



# Broken Top Bottle Shop & Ale Café



welcome



## MENU

### Appetizers

**\*\*CHECK OUT OUR HAPPY HOUR MENU FROM 3-6 MONDAY-FRIDAY\*\***

**BOTTLE SHOP PRETZEL:** Jumbo Pretzel Dusted with Fennel, Brewer's Yeast and Garlic, and Served with a Pesto Cheese Sauce (contains pine nuts) & Deli Mustard. - \$13

**QUESADILLA (GF):** Corn Tortillas with Monterey Jack Cheese, Roasted Green Poblano Peppers and House Smoked Chicken. Served with Roasted Tomatillo Salsa and Sour Cream. Substitute Tempeh for a Vegetarian Option - \$15

**SPINACH & ARTICHOKE DIP (GF):** Served Hot with House-Made Tortilla Chips - \$14

**BOTTLE SHOP NACHOS (GF):** House-Made Tortilla Chips with Cheese Sauce, Monterey Jack Cheese, Smoked Paprika Pinto Beans, Tomato, Red Onion, Sour Cream, Tomatillo Salsa and Guacamole-\$18.95 (Add Chicken or Tempeh \$7)

**HOUSE-MADE CHIPS AND TOMATILLO SALSA (GF & V):** - \$9

**HOUSE-SMOKED CHICKEN WINGS (GF):** Tossed in Buffalo, Mango-Sriracha, BBQ, Tahini Garlic or Honey Habanero Sauce, and Served with Veggie Sticks and Blue Cheese -\$13 (1/2 DOZEN) / \$22 (DOZEN)

**MAHI MAHI, SMOKED TEMPEH, SMOKED STEAK OR SMOKED CHICKEN TACOS (GF & V<sub>OPTION</sub>):** Your Choice of Protein Topped with Chipotle Crema, Cabbage, Cilantro, and Roasted Tomatillo Salsa served in a Corn Tortilla. - \$14.50 (3 TACOS) / \$5 (1 TACO)

### Salads

**THE WEDGE (GF<sub>OPTION</sub>):** 1/4 Head Wedge of Iceberg served with your choice of Bacon **OR** Tempeh, Grape Tomatoes, Blue Cheese Dressing, Blue Cheese Crumbles and Croutons. Gluten Free without Croutons - \$15

**HOUSE SMOKED STEAK SALAD:** Organic Mixed Greens, Goat Cheese Croquette, Spiced Almonds and Sliced Apples, Tossed with Roasted Shallot Sherry Vinaigrette. Feel Free to Substitute any of our Protein Options. Gluten Free without Croquette - \$18

**SESAME SUSHI SALAD (GF&V):** Organic Baby Kale, Nori, Jasmine Rice, Cucumber, Carrots, Pickled Ginger, Sesame Vinaigrette and Wasabi Aioli - \$15/ \$9

- Add Sesame-Encrusted Salmon - \$9
- Add Smoked Tempeh, Hoisin Tofu, Smoked Chicken or Smoked Steak - \$7

**CAESAR SALAD (GF<sub>OPTION</sub>):** Romaine Lettuce, Asiago, Caesar Dressing\* (contains raw eggs), and Croutons. Gluten Free without Croutons - \$13 / \$8

**HOUSE SALAD (GF&V):** Organic Mixed Greens, Grape Tomatoes, Garbanzo Beans, Cucumbers, Sunflower Seeds, Apples and Your Choice of Dressing Served on the Side - \$13 / \$8

*Add protein to any salad: \$7 - Smoked Steak (GF), Smoked Chicken (GF), Smoked Tempeh (GF), or Hoisin Tofu (Not GF)  
\$9 - Salmon (GF) (5oz)*

*House-Made Dressings (all GF):* Blue Cheese, Chipotle Ranch, Caesar\*, Tahini Garlic (V), Sesame Vinaigrette (V), Roasted Shallot Sherry Vinaigrette (V)

# Entrées

**BTBS RICE & QUINOA BOWL (GF & V option):** Your Choice of Smoked Steak, Smoked Chicken, Smoked Tempeh (V) or Hoisin Tofu (V) Served Over Jasmine Rice & Quinoa with Sweet Sesame Dressing, Wasabi Aioli, Sriracha and Sriracha Mayo with Roasted Seasonal Vegetables. \$18.95 (with Salmon \$21)

**4 CHEESE MAC & CHEESE:** Macaroni Pasta Tossed with White and Yellow Cheddar, Asiago and Mozzarella and Topped with Garlic-Panko Bread Crumbs - \$14.95  
Add Bacon \$4 Add Smoked Chicken or Tempeh \$7

**SPAGHETTI SQUASH LASAGNA (GF):** Layered with Spaghetti Squash, Mozzarella, Asiago and Ricotta Cheeses, Spinach and Tomato Basil Cream Sauce. This dish is free of pasta—it's layered with Squash - \$18.95

