

B-LICIOUS BITES

SWEET & SALTY CHIPS ^{GF}

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

BANG BANG SHRIMP*

Crispy Shrimp served in a creamy Sweet + Spicy Sauce. Topped with Sesame Seeds & Green Onions 13.95

CRISPY VEGGIE SPRING ROLLS ^V

Sweet Thai-Chili Sauce 10.95

GUACAMOLE

Avocado, Onion, pinch of Corn, Tomato, Cilantro, Fresh Lime. Served with Warm Chips

CLASSIC ^{GF V} 13.95 LOBSTER ^{GF MP}

We Proudly Support Our Local Growers & Farmers' Markets

TOMMY'S MEATBALLS*

Turkey Meatballs, Pomodoro, Pesto, Fresh Farmers' Ricotta 14.95
Add a Meatball + 3.95

PAN-SEARED FILET TIPS*

Roasted Corn & Onion Salsa, Smoked Chipotle Aioli 15.95

CAULIFLOWER POPCORN [🔥]

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

SZECHUAN-STYLE CALAMARI & SHRIMP*

Lightly Dusted, Sweet & Spicy Thai-Chili Sauce, Balsamic Glaze, Candied Peanuts, Bean Sprouts 15.95

EGGPLANT MEATBALLS ^{VG}

Vegetarian "Meatballs" made with Mozzarella served with Pomodoro Sauce & Parmigiano Cheese 12.95
Add a Meatball + 3.95

WICKED WINGS

8 Wings per Order 13.95
Your Choice of Blue Cheese or Ranch ^{🔥 Spicy}

BUFF'D UP* [🔥]

Buffalo Sauce, Celery Sticks

DRAGON FIRE* [🔥]

Asian Chili Sauce

BLUEBERRY BBQ*

Signature BBQ Sauce

PEP'D UP*

Lemon-Pepper Marinade

MAC-N-CHEESY

Cheddar, Asiago, American, Parmigiano 11.95

Add Bacon or Chorizo + 3

Add Lobster with Truffle Oil + MP

B-SIDES

Fries are Cooked in Peanut Oil

HOUSE-MADE FRIES ^{GF V} 6.95

SWEET POTATO FRIES ^{GF V} 7.95

PARMIGIANO TRUFFLE FRIES ^{GF VG} 8.95

SHRIMP FRIED RICE 9.95

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* 14.95

Add Bacon, Mushroom or Cheese + 1. each

NACHO MAMA*

Warm Tortilla, Pepper Jack, Brown Rice, Guacamole, Black Beans, Sour Cream, Roasted Poblano Peppers, Green Chili Sauce 16.95
No Pickles

BIG DADDY*

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

FLA. BURGER*

Sauteed Mushrooms, Smoked Gouda, Raw Onions, Arugula, Garlic Balsamic Aioli 16.95

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

SALMON*

Blackened Salmon, Escabeche Slaw, Pickles, Tartar Sauce 19.95

AHI TUNA*

Sushi-Grade Tuna Burger, Asian Slaw, Avocado, Wasabi-Ginger-Lime Spread 17.95

FWB*

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

I DON'T EAT MEAT ^{VG}

Signature Veggie Patty topped with Melted Provolone, Chipotle Aioli, & Bean Sprouts 13.95

B-MINI SLIDERS

BURGER*

3 Beef Sliders with Lettuce, Tomato, Pickles 13.95
Add Cheese or Bacon + 1.50

CRISPY CHICKEN*

3 Crispy Chicken Sliders with Honey Mustard, Lettuce, Tomato, & Pickles 12.95

BUDDHA BOWLS

THE FISHBOWL* ^{GF}

Searched Ahi Tuna or Salmon Avocado, Wakame, Pickled Ginger, Coconut Rice, Cucumbers, Carrots, Wasabi Aioli, Sriracha Aioli, Ponzu Sauce 21.95

SPICY CHICKEN BOWL* [🔥]

Fried Chicken smothered in Spicy Dragon Sauce, Avocado, Pickled Ginger, Asian Slaw, Bean Sprouts, Brown Rice 17.95

CHOPS + MAINS

STEAK FRITES* ^{GF} 10oz. Bistro Filet served with Parmigiano Truffle Fries & Garlic-Herb Butter 25.95

SCOTTISH SALMON* ^{GF} 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 28.95 • 1/2 Rack 21.95

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

OLD-SCHOOL CHICKEN PARM* Baked, Lightly Breaded Breast, Grandma's Sunday Gravy, Melted Mozzarella & Provolone Cheeses, Angel Hair Pomodoro, Parmigiano Garlic Bread 22.95

FISH & CHIPS* 8 oz. Beer-Battered and Lightly Fried Cobia served with House-Made Chips, Slaw, Tartar Sauce, and Malt Vinegar 23.95

B-WICH'D

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

GRILLED CHEESY TRIO B-LAZIN' BUTTERMILK

Brie, Chunky American & Goat Cheeses, Fig Jam 12.95

Add Bacon + 0.95

Add Pastrami + 3.95

B-CHICKEN*

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

ORIGINAL PHILLY CHEESESTEAK*

Grilled Steak, Melted Provolone, Sweet Peppers, Sautéed Onions and Mushrooms on Ciabatta Roll 16.95

KATZY'S JUBEN

A Cuban Reuben. Need we say more? Hot Pastrami, Roasted Pork, Melted Swiss, Pickles, Mustard & Russian-Style Dressing on a Ciabatta Roll 15.95

SIGNATURE SALADS

B-SQUARE COBB*

Grilled Chicken, Romaine, Bib Lettuce, Mixed Greens, Egg, Avocado, Tomato, Cranberries, Blue Cheese, Double-Smoked Bacon, Whipped Balsamic Vinaigrette 15.95

CRACKLING CALAMARI*

Lightly Fried Calamari, Mixed Greens, Toasted Almonds, Tangerines, Mango, Diced Bananas, Orange Poppy Dressing 16.95

LAS CAESAR

Chopped Romaine, Classic Caesar Dressing, Parmigiano Cheese, House-Made Croutons 12.95

Add Grilled Chicken + 5.50

Add Shrimp + 6.50

TACO SALAD* ^{GF}

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

CHOPPED CHICKEN

QUINOA*

Grilled Chicken, Red & White Quinoa, Slivered Almonds, Cucumbers, Diced Red Peppers, Corn, Cranberries, Feta, Bib Lettuce, Romaine, Mixed Greens, Whipped Balsamic Vinaigrette 16.95

TACOS

Corn Tortillas available

MAHI TACOS*

Tempura-Style or Blackened Local Mahi with Chipotle Aioli & Escabeche in Flour Tortillas 14.95

AHI TUNA*

Sushi-Grade Sesame-Crusted Tuna tossed in Sriracha Aioli. Topped with Asian Slaw, Pineapple-Mint Salsa, in Flour Tortillas 18.95

CHICKEN*

Marinated Chicken with Chipotle Aioli, Corn Salsa and Cabbage 12.95

KOSHER DOGS

Served with Pickles & House-Made Fries

HOT DOGMA*

Hot Pastrami, Sauerkraut, Melted Cheddar, Chopped Pickles 14.95

CHICAGO DOG*

(Foot Long) Yellow Mustard, White Onion, House-Made Relish, Roasted Peppers, Diced Tomatoes, Celery Salt, Pickle Spear 16.95

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

SEASONED GRILLED

ASPARAGUS ^{GF V MP}

SAUTÉED BOK CHOY ^{GF V} 6.95

POTATO LASAGNA ^{GF} 6.95

LET'S GET LOADED 8.95

House-Made Fries topped with our Signature Cheese Blend & Bacon Bits

^{GF} GLUTEN-FREE ^{VG} VEGETARIAN ^V VEGAN [🔥] SPICY ^{*} CONSUMER INFORMATION

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

Please specify any allergies to your server.

An 18% service charge may be added to parties of six or more.

THE DECADENT DOG*

(Foot Long)

Sautéed Lobster, Truffle Oil, Garlic Butter, Slaw, Parmigiano-Truffle Fries 38.95

WINE

SPARKLING

CANELLA Prosecco (Split)	Veneto, IT		G	B
CANELLA Bellini (Split)	Veneto, IT	10		10
MOËT BRUT IMPERIAL (Split)	Champagne, FR	18		18
VALDO NUMERO 1 Prosecco	Veneto, IT	30		30
PROSECCO ZERO (Zero Added Sugar)	Friuli Venezia Giulia, IT	12	44	44
GRUET BRUT ROSÉ (Méthode Champenoise)	Albuquerque, NM	12	44	44
MOËT BRUT IMPERIAL	Champagne, FR	75		75
VEUVE CLICQUOT Brut	Champagne, FR	95		95
DOM PÉRIGNON Brut	Champagne, FR	295		295

WHITE

CHARLES SMITH Kung-Fu Girl Riesling	Columbia Valley, WA	8	29
KIM CRAWFORD Sauvignon Blanc	Marlborough, NZ	11	39
EMMOLO Sauvignon Blanc	Napa Valley, CA	12	44
CLOUDY BAY Sauvignon Blanc	Marlborough, NZ	64	
BENVOLIO Pinot Grigio	Friuli, IT	8	24
MASO CANALI Pinot Grigio	Trentino-Alto Adige, IT	10	36
CA'MONTINI Pinot Grigio	Trentino-Valfredda, IT	12	44
CARMEL ROAD Unoaked Chardonnay	Monterey, CA	10	36
KENDALL JACKSON Chardonnay	Sonoma County, CA	11	39
FERRARI-CARANO Chardonnay	Sonoma County, CA	13	45
NEWTON "UNFILTERED" Chardonnay	Napa Valley, CA	101	
TERRA DORO Chenin Blanc & Viognier	Clarksburg, CA	12	44

ROSE

THE PALM	Côtes de Provence, FR	10	36
MEIOMI	Santa Barbara, CA	12	44
WHISPERING ANGEL	Côtes de Provence, FR	14	48
ZERO SPUMANTE ROSÉ (Zero Added Sugar)	Friuli Venezia Giulia, IT	12	44

RED

E. GUIGAL Côtes du Rhône	Rhône Valley, FR	11	39
FIRESTEED Pinot Noir	Willamette Valley, OR	9	31
MEIOMI Pinot Noir	Coastal, CA	12	44
LA CREMA Pinot Noir	Sonoma Coast, CA	15	54
SIMI Merlot	Sonoma County, CA	12	44
CHATEAU STE. MICHELLE Cabernet Sauvignon	Columbia Valley, WA	10	36
BELLACOSA Cabernet Sauvignon	Napa Valley, CA	12	44
JUGGERNAUT Cabernet Sauvignon	Hillside, CA	13	45
ARROWOOD Cabernet Sauvignon	Sonoma Valley, CA	16	59
GROTH Cabernet Sauvignon Reserve	Napa Valley, CA	185	
TERRAZAS RESERVA Malbec	Mendoza, AR	10	36
COLOMÉ AUTÉNTICO Malbec	Salta, AR	50	
II FAUNO DI ARCANUM Super-Tuscan	Toscana, IT	15	56
QUINTA DO VESUVIO Pombal	Douro, PT	59	
ALLEGRIINI Amarone della Valpolicella Classico	Veneto, IT	112	
TENSHEN Red Blend	Santa Barbara County, CA	13	45
PRISONER WINE CO. The Prisoner Red Blend	Napa Valley, CA	25	86

BEER

BY THE BOTTLE

AMSTEL LIGHT	Lager	6	ISLAMORADA	Sandbar Sunday	6
ANGRY ORCHARD APPLE	Cider	5	KENTUCKY BOURBON BARREL ALE	Pale Wheat Ale	6
BECK'S Non-Alcoholic	Lager	5	MAGIC HAT #9	Fruit/Vegetable Ale	6
BUD LIGHT	Lager	5	MICHELOB ULTRA	Lager	5
CORONA/CORONA LIGHT	Lager	6	ROGUE	Hazelnut Brown Nectar	8
FUNKY BUDDHA	Hop Gun IPA	7	YUENGLING PREMIUM	Lager	5
HEINEKEN	Lager	6			

BIG BEERS 750 ML

DELIRIUM Tremens	Belgian Strong Pale Ale	18
LINDEMANS Framboise	Raspberry Lambic	18
ST. BERNARDUS ABT 12	Belgian Quadrupel Ale	19
KIRIN ICHIBAN (22 oz.)	American Lager	8

ON TAP

AMERICAN CRAFT ALEWORKS	1925 Lager	6
BISCAYNE BAY D9uble	Double IPA	10
BUD LIGHT	Lager	5
CIGAR CITY Jai Alai	American-Style IPA	7
COPPER POINT	American Amber Lager	6
FUNKY BUDDHA Floridian	Hefeweizen	6
STELLA ARTOIS	Pilsner	6
ROTATING TAP		MP

