

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

FRITTO MISTO 18
calamari, shrimp, market vegetables, lemon chili aioli

JUMBO WHITE SHRIMP COCKTAIL 21
cocktail sauce, lemon

✓ **VEGAN SLIDERS** 15
secret sauce, brioche buns

CAST IRON SHRIMP SCAMPI 18
white wine, garlic, calabrian chili, lemon, grilled sourdough

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

Entrees

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

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

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

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

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

BOURBON LOBSTER PASTA 40
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 42
Greater Omaha, NB

16oz NEW YORK STRIP 48
Greater Omaha, NB

22oz T-BONE 54
Greater Omaha, NB

18oz DELMONICO RIBEYE 57
Double R Ranch, Washington

50oz PRIME TOMAHAWK RIBEYE MP
Greater Omaha, NB

ADDITIONS 1/2 lobster 22 | oscar style 20 | 4 grilled shrimp 12 | blue cheese crusted 10

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

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

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

YUKON GOLD GARLIC MASHED POTATOES 7
sea salt, butter

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

SAUTEED MUSHROOMS 12
garlic, sherry, thyme

BRUSSEL SPROUTS 12
balsamic, bacon, goat cheese

✓ 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.

BULL ^{AND} BOURBON

• STEAKHOUSE •

SPECIALTY COCKTAILS

FRIENDS WITH BENEFITS 15 casamigos blanco tequila, passionfruit-chili gomme syrup, lime, hibiscus salt	SUNSET SMASH 15 jameson irish, lemon, iced tea, mint, house bitters
DIRTY BLEU'S MARTINI 16 50 bleu vodka, olive brine, bleu cheese stuffed olives	DESERT PIRACY 15 plantation reserve rum, ambros banana whiskey, orgeat, lime
MAKING LEMONS INTO 16 uncle ed's damn good vodka, orange bitters, lemon, coconut, sugar	DEALER BUST 15 uncle ed's damn good vodka jackfruit, aperol, elderflower, blueberry red bull
PEAR GINGER MULE 15 bulldog gin, bosc pear, lime, ginger beer	FRESCA FIZZ 15 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 WHISKEY 16
CASAMIGOS MEZCAL 16
MAKERS BOURBON 16

WINES BY THE GLASS

SPARKLING

Beau Joie, Brut 18 150
Beau Joie, Rose 20 175
Mumm Napa Brut Rose, Napa 15 60
Chandon Brut, Napa 12 44

REDS

Niner Wine Estate Pinot Noir 15 55
Justin Cabernet Sauvignon 15 58
Daou Pessimist Red Blend 14 46
Ferrari Carano Merlot 14 38
Graffigna Centenario Malbec 12 36

WHITES

Belle Glos Pinot Noir Blanc 14 50
Torres Pazo Das Bruxas Albarino 12 36
Brancott Sauvignon Blanc 12 46
Prisoner Wine Company Blindfold White Blend 14 44
Chateau St Michelle Riesling 11 40
Daou Chardonnay 14 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 Diego 10

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 Beer 6
White Claw, Mango & Black Cherry, Chicago 9