**BTBS BURRITO IN A BOWL (GF):** Your Choice of Smoked Steak, Smoked Chicken or Tempeh with Mexican Rice, Smoked Paprika Pinto Beans, Tomatoes, Onions and Cabbage. Topped with Guajillo Salsa, Tomatillo Salsa and Sour Cream - \$18.95

**KOREAN BEEF TIPS (GF):** Smoked and Marinated Beef Tips Served Over Sesame Rice with Green Onion and Pickled Daikon & Carrots and Sriracha Chili Sauce - \$18.95  
(Substitute Hoisin Tofu for Vegan Option \*\* NOT Gluten Free\*\*)

## Sandwiches For All Appetites

**Served with:** Kettle Potato Chips (GF&V), or House-Made Coleslaw (GF&V)

**Or Upgrade:** \$3- Raw Veggies with Your Choice of Dressing (GF&Voption)

\$4- Cup of Soup

\$5- Small House Salad (GF&V<sub>OPTION</sub>), Caesar Salad\*, or Mac & Cheese

### Carnivore

**STEAK PHILLY DIP:** House-Smoked Steak, Smoked Portobello, Caramelized Onions, Provolone Cheese, Garlic Aioli\* on a *Big Ed's* Bun Panini-Style with Au Jus - \$18.95

**PORK BELLY BANH MI SANDWICH:** Sriracha Mayo, Pickled Daikon, Carrots, Mint, Cilantro and Thai Basil on a *Big Ed's* Pho Bun - \$18.95

**REUBEN:** Your Choice of Corned Beef or Turkey on *Big Ed's* Marbled Rye with Sauerkraut, Swiss Cheese and House Made 1000 Island Dressing. - \$18.95

**TURKEY CLUB:** Sliced Turkey Breast, Thick Cut Bacon, Pepper Jack, Lettuce, Sliced Tomato and Guacamole on Ciabatta - \$18.95

**BTBS B.L.T.A.:** Thick Cut Bacon (Sub Pork Belly for \$1) with Lettuce, Tomato, Avocado Spread and Garlic Aioli\*. Served on *Big Ed's* Baguette Bread - \$18.95

### Herbivore

**MUSHROOM PHILLY DIP:** Smoked Portobello, Caramelized Onions, Provolone, Garlic Aioli\* on *Big Ed's* Bun Panini-Style with Au Jus (GF&V) Vegan with No Cheese and Vegan Mayo - \$17.95

**HOISIN TOFU BANH MI SANDWICH (V):** Organic Hoisin Marinated Tofu, Sriracha Mayo, Pickled Daikon, Carrots, Mint, Cilantro and Thai Basil on *Big Ed's* Pho Bun - \$18.95

**TEMPEH REUBEN:** Smoked Tempeh on *Big Ed's* Marbled Rye with Sauerkraut, Swiss Cheese and House Made 1000 Island Dressing. - \$18.95

**BBQ TEMPEH SANDWICH (V):** House-Smoked Tempeh, BBQ Sauce, House-Made Cole Slaw on *Big Ed's* Bun - \$18.95

**TEMPEH B.L.T. (V):** House-Smoked Tempeh with Lettuce, Tomato and Vegan Mayonnaise. Served on a *Big Ed's* Baguette Bread. - \$18.95

\*\*Most sandwiches can be prepared GF w/ **GLUTEN FREE BUN** (\$1 extra)\*\*

**VEGAN BREAD:** *Big-Ed's* Sandwich Bread, Ciabatta, Corn Tortillas, and Naan. *Big Ed's* Marbled Rye is NOT Vegan. **VEGAN MAYO** (GF&V) on request.

## Add Ons

**ALL SAUCES, DRESSINGS, SALSA & AU JUS** \$1(2oz)

**AVOCADO SPREAD** (GF&V) \$1(2oz)

**BACON** \$4 (2 THICK CENTER CUT SLICES)

**SOUR CREAM** \$1(2oz)

**CHEESE** (Cheddar, Swiss, Provolone, or Pepperjack) \$1.50

**SIDE BAGUETTE BREAD** \$1.50

## Our Food

**GLUTEN FREE(GF) and VEGAN(V) choices are noted. All our Meats & Tempeh are GLUTEN FREE(GF)!**

This is not a gluten free facility. We use the utmost care & integrity in avoiding cross contamination; however, if you have an immediate &/ or potentially life - threatening allergy, please let your server know when ordering. There may be exposure for which you must determine your risk tolerance.

Our Wings, Tri-Tip, Chicken and Tempeh are **SMOKED ON SITE!** BigEd's Artisan Breads, and Bonta Natural Artisan Gelato **ARE LOCAL!**

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness