



BIKE BREWERY



BIKE BREWERY STORY

The Bike Brewery is the visionary concept of Robert H. Carter, our President & General Partner. And although Bob was too modest to allow us to open as “Bob’s Brewery,” it’s his vision that made the Bike Brewery something to be proud of.

Looking to create a classy, welcoming and taste-filled brewpub was an ambition turned into reality when we proudly opened our doors to customers across Southern California and beyond.

Since its inception, the flagship restaurant of The Bicycle Hotel & Casino has become the go-to brewhouse for all who admire truly good beer, with a finely crafted menu that always hits the spot.

With modern industrial decor, a comprehensive selection of craft beers on tap, and an always-welcome vibe, The Bike Brewery is your home away from home. Whether you’re here for the finger food or prefer a sumptuous steak, our menu is filled with distinctive flavors that are authentically classic, rustic and freshly made.

Come with friends or family, and dine with a lively crowd. Enjoy your favorite live sporting events on 28 TVs — now there’s never a reason to miss a game. Treat yourself to our signature cocktails, fill up on our quality food, and make every hour a happy hour.

A BRIEF BREW GUIDE



DESCRIPTION	PAIR WITH
Light, smooth and mellow, with a clean, balanced taste and aroma	pastas, seafood, salads, creamy soups
The hallmark of a fresh pilsner is the dense, white head imparting floral aromas and a crisp, bitter finish	pastas, bready foods, pizza, seafood
Pale straw to deep gold for color, most have a deliciously subdued fruit taste	seafood, hearty greens, citrusy foods, firm sheep's milk cheese
Crisp with a slight twang reveal wheat and a lively level of carbonation	rich seafoods, shellfish, grains, goat cheese
Ranging from lightly floral to bitter, hoppy, and crisp, pale ales typically have a more equal -to-hop balance	delicate meats, grilled meats, creamy cheeses
Depending on the hops, there may be a hint of flowers or fruit, notably citrus fruits	spicy pastas, smoked foods, filling dishes, fried foods, bleu cheese
A bit sweet, with a lightly hopped tea-like flavor, Irish Red Ales are easy to please	malty grains, firm aged cheeses, braised meats
With a slightly higher alcohol content, flavors of chocolate and caramel can be found in this beer	grilled, braised, roasted meats, smoked foods, malty cheese
Predominant notes of rich chocolate as well as coffee and smokiness	smoked meats, most cheese, chocolate, coffee
Distinct roasted character that is often perceived as dark chocolate or coffee	braised beef, roasted vegetables, chocolate, coffee



MALT

One of four crucial ingredients in the beer making process, the malt consists of the chosen grain, such as barley, oat or one of various other grains, roasted and boiled in a mash-tun to create the Wort (pronounced vert). The color, malt quality, and complexity of the beer depend on the grain used and how dark the grain is roasted. For darker, heavier beers like stouts and porters, a brewer might use a barley grain and roast it slower and longer to intensify its caramelization, thus creating a darker, more roasted flavor. For a lighter beer, the brewer might use a starchier more delicate grain and roast it lightly to accentuate its bready notes.



HOPS

Another of the four main ingredients in beer brewing, hop cones (*Humulus Lupulus*) were initially introduced to the process as a means for preservation, not flavor. The natural oils in hops cones contain healing qualities and numerous vitamins, as well as naturally occurring preservatives. It wasn't until newer strains of hops with different flavors and notes of recognizable citrus, fruits and other qualities were introduced that beer drinkers began welcoming the bittering qualities of the plant. Common and traditional pale ales were transformed to IPAs (India Pale Ale) when exporters from Northern Africa and Europe began heavily hopping their beers to preserve them for the long boat ride to India. Modern brewers often use concentrated hop pellets at varying points in the brewing process to achieve desired levels of citrus, pine or bitterness in their beers. Throughout our dinner menu, you will find hop cones incorporated into many of our dishes!



IBU

Along with the ABV % (alcohol content), IBU is the most sought-after quantification of beer flavor profiling. The naturally occurring bitterness that hopping the beer adds is measured in international bittering units. The higher the IBU, the more bitter the beer will be. Modern brewers have appealed to the current beer enthusiasts' continually growing demand for more hoppy beers. Botanical development of the hops has introduced multitudes of different flavor profiles, tasting notes, scents and levels of bitterness to the brewing process. As a popular quality of modern beer, many breweries have exploded into major distributors entirely based on hop-forward recipes.

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BOTTLES

BOULEVARD BREWING TANK 7 FARMHOUSE ALE 7

KANSAS CITY, MO · 12 oz. · ABV 8.5%

The perfect combination of elements came together in fermenter number seven. You could call it fate, but they called it Tank 7, and so it is. Beginning with a big surge of fruity aromatics and grapefruit-hoppy notes, the flavor of this complex, straw-colored ale tapers off to a peppery, dry finish.

