



LUNCH & DINNER

for Brunch See Back Menu

Menu

STARTERS

ROASTED BUFFALO CAULIFLOWER (V) | 15

TOSSED IN BUFFALO SAUCE, BLEU CHEESE CRUMBLES, SCALLIONS, RANCH DRESSING

BRUSSEL SPROUTS (N)(V) | 15

CITRUS VINAIGRETTE, FRESH GOAT CHEESE, BALSAMIC GLAZE, CANDIED PECANS

BIER PRETZELS (V) | 14

BIERGARTEN MUSTARD, BIER CHEESE, KOSHER SALT

SPINACH & ARTICHOKE DIP (V) | 15

HOUSE MADE SPINACH & ARTICHOKE DIP, TORTILLA CHIPS ADD: **VEGGIES +2**

BG BONES | 20

BBQ BABY BACK RIBS, BG BBQ SAUCE, CORNBREAD, CINNAMON SUGAR BUTTER

BG WINGS | 18

BUFFALO, BBQ, OR MANGO HABANERO, DRY RUB (SALT & PEPPER OR SPICY JALAPENO) CARROTS & CELERY, SERVED WITH RANCH OR BLUE CHEESE

FRESH AHI TUNA POKE | 20

AVOCADO, WASABI CREMA, BLACK GARLIC SAUCE, SEAWEED SALAD, CHILI THREADS, FRIED WONTON CHIPS

SHORT RIB NACHOS | 20

BRAISED BEEF SHORT RIB, TORTILLA CHIPS, BIER CHEESE, PICO DE GALLO, MANGO SALSA, CHIPOTLE AIOLI, QUESO FRESCO
ADD: **GUACAMOLE +2**

SALAD PROTEIN ADDS:

CHICKEN BREAST +6 SHRIMP OR MAHI +7 CURED SALMON +7 SALMON +8

CAESAR SALAD | 15

ROMAINE HEARTS, SHAVED PARMESAN, CROUTONS

QUINOA & BEET SALAD (GF)(N) | 17

MIXED GREENS, QUINOA, ROASTED CARROTS, ROASTED BEETS, DRIED CRANBERRIES, CANDIED PECANS, GOAT CHEESE, BALSAMIC GLAZE, RED WINE VINAIGRETTE

SOCAL SALAD | 16

MIXED GREENS, AVOCADO, CORN, BLACK BEANS, PICO DE GALLO, QUESO FRESCO, CHIPOTLE RANCH

ASIAN SALAD (N) | 16

ASIAN SALAD MIX, BOK CHOY, NAPA CABBAGE, CARROTS, GREEN ONION, PEANUTS, BELL PEPPERS, FRIED NOODLES, TOASTED SESAME DRESSING

THE COBBISH | 16

MIXED GREENS, AVOCADO, CRISPY BACON, HARD BOILED EGG, CHERRY TOMATOES, BLEU CHEESE CRUMBLES, RANCH

POKE BOWL (TUNA POKE OR SPICY SALMON) | 22

MARINATED WHITE RICE, KIMCHI, AVOCADO, SEAWEED SALAD, CUCUMBER, GINGER

MAC N CHEESE (V) | 17

FUSILLI NOODLES, BIER CHEESE, TOPPED WITH MELTED CHEESE, CHIVES

ADD ONS: | **BACON +3** | **CHICKEN +5** | **SHORT RIB +6**

BAJA FISH TACOS (2) | 19

CORN TORTILLAS, BIER BATTERED OR GRILLED FRESH CATCH, CABBAGE, AVOCADO SAUCE, PICO DE GALLO, CHIPOTLE AIOLI, TORTILLA CHIPS, HABANERO SALSA

BIER BATTERED FISH N CHIPS | 20

BIER BATTERED FRESH ATLANTIC COD, FRIES, TARTAR SAUCE

BG BONES HALF RACK 26 | FULL RACK 34

BBQ BABY BACK RIBS BRAISED IN BG BBQ SAUCE, CORNBREAD, CINNAMON SUGAR BUTTER
SERVED WITH FRIES

SALADS/BOWLS

BIG PLATES

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

VEGETARIAN (V) | GLUTEN FREE (GF) | CONTAINS NUTS (N)

A 3.95% SURCHARGE WILL BE ADDED TO EACH BILL TO HELP COVER INCREASING OPERATIONS AND LABOR COST.

