

# B-LICIOUS BITES

## SWEET & SALTY CHIPS <sup>GF</sup>

Applewood Bacon, House-Made Chips, Maytag Blue, Balsamic Glaze 9.95

## VEGGIE SPRING ROLLS <sup>V</sup>

Sweet Thai-Chili Sauce 10.95

## HOUSE-MADE

### GUACAMOLE <sup>GF V</sup>

Served with Warm Chips 12.95

### FILET TIPS\* <sup>GF</sup>

Roasted Corn & Onion Salsa, Smoked Chipotle Aioli 14.95

### WINGS\* <sup>GF</sup>

8 Wings per Order 12.95

Buffalo, Lemon Pepper, or Blueberry BBQ

### MAC + CHEESY

Signature Four Cheese Blend 9.95 <sup>VG</sup>

Add Bacon or Chorizo + 3

### CAULIFLOWER POPCORN <sup>VG</sup>

Crispy Florets, Buffalo Sauce, Blue Cheese Dressing, Celery Sticks 11.95

# SALADS

## B-SQUARE COBB\*

Grilled Chicken, Romaine, Iceberg, Egg, Avocado, Tomato, Cranberries, Blue Cheese, Double-Smoked Bacon, Whipped Balsamic Vinaigrette 15.95

## TACO SALAD\* <sup>GF</sup>

Seasoned Ground Sirloin, Avocado, Black Beans, Pico de Gallo, Monterey Jack, Corn, Kale, Iceberg, Ranch Dressing, topped with Tortilla Strips 16.95

## CHICKEN QUINOA\*

Grilled Chicken, Red & White Quinoa, Slivered Almonds, Cucumbers, Diced Red Peppers, Corn, Cranberries, Feta, Wild Basmati Rice, Iceberg, Romaine, Whipped Balsamic Vinaigrette 16.95

# B-SQUARE BURGERS

Our Proprietary Blend of All-Natural, Hormone & Antibiotic-Free 8 oz. Beef Burgers

Served with Green Leaf, Tomato, Pickles & House-Made French Fries

Gluten-Free or Iceberg Lettuce Buns available + 1.95 Sweet Potato Fries + 0.95

## SELFIE\* 13.95

Add Bacon, Mushroom or Cheese + 1. each

## BIG DADDY\*

Hot Pastrami piled high, Melted Matured Cheddar, B-Square Spread 17.95

## AHI TUNA\*

Sushi-Grade Tuna Burger, Asian Slaw, Avocado, Wasabi-Ginger-Lime Spread 16.95

## FWB\*

Turkey Burger, Turkey Bacon, Provolone, Avocado, Caramelized Onions, B-Square Spread 14.95

## IMPOSSIBLE BURGER <sup>VG</sup>

Vegan Patty topped with LTP and Red Onion. Served with a Side Salad 16.95

# B-WICH'D

Sandwiches on Texas Toast with choice of House-Made Fries or Field Greens Salad

## HOT DOGMA\*

Hot Pastrami, Sauerkraut, Melted Cheddar, Chopped Pickles 14.95

## CHICAGO DOG\*

Yellow Mustard, White Onion, House-Made Relish, Roasted Peppers, Diced Tomatoes, Celery Salt, Pickle Spear 14.95

## B-CHICKEN\*

Grilled Chicken Breast, Bacon, Avocado, Green Leaf, Tomato, B-Square Spread 13.95

## THE DAD BOD\*

Two 4 oz Burger Patties, Melted Maytag Blue Cheese, Sautéed Truffle Mushrooms, Caramelized Onions, Sunny-Side Up Fried Egg 17.95

## OMG\*

8 oz. Beef Patty, stuffed with American, Cheddar & Monterey Jack. Caramelized Onions, B-Square Spread 15.95

## PHAT BOY\*

8 oz. Beef Patty, Between 2 Bacon, American & Cheddar Grilled Cheeses 18.95  
Big Appetites Only

## KATZY'S JUBEN\*

A Cuban Reuben.