DUVEL BELGIAN GOLDEN ALE 9 BREENDONK-PUURS, BELGIUM

12 oz. · ABV 8.5%

Its bouquet is lively and tickles the nose with an element of citrus which even tends towards grapefruit thanks to the use of only the highest-quality hop varieties. This is also reflected in the flavor, which is beautifully balanced with a hint of spiciness.

STONE DELICIOUS IPA 6

ESCONDIDO, CA · 12 oz. · ABV 7.7%

The result is an intensely citrusy, beautifully bitter beer is worthy of the simple-yet-lordly title of Stone Delicious IPA. Lemon drop and El Dorado hops combine to bring on a magnificent lemon candy-like flavor that's balanced by hop spice.

STONE RUINATION AMERICAN DOUBLE IPA 7

ESCONDIDO, CA · 12 oz. · ABV 8.5%

Dry hopping and hop bursting to squeeze every last drop of piney, citrusy, tropical essence from the hops that give this beer its incredible character.

BALLAST POINT DORADO AMERICAN DOUBLE IPA 7

SAN DIEGO, CA · 12 oz. · ABV 8.5%

Mash hopping, kettle hopping and dry hopping makes this beer a serious hop lover's prize catch. It's an amazingly drinkable, award-winning beer that's as beautifully balanced as it is big.

BALLAST POINT GRUNION PALE ALE 6

SAN DIEGO, CA · 12 oz. · ABV 5.5%

A pair of new hop varieties lend strong yet balanced summer melon aromas and herbal flavors, while a soft caramel malt sweetness holds it all together.

LAGUNITAS SUCKS BROWN SHUGGA SUBSTITUTE ALE 6

PETALUMA, CA · 12 oz. · ABV 7.85%

This beer is a 'cereal medley' of barley, rye, wheat, and oats. Full of complexities from the 4 grains, then joyously dry-hopped for that big aroma and resinous flavor.

LAGUNITAS LITTLE SUMPIN' SUMPIN' AMERICAN PALE WHEAT ALE 6

PETALUMA, CA · 12 oz. · ABV 7.5%

Way smooth and silky with a nice wheatly-esque-ishness. A truly unique style featuring a strong hop finish on a silky body. A hoppy pale wheat ale that is great for IPA fans but so smooth that the hefeweizen fans dig it too.

LINDEMANS FRAMBOIS LAMBIC 12

BELGIUM · 12 oz. · ABV 2.5%

Magnificent aroma, delicate palate of raspberries with undertones of fruity acidity, elegant, sparkling clean taste with inviting raspberry supported by lambic complexity. Deep radish purple color with a pink head.

ANGRY ORCHARD APPLE CIDER 6

WALDEN, NY · 12 oz. · ABV 2.5%

It is a perfect balance of sweetness and bright acidity from culinary apples and dryness of traditional cider making apples, resulting in a complex, yet refreshing, hard cider.

ANGEL CITY CITRUS WHEAT ALE 5

LOS ANGELES, CA · 12 oz. · ABV 5.0%

A burst of citrus; a wheat ale made with mandarin, tangerine and lime for a sweet, tart tang highlighted by a bright aroma of lime zest and tropical fruit.

AVERY WHITE RASCAL 6

BOULDER, CO · 12 oz. · ABV 5.6%

A truly authentic Belgian style wheat or "white" ale, this Rascal is unfiltered and cleverly spiced with coriander and Curacao orange peel producing a refreshingly classic ale.

CANS

ALESMITH SPEEDWAY STOUT 12

SAN DIEGO, CA · 16 oz. · ABV 12.0%

Speedway Stout's ominous, pitch-black appearance has become a hallmark of this modern-day classic. Chocolate and roasted malts dominate the flavor, supported by notes of dark fruit, toffee, and caramel. A healthy dose of locally-roasted coffee from Ryan Bros. Coffee, Inc. added to each batch brings out the beer's dark chocolate flavors and enhances its drinkability.

STONE ARROGANT BASTARD AMERICAN STRONG ALE 7

ESCONDIDO, CA · 16 oz. · ABV 7.2%

Arrogant Bastard Ale has revealed in its unprecedented and uncompromising celebration of intensity. There have been many nods to Arrogant Bastard Ale...even outright attempts to copy it... but only one can ever embody the true nature of Liquid Arrogance!

PIZZA PORT CHRONIC ALE AMBER ALE 6

SOLANO BEACH, CA · 16 oz. · ABV 4.95%

This mellow amber ale is the most popular beer in all of our pub locations as it agrees with everyone's palate and goes great with pizza. It was a dream come true to finally put it in a can and give people the chance to carry it with them wherever they go! Hops: Liberty.