Executive Chef | Jonathan Gutierrez - Sous Chef | Elvis Ignacio



LUNCH & DINNER

for Brunch See Back Menu

Menu

SANDWICHES

CHOOSE FRIES
OR SIDE SALAD

SUB:

- CAESAR SALAD+3
- BRUSSEL SPROUTS +4
- CAULIFLOWER+4
- SWEET POTATO FRIES +1
- TRUFFLE FRIES +2
- ONION RINGS +2

BRUSCHETTA GRILLED CHEESE & TOMATO SOUP (V) | 17

GOURMET THREE-CHEESE CENTER, BRUSCHETTA, PARMESAN CRUSTED BRIOCHE
DOES NOT COME WITH A SIDE

SOUTHERN FRIED CHICKEN SANDWICH | 19

BUTTERMILK AND HOT SAUCE BRINED CHICKEN, LETTUCE, TOMATO, ONION, ROOSTER SAUCE, SPICY PICKLES, HOMEMADE HOT SAUCE, BRIOCHE BUN

THE CUBANO | 20

CUBAN PORK, HAM, SWISS, PICKLES, MUSTARD, GARLIC AIOLI, PRESSED HOAGIE ROLL

BLACKENED MAHI SANDWICH | 19

GRILLED BLACKENED MAHI, LETTUCE, TOMATO, ONION, TARTAR SAUCE, TOASTED SOURDOUGH

GRILLED CHICKEN CLUB | 19

CHICKEN BREAST, HAM, BACON, SWISS, LETTUCE, TOMATO, ONION, GARLIC AIOLI, TOASTED SOURDOUGH

CARDIFF CRACK STEAK SANDWICH | 20

GRILLED TRI TIP, BBQ AIOLI, SWISS, CRISPY ONIONS, HOAGIE ROLL

SHORT RIB DIP | 19

BRAISED SHORT RIB, HORSE RADISH CREMA, SWISS, CRISPY ONIONS, AU JUS, HOAGIE ROLL

BURGERS

CHOOSE FRIES
OR SIDE SALAD

SUB:

- CAESAR SALAD+3
- BRUSSEL SPROUTS +4
- CAULIFLOWER+4
- SWEET POTATO FRIES +1
- TRUFFLE FRIES +2
- ONION RINGS +2

ADD ONS:

- AVOCADO +2 EGG +3
- BACON +3 GF BUN+2

CHEESEBURGER 101 | 19

LETTUCE, TOMATO, ONION, CHEDDAR, SECRET SAUCE

BG BURGER | 20

CARAMELIZED ONION, TRUFFLE AIOLI, BACON, BLEU CHEESE CRUMBLES

FIG BURGER | 20

FIG SPREAD, ARUGULA, TOMATO, HERBED GOAT CHEESE, CARAMELIZED ONION

TEXAS BBQ BURGER | 22

CHEDDAR, BACON, BBQ SAUCE, TOPPED WITH ONION STRINGS

IMPOSSIBLE BURGER (V) | 20

PLANT BASED PATTY, SOYRIZO, CARAMELIZED ONIONS, LETTUCE, TOMATO, CHEDDAR, CHIPOTLE AIOLI, BRIOCHE BUN

SIDE ITEMS

ALL SIDES 7

- FRIES
- SWEET POTATO FRIES
- TRUFFLE FRIES
- ONION RINGS
- GRILLED VEGETABLES
- SIDE SALAD

VANILLA BEAN ICE CREAM SCOOP | 3

CHOCOLATE INFUSED FLAN | 10

SEASONAL CHEESECAKE | 10

CHURRO BITES | 10

DESSERTS

DOG BITES

- CHICKEN | 7
- BURGER | 8
- SALMON | 10
- EGG | 3
- BACON | 4



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

VEGETARIAN (V) | GLUTEN FREE (GF) | CONTAINS NUTS (N)

A 3.95% SURCHARGE WILL BE ADDED TO EACH BILL TO HELP COVER INCREASING OPERATIONS AND LABOR COST.

Executive Chef | Jonathan Gutierrez | Sous Chef | Elvis Ignacio