

BURDOCK + BITTERS



BAR MENU

COCKTAILS
BEER
WINE
WHISKEY
LATE NIGHT
HAPPY HOUR

OMAHA BAR & LOUNGE

B+B HOURS

Come on in, we're open!

Sunday - Thursday:

11am-1am

Friday - Saturday:

11am-2am

**Happy Hour Specials available
Monday - Thursday from 4-6pm*

**Late Night Menu available
each night from 10pm-close*



HAPPY HOUR

Available Monday through Thursday 4pm-6pm

BEER

Busch Light **5** | Pint Nine IPA **5** | Seasonal Rotation **5**

WHITE WINE

Robert Mondavi "Private Selection" Chardonnay **8**

Principato Vigneti Pinot Grigio **9**

RED WINE

Robert Mondavi "Private Selection" Merlot **9**

Beelgara Estate Shiraz **10**

CRAB HUSHPUPPIES

Old Bay Aioli · Lump Crab · Pickled Ramps **5**

FRIED BRUSSEL SPROUTS

Fish Sauce Mayo · Cashew Praline **6**

CRISPY POTATO WEDGES

Lemon Pepper · Parmesan · Roasted Garlic Aioli **5**

GRILLED FLATBREAD

Pineapple Jalapeno Jam · Smoked Gouda

Red Pepper Aioli · Scallion **10**

ARTISAN MEAT AND CHEESE PLATE

Chef's Selection of 2 Meats and 2 Cheeses

Grilled Bread **12**

*add tasso or speck **5** | or chicken confit: **6**



COCKTAILS

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A SELECTION OF CLASSIC FAVORITES AND NEWAGE ORIGINALS

BLUEBERRY BLISS

A fruitfully refreshing take on a Texas Mule 12

VIOLET MOON

A slightly sweet beauty of a cocktail with citrus vodka, gin, elderflower liquor, and fresh squeezed lemon juice 12

DESERT ROSE

A refreshing take on a classic sour featuring prickly pear and agave 8

CAPTAIN'S LADY

A sweet summer libation made with spiced rum and a desert pear edge 8

BOURBON PASSION SWEET TEA

A summer summertime classic made even better with Buffalo Trace, passionfruit, and fresh squeezed lemon 11

POOLSIDE DREAMS

A fresh squeezed orange juice and vanilla vodka cocktail perfect for those summer pool days 12



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A SELECTION OF CLASSIC FAVORITES AND NEWAGE ORIGINALS

ROSA FRESCA

The “Red Strawberry” with London dry gin, house strawberry marmalade, fresh squeezed lime juice, elderflower, and orange blossom **12**

PEACH NEW FASHIONED

A B&B summertime variation on the classic with rye whiskey, peach liqueur, house bitters, and allspice dram **12**

ANN ARBOR

A rich fruity cosmo variation featuring fresh berries and vanilla. Go Blue! **10**

HAIL TO THE VICTORS!

A blueberry old-fashioned riff to celebrate the University of Michigan Wolverines! **10**

BLACK MANHATTAN (BOURBON & BRANCH)

A dark and full bodied classic Manhattan variation. Assertive and bittersweet **12**