MOTHER EARTH CALI CREAMIN' VANILLA CREAM ALE 6

VISTA, CA · 16 oz. · ABV 4.95%

This mellow amber ale is the most popular beer in all of our pub locations as it agrees with everyone's palate and goes great with pizza. It was a dream come true to finally put it in a can and give people the chance to carry it with them wherever they go! Hops: Liberty.

EEL RIVER EMERALD TRIANGLE PALE ALE 6

FORTUNA, CA · 12 oz. · ABV 6.7%

Loaded with Magnum, Simcoe, and Citra hops, it features a tropical fruit character with hints of melon and citrus.

BEERS ON TAP

LAGER

BUD LIGHT

flight 1.50 pint 4

ST. LOUIS, MO · ABV 4.2%

Brewed using a blend of premium aroma hop varieties, both American-grown and imported, and a combination of barley malts and rice.

STELLA ARTOIS

flight 2 pint 6

LEUVEN, BELGIUM · ABV 5.0%

Its full, characteristic flavor and high quality is assured through a superior brewing process and by using the finest ingredients available.

BLONDE ALE

THE JAMES BLONDE ALE

flight 1.50 pint 4

LOS ANGELES, CA · ABV 4.8%

(Golden Road Brewing) crisp and a touch of sweetness from honey malts and mild fruit spices from the German hop aromaton.

MODELO

ESPECIAL flight 1.75 pint 5

MEXICO · ABV 4.4%

Gulled flavored pilsner that has a slightly sweet, well-balanced taste with a light hops character and crisp finish.

HEINEKEN

flight 2 pint 6

HOLLAND · ABV 5.0%

100% barley malt, choice hops and pure water give this brew unsurpassed clarity.

COORS LIGHT

flight 1.50 pint 4

GOLDEN, CO · ABV 4.2%

Brewed from the fresh waters of the Colorado Rockies — cold brewed for freshness.

ST. ARCHER

flight 2 pint 6

SAN DIEGO, CA · ABV 4.8% IBU 22

Balanced toward the hoppy end of the spectrum, this straight-forward, California-style pale is eminently session able. Crystal and Munich malts provide a backbone to showcase the bright, citrus, piney notes of Cascade, Chinook, and Simcoe hops.

WITBIER

THE GOLDEN HAND

flight 1.50 pint 4

LOS ANGELES, CA · ABV 4.6%

(Golden Road Brewing) medium bodied wheat beer, bready with banana and clove notes with a dry finish.

BLUE MOON WHITE BELGIAN

flight 2 pint 6

GOLDEN, CO · ABV 5.4%

Unfiltered for more depth of flavor, zesty orange fruitiness with a light spicy wheat aroma.

ALLAGASH WHITE

flight 2.50 pint 7

PORTLAND, ME · ABV 5.1% IBU 28

Brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel, this beer is fruity, refreshing and slightly cloudy in appearance.

PALE ALE

LAGUNITAS NEW DOGTOWN

flight 2 pint 6

PETALUMA, CA · ABV 6.2% IBU 62

A big and malty pale ale with a thirst quenching hop flavor and a crisp clean finish. A 21st century pale ale for the hop lovers out there.

STONE RIPPER

flight 2 pint 6

ESCONDIDO, CA · ABV 5.7% IBU 40

While some might think it lingers on an edge far closer to an IPA, with all the dry-hop flavor and aroma, it's actually right in line with the current-day interpretation of a West Coast pale.

BEER FLIGHT

Can't decide which beer is right? Get a flight. Mix and match four of your favorite drafts listed below. Need help? Ask one of our "craft" specialists for assistance.

Price listed per selection.

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IPA

BALLAST POINT SCULPIN flight 2.50 pint 7

SAN DIEGO, CA · ABV 5.6% IBU 38

This gold-medal winning IPA, whose inspired use of hops creates hints of apricot, peach, mango and lemon flavors, but still packs a bit of a sting, just like a Sculpin fish.

BALLAST POINT GRAPEFRUIT SCULPIN flight 2.50 pint 7

SAN DIEGO, CA · ABV 7.0 IBU 70

The tart freshness of grapefruit perfectly complements our IPA's citrusy hop character. Grapefruit's a winter fruit, but this easy-drinking ale tastes like summer.

ANGEL CITY flight 2 pint 6

LOS ANGELES, CA · ABV 6.1% IBU 65

A medium-bodied, copper-hued beer brewed with enough hops to satisfy. It's the perfect treat for the hop inclined.

STONE IPA flight 2 pint 6

ESCONDIDO, CA · ABV 6.9% IBU 71

This golden beauty explodes with citrusy, piney hop flavors, all perfectly balanced by a subtle malt character.

DESCHUTES FRESH SQUEEZED flight 2 pint 6

BEND, OR · ABV 6.4% IBU 60

This mouthwatering IPA gets its rich flavor from Citra and mosaic hops.

LAGUNITAS flight 2 pint 6

PETALUMA, CA · ABV 6.2% IBU 51.5

A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops.

GOLDEN ROAD WOLF AMONG WEEDS

flight 2.50 pint 7

SAN DIEGO, CA · ABV 8.0% IBU 80

Gold in color, this full-bodied IPA is a balanced showcase of the majestic hop specie, in Latin, *Humulus Lupulus*, which translates "Wolf Among Weeds."

RED ALE

FAT TIRE flight 2 pint 6

FORT COLLINS, CO · ABV 5.2% IBU 22

English floral hops, subtle malt sweetness and spicy, fruity notes from Belgian yeast made for a balanced yet magical combination.

BROWN ALE

GOLDEN ROAD GET UP OFFA THAT BROWN flight 2 pint 6

LOS ANGELES, CA · ABV 5.5% IBU 20

Trace amounts of smoke malt to build a toasty complexity, balanced by rich notes of caramel and chocolate.

NEWCASTLE flight 2 pint 6

TADCASTER, ENGLAND · ABV 4.7%

Brown with reddish tint, small creamy beige head, faint caramel aroma, low carbonation, slightly sweet caramel taste, full body, balanced medium bitter finish.

PORTER

DESCHUTES BLACK BUTTE flight 2 pint 6

BEND, OR · ABV 5.2% IBU 30

A rich, creamy mouthfeel complements a layered depth, revealing distinctive chocolate and coffee notes.

STOUT

GUINNESS

flight 2.50 pint 7

DUBLIN, IRELAND · ABV 6.0%

Rich and creamy, distinctively black with a velvety finish.

CIDER

ACE PINEAPPLE CIDER flight 2 pint 6

SEBASTOPOL, CA · ABV 5.0%

Pineapple juice is added to the fermented apple base for a great nose and a semi-sweet initial taste with a tart finish.

DOMESTIC & IMPORT

BOTTLES

MILLER LITE 4

MILWAUKEE, WI · ABV 4.2%

MILLER GENUINE DRAFT 4

MILWAUKEE, WI · ABV 4.7%

DOS EQUIS 5

MONTERREY/DRIZABA, MEXICO

ABV 4.45%

PACIFICO CERVEZA CLARA 5

MEXICO · ABV 4.5%

CORONA LIGHT 5

MEXICO · ABV 4.5%

CORONA EXTRA 5

MEXICO · ABV 4.6%

MODELO NEGRA 5

MEXICO · ABV 5.4%

SAM ADAMS BOSTON LAGER 5

BOSTON, MA · ABV 4.9%

BOHEMIA 5

MEXICO · ABV 4.7%

O'DOULS 4

ST. LOUIS, MO · Non-Alcoholic

WINE

RED

DELOACH
CABERNET 6/22
CALIFORNIA

DELOACH MERLOT 6/22
CALIFORNIA

DELOACH
PINOT NOIR 6/22
CALIFORNIA

BERINGER
FOUNDERS' ESTATE
CABERNET 7/26
NAPA VALLEY

J. LOHR SEVEN OAKS
CABERNET 8/30
PASO ROBLES

SILVERADO
CABERNET 15/55
NAPA VALLEY

ROBERT MONDAVI
CABERNET 44
NAPA VALLEY

JOSEPH PHELPS
CABERNET 68
NAPA VALLEY

JORDAN CABERNET 99
NAPA VALLEY

CAKEBREAD
CABERNET 115
NAPA VALLEY

CAYMUS
CABERNET 35/125/145 (LITER)
NAPA VALLEY

SILVERADO SOLO
STAGS LEAP
CABERNET 135
NAPA VALLEY

FAR NIENTE
CABERNET 150
NAPA VALLEY

ROBERT MONDAVI
OPUS ONE
CABERNET 325
NAPA VALLEY

BLACKSTONE
MERLOT 8/30
CALIFORNIA

FERRARI-CARANO
MERLOT 10/38
SONOMA COUNTY

EMMOLO MERLOT 14/48
NAPA VALLEY

PAHLMAYER
JAYSON RED 80
NAPA VALLEY

ESTANCIA
PINOT NOIR 7/26
MONTEREY COUNTY

EMERITUS
PINOT NOIR 60
RUSSIAN RIVER VALLEY



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WHITE

DELOACH
CHARDONNAY 6/22
CALIFORNIA

J. LOHR RIVERSTONE
CHARDONNAY 7/26
ARROYO SECO

FERRARI-CARANO
CHARDONNAY 10/38
SONOMA COUNTY

CAKEBREAD
CHARDONNAY 65
NAPA VALLEY

FAR NIENTE
CHARDONNAY 95
NAPA VALLEY

ROBERT MONDAVI
SAUVIGNON BLANC 6/22
NAPA VALLEY

EMMOLO
SAUVIGNON BLANC 8/30
NAPA VALLEY

RUFFINO
PINOT GRIGIO 6/22
ITALY

SPARKLING & OTHER

FREIXENET BRUT
SPARKLING WINE 6
SPAIN [187 ML]

**MOET &
CHANDON BRUT**
CHAMPAGNE 95
FRANCE

**MOET &
CHANDON ROSÉ**
CHAMPAGNE 105
FRANCE

VEUVE CLICQUOT
DEMI-SEC
CHAMPAGNE 110
FRANCE

DOM PÉRIGNON
CHAMPAGNE 295
FRANCE

ACE OF SPADES
BRUT CHAMPAGNE 595
FRANCE

STELLA ROSA
PINK 7/26
ITALY

STELLA ROSA
BERRY 7/26
ITALY

STELLA ROSA
BLACK 7/26
ITALY

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BARTENDER SPECIALTIES

All Bike signature cocktails have been expertly crafted by our bartenders, using the finest ingredients.

VODKA

DRAGON BERRIES COCKTAIL 10

Ciroc Red Berry, fresh strawberries, fresh lime juice, Stella Rosa Berry, cranberry juice

PINK PANTHER 8

Grey Goose, pink lemonade, grenadine

JONATHAN 8

Kettle One, Frangelico, Kahlua

GREYHOUND 7

Kettle One, grapefruit juice, grapefruit wedge

MARGARITAS

BIKE MARGARITA 6

House tequila, triple sec, sweet & sour, lime juice

ACAPULCO 7

Jose Cuervo Gold, peach schnapps, grenadine, sweet & sour, orange juice, lime juice

CUCUMBER 7

Jose Cuervo Gold, triple sec, sweet & sour, orange juice, lime juice, cucumber

MULES

BIKE MULE 8

Belvedere, agave nectar, ginger beer, basil, lemon peel

MEXICAN MULA 7

Hornitos, agave nectar, ginger beer, orange juice, lime juice

GRAPEFRUIT MULE 8

Belvedere, simple syrup, ginger beer, grapefruit juice



LEMON MERINGUE MARTINI

MARTINIS

ASTON MARTINI 8

Grey Goose, dry vermouth, stuffed olive

MELINA'S MARTINI 9

Kettle One, fresh raspberries, cranberry juice, simple syrup

LEMON DROP MARTINI 7

Absolut Citron, triple sec, lemon juice

CARAMEL APPLE MARTINI 10

Kettle One, Baileys, apple pucker, caramel

JALAPEÑO CUCUMBER 7

Jose Cuervo Gold, triple sec, sweet & sour, orange juice, lime juice, cucumber, jalapeño

PICO DE GALLO 7

Jose Cuervo Gold, agave nectar, sweet & sour, orange, cucumber, chamoy, Tajin rim

MANGONEADITA 9

Jose Cuervo Gold, mango nectar, sweet & sour, chamoy, Tajin rim

RUM

PASSION BERRIES MOJITO 7

Captain Morgan, agave nectar, mint, raspberries, blackberries, pineapple juice, cranberry juice

HURRICANE 8

Bacardi, pineapple juice, grenadine, Myers rum float

KEYLIME MARTINI 10

Kettle One, triple sec, keylime juice, graham cracker rim, topped with toasted meringue

LEMON MERINGUE MARTINI 10

Kettle One, triple sec, lemon, orange juice, graham cracker rim, topped with toasted meringue

GODIVA CHOCOLATE MARTINI 12

Kettle One, Godiva liquor, chocolate, whip crème, oreo rim, topped with toasted marshmallow

CADILLAC MARGARITA 10

Don Julio Rep, agave nectar, sweet & sour, Grand Marnier float

PRESIDENTIAL MARGARITA 50

Don Julio 1942, organic agave nectar, sweet & sour, Remy XO float, pineapple garnish



JALAPEÑO CUCUMBER



GODIVA CHOCOLATE MARTINI

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Chemicals Known To The State of California To Cause Cancer, Or Birth Defects Or Other Reproductive Harm May Be Present In Foods Or Beverages Sold Or Served Here.

