

BURDOCK + BITTERS



BAR MENU

COCKTAILS
BEERS
WINES
WHISK(E)Y
LATE NIGHT
HAPPY HOUR

OMAHA BAR & LOUNGE

COCKTAILS

B+B MENU

OMAHA

BAR & LOUNGE

A SELECTION OF CLASSIC FAVORITES AND NEWAGE ORIGINALS

BLACK MANHATTAN (ON TAP) - BOURBON AND BRANCH 2007
Buffalo Trace Bourbon and a Sicilian Amaro blended together to make a deliciously full bodied cocktail. **10**

DE PECHÈ MODE -- CONNOR POWER - B+B
Like a ginger spiced peach cobbler in a glass... A glass full of whiskey. **12**

LAST WORD - DETROIT ATHLETIC CLUB 1916
Pre-Prohibition house favorite. Well balanced cocktail with fresh citrus, herbal and rich liqueurs, and gin. **12**

CONFERENCE - BRIAN MILLER 2008
A conference of two whiskies and two brandies tied together with mole bitters. Earth, wood, and chocolate. **14**

COUPE DE VIOLETTE - CONNOR POWER - B+B
A violet blueberry cocktail that's citrusy and sweet. Fresh juices and a floral nose make this one dangerously delightful. **12**

SHENRON'S HOOCH - GRANVILLE SHARPE - B+B
A magical concoction made with Japanese whisky and Apple Brandy that'll leave you wishing for more. **13**

PIÑA GRANADA - GRANVILLE SHARPE - B+B
A spirit driven Piña Colada variation. No juice. All booze. May cause shell shock. You **will** get lost in the rain. **13**



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A SELECTION OF CLASSIC FAVORITES AND NEWAGE ORIGINALS

PETIT POIRE (ON TAP) -- PAUL FOSS - B•B

Crisp, clean, and classy vodka cocktail with rich herbal flavors and pear notes on the finish.

11

VIEUX CARRÉ - WALTER BERGERON 1930S

A powerful New Orleans classic. As if French brandy and Benedictine snuggled up to a Manhattan for warmth.

12

NEGRONI - CAFFE CASONI 1919

The very definition of balance and simplicity. A bittersweet classic utilizing equal parts gin, Campari, and vermouth.

11

COUPE DE CHAPEAU -- GRANVILLE SHARPE - B•B

Bitter and medicinal whiskey-based cocktail with notes of roasted nuts, brown ale, and sarsaparilla.

11

ESMERELDA - JACQ FOWLER - B•B

A summery afternoon in a deep forest. Light and floral with a hint of herbal earthiness.

13

RISKY HAVEN - CONNOR POWER - B•B

Bright, rich, and creamy rum cocktail with notes of coconut, fresh squeezed lime, and a slight bit of Korean heat.

10

DELIVERY ESPECIAL - PAUL FOSS - B•B

Tequila based refreshment. With notes of strawberry, grapefruit, rich honey, and topped with some sparkles.

13



BEER

TAP

SEASONAL DRAFT ROTATING SELECTION	7
FARNAM HOUSE BIÈRE DE GARDE 16OZ OMAHA 6.3%	7
SCRIPTOWN NUTJOB BROWN ALE 16OZ OMAHA 6.3%	7
KROS STRAIN DARK PARADISE AMBER 16OZ LA VISTA, NE 4.3%	7
PINT NINE IPA 16OZ LA VISTA, NE 7.0%	7
GLACIAL TILL ORIGINAL CIDER 12OZ PALMYRA, NE 5.5%	7
LAZY HORSE SALTED CARAMEL BLONDE 16OZ OHIOWA, NE 4.8%	7
THUNDERHEAD CORNSTALKER 16OZ KEARNEY, NE 5.2%	7
HAMM'S 16OZ ST. PAUL, MN 4.6%	6
SAISON DUPONT 12OZ BELGIUM 6.5%	10



BEER

BOTTLES & CANS

KROS STRAIN FAIRY NECTAR IPA 12OZ, LA VISTA, NE 6.2%	7
KEG CREEK BRICK RED ALE 12OZ GLENWOOD, IA 5.7%	6
PEACE TREE BLONDE FATALE 12OZ KNOXVILLE, IA 8.5%	8
KINKAIDER DAN THE WISER KOLSCH 12OZ BROKEN BOW, NE 4.3%	6
MILLSTREAM , GERMAN PILSNER 12 OZ AMANA, IA 5.0%	6
COOP SPARE RIB, PALE ALE 12OZ OKLAHOMA CITY, OK 4%	6
DOGFISH HEAD MIDAS TOUCH 12OZ MILTON, DE 9.0%	10
BLUE MOON BELGIAN WHITE 12OZ DENVER, CO 4.8%	6
BUDWEISER 16OZ ST LOUIS, MO 5.0%	6
BUD LIGHT 16OZ ST. LOUIS, MO 4.2%	6
COORS BANQUET 12OZ GOLDEN, CO 5.0%	5
COORS LITE 16OZ GOLDEN, CO 4.2%	6
CORONA EXTRA 12OZ MEXICO 4.5%	6
UNIBROUE LA FIN DU MONDE 12OZ QUEBEC 9.0%	10
BACCHUS VLAAMS OUD BRUIN 375ML BELGIUM 4.5%	10
STIEGL GRAPEFRUIT RADLER 16.9OZ AUSTRIA 2.0%	7
PILSNER URQUELL 12OZ CZECH REPUBLIC 4.4%	5



