESSERT**



STARTERS



BEEF FAT FRIES / CONFIT GARLIC, ROSEMARY, HOUSE RANCH _____

LOADED TOTS / BACON, HATCH CHILI QUESO, SOURCREAM, SCALLION _____

BLISTERED BRUSSEL SPROUTS / LIME AIOLI, TOASTED SESAME, SALTED THAI CHILE _____

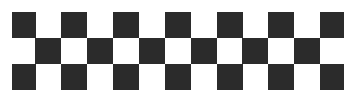
SMOKED WINGS / VALENTINA BUTTER, PICKLED PEPPERS & ONIONS, GREEN CHILI GODDESS _____

CAESAR SALAD / BABY GEM ROMAINE, GARLIC CROUTON, PARMESAN _____

WEDGE SALAD / ICEBERG, BACON, BLUE CHEESE, RED ONION, CHERRY TOMATO, RANCH AIOLI _____



MAINS



BSIDE SMASHBURGER* / 2 PATTIES, AMERICAN CHEESE, ICEBERG, PICKLES, RED ONION, ISLAND SAUCE, FRIES _____

FRIED CHICKEN SANDWICH / JALAPENO JELLY, SMOKED ALABAMA SAUCE, PICKLES, LETTUCE, FRIES _____

ITALIAN BEEF / HERB CRUSTED ROAST BEEF, GIARDINIERA, BEEF JUS, HOAGIE ROLL _____

BRISKET BIRRIA RAMEN / SCALLION, SHIITAKE, SESAME, PICKLED RED ONION, MARINATED EGG _____

RAMBO'S SPICE BAG / CHILI FRIED CHICKEN, SAUTÉED PEPPERS & ONION, BEEF FAT FRIES, CURRY SAUCE _____

CHOPPED SALAD / GRILLED CHICKEN, VEGGIES & PICKLES, TOMATO, CROUTON, PARMESAN, ITALIAN DRESSING _____



DESSERTS



RICOTTA DONUTS / CREAM CHEESE GLAZE _____

FLOURLESS BROWNIE / CREME ANGLAISE _____

CHEESE CAKE CIGARS / STRAWBERRY SAUCE _____

FOLLOW @BSIDECUTS / VISIT BSIDECUTS.COM

*WARNING CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

ONE MORE TIME <i>a daiquiri eats some al pastor tacos</i> mezcal, rum, pineapple, habanero, lime, allium, ancho smoke bitters	14
LOVE STREET <i>an herbaceous southside</i> citadelle gin, basil, black peppercorn, lime	14
DON'T YOU WANT ME <i>a dirty martini with everything bagel vibes</i> everything bagel seasoning-infused vodka, olive brine, cream cheese-stuffed olives	14
FANTASTIC DAMAGE <i>another brooklyn riff</i> ko bare knuckle bourbon, dry vermouth, trial & error green elixir, maraschino, local amaro	14
THIEVES LIKE US <i>a refreshing take on a paloma</i> tequila, grapefruit, lime, cappelletti, salt, bubbles	14
SO FRESH, SO CLEAN <i>aperol spritz meets hugo spritz in the caribbean</i> aperol, falernum, st. germain, tiki bitters, sparkling wine, mint	14
RAMBLE ON <i>a negroni takes a hike in the mountains</i> roku gin, amaro pasubio, dolin blanc, vanilla, black lemon bitters	14
B-SIDE BOURBON SLUSH <i>tap take over @ hifi</i> bourbon, tea, lemon, orange	12

DRAFT BEER

<i>crisp</i> SCHILLING KONSTANTIN MÄRZEN NH 5% 16 OZ.	4 / 9
FREIGEIST OTTEKOLONG KÖLSCH GER 5% 13 OZ.	3.5 / 7
<i>hop</i> BLUEJACKET LOST WEEKEND HAZY IPA W/ CITRA DC 7% 16 OZ.	3 / 7
JESTER KING SASHA HAZY IPA W/ SIMCOE, AMARILLO, NECTARON & MOTUEKA TX 5.8% 16 OZ.	4 / 10
MESSOREM MORS COMMUNIS HAZY DOUBLE IPA W/ NECTARON (MORTALIS COLLAB.) CAN 8% 13 OZ.	6 / 12
<i>malt</i> CONISTON BLUEBIRD BITTER: PREMIUM XB BEST BITTER ENG 4.2% 16 OZ.	4 / 9
<i>roast</i> LOST GENERATION GRAVE SHIFT DARK LAGER DC 4.9% 16 OZ.	3 / 8
MOOR STOUT ENGLISH STOUT ENG 5% 16 OZ.	4 / 10
<i>fruit & spice</i> UNE ANNEE QUAD QUADRUPEL IL 11% 13 OZ	4 / 8
DOVETAIL HEFEWEIZEN HEFEWEIZEN IL 4.8% 13 OZ.	4.5 / 9
<i>tart & funky</i> DROWNED LANDS WAWAYANDA KILL SOUR IPA W/ BLUBERRY, VANILLA & GRAHAM CRACKER NY 7.5% 13 OZ.	5 / 10
TRIPPING ANIMALS WAKE & SHAKE FRUITED SOUR ALE W/ TROPICAL FRUIT & MARSHMALLOW FL 5% 13 OZ.	6 / 12