Hot Pastrami, Roasted Pork, Melted Swiss, Pickles, Mustard & Russian-Style Dressing on a Ciabatta Roll 15.95

## GRILLED CHEESY TRIO

Brie, Chunky American & Goat Cheeses, Fig Jam 12.95

Add Bacon + 0.95

Add Pastrami + 3.95

## B-LAZIN' BUTTERMILK\*

Spiced Fried Chicken, Pepper Jack Cheese, Pickles, Green Leaf, Tomato, Slaw 14.95

## CHICKEN SLIDERS\*

3 Crispy Chicken Sliders with Honey Mustard, LTP 12.95

# MAINS

## THE FISHBOWL\* <sup>GF</sup>

Seared Ahi Tuna or Salmon

Avocado, Wakame, Pickled Ginger, Coconut Rice, Cucumbers, Carrots, Wasabi Aioli, Sriracha Aioli, Ponzu Sauce 21.95

## CHICKEN TACOS\*

Marinated Chicken, Chipotle Aioli, Cabbage, Corn Salsa in Flour Tortillas 13.95

## MAHI TACOS\*

Blackened Local Mahi with Chipotle Aioli & Escabeche in Flour Tortillas 13.95

## AHI TUNA TACOS\*

Sushi-Grade Tuna Tartare tossed in Sriracha Aioli. Topped with Asian Slaw, Pineapple-Mint Salsa, Paprika Shoestring Fries in Flour Tortillas 17.95

## SCOTTISH SALMON\* <sup>GF</sup>

Pan-Seared, Mango-Miso Glaze, Coconut Rice & Bok Choy 24.95

## BABY BACK RIBS\*

Lean, Moist. Blueberry BBQ Sauce, House-Made French Fries & Asian Slaw Full Rack 25.95 • 1/2 Rack 18.95

## CHICKEN LAS OLAS\*

Lightly Breaded Breast, Arugula & Tomato Salad, Shaved Parmigiano-Reggiano, Lemon Caper Yogurt Sauce 22.95

# B-SIDES

Fries & Tots are Cooked in Peanut Oil

HOUSE-MADE FRIES <sup>GF V</sup> 6.95

SWEET POTATO FRIES <sup>GF V</sup> 7.95

PARMIGIANO TRUFFLE

FRIES <sup>GF VG</sup> 8.95

SWEET TOTS 8.95

Sweet Potato Tots, Melted Four Cheese Blend, Bacon Bits

SAUTÉED BOK CHOY <sup>GF V</sup> 6.95

SIDE SALAD <sup>GF V</sup> 4.95

<sup>GF</sup> GLUTEN-FREE <sup>VG</sup> VEGETARIAN <sup>V</sup> VEGAN Please specify any allergies to your server.

\*CONSUMER INFORMATION The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

# WINE

## WHITE

<b>CANELLA</b> Prosecco (Split)		10
<b>CHARLES SMITH Kung-Fu Girl</b> Riesling	8	29
<b>KIM CRAWFORD</b> Sauvignon Blanc	11	39
<b>EMMOLO</b> Sauvignon Blanc	12	44
<b>CLOUDY BAY</b> Sauvignon Blanc		64
<b>BENVOLIO</b> Pinot Grigio	8	24
<b>MASO CANALI</b> Pinot Grigio	10	36
<b>BORTOLUZZI</b> Pinot Grigio	12	44
<b>CARMEL ROAD</b> Unoaked Chardonnay	10	36
<b>KENDALL JACKSON</b> Chardonnay	11	39
<b>CAMBRIA</b> Chardonnay	12	44
<b>NEWTON "UNFILTERED"</b> Chardonnay		101
<b>PRISONER WINE CO Blindfold</b> Blend	16	59
<b>VICENTIN</b> Blanc de Malbec	12	44

## ROSE

<b>THE PALM</b>	10	36
<b>MEIOMI</b>	12	44
<b>WHISPERING ANGEL</b>	14	48

## RED

<b>E. GUIGAL</b> Côtes du Rhône	11	39
<b>THE BIKER</b> Zinfandel	10	36
<b>MURPHY GOODE</b> Pinot Noir	10	36
<b>MEIOMI</b> Pinot Noir	12	44
<b>LA CREMA</b> Pinot Noir	15	54
<b>SIMI</b> Merlot	12	44
<b>CHATEAU STE. MICHELLE</b> Cab. Sav.	10	36
<b>JUGGERNAUT</b> Cabernet Sauvignon	13	45
<b>ARROWOOD</b> Cabernet Sauvignon	16	59
<b>GROTH</b> Cabernet Sauvignon Reserve		185
<b>TERRAZAS RESERVA</b> Malbec	10	36
<b>COLOMÉ AUTÉNTICO</b> Malbec		50
<b>II FAUNO DI ARCANUM</b> Super-Tuscan	15	56
<b>QUINTA DO VESUVIO</b> Pombal		59
<b>SAVED</b> Red Blend	12	44
<b>TENSHEN</b> Red Blend	13	45
<b>PRISONER WINE CO. Prisoner</b> Blend	25	86