WINE

B+B MENU

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BY THE GLASS

FAIRE LA FÊTE <i>Crémant de Limoux, France NV</i>	12/48
BARNARD GRIFFIN <i>Rosé of Sangiovese, Columbia Valley, WA 2016</i>	9/36
TENSHEN <i>White Blend, Central Coast, CA 2016</i>	13/52
ROBERT MONDAVI "Private Selection" <i>Chardonnay, Central Coast, CA 2015</i>	9/36
JOEL DELAUNAY "Le Grand Ballon" <i>Sauvignon Blanc, Val de Loire, France 2016</i>	10/40
PRIMATERRA <i>Pinot Grigio, Venetie, Italy 2015</i>	8/32
GIESEN <i>Riesling, Marlborough, New Zealand 2015</i>	8/32

RODNEY STRONG <i>Cabernet Sauvignon, Sonoma County, CA 2015</i>	14/56
ROBERT MONDAVI "Private Selection" <i>Merlot, Central Coast, CA 2016</i>	9/36
CHÂTEAU DE PERENCHERE <i>Bordeaux Supérieur, France 2014</i>	11/44
CHÂTEAU STE. EULALIE "Secret de L'Enfer" <i>Pinot Noir, Vin de France 2016</i>	11/44
GÓMEZ CRUZADO "Crianza" <i>Tempranillo Blend, Rioja, Spain 2013</i>	12/48
TRIVENTO "Amado Sur" <i>Malbec Blend, Mendoza, Argentina 2014</i>	13/52



WINE

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FOR THE TABLE

ERIC TAILLET “Egali”T” <i>Brut, Champagne NV</i>	99
FRANK FAMILY VINEYARDS <i>Brut Sparkling Rosé, Napa Valley 2012</i>	120
RUTHERFORD RANCH <i>Chardonnay, Napa Valley 2014</i>	44
AICHENBERG “Premium” 1L <i>Grüner Veltliner, Niederosterreich, Austria 2016</i>	28
PENNER-ASH “Rubeo” <i>Red Blend, Willamette Valley, OR 2014</i>	59
MURPHY GOODE <i>Red Blend, California 2012</i>	42
DOMAINE RASPAIL-AY <i>Gigondas, Southern Rhône, France 2014</i>	109
LA MONDIANESE “Baby Barb” <i>Barbera d’Asti, Piedmont, Italy 2012</i>	40
ANTIGAL “Aduentus Mediterráneo” <i>Red Blend, Mendoza, Argentina 2009</i>	70
CHATEAU DU CHATELARD “Cuvee les Roches” <i>Morgon, Beaujolais, France 2013</i>	65



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

MARK TWAIN

WHISKEY

B+B MENU

OMAHA

BAR & LOUNGE

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

AMERICAN

PEG DRAM

.75 oz 1.5oz

ANGEL'S ENVY	8	15
BASIL HAYDEN'S	6	11
BLANTON'S SINGLE BARREL BOURBON	8	15
BUFFALO TRACE	5	10
DICKEL NO. 12	4	7
DICKEL RYE	4	7
EAGLE RARE	5	10
ELIJAH CRAIG SINGLE BARREL	4	8
EVAN WILLIAMS BONDED BOURBON	4	7
FOUR ROSES SINGLE BARREL BOURBON	5	10
HIGH WEST PRAIRIE BOURBON	5	10
HIGH WEST DOUBLE RYE	5	10
HIGH WEST CAMPFIRE	9	17
HIGH WEST RENDEZVOUS RYE	9	17
HUDSON MANHATTAN RYE	7	13



WHISKEY

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AMERICAN CONT.