IN A CAN

ABITA Purple Haze	Raspberry Wheat	6	HAWAIIAN LION	12 oz. Coffee-Coconut Porter	6
BELL'S Two Hearted Ale	16 oz. American Pale Ale	7	HIGH NOON	12 oz. Hard Seltzer	7
BUDWEISER	12 oz. Lager	5	LAGUNITAS	Little Sumpin' Sumpin'	7
COORS LIGHT	16 oz. Lager	6	MICHELOB ULTRA	Amber Max Gluten-Free	7
FOUNDERS All Day	12 oz. Session IPA	6	PABST BLUE RIBBON	16 oz. Lager	5
GOOSE ISLAND	16 oz. English India Pale Ale	7	SIXPOINT Resin	12 oz. Double IPA	8
GUINNESS	14 oz. Irish Stout	7	TRULY Hard Seltzer	12 oz. Tropical Flavors	6

COCKTAILS

STRAWBERRY SPIKE 13	Grey Goose Vodka, Muddled Strawberries, Lemonade, Prosecco
VEGAS MARTINI 14	Ciroc Peach Vodka, Beet & Ginger Infused Simple Syrup, Fresh Lemon Juice
MANGO SPICY MARGARITA 14	Rock N' Roll Mango Tequila, Muddled Jalapeño, Fresh Lime Juice, Orange Reduction
CUCUMBER GIMLET 13	Ketel One Botanical Cucumber Mint Vodka, Fresh Lime Juice, Jalapeño Syrup, Cucumber

SANGRIA

HIBISCUS PUNCH 14	Bacardi Superior Rum, Hibiscus Simple Syrup, Fresh Lime Juice, Club Soda
DIRTY SOUTH 11	Deep Eddy Sweet Tea Vodka, Simple Syrup, Fresh Lemon Juice, Iced Tea, Lemon
THE D.R.C. 13	High West Double Rye Whiskey, Simple Syrup, Lemon Juice, Bitters, Club Soda
CLASSIC OLD FASHIONED 13	Elijah Craig Bourbon, Simple Syrup, Bitter Truth Creole Bitters

COCONUT MOJITO 12	Captain Morgan Coconut & White Rum, Coconut Purée, Mint, Lime, Club Soda
OLD CUBAN 13	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
SKINNY B 11	Tito's Vodka, Fresh Muddled Lemons, Water + Jalapeño to make it FIRE

B-SWEETS

TO EAT

TRES LECHES	8.95
BELGIAN CHOCOLATE CAKE	10.95
KEY LIME CUSTARD	8.95
Sweet Key Lime Custard layered between Graham Cracker Crumble and topped with Whipped Cream	

RED WINE POACHED PEAR
with Creme Anglaise & garnished
with Shaved Chocolate 9.95

BANANA CREAM PARFAIT	8.95
Layered Treat with Crushed Vanilla Wafers, Banana pudding, Sliced Bananas, Caramel, and topped with Whipped Cream	

HAPPY HOUR

AVAILABLE
AT THE BAR

BSQUARE
BURGERS + BOOZE

MONDAY 3-9PM

TUESDAY - FRIDAY 4-7PM

DRINKS

\$4 DRINKS

Smirnoff Vodka, Broker's Gin,
Captain Morgan Rum,

\$5 DRINKS

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

\$6 DRINKS

Bulleit Bourbon, Crown Royal Whisky,
Crown Apple Whisky, Don Julio Blanco,
Slow & Low Rock & Rye Old Fashioned

\$3 BUD LIGHT DRAFT

\$4 ALL OTHER DRAFT BEER

\$6 WHITE

Benvolio Pino Grigio
Kendall Jackson Chardonnay

\$6 RED

Firesteed Pinot Noir
Chateau Ste. Michelle Cabernet Sauvignon

SNACKS

BEEF SLIDER \$2.50

Ketchup, Mustard, Pickles
Add Cheese + .50

CRISPY VEGETABLE

SPRING ROLLS \$4 ^v

Sweet Thai-Chili Sauce

MINI GUAC \$5 ^{VG}

Served with warm Tortilla Chips

EGGPLANT 'MEAT'BALLS \$5 ^{VG}

Vegetarian "Meatball" made with Mozzarella
served with Pomodoro Sauce,
Parmigiano Cheese

NACHOS \$5 ^{VG}

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

MAHI NUGGETS \$4

B - Square Tartar Sauce

CHICKEN TACO \$2

Marinated Chicken, Chipotle Aioli,
Cabbage, Corn Salsa