BEER

DRAFT BEER

SEASONAL DRAFT ROTATING SELECTION 7

KROS STRAIN DARK PARADISE AMBER 16OZ LA VISTA, NE 4.3% 7

STELLA ARTOIS PALE LAGER 16OZ BELGIUM 5.2% 7

PINT NINE IPA 16OZ LA VISTA, NE 7.0% 7

INFUSION BREWING CO

VANILLA BEAN BLONDE 16OZ OMAHA, NE 4.8% 7

BELL'S SEASONAL ROTATION 16OZ KALAMAZOO, MI 7

GLACIAL TILL ORIGINAL CIDER 16OZ PALMYRA, NE 6.3% 7

NEBRASKA BREWING COMPANY

BRUNETTE NUT BROWN ALE 16OZ OMAHA, NE 4.7% 7

BUSCH LIGHT AMERICAN LIGHT LAGER 16OZ ST. LOUIS, MO 4.1% 7



BEER

BOTTLES & CANS

KROS STRAIN FAIRY NECTAR IPA 120Z LA VISTA, NE 6.2%	7
PERONI 120Z ITALY 5.1%	7
PEACE TREE BLONDE FATALE 120Z KNOXVILLE, IA 8.5%	8
ROLLING ROCK 160Z ST. LOUIS, MO 4.4%	6
MICHELOB ULTRA 160Z ST. LOUIS, MO 4.2%	5
BLUE MOON BELGIAN WHITE 120Z DENVER, CO 4.8%	6
BUDWEISER 160Z ST LOUIS, MO 5.0%	6
BUD LIGHT 160Z ST. LOUIS, MO 4.2%	6
MILLER LIGHT 160Z MILWAUKEE, WI 4.2%	6
COORS LIGHT 160Z GOLDEN, CO 4.2%	6
CORONA LIGHT 120Z MEXICO 4.1%	6
GUINNESS 160Z IRELAND 4.2%	8
PILSNER URQUELL 120Z CZECH REPUBLIC 4.4%	6
MILLSTREAM GERMAN PILSNER 120Z AMANA, IA 5.0%	6
HEINEKEN LIGHT 120Z NETHERLANDS 3.3%	6
O'DOUL'S NON-ALCOHOLIC 120Z ST. LOUIS, MO	5



WINE

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BY THE GLASS - WHITES

ANNE AMIE VINEYARDS (ON TAP) <i>Rosé, Carlton, OR</i>	9
DOMAINE LAURIER <i>Brut, Methode Champenoise, CA</i>	11/40
ROBERT MONDAVI "PRIVATE SELECTION" <i>Chardonnay, Central Coast, CA</i>	10/36
CHATEAU HAUT RIAN "ENTRE-DEUX-MERS" <i>Bordeaux Blanc Sec, Bordeaux, France</i>	12/44
PRINCIPATO VIGNETI <i>Pinot Grigio, Lombardi, Italy</i>	11/40
DR. LOOSEN <i>Riesling, Mosel, Germany</i>	13/48
LA ARDILLA <i>Moscato de Valencia, Spain</i>	11/40

**Inquire with your server for full list of wines by the bottle.*



WINE

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BY THE GLASS - REDS

RODNEY STRONG <i>Cabernet Sauvignon, Sonoma County, CA</i>	15/56
ROBERT MONDAVI "PRIVATE SELECTION" <i>Merlot, Central Coast, CA</i>	11/40
BEELGARA ESTATE <i>Shiraz, Australia</i>	12/44
GIRASOLE VINEYARDS <i>Pinot Noir, Mendocino County, CA</i>	14/52
REVOLUTION <i>Malbec, Mendoza, Argentina</i>	12/44
VENTISQUERO "RESERVA" <i>Carmenere, Colchagua, Chile</i>	13/48

**Inquire with your server for full list of wines by the bottle.*



**TOO MUCH OF
ANYTHING
IS BAD,
BUT TOO
MUCH GOOD
WHISKEY
IS BARELY
ENOUGH**

MARK TWAIN

WHISKEY

FLIGHTS

JAPAN

NIKKA COFFEY GRAIN, JAPANESE WHISKY
ICHIRO'S MALT & GRAIN, JAPANESE BLENDED WHISKY
KAMIKI, JAPANESE BLENDED MALT WHISKY
SUNTORY WHISKY TOKI, JAPANESE BLENDED WHISKY

22

AMERICAN

SOLDIER VALLEY, BOURBON
J. RIEGER, KANSAS CITY WHISKEY
AMADOR, DOUBLE BARREL BOURBON
HIGH WEST WHISKEY, DOUBLE RYE

18

IRELAND

GREEN SPOT, SINGLE POT STILL IRISH WHISKEY
REDBREAST 12YR, SINGLE POT STILL IRISH WHISKEY
TEELING, SINGLE GRAIN IRISH WHISKEY
TYRCONNELL, SINGLE MALT IRISH WHISKEY

22

SCOTLAND

GLENMORANGIE 10 YR, HIGHLAND SINGLE MALT SCOTCH
SPRINGBANK 15 YR, CAMPBELTOWN SINGLE MALT SCOTCH
ARDBEG 10 YR, ISLAY SINGLE MALT SCOTCH
AUCHENTOSHAN AMERICAN OAK, LOWLAND SINGLE MALT SCOTCH

22



WHISKEY

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Japanese, Indian, Rye or Scotch, the diverse, delicate, and complex flavors of whiskey provided inspiration for our growing collection. Taste and discover something new with one of the whiskey flights or sip and indulge one of your favorites. Enjoy!

AMERICAN

	PEG	DRAM
	.75 oz	1.5oz
ANGEL'S ENVY	8	15
AMADOR BOURBON	7	13
BASIL HAYDEN'S	6	11
BLANTON'S SINGLE BARREL BOURBON	8	15
BUFFALO TRACE	5	10
EAGLE RARE	5	10
ELIJAH CRAIG SMALL BATCH	4	8
FOUR ROSES SINGLE BARREL BOURBON	5	10
HIGH WEST PRAIRIE BOURBON	6	12
HIGH WEST DOUBLE RYE	5	10
HIGH WEST CAMPFIRE	9	17
HIGH WEST RENDEZVOUS RYE	9	17



WHISKEY

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AMERICAN CONT.

	PEG DRAM	
	.75 oz	1.5oz
J. RIEGER, KANSAS CITY WHISKEY	5	9
JEFFERSON'S OCEAN AGED AT SEA	10	19
JEFFERSON'S VERY SMALL BATCH BOURBON	7	13
KNOB CREEK TWICE BARRELED RYE	5	10
KNOB CREEK BOURBON	5	10
MAKER'S MARK	5	10
OLD OVERHOLT RYE	4	7
RITTENHOUSE RYE	5	10
SAZERAC RYE	6	11
SOLDIER VALLEY BOURBON	7	15
SOLDIER VALLEY PATRIARCH	4	7
WOODFORD RESERVE RYE	5	10
WOODFORD RESERVE BOURBON	5	10



WHISKEY

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SCOTCH

	.75 oz	1.5 oz
ARDBEG 10 YR.	7	13
ARDBEG AN OA	8	15
ARDBEG UIGEADAIL	10	20
ARDBEG CORRYVRECKAN	12	23
BALVENIE 12 YR. SINGLE BARREL	9	18
CRAIGELLACHIE 13 YR.	7	13
GLENFARCLAS 105 CASK STRENGTH	11	17
GLENFARCLAS 12 YR.	7	13
GLENLIVET 15 YR.	9	18
GLENMORANGIE 10 YR.	6	12
GLENMORANGIE LASANTA	8	15
GLENMORANGIE NECTAR D'OR	11	21
GLENMORANGIE QUINTA RUBAN	8	15
GLENMORANGIE ASTAR	11	21
HAZELBURN 10 YEAR	9	18
HIGHLAND PARK 12 YR.	7	14
JOHNNIE WALKER BLACK LABEL	5	10
KILCHOMAN MACHIR BAY	8	15
LAGAVULIN 16 YR.	11	21



WHISKEY

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SCOTCH CONT.

	.75 oz	1.5 oz
MACALLAN 12 YR.	9	18
MACALLAN 15 YR.	14	28
LAPHROAIG 10 YR.	6	12
SPRINGBANK 15 YR.	13	26
SPRINGBANK 18 YR.	25	49

WORLD WHISK(E)Y

	.75 oz	1.5 oz
GREEN SPOT, IRELAND	8	16
YELLOW SPOT, IRELAND	13	26
REDBREAST 12 YR., IRELAND	10	20
TYRCONNELL, IRELAND	5	9
KAMIKI, JAPAN	9	17
NIKKA COFFEY GRAIN WHISKY, JAPAN	8	16
ICHIRO'S MALT AND GRAIN, JAPAN	12	23
TOKI BLENDED WHISKY, JAPAN	5	9
KAVALAN SINGLE MALT, TAIWAN	11	21
PAUL JOHN CLASSIC, INDIA	10	19
PAUL JOHN EDITED, INDIA	7	13
PAUL JOHN BOLD, INDIA	8	15