	PEG	DRAM
	.75 oz	1.5oz
IOWA LEGENDARY RYE	6	11
J. RIEGER, KANSAS CITY WHISKEY	5	8
JEFFERSON'S CHÂTEAU SUDUIRAUT	14	27
JEFFERSON'S OCEAN AGED AT SEA	9	17
JEFFERSON'S OCEAN CASK STRENGTH	11	22
JEFFERSON'S RESERVE	7	13
JEFFERSON'S VERY SMALL BATCH BOURBON	7	13
KNOB CREEK RYE	5	10
LARCENY	5	9
MAKER'S MARK CASK STRENGTH	7	13
OLD OVERHOLT RYE	4	7
RITTENHOUSE RYE	5	10
SAZERAC RYE	6	11
W. L. WELLER, SPECIAL RESERVE	5	10
WOODFORD RESERVE RYE	5	10
WOODFORD RESERVE DOUBLE OAK	6	12



WHISKEY

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SCOTCH

	.75 oz	1.5 oz
ARDBEG 10 YR.	7	13
ARDBEG AN OA	8	15
ARDBEG UIGEADAIL	10	19
ARDBEG CORRYVRECKAN	12	23
ARRAN SAUTERNES	8	16
ARRAN 18 YR.	13	26
AUCHENTOSHAN, LOWLAND AMERICAN OAK	6	11
BALVENIE 12 YR. DOUBLEWOOD	7	14
BALVENIE 12 YR. SINGLE BARREL	9	17
BENROMACH ORGANIC	8	16
CRAIGELLACHIE 13 YR.	7	13
GLENFARCLAS 105 CASK STRENGTH	10	20
GLENFIDDICH RESERVE 14 YR.	6	12
GLENLIVET 15 YR.	8	16
GLENLIVET NADURRA	11	21
GLENMORANGIE 10 YR.	6	11
GLENMORANGIE LASANTA	7	14
GLENMORANGIE NECTAR D'OR	10	19
GLENMORANGIE QUINTA RUBAN	7	14
HAZELBURN 10 YEAR	9	17
HIGHLAND PARK 12 YR.	7	13
KILCHOMAN MACHIR BAY	7	14
LAGAVULIN 16 YR.	10	20
LONGROW, PEATED	8	15



WHISKEY

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SCOTCH CONT.

	.75 oz	1.5 oz
MACALLAN 12 YR.	9	17
MACALLAN 12 YR. DOUBLE CASK	9	17
MACALLAN 15 YR.	13	26
LAPHROAIG 10 YR.	6	11
LAPHROAIG TRIPLE WOOD	7	13
MONKEY SHOULDER, BLENDED MALT	4	7
SINGLETON OF GLENDULLAN 12 YR.	5	10
SPRINGBANK 10 YR.	8	15
SPRINGBANK 15 YR.	12	24
SPRINGBANK 18 YR.	23	45

WORLD WHISK(E)Y

	.75 oz	1.5 oz
YELLOW SPOT, IRELAND	12	23
REDBREAST 12 YR., IRELAND	9	18
TEELING SINGLE GRAIN, IRELAND	6	12
TYRCONNEL, IRELAND	5	9
PENDLETON 1910, CANADA	5	9
NIKKA COFFEY GRAIN WHISKY, JAPAN	8	15
TOKI BLENDED WHISKY, JAPAN	5	9
KAVALAN SINGLE MALT, TAIWAN	10	19
PAUL JOHN BRILLIANCE, INDIA	6	11
PAUL JOHN CLASSIC, INDIA	10	19
PAUL JOHN EDITED, INDIA	7	13
PAUL JOHN BOLD, INDIA	7	14
BRENNE SINGLE MALT, FRANCE	7	14
BASTILLE 1789, FRANCE	4	7



WHISKEY

FLIGHTS

PAUL JOHN

BRILLIANCE, CLASSIC, EDITED, BOLD

18

GLENMORANGIE FINISH

CLASSIC 10 YR, LASANTA SHERRY, QUINTA RUBAN PORT,
NECTAR D'OR SAUTERNES

18

BUFFALO TRACE FLIGHT

BUFFALO TRACE
W. L. WELLER, SPECIAL RESERVE
EAGLE RARE
SAZERAC RYE

18

SPRINGBANK FLIGHT

HAZELBURN 10 YR.
SPRINGBANK 10 YR.
SPRINGBANK 15 YR.
LONGROW PEATED

22

DISCOVERY FLIGHT

NIKKA COFFEY GRAIN, JAPANESE WHISKY
KAVALAN, TAIWANESE SINGLE MALT WHISKY
BASTILLE 1789, FRENCH BLENDED WHISKY
PAUL JOHN CLASSIC, INDIAN SINGLE MALT WHISKY

