

CHEF INSPIRED MENU
GOURMET BURGERS
LUSH SALADS



SPECIALTY COCKTAILS
FINE WINE
CRAFT BEER

Starters

- Bacon Wrapped Cajun Shrimp** 15²⁵
 Wrapped in applewood bacon, black bean & corn relish, chili aioli
- Beer Battered Cheese Curds** 13⁷⁵
 White cheddar Wisconsin cheese curds, cilantro aioli
- NWB TRIO** 14²⁵
 Chefs selection of hummus, olive tapenade, loaded corn guacamole, house fresh veggies, grilled pita
- Cauliflower Popcorn** 11⁵⁰
 Oven roasted florets lightly dusted with salt, pepper, & Sriracha seasoning, served with clarified garlic butter
- Pulled Pork Poutine** 15⁷⁵
 Pulled pork & gravy, white cheddar curds, giardiniera, sunny side up egg, scallions, on a bed of fries
- Beer Battered Onion Rings** 10⁷⁵
 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** 15⁷⁵
 Pulled pork, prosciutto, mozzarella, house pickled cucumber-onions, stone ground mustard aioli on soft focaccia
- Taylor Street Panini** 15⁷⁵
 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** 15⁷⁵
 Bacon, arugula, grilled beefsteak tomato, on butter crusted challah
- Tuna Melt** 15⁷⁵
 Provolone cheese, tomato on sliced challah bread (housemade daily, limited availability) *
- Shrimp Po' Boy** 16²⁵
 Breaded shrimp tossed in housemade cajun sauce, grilled beefsteak tomatoes, grilled lettuce, garlic aioli
- Carolina Pulled Pork** 15⁷⁵
 Onion straws, bbq sauce and jalepeño coleslaw on brioche bun *
- Chicken & Waffles** 17⁷⁵
 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** 14⁷⁵
 Four cheese sauce, cavatappi pasta, parmesan breadcrumbs
- Buffalo Chicken** 15⁷⁵
 Four cheese sauce, cavatappi pasta, chicken, buffalo sauce
- Crispy Pork Belly** 16²⁵
 Four cheese sauce, crisp pork belly, cavatappi pasta, parmesan breadcrumbs



SOUP BOWLS

Chef's Daily Soup
or
Tomato Basil

Cup 6²⁵ Bowl 8⁵⁰

Greens

ALL SALADS CAN BE SERVED AS A WRAP

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

- Shrimp Citrus & Avocado** 17²⁵
 Grilled shrimp, Artisan greens, orange segments, avocado, watermelon radish, pepitas, red onion, queso fresco, coriander vinaigrette
- Kale & Quinoa** 16⁷⁵
 Grilled chicken, red seedless grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette – **Add avocado \$2**
- Asian Peanut** 16⁷⁵
 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** 17⁵⁰
 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** 16⁸⁰
 8oz patty, pork belly, habanero cheddar, house pickled habanero peppers, corn guacamole, lettuce, tomato, onion on a brioche bun *
- Black Bean Garden** 15⁷⁵
 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 5⁷⁵
- Brussels Sprouts & Parmesan 7³⁵
- Elote 6⁸⁵
- Sautéed Kale 6²⁵
- Truffle Parmesan Fries 8
- Four Cheese Mac 6⁸⁵
- Coleslaw:
 Wasabi or Jalapeño 6³⁵

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

LUNCH SPECIALS

All sandwiches will be served as a half sandwich unless stated otherwise with choice of fresh cut fries, shoestring fries, homemade potato chips, or side salad (except grilled cheese). *Upgrade to soup or any other side for \$3*

- Little Habana** 10
Pulled pork, prosciutto, mozzarella, house pickled cucumber-onions, stone ground mustard aioli on soft focaccia
- Taylor Street Deli** 10
Prosciutto, salami, mortadella, capicola, provolone, lettuce, tomatoes, olive spread, roasted red peppers, oregano vinaigrette on soft focaccia
- Carolina Pulled Pork** 10
Onion straws, bbq sauce and jalepeño coleslaw on two brioche slider buns

- Tuna Melt** 10
Provolone cheese, tomato on sliced challah bread (housemade daily, limited availability, GF bun available)
- Four Cheese Grilled Cheese & Tomato Basil Soup** 10
Bacon, arugula, grilled beefsteak tomato, on butter crusted challah
- Shrimp Po' Boy** 10⁵⁰
Breaded shrimp tossed in housemade cajun sauce, grilled beefsteak tomatoes, grilled lettuce, garlic aioli



The 29^{ER}

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

\$15

Signature

DRINKS \$14²⁵

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

Zubrówka 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 \$14²⁵

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 Shirtail Ranches Chardonnay	9.5	41
Caposaldo Pinot Grigio	9.5	41
Bonterra Sauvignon Blanc	11.5	45
Val D' Oca Prosecco		13 ²⁵ split bottle
Richter Zeppelin Riesling	12.75	50.50
Fleur de Prairie 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 3⁷⁵
- Rootbeer 4⁵⁰

\$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.

Traditional & Mobile

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