MOCKTAILS

0% alcohol, 100% delicious

Shrub and Soda - \$7

Seasonally driven house made shrubs, syrups, and fresh juices combined with soda

The Hummingbird - \$7

A bright, citrus forward summertime delight

Craftsman's Choice - \$7

Let our bartenders create a one-of-a-kind mocktail

Fresh Squeezed Sparkling Lemonade/Limeade - \$5



SNACKS

DEVEILED EGGS 7
Pickled Mustard Seed · Coppa Crisps · Chive

MARCONA ALMONDS & OLIVES 8
Paprika Oil · Sea Salt

CRISPY POTATO WEDGES 6
Lemon Pepper · Parmesan · Roasted Garlic Aioli

FRIED CHEESE CURDS 8
Alma White Cheddar Curds · Stout Aioli

FRIED BRUSSELS SPROUTS 8
Fish Sauce Mayo · Cashew Praline

CRAB HUSHPUPPIES 7
Old Bay Aioli · Lump Crab · Pickled Ramps



SHARED PLATES

CRISPY PORK BELLY 14
Crispy Pig Ear · Local Greens · Orange Trio

CHARCUTERIE BOARD 22
Artisan Meats · Pickles & Preserves
House Mustard · Grilled Bread
*add artisan cheese: 6 per selection

GRILLED FLATBREAD 13
Pineapple Jalapeno Jam · Smoked Gouda
Red Pepper Aioli · Scallion
*add tasso or speck 5 | or chicken confit: 6

HOUSE-MADE HUMMUS 8
Vegetable Crudites · Grilled Pita

SPRING PEA RISOTTO 12
Grilled Snap Peas · Fresh Chevre
Bacon Lardon · Pea Tendrils

CRISPY CHICKEN WINGS 14
Scallion · House Carolina BBQ
*char buffed: 17

MUSSELS & LINGUINI 15
Lemon Beurre Blanc · Arugula
Grana Padano · Grilled Bread



SALADS & SOUPS

SEASONALLY INSPIRED SALAD 12

Please Enquire on our Current Feature

FLAKED SALMON SALAD 12

Field Greens · Bay Leaf Vinaigrette
Pickled Blueberry · Pickled Onion · Granola

MIXED GREEN SALAD 9

Honey Shallot Vinaigrette · Marinated Tomato
Chevre · Toasted Almonds

CAESAR SALAD 9

Romaine Hearts · Parmesan · Buttered Crouton
*add white anchovy 3

TRUFFLE POTATO SOUP 9

Fried Potato · Crispy Leek · Scallion Creme Fraiche

SEASONAL SOUP 9

Please Enquire on Our Current Feature

SOUP AND SALAD COMBO 13

Cup of Soup and a Small Caesar
or Mixed Green Salad

*** add-on: Shrimp 6 | Confit Chicken Thighs 6 | NY Strip 9*



MAIN PLATES

PASTRAMI REUBEN 13

House Kraut · Thousand Island · Mustard · Gruyere
Local Rye · House Potato Chips

LOCAL WAGYU BURGER 14

Bacon Jam · Pickled Red Onion · Iceberg
Brioche Bun · Fries

CUBAN SANDWICH 13

Tasso Ham · Braised Pork · Swiss · Pickles
Mustard · Cuban Bread · House Potato Chips

FRIED CHICKEN THIGH SANDWICH 14

Honey Aioli · Cucumber Quick Pickles
Ciabatta Bun · Slaw · House Potato Chips

MORGAN RANCH WAGYU BEEF 34/55

Roasted Sunchokes · Blueberry · Grilled Ramps
7oz. Collar 34 | 12oz. Striploin 55