Foods such as French fries and potato chips cooked in oil at high temperatures can produce Proposition 65-listed chemicals such as acrylamide, which is known to the State to cause cancer. Broiling, grilling, and barbecuing fish and meats can produce Proposition 65-listed chemicals such as benzo-a-pyrene, which is known to the State to cause cancer. Nearly all fish and seafood contain some amount of mercury and related compounds, chemicals known to the State of California to cause cancer, and birth defects or reproductive harm. Certain fish contain higher levels than others. Pregnant and nursing women, women who may become pregnant and young children should not eat swordfish, shark, king mackerel, or tilefish. They also should limit their consumption of other fish, including tuna.

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FRESH START

FRESH FRUIT 8

Seasonal melons and berries

OATMEAL 5

Brown sugar, golden raisins and milk

✦ With Berries 7

CEREAL 4

Choice of Raisin Bran, Frosted Flakes, Rice Krispies or Special K

✦ With Berries 6

EGGS

Choice of hash browns, O'Brien potatoes, sliced tomatoes, cottage cheese or fruit plus choice of toast

TWO EGGS 6

Any style

BACON & EGGS 8

SAUSAGE & EGGS 8

HAM & EGGS 10

NEW YORK STEAK & EGGS 14

OMELETS

Choice of hash browns, O'Brien potatoes, sliced tomatoes, cottage cheese or fruit plus choice of toast; egg whites available upon request

DENVER 10

Ham, bell peppers, onions, jack and cheddar cheese

BIKE 11

Ham, bacon, pork sausage, bell peppers, onions, mushrooms, jack and cheddar cheese

VEGETARIAN 10

Bell peppers, zucchini, broccoli crowns, onions, spinach and mushrooms

HAM & CHEESE 11

Ham, jack and cheddar cheese

HOT OFF THE GRIDDLE

BUTTERMILK PANCAKES (3) 8

Butter and maple syrup

✦ With berries 10

FRENCH TOAST (4) 8

Butter and maple syrup

✦ With berries 10

BREAKFAST 7-11 AM

CHEF'S SPECIALTIES

SMOKED LOX PLATTER 15

Toasted bagel, cream cheese, cherry peppers, capers, onions and tomatoes

SOUTHWESTERN BURRITO 11

Scrambled eggs, hash browns, sausage, bacon, jack and cheddar cheese served with salsa

HUEVOS RANCHEROS 10

Served with choice of green tomatillo sauce, red ranchero sauce or divorciados; two eggs, corn tortillas, Spanish rice and fried beans

EGGS BENEDICT 12

Two halves of an English muffin, Canadian bacon, poached eggs and hollandaise sauce

SPINACH FRITTATA 11

Fresh spinach, sautéed mushrooms, green onions and melted manchego cheese served with choice of toast

CHICKEN CHILAQUILES 10

Fried tortilla corn chips, salsa (red or green sauce), mixed cheddar and jack cheese, chicken, cilantro, onions, drizzle of sour cream served with Spanish rice and refried beans



BREAKFAST CROISSANTS

Choice of hash browns, O'Brien potatoes, sliced tomatoes, cottage cheese or fruit

BACON & EGGS 8

SAUSAGE & EGGS 8

HAM & EGGS 10

SIDES

ONE EGG 3

BACON 3

SAUSAGE 3

HAM 3

TOAST 3

Choice of white, wheat, rye or sourdough

ENGLISH MUFFIN 3

BAGEL 3

With cream cheese

AVOCADO 3

O'BRIEN POTATOES 3

HASH BROWNS 3



BREWERY WINGS



SPINACH & ARTICHOKE DIP

STARTERS

BREWERY WINGS (8) 12

Tossed or plain, served with celery, carrot sticks and option of ranch or blue cheese dressing

- ❖ Lemon pepper
- ❖ Jamaican jerk
- ❖ Pineapple teriyaki
- ❖ Parmesan garlic
- ❖ Cajun
- ❖ Bourbon BBQ
- ❖ Mango habanero
- ❖ Mild buffalo
- ❖ House buffalo
- ❖ Thai sweet chili

BIKE NACHOS 8

Fried beans, jack and cheddar cheese sauce, cotija cheese, pico de gallo and pickled jalapeños; served with salsa, sour cream and guacamole

- ❖ With chicken 10
- ❖ With asada 12
- ❖ With al pastor 10

QUESADILLA 8

Crisped flour tortilla with jack and cheddar cheese; served with salsa, sour cream and guacamole

- ❖ With chicken 10
- ❖ With asada 12
- ❖ With al pastor 10

STREET TACOS (3) 7

Three small corn tortillas filled with choice of meat and topped with cilantro and onions; served with green or red salsa; choose from:

- ❖ Chicken
- ❖ Asada
- ❖ Al pastor

SIGNATURE TACOS (3)

- ❖ **AHI TUNA POKE 10**
Ahi tossed in poke dressing topped off with avocado, carrots, daikon and macadamia nuts served in wonton shells
- ❖ **KOREAN GALBI 11**
Marinated short ribs, Asian slaw, green onions and sesame seeds served in fried corn tortilla
- ❖ **BAJA FISH 10**
Beer battered sole, shredded cabbage, pico de gallo and sour cream on corn tortillas.

