

CHEF INSPIRED MENU  
GOURMET BURGERS  
LUSH SALADS



SPECIALTY COCKTAILS  
FINE WINE  
CRAFT BEER

## Starters

- Bacon Wrapped Cajun Shrimp** ..... 15<sup>25</sup>  
Wrapped in applewood bacon, black bean & corn relish, chili aioli
- Beer Battered Cheese Curds**..... 13<sup>75</sup>  
White cheddar Wisconsin cheese curds, cilantro aioli
- NWB TRIO**..... 14<sup>25</sup>  
Chefs selection of hummus, olive tapenade, loaded corn guacamole, house fresh veggies, grilled pita
- Cauliflower Popcorn**..... 11<sup>50</sup>  
Oven roasted florets lightly dusted with salt, pepper, & Sriracha seasoning, served with clarified garlic butter
- Pulled Pork Poutine**..... 15<sup>75</sup>  
Pulled pork & gravy, white cheddar curds, giardiniera, sunny side up egg, scallions, on a bed of fries
- Beer Battered Onion Rings**..... 10<sup>75</sup>  
Sweet whiskey chili sauce, cilantro aioli
- SW Chicken Rolls**..... 15  
Wonton wraps filled with chipotle chicken, black bean, house grilled elote, pepper jack cheese, served with roasted red pepper sauce
- Sliders**..... 15  
(Three) Carolina pulled pork or cheeseburger

## Sandwiches

Choice of fresh cut fries, shoestring fries, homemade potato chips, or side salad. Excludes Grilled Cheese.  
**Upgrade to soup or any other side for \$3**

- Little Habana**..... 15<sup>75</sup>  
Pulled pork, prosciutto, mozzarella, house pickled cucumber-onions, stone ground mustard aioli on soft focaccia
- Taylor Street Panini**..... 15<sup>75</sup>  
Prosciutto, salami, mortadella, capicola, provolone, lettuce, tomatoes, olive spread, roasted red peppers, oregano vinaigrette on soft focaccia
- Nashville Hot Chicken**..... 16  
House battered chicken, Nashville sauce, jalapeno or wasabi coleslaw, pickle chips
- Four Cheese Grilled Cheese & Tomato Basil Soup**..... 15<sup>75</sup>  
Bacon, arugula, grilled beefsteak tomato, on butter crusted challah
- Tuna Melt**..... 15<sup>75</sup>  
Provolone cheese, tomato on sliced challah bread (housemade daily, limited availability) \*
- Shrimp Po' Boy**..... 16<sup>25</sup>  
Breaded shrimp tossed in housemade cajun sauce, grilled beefsteak tomatoes, grilled lettuce, garlic aioli
- Carolina Pulled Pork**..... 15<sup>75</sup>  
Onion straws, bbq sauce and jalapeño coleslaw on brioche bun \*
- Chicken & Waffles**..... 17<sup>75</sup>  
House battered chicken, honey brie drizzle, maple syrup, seasonal berries, belgian waffles

## MAC & CHEESE

Made with our delicious  
House-Made Four Cheese Sauce

- Four Cheese** ..... 14<sup>75</sup>  
Four cheese sauce, cavatappi pasta, parmesan breadcrumbs
- Buffalo Chicken** ..... 15<sup>75</sup>  
Four cheese sauce, cavatappi pasta, chicken, buffalo sauce
- Crispy Pork Belly** ..... 16<sup>25</sup>  
Four cheese sauce, crisp pork belly, cavatappi pasta, parmesan breadcrumbs



## SOUP BOWLS

Chef's Daily Soup  
or  
Tomato Basil

Cup..... 6<sup>25</sup> Bowl..... 8<sup>50</sup>

## Greens

**ALL SALADS CAN BE SERVED AS A WRAP**

Wrap option includes choice of fries, homemade chips, or a side salad.

- Shrimp Citrus & Avocado** ..... 17<sup>25</sup>  
Grilled shrimp, Artisan greens, orange segments, avocado, watermelon radish, pepitas, red onion, queso fresco, coriander vinaigrette
- Kale & Quinoa** ..... 16<sup>75</sup>  
Grilled chicken, red seedless grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette – **Add avocado \$2**
- Asian Peanut** ..... 16<sup>75</sup>  
Grilled chicken, crisp veggies, edamame, cilantro, peanuts, wontons, rice sticks, Thai peanut dressing, and lime cilantro vinaigrette – **Add avocado \$2**

## HOUSE MEAT & CHEESE BOARD \$24

House selection of meats and artisan cheeses served with grilled challah, hot apricot jam, stone ground mustard, chefs selection of goat cheese, pickled cucumber-onions, honeycomb and marcona almonds

## CHEF CRAFTED BURGERS ALL OF OUR BEEF IS CERTIFIED ANGUS

Choice of fresh cut fries, shoestring fries, homemade potato chips, or side salad.  
**Upgrade to soup or any other side for \$3**

- The Big Jer**..... 16  
Two 4oz patties with sliced onions in between, Merk's cheddar, lettuce, tomato, and thousand island on a brioche bun \*
- NWB Burger**..... 17<sup>50</sup>  
8oz patty, pork belly, whiskey bbq sauce, white cheddar curds, fried onion strings on a pretzel bun \*
- Suribachi** ..... 16  
8oz patty dipped in tempura batter, Asian mustard, Sriracha, pepper jack cheese, wasabi coleslaw on a brioche bun \*
- El Toro** ..... 16<sup>80</sup>  
8oz patty, pork belly, habanero cheddar, house pickled habanero peppers, corn guacamole, lettuce, tomato, onion on a brioche bun \*
- Black Bean Garden**..... 15<sup>75</sup>  
Housemade black bean patty, hummus, avocado, provolone, grilled beefsteak tomato, pickles, mixed greens, wheat bun \*
- The Gobbler**..... 16  
Housemade turkey burger, avocado, herb goat cheese, roasted red pepper sauce, mixed greens, tomato, wheat bun \*
- Chef's Special Burger**  
Ask your server \*

## TACOS \$16

BBQ pulled pork, jalapeno coleslaw, sriracha aioli & sour cream in crisp wonton shells

OR  
**Chef's taco of the week!**

Ask your server! Price Varies.