TRUEBRIDGE FARMS PORK LOIN 27

String Carrot · Hericot Vert · Pickled Turnip
Crispy Pork Belly

FAROE ISLAND SALMON 28

Creme Fraiche Spatzle · Roasted Fennel · Radish

HOUSE-MADE GNOCCHI 25

Pesto · Cherry Tomato · Cipollini Onion
Parmesan · Micro Basil

PCF CRISPY CHICKEN ROULADE 29

Asparagus · Beluga Lentils · Rubarb · Red Onion Marmalade



DESSERT

LEMON CHIFFON CAKE 8
Raspberry Coulis / Lemon Mousse / Seasonal Herbs

CARAMALIZED HONEY CHEESECAKE 8
Brown Butter Thyme Shortbread / Braised Figs / Caramel
Lattice

STRAWBERRY CRÈME BRULÉE 8
Vanilla Crumb / Rosé Compressed Strawberries / Vanilla
Powder

CHOCOLATE MOUSSE 5
Fudgy Brownie / Chocolate Mousse / Salted Caramel



AFTER DINNER

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OMAHA

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AFTER DINNER

CRAFTSMEN FAVORITES

NIKKA COFFEY GRAIN <i>Japanese Whisky</i>	16
AVERNA AMARO LIQUEUR <i>Italian Bitter Digestif</i>	7

DESSERT + FORTIFIED WINES

QUINTA DO INFANTADO <i>Tawny Port NV</i>	14
JONES OF WASHINGTON <i>Late Harvest Viognier</i>	13
PIEDRA LUENGA <i>Olorosso Sherry NV</i>	14
MAESTRO SIERRA <i>Amontillado 12 Year Sherry</i>	18

EAU-DE-VIE

PIERRE FERRAND AMBRÉ	
<i>1er Cru Grande Champagne Cognac</i>	12
CHÂTEAU DE BRIAT <i>Hors d'âge, Bas-Armagnac</i>	14
CHRISTIAN DROUIN <i>Calvados</i>	8
DARON <i>Calvados Fine</i>	10
D'USSE <i>Cognac VSOP</i>	15
G. E. MASSÉNEZ <i>KIRSCHWASSER Cherry Brandy</i>	10



LATE NIGHT MENU

Served 10 PM - close

CRAB HUSHPUPPIES

Old Bay Aioli · Lump Crab · Pickled Ramps **7**

FRIED BRUSSEL SPROUTS

Fish Sauce Mayo · Cashew Praline **8**

CRISPY POTATO WEDGES

Lemon Pepper · Parmesan · Roasted Garlic Aioli **6**

MARCONA ALMONDS & OLIVES

Rosemary · Black Pepper **8**

CRISPY CHICKEN WINGS

Scallion · Carolina BBQ · Ranch or Blue Cheese **14**

*char buffed **17**

LOCAL WAGYU BURGER

Bacon Jam · Pickled Red Onion · Iceberg · Brioche Bun · Fries **14**

*add a fried egg to your sandwich: **2**

CUBAN SANDWICH

Tasso Ham · Braised Pork Shoulder · Swiss Cheese · Pickles
Mustard · Cuban Bread **13**

*add a fried egg to your sandwich: **2**

MIXED GREENS SALAD

Field Greens · Marinated Tomato · Almonds
Chevre · Honey Shallot Vinaigrette **9**

*add-on: Shrimp **6** | Confit Chicken Thighs **6** | NY Strip **9**

CHOCOLATE MOUSSE

Fudgy Brownie · Salted Caramel **5**



LATE NIGHT MENU

Served 10 PM - close

PRETZEL BITES

Sea Salt · Whole Grain Mustard Aioli 7

FRIED CHEESE CURDS

Alma White Cheddar Curds · Stout Aioli 8

BURDOCK TACOS

Pork Carnitas or Veggie with Salsa Verde or Salsa Roja 12

Pork Taco | Braised Pork Shoulder · Onion · Cilantro · Flour Tortilla and Lime

Veggie Taco | Grilled Marinated Oyster Mushrooms · Roasted Red Pepper
Cilantro · Onion · Flour Tortilla and Lime

GIVE US A SHOUT-OUT BELOW



@burdockandbitters



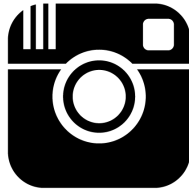
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