# BEER

## IN A CAN

<b>BELL'S</b> Two Hearted Ale	7
<b>BISCAYNE BAY</b> Miami Pale Ale	7
<b>BUDWEISER</b>	5
<b>COORS LIGHT</b>	6
<b>FOUNDERS</b> All Day	6
<b>GOOSE ISLAND</b>	7
<b>GUINNESS</b>	7
<b>HAWAIIAN LION</b>	6
<b>LAGUNITAS</b> Little Sumpin' Sumpin'	7
<b>PABST BLUE RIBBON</b>	5
<b>SIXPOINT</b> Resin	8
<b>TRULY</b> Hard Seltzer	6

## BY THE BOTTLE

<b>ABITA</b> Purple Haze	6
<b>AMSTEL LIGHT</b>	6
<b>ANGRY ORCHARD</b> Cider	5
<b>BECK'S</b> Non-Alcoholic	5
<b>BUD LIGHT</b>	5
<b>CORONA / LIGHT</b>	6
<b>REDBRIDGE</b> Gluten-Free	7
<b>FUNKY BUDDHA</b> Hop Gun	7
<b>HEINEKEN</b>	6
<b>ISLAMORADA</b> Sandbar	6
<b>KENTUCKY BOURBON BARREL ALE</b>	8
<b>MAGIC HAT #9</b>	6
<b>MICHELOB ULTRA</b>	5
<b>ROGUE</b> Hazelnut Nectar	8
<b>YUENGLING PREMIUM</b>	5

**B-SWEET CHOCOLATE CAKE** 8.95

## ON TAP

<b>BISCAYNE BAY</b> D9uble	10
<b>BLUE POINT</b> Toasted Lager	6
<b>BUD LIGHT</b> Lager	5
<b>CIGAR CITY</b> Jai Alai	7
<b>COPPER POINT</b>	6
<b>FUNKY BUDDHA</b> Floridian	6
<b>STELLA ARTOIS</b>	6
<b>ROTATING TAP</b>	MP

**SANGRIA** Glass 11  
Pitcher 32  
PINEAPPLE MINT • ST. PEACH  
WHITE GRAPE ROSE

## BIG BEERS 750 ML

<b>DELIRIUM</b> Tremens	18
<b>LINDEMANS</b> Framboise	18
<b>ST. BERNARDUS</b> ABT 12	19
<b>KIRIN ICHIBAN</b> (22 oz.)	8

## SIGNATURE COCKTAILS

### BARREL-AGED

**STRAWBERRY SPIKE** 13  
Grey Goose Vodka,  
Muddled Strawberries,  
Lemonade, Prosecco

**VEGAS MARTINI** 14  
Ciroc Peach Vodka, Beet &  
Ginger Infused Simple Syrup,  
Fresh Lemon Juice

**JALAPEÑO MARGARITA** 14  
Cazadores Tequila, Muddled  
Jalapeño, Fresh Lime Juice,  
Orange Reduction, splash of  
Red Wine

**FROSÉ** 11  
Rosé, Smirnoff,  
Kelvin Rosé Slush

**CUCUMBER GIMLET** 13  
Ketel One Botanical Cucumber  
Mint Vodka, Fresh Lime Juice,  
Jalapeño Syrup, Cucumber

**STUCK IN PARADISE** 14  
Bacardi Superior Rum,  
Passionfruit, Pineapple, Fresh  
Lime Juice, Club Soda

**DIRTY SOUTH** 11  
Deep Eddy Sweet Tea Vodka,  
Simple Syrup, Fresh Lemon  
Juice, Iced Tea, Lemon

### LAS OLAS

**BOULEVARDIER**  
Russell's Reserve 10 Yr.  
Bourbon, Campari, Carpano  
Antica Sweet Vermouth  
16

**SKINNY B** 11  
Tito's Vodka, Fresh  
Muddled Lemons, Water  
+ Jalapeño to make it FIRE

**COCONUT MOJITO** 12  
Captain Morgan Coconut  
& White Rum, Coconut  
Purée, Mint, Lime, Club Soda

**OLD CUBAN** 12  
Ron Zacapa 23 Rum, Lime  
Juice, Simple Syrup, Mint  
Leaves, Bitters, topped  
with Prosecco

**KETEL BUCK** 12  
Ketel One Vodka, Fresh  
Lime Juice, Ginger Beer,  
Crystallized Ginger

BEER, WINE, LIQUOR  
AVAILABLE FOR PICK-UP WITH ID

# ■ B-SQUARE BRUNCH ■

Available Sat & Sun 11am-3pm Add 2 Eggs Any-Way +2.95

## LOBSTER BENEDICT\*

2 Poached Eggs,  
Lobster Hollandaise,  
Thomas' English Muffin,  
Potato Hash MP

## KATZY'S BENEDICT\*

2 Poached Eggs, Hot Pastrami, Horseradish Hollandaise,  
Cheddar Biscuit, Potato Hash 14.95

## MEXI-BENE\*<sup>GF</sup>

2 Poached Eggs, Chorizo, Guacamole, Black Beans, Sour Cream,  
Chipotle Hollandaise, Pico de Gallo in Corn Tortilla Bowls  
with Potato Hash 14.95

