

BULL AND BOURBON

• STEAKHOUSE •

SOUPS & SALADS

CAESAR SALAD 12
romaine hearts, house made caesar dressing,
parmigiano reggiano, sourdough croutons

STEAKHOUSE WEDGE 14
baby iceberg, pickled sweet onions,
bacon, point Reyes blue cheese,
cherry tomatoes, buttermilk dressing

ONION SOUP 14
bourbon caramelized onions,
sourdough crouton, gruyere

Appetizers

**BACON WRAPPED
MEXICAN WHITE SHRIMP** 18
sweet corn pudding, roasted corn & spring onion salsa

MEATBALLS 16
pork & beef, spicy marinara, parmigiano reggiano

CALAMARI 18
lemon chile aioli, spicy marinara, grilled lemons

VEGAN SLIDERS 15
secret sauce, brioche buns

JUMBO WHITE SHRIMP COCKTAIL 21
cocktail sauce, lemon

JUMBO LUMP CRAB CAKES 22
grilled lemon, gribiche sauce, arugula salad

Entrees

HARISSA HALF CHICKEN 30
creamy farro, roasted pepperonata, natural jus

WAGYU STEAKHOUSE BURGER 20
smoked cheddar, thick bacon, red miso caramelized onions,
pretzel bun, crispy fries

GRILLED KING SALMON 34
tomato nage, farmers market tomato salad,
fingerling potato, confit fennel

TRUFFLE ARTICHOKE RISOTTO 24
artichoke & herb puree, truffle oil, vegan butter, vegan parmesan

PAN ROASTED STRIPED SEABASS 36
local baja striped bass, blistered vine ripe tomatoes, chimichurri,
farro, arugula, tomato-lemon vinaigrette

BOURBON LOBSTER PASTA 38
½ maine lobster, applewood smoked bacon,
lobster cream, chives

HAND CUT STEAKS

STEAK FRITES 34
hangar steak, house seasoned french fries,
bordelaise sauce

8oz GRASS FED FILET MIGNON 40
Greater Omaha, NB

16oz NEW YORK STRIP 46
Greater Omaha, NB

22oz PORTERHOUSE 48
Greater Omaha, NB

18oz DELMONICO RIBEYE 55
Double R Ranch, Washington

50oz PRIME TOMAHAWK RIBEYE 120
Greater Omaha, NB

SAUCES 2 au poivre | red wine | bernaise | creamy horseradish | chimichurri

Rare - Cool Center, Pink 3/4 through | Medium Rare - Warm Center, 1/2 Pink through

Medium - 3/4 cooked through, slight pink center | Medium Well - Cooked through | Well Done - Firmly cooked through, no pink

We strongly recommend placing the order for your steak at the time of your initial order to help ensure a timely experience.

SIDES

BAKED TRUFFLE MAC & CHEESE 12
3 cheese fondue, brioche crumbs

MEXICAN STREET CORN 10
cazuela lime crema, tajin, cilantro, cotija

TWICE BAKED POTATO 9
bacon, cheddar, mornay, chive, sour cream

CRISPY TRUFFLE FRIES 9
truffle, parmesan cheese

GRILLED FARMERS MARKET VEGETABLES 9
seasonal vegetables, preserved lemon vinaigrette, herbs

YUKON GOLD GARLIC MASHED POTATOES 7
sea salt, butter

✓ Vegan 🌾 Gluten Free

18% gratuity added to parties of 6 or more

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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SPECIALTY COCKTAILS

FRIENDS WITH BENEFITS15
casamigos blanco tequila, passionfruit-chili gomme syrup, lime, hibiscus salt	
DIRTY BLEU'S MARTINI16
50 bleu vodka, olive brine, bleu cheese stuffed olives	
MAKING LEMONS INTO16
uncle ed's damn good vodka, orange bitters, lemon, coconut, sugar	
PEAR GINGER MULE15
bulldog gin, bosc pear, lime, ginger beer	

SUNSET SMASH15
jameson irish, lemon, iced tea, mint, house bitters	
DESERT PIRACY15
plantation reserve rum, ambros banana whiskey, orgeat, lime	
DEALER BUST15
uncle ed's damn good vodka jackfruit, aperol, elderflower, blueberry red bull	
FRESCA FIZZ15
absolut elyx vodka, raspberry, mint, lemon, chandon brut champagne	

HOUSE OLD FASHIONED

choose your spirit base: then we add our house blended bitters, gomme syrup, stir to proper dilution... served over a big ice cube. expressed with citrus oils.

BULLEIT RYE WHISKEY16
CASAMIGOS MEZCAL16
MAKERS BOURBON16

WINES BY THE GLASS

SPARKLING

Beau Joie, Brut18	.150
Beau Joie, Rose20	.175
Mumm Napa Brut Rose, Napa15	.60
Chandon Brut, Napa12	.44

REDS

King Estate Pinot Noir16	.60
Justin Cabernet Sauvignon15	.58
Daou Pessimist Red Blend14	.42
Ferrari Carano Merlot14	.38
Graffigna Centenario Malbec12	.36

WHITES

Chateau D'esclans Rose, Whispering Angel14	.45
Torres Pazo Das Bruxas Albarino12	.36
Brancott Sauvignon Blanc12	.46
Prisoner Wine Company Blindfold White Blend14	.44
Chateau St Michelle Riesling11	.40
Daou Chardonnay14	.56

BEERS

DRAFTS

Stella Artois, Belgium 5.0%8
Coors Light, Colorado 4.2%7
Karl Strauss Red Trolley, San Diego 5.8%8
Modern Times Orderville Hazy IPA, San Diego 7.2%8
Delicious Stone IPA, San Diego 7.7%8
Sycuan IPA, San Diego 6.2%8
Sycuan Blonde, San Diego 5.4%7
Wreck Alley Imperial Stout, San Diego10

CANS & BOTTLES

Michelob Ultra, Missouri 4.2%7
Heineken, Netherlands 5.0%7
Stone IPA, San Diego 6.9%8
Budlight, Missouri 4.2%7
Modern Times Fruitlands, San Diego 4.8%10
Breckenridge Vanilla Porter, Colorado 5.4%8
O'douls Non-Alcoholic Beer6
White Claw, Mango & Black Cherry, Chicago9