Comes with your choice of fries, homemade chips, or a side salad.

**Upgrade to any other side for \$3**



## SIDES

- Side Salad ..... 5<sup>75</sup>
- Brussels Sprouts & Parmesan ..... 7<sup>35</sup>
- Elote..... 6<sup>85</sup>
- Sautéed Kale ..... 6<sup>25</sup>
- Truffle Parmesan Fries ..... 8
- Four Cheese Mac ..... 6<sup>85</sup>
- Coleslaw:  
Wasabi or Jalapeño ..... 6<sup>35</sup>

## DESSERT

- Whiskey Doughnuts ..... 11  
With whiskey caramel sauce
- S'Mores Dip ..... 11  
A classic done NWB style!

Gluten Free Bun Available: \*

**LUNCH MENU IS AVAILABLE MON-FRI FROM 11AM-4PM**

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LUSH SALADS



SPECIALTY COCKTAILS  
FINE WINE  
CRAFT BEER



The **29<sup>ER</sup>**

Sazerac Rye, Grand Marnier,  
Angostura bitters, black cherry, orange  
*Glass: Double Old Fashioned Glass*

**\$15**

*Signature*

**DRINKS \$14<sup>25</sup>**

**Four Citrus Smash**

Four Roses Bourbon, Giffard Pamplemousse, four citrus juices, Demerara, mint. *Glass: Belgium Beer Glass*

**NWB Fashioned**

Buffalo Trace Bourbon, Demerara, Angostura bitters, orange bitters. Served over a large cube. *Glass: Double Old Fashioned Glass*

**The Vodka Drink**

Żubrówka vodka, fresh lime juice, lavender bitters, prosecco. *Glass: Chilled Stemmed Martini*

**That Pink Drink**

Seasonal fresh fruit, Prairie organic cucumber vodka, Lazzaroni Maraschino liqueur, and fresh lemon juice. *Glass: Double Old Fashioned Glass*

**Gin Squeeze**

Tanqueray Gin, Giffard Pamplemousse, fresh grapefruit juice, lime, lavender bitters. *Glass: Cocktail Coupe*

*Classic*

**COCKTAILS \$14<sup>25</sup>**

**Aviation**

Citadelle gin, Creme de Violette, Maraschino liqueur, and fresh lemon juice. *Glass: Cocktail Coupe*

**Boulevardier/Negroni**

Like many classics, there is much in the way of legend as to this drink's origins, but all can agree on its provenance during prohibition! Boulevardier-Rye Whiskey, Campari, and Sweet Vermouth. Negroni-Gin, Campari, and Sweet Vermouth  
*Glass: Double Old Fashioned Glass*

**Manhattan**

From the richest borough of America's biggest city. Rye Whiskey, Bitters, and Sweet Vermouth.  
*Glass: Double Old Fashioned Glass*

**Mule**

Fresh squeezed lime juice, ginger beer and your favorite classic spirit.  
Kentucky Mule (*Bourbon*); Moscow Mule (*Vodka*); London Mule (*Gin*); Mexican Mule (*Tequila*)  
*Glass: Copper Mug*

**Last/Final Word**

*Last Word:* Gin, Maraschino Liqueur, French herbal liqueur, and Lime.

*Final Word:* Rye Whiskey, Maraschino Liqueur, French herbal liqueur, and Lemon.

*Glass: Nick and Nora*

**Sazerac**

Without question, America's first cocktail... we think. Double danger with an Absinthe rinse to the glass and flaming lemon oil to finish it off. Rye Whiskey and demerara round out this classic N'Awlins drink. *Glass: Cocktail Coupe*

**Vieux Carre**

A Manhattan with a little Southern decadence. Rye Whiskey, Sweet Vermouth, Cognac and Benedictine with Peychauds and Angostura Bitters. *Glass: Double Old Fashioned Glass*

**Whiskey Sour**

Bourbon or Rye, lemon, lime, demerara, and egg white. *Glass: Double Old Fashioned Glass*

We always have a few tricks up our sleeves, so ask your server for featured variations.

SPIRITS SUBJECT TO CHANGE  
VARIATIONS MAY INCUR AN EXTRA CHARGE.

*Wine*

WHITE:	GLASS	BOTTLE
Hess Shirttail Ranches Chardonnay..	9.5	41
Caposaldo Pinot Grigio.....	9.5	41
Bonterra Sauvignon Blanc.....	11.5	45
Val D' Oca Prosecco.....	13 <sup>25</sup>	split bottle
Richter Zeppelin Riesling.....	12.75	50.50
Fleur de Prarie Rose.....	12.75	50.50
Loveblock Sauvignon Blanc.....	16.75	67
Sonoma Cutrer Chardonnay.....	19	73.50
RED:	GLASS	BOTTLE
Carmel Road Pinot Noir.....	11	42
Bonanza by Caymus.....	14.75	63
Meiomi Pinot Noir.....	15.75	67
Justin Cabernet.....	19.50	75
Orin Swift 8 Years in the Dessert.....	90	
Frank Family Cabernet.....	100	

*Beverages*

Pepsi Products .....	3 <sup>75</sup>
Rootbeer .....	4 <sup>50</sup>

**\$11 WHISKEY DOUGHNUTS**  
With whiskey caramel sauce

**Consumer Advisory:**  
Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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