PLEASE ASK FOR AN ADDITIONAL BEER BY THE BOTTLE, WINE BY THE BOTTLE OR WHISKEY LIST IF DESIRED

ZERO ABV

SOFT DRINKS 12 OZ <i>coke, diet coke, sprite, gingerale, dr. pepper</i>	2
JARRITOS 12 OZ <i>tamarind, mango, mandarin, grapefruit, pineapple, lime, watermelon, guava, strawberry, fruit punch</i>	4
IBC ROOT BEER 12 OZ	4
TOPO CHICO MINERAL 12 OZ	4
JUICE <i>orange, cranberry, pineapple, grapefruit</i>	4
<i>proudly serving parlor coffee</i>	
COLOMBIA LA QUEBRADA <i>french press - regular / decaf</i>	8
<i>proudly serving spirit tea</i>	
SUNSTONE BLACK TEA <i>tasting notes: honey - dark cocoa - apricot</i>	5
JASMINE GREEN TEA <i>tasting notes: floral - sweet - sippable</i>	5
ORGANIC CHAMOMILE HERBAL TEA <i>tasting notes: honey - dried apples - baby's breath</i>	5
<i>mocktails</i>	
LOVE STREET <i>seedlip grove 42 lemon basil black peppercorn</i>	10
CREAMSICLE <i>orange juice vanilla simple lemon heavy cream</i>	8

GLASS WINES

<i>sparkling</i>	
SPARKLING WHITE QUINTA DE CABRIZ, C ESPUMANTE BRUTO BRANCO, PORTUGAL, NV	12 / 48
SPARKLING ROSÉ ROSEMONT, BRUT, CHAMBOURCIN, VIRGINIA, NV	14 / 56
SPARKLING RED FAMIGLIA CARAFOLI, L'ONESTA, LAMBRUSCO, EMILIA-ROMAGNA, ITALY, NV	13 / 52
<i>white</i>	
ASSYRTIKO KARAMOLEGOS, FEREDINI, SANTORINI, GREECE, 2020	16 / 64
PINOT GRIS HARE & TORTOISE, KING VALLEY, VICTORIA, AUSTRALIA, 2024	13 / 52
SAUVIGNON BLANC WILDSONG, WILDFLOWER, MARLBOROUGH, NEW ZEALAND, 2021	13 / 52
RIESLING GUNTHER STEINMETZ, TROCKEN, MOSEL, GERMANY, 2022	14 / 56
CHARDONNAY DOMAINE FICHET, MACON-VILLAGES, BURGUNDY, FRANCE, 2022	15 / 60
<i>orange / rosé</i>	
ORANGE WINE ESCHEVERRIA, NO ES PITUKO, SAUVIGNON BLANC, VALLE DEL CURICO, CHILE, 2023	13 / 52
ROSÉ SONDER WINES, CINSULT, YAKIMA VALLEY, WASHINGTON STATE, 2022	14 / 56
<i>red</i>	
PINOT NOIR ROOTS WINE CO, KLEE, WILLAMETTE VALLEY, OREGON, 2023	15 / 60
TEMPRANILLO BHILAR, RIOJA TINTO, SPAIN, 2021	15 / 60
BLAUFRANKISCH RED TAIL RIDGE, FINGER LAKES, NEW YORK, 2022	17 / 68
MALBEC FAMILIA MAYOL, SINGLE VINEYARD, MENDOZA, ARGENTINA, 2023	13 / 52
SHIRAZ BACKSBERG, PUMPHOUSE, WESTERN CAPE, SOUTH AFRICA, 2020	16 / 64
CABERNET SAUVIGNON RHINO, PASO ROBLES, CALIFORNIA, 2020	14 / 56