BEEF TAQUITOS (3) 9

Rolled and fried corn tortillas with braised short rib; served with shredded lettuce, pico de gallo, queso fresco and green or red salsa

CRISPY WRAPPED SHRIMP 12

Rice paper wrapped shrimp served with Thai chili sauce

FRESH FRIED CALAMARI 12

Lightly breaded, served with lemon wedges and remoulade sauce

MOZZARELLA STICKS 10

Battered mozzarella, served with warm marinara sauce

HUMMUS TRIO 10

Served with grilled flatbread

ONION RING TOWER 7

Beer battered thin cut onion rings, served with ranch dressing and ketchup

HOT & SPICY EDAMAME 7

Sautéed with garlic, sambal sauce and ponzu topped with kosher salt and sesame seeds

SLIDERS (3) 10

Ground sirloin, cheddar cheese, lettuce, tomato, pickle and basil mayo on a brioche bun

PRETZEL 6

Warm Bavarian pretzel served with cheese sauce and spicy whole grain mustard

THAI CHICKEN LETTUCE WRAPS (3) 10

Satay chicken strips, carrots, bean sprouts, coconut curry noodles and lettuce leaves with three spicy Thai sauces — peanut, sweet red chili and tamarind cashew

CEVICHE TOSTADAS (2) 7

Crispy corn tortillas and citrus marinated fish topped with onion, cilantro, tomato and avocado

FRESH GUACAMOLE 10

Avocados, onion, cilantro, tomato, jalapeños, lime and lemon juice; served with chips and red salsa

SPINACH & ARTICHOKE DIP 10

Fresh spinach, artichoke hearts melted parmesan and smoked gouda served with toasted flat bread

AVOCADO EGG ROLLS (3) 10

Wonton wrapped, tomato, red onion, cilantro, cream cheese and chipotle aioli; served with Thai chili sauce

CHIPS & SALSA 4

Fiesta corn tortilla chips served with red and green salsa

SIGNATURE FRIES

TRUFFLE FRIES 6

French fries, shaved parmesan cheese and herbs

SEASONED GARLIC FRIES 4

French fries, garlic and parsley

SWEET POTATO FRIES 4

Sweet potato fries served with aioli dip

CURLY FRIES 4

Seasoned curly fries served with sriracha ketchup

SIGNATURE BIKE CHIPS 4

Crispy potato chips served with chipotle aioli dip

CHEESE & CHARCUTERIE

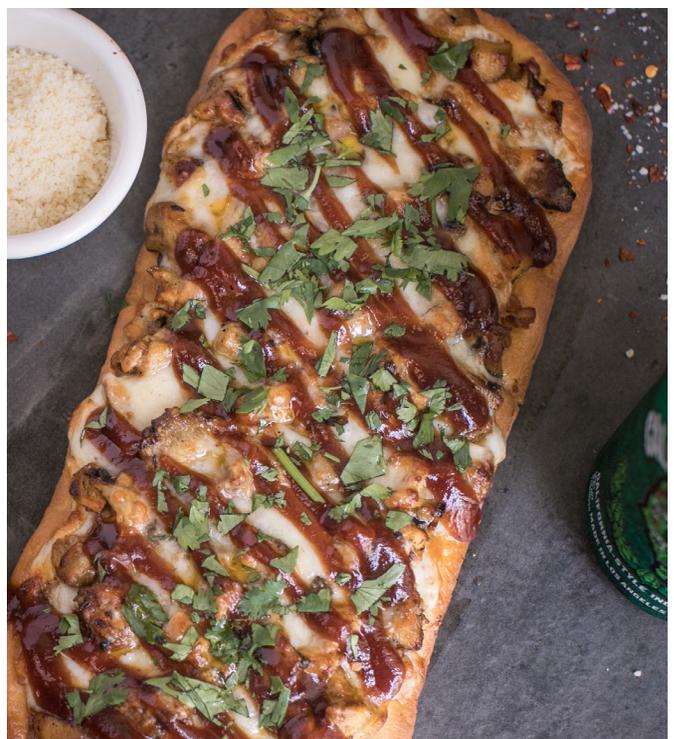
A selection of domestic and imported meats and cheeses, fresh fruit garnish, crackers and breads 12



CHEESE & CHARCUTERIE



MARGHERITA



BBQ CHICKEN

ENTRÉE SALADS

COBB SALAD 11

Iceberg lettuce, butter lettuce, diced turkey, bacon, hardboiled egg, cucumber, cherry tomato, blue cheese and avocado

SEARED AHI ARUGULA SALAD 13

Arugula, tomato, goat cheese, hardboiled egg and honey ponzu vinaigrette

MEDITERRANEAN SALAD 8

Romaine lettuce, spring mix, cucumber, red onion, tomato, red bell pepper, Kalamata olives and feta cheese served with grilled pita

- ❖ With chicken 11
- ❖ With salmon 15
- ❖ With shrimp (3) 13
- ❖ With steak 13

GRILLED VEGETABLE SALAD 8

Baby lettuce, asparagus, yellow squash, zucchini, corn, tomato, scallions and avocado with balsamic vinaigrette

- ❖ With chicken 11
- ❖ With salmon 15
- ❖ With shrimp (3) 13
- ❖ With steak 13

CLASSIC CAESAR 8

Romaine lettuce, shaved parmesan, croutons and Caesar dressing

- ❖ With chicken 11
- ❖ With salmon 15
- ❖ With shrimp (3) 13
- ❖ With steak 13

FLATBREAD PIZZA

MARGHERITA 9

Mozzarella cheese, marinara sauce, sliced tomato and basil

PEPPERONI & SAUSAGE 11

Mozzarella cheese, marinara sauce, sausage and pepperoni

FIVE-WAY CHEESE 10

Mozzarella, provolone, Romano, parmesan and low-moisture mozzarella

BBQ CHICKEN 11

Chicken, BBQ sauce, mozzarella and provolone cheese, red onion, and cilantro

HOUSEMADE SANDWICHES

Served with fries, Bike potato chips, or salad and fruit

NASHVILLE-STYLE CHICKEN 11

Buttermilk fried chicken, jalapeño slaw and buffalo sauce on a brioche bun

SHRIMP PO BOY 12

Fried shrimp, shredded lettuce, tomato, remoulade sauce on French baguette

KING OF CLUBS 11

Turkey, ham, bacon, lettuce, tomato, cheddar cheese, basil mayo and avocado on sourdough bread

BIKE BLT 9

Bacon, lettuce, tomato and mayo on sourdough bread

ROAST TURKEY CROISSANT 10

Turkey, lettuce, tomato, Swiss cheese and avocado on butter croissant

PRIME RIB FRENCH DIP 13

Prime rib, provolone, caramelized onions, arugula and house radish cream on French baguette

SOUTHWESTERN CHICKEN WRAP 10

Chicken, black beans, lettuce, tomato, corn and chipotle aioli on spinach tortillas



NASHVILLE-STYLE CHICKEN



CRISPY JALAPEÑO BURGER

HOUSEMADE BURGERS

Served with fries, Bike potato chips, or salad and fruit

SUICIDE BURGER 12

1/2 pound ground sirloin, smoked brisket, bacon and blue cheese on a brioche bun

TRUFFLE PORTABELLA BURGER 12

1/2 pound ground sirloin, brie, mushroom, truffle aioli on a brioche bun

BOURBON BBQ BURGER 12

1/2 pound ground sirloin, smoked gouda cheese, bacon, BBQ sauce, onion ring on a brioche bun

CRISPY JALAPEÑO BURGER 12

1/2 pound ground sirloin, pepper jack cheese, fried jalapeño, chipotle aioli on a brioche bun

BIKE BURGER 11

1/2 pound ground sirloin, cheddar cheese, bacon jam, garlic aioli on a brioche bun



SHRIMP SCAMPI

HOUSE FAVORITES

SALMON 18

Served with rice pilaf and asparagus

FISH & CHIPS 14

Beer battered fish, fries, served with cole slaw and tartar sauce

GRILLED FISH TACO PLATE (2) 14

Grilled Mahi-Mahi, red cabbage, shredded lettuce, onion, tomato, cilantro and sour cream on large corn tortilla; served with cilantro lime rice and black beans

SHRIMP SCAMPI 16

Shrimp sautéed in a lemon garlic butter sauce served on angel hair pasta with garlic bread

CHILEAN SEABASS 32

Pan seared Chilean sea bass served with risotto, asparagus and lemon dill caper sauce

FLAT IRON STEAK 14

Served with rice pilaf and seasonal vegetables

ROTATING RAVIOLI 14

Please ask server for chef's daily special

PRIME TOMAHAWK STEAK FOR TWO 78

32 oz. demi-glazed served with garlic mashed potatoes and seasonal vegetables; served nightly 6–11 pm

COWBOY RIBEYE 34

16 oz. demi-glazed served with garlic mashed potatoes and seasonal vegetables

❖ With shrimp (3) 39

FILET MIGNON 26

Demi-glazed, garlic mashed potatoes and vegetables

❖ With shrimp (3) 31



COWBOY RIBEYE

SIDES