20



B+B MENU

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BAR & LOUNGE

SNACKS

HOUSE-MADE TARTINE 6
Rotating Selection, Please Enquire for Today's Offering

FRIED BRUSSELS SPROUTS 8
Fish Sauce Mayo · Cashew Praline

SEASONAL SAVORY BEIGNETS 7
with Smoked Garlic Aioli

DEVILED EGGS 7
Pickled Mustard Seed · Coppa Crisps · Chive



SMALL PLATES

CHARCUTERIE BOARD 17

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

CRISPY CHICKEN WINGS 14

Spicy Korean Glaze · Peanut Sauce · Sesame · Scallions

PEI MUSSELS 14

Potato · Leeks · Paprika · Garlic Toast

CRISPY BRAISED PORK BELLY 13

Yellow Corn Grits · Poached Egg · Scallions · Maple

HOUSE-MADE MEATBALL 14

Hearty Tomato Sauce · Grana Padano · Basil
Grilled Bread



ENTREES

PASTRAMI REUBEN 16

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

LOCAL WAGYU BURGER 16

Pickled Red Onion · Bacon Jam · Iceberg
Brioche Bun · Natural Cut Fries
*add Fried Egg 2

FRIED CHICKEN THIGH SANDWICH 15

House Biscuit · Spicy Honey Aioli · Cucumber
Quick Pickles · Arugula · Potato Salad
*add Fried Egg 2

SPICY BRAISED PORK SANDWICH 15

Gochujang · Garlic Mayo · Sesame Greens
Sesame Seed Bun · House Potato Chips

MIXED GREEN SALAD 12

Herbed Vinaigrette · Marinated Tomato
Chevre · Almonds
*add-on Shrimp 9 | Chicken Thighs 7 | NY Strip 9

FRIED NAAN FLATBREAD 13

Mornay · Caramelized Onion · Mushroom
Broccoli · Peppers
*add Saved Prosciutto di Parma 5



DESSERT

LEMON TART 7
Rye Crust · Meringue · Hazelnut · Creme Fraiche

CHOCOLATE MOUSSE 5
Fudgy Brownie · Salted Caramel

SEASONAL FRUIT COBBLER 7
Streusel · Vanilla Bean Ice Cream
Dulce de Leche

LATE NIGHT MENU

Served 10 PM - close

SEASONAL SAVORY BEIGNETS

with Smoked Garlic Aioli **7**

FRIED BRUSSEL SPROUTS

Fish Sauce Mayo · Cashew Praline **8**

CRISPY POTATO WEDGES

Togarashi Spice · Zesty Fancy Sauce **6**

MARCONA ALMONDS & OLIVES

Rosemary · Black Pepper **8**

CRISPY CHICKEN WINGS

Spicy Korean Glaze · Peanut Sauce · Sesame · Scallion **14**

LOCAL WAGYU BURGER

Bacon Jam · Pickled Red Onion · Iceberg · Brioche Bun · Fries **16**

SPICY BRAISED PORK SANDWICH

Gochujang · Garlic Aioli · Sesame Greens · Sesame Seed Bun
House Chips **15**

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

MIXED GREENS SALAD

Field Greens · Marinated Tomato · Almonds
Chevre · Herbed Vinaigrette **12**

*add-on: Shrimp **9** | Chicken Thighs **7** | NY Strip **9**

CHOCOLATE MOUSSE

Fudgy Brownie · Salted Caramel **5**



HAPPY HOUR

Available Monday through Friday 4pm-6pm

BEER

Hamm's **4** | Pint Nine IPA **5** | Lazy Horse Salted Caramel Blonde **5**
Side Draught Cocktail **3**

WHITE WINE

Robert Mondavi "Private Selection" Chardonnay **7**
Joel Delaunay "Grand Ballon" Sauvignon Blanc **8**
Giesen, Riesling **6**

RED WINE

Robert Mondavi "Private Selection" Merlot **7**
Chateau de Parenchere, Bordeaux Superieur **9**
Chateau St. Eulalie "Secret de L'Enfer" Pinot Noir **9**

SEASONAL SAVORY BEIGNETS

with Smoked Garlic Aioli **5**

FRIED BRUSSEL SPROUTS

Fish Sauce Mayo · Cashew Praline **6**

CRISPY POTATO WEDGES

Togarashi Spice · Zesty Fancy Sauce **5**

HOUSE-MADE TARTINE

Rotating Selection, Please Enquire for Today's Offering **5**

ARTISAN MEAT AND CHEESE PLATE

Chef's Selection of 2 Meats and 2 Cheeses
Grilled Bread **12**



MOCKTAILS

0% alcohol, 100% delicious

Shrub and Soda - \$7

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

Lady Butterfly Mocktail - \$7

A bright, citrusy, and floral mocktail with a hint of anise and rose

Fresh Squeezed Sparkling Lemonade/Limeade - \$5



B+B HOURS

Come on in, we're open!

Sunday - Thursday:

11am-12am

Friday - Saturday:

11am-1am

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

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