## STEAK & EGGS\*<sup>GF</sup>

Bourbon marinated Filet Tips, 2 Eggs, Potato Hash 16.95

## AVOCADO TOAST<sup>VG</sup>

Texas Toast topped with a Fried Egg, Avocado, Feta, Tomatoes, Radish 12.95

## BLAZIN' BISCUITS\*

3 pieces of Spiced Fried Chicken over Buttermilk  
Biscuits, smothered in Sausage Gravy 12.95

## EGG FRITTATA\*<sup>VG</sup>

Scrambled Eggs, Roasted Tomatoes, Asparagus, Exotic Mushrooms,  
Provolone, Thomas' English Muffin, Basil-Pesto Hollandaise,  
Potato Hash 12.95

## THREE MEAT SKILLET\*

Bacon, Sausage, Chorizo, Buttermilk Cheddar Biscuit, 2 Poached Eggs,  
Tarragon Hollandaise, Potato Hash. Served in a Skillet 14.95

## CORNFLAKE-CRUSTED FRENCH TOAST<sup>VG</sup>

Caramel, Vermont Maple Syrup, Whipped Cream, Vanilla Ice Cream 13.95

## THE BREAKFAST BURGER\*

4 oz Signature Beef Burger,  
Scrambled Eggs, Cheddar  
Cheese and Bacon Between  
2 Syrup-Infused  
MANcakes 14.95

## B-BOTTOMLESS

Saturday & Sunday 11am-3pm

### MIMOSAS + SANGRIAS

\$16.95 per Person\*

### GREY GOOSE COCKTAILS, MIMOSAS, SANGRIAS

\$25.95 per Person\*

\*Available with purchase of  
food (B-Sides Excluded)

## B-BOOZY

### B-SQUARE BLOODY 10

House-Made Bloody Mary Mix,  
Thoroughly Garnished

### BACON BLOODY 12

Bacon-Infused Bloody Mary  
Mix. Garnished with Candied  
Bacon

### APEROL SPRITZ 12

Aperol, Prosecco, Soda Water

### OLD CUBAN 12

Ron Zacapa 23 Rum, Lime Juice,  
Simple Syrup, Mint Leaves, Bitters.  
Topped with Prosecco

**GF** GLUTEN-FREE **VG** VEGETARIAN \*CONSUMER INFORMATION

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may increase your risk of foodborne illness. **Please specify any allergies to your server.**

# HAPPY HOUR



**BSQUARE**  
BURGERS + BOOZE

*Starts* MONDAY AT 11:30

*Ends* FRIDAY AT 7

## DRINKS

### \$4 DRINKS

Smirnoff Vodka, Nolet's Gin,  
Captain Morgan Rum, Naked Turtle Rum

### \$5 DRINKS

Ketel One Vodka, Ketel One Botanicals,  
Johnnie Walker Red Label Scotch,  
Cazadores Tequila

### \$6 DRINKS

Bulleit Bourbon, Crown Royal Whisky,  
Crown Apple Whisky, Don Julio Blanco

### \$3 BUD LIGHT DRAFT

### \$4 ALL OTHER DRAFT BEER

### \$6 WHITE

Benvolio Pino Grigio  
Kendall Jackson Chardonnay

### \$6 RED

Murphy Goode Pinot Noir  
Chateau Ste. Michelle Cabernet Sauvignon

## SNACKS

### BEEF SLIDER \$2.50

Ketchup, Mustard, Pickles  
Add Cheese + .50

### CAULIFLOWER POPCORN \$4 <sup>VG</sup>

Crispy Florets, Buffalo Sauce, Blue Cheese  
Dressing, Celery Sticks

### CRISPY VEGETABLE

### SPRING ROLLS \$4 <sup>V</sup>

Sweet Thai-Chili Sauce

### MINI GUAC \$5 <sup>VG</sup>

Served with Warm Tortilla Chips

### NACHOS \$5 <sup>VG</sup>

Monterey Jack Cheese, Black Beans,  
Sour Cream, Pico de Gallo. Add Chicken +\$2

### MAHI NUGGETS \$4

B - Square Tartar Sauce

### ANY STYLE WINGS \$5

Buff'd Up, Blueberry BBQ, Pepp'd Up

### CHICKEN TACO \$2

Marinated Chicken, Chipotle Aioli,  
Cabbage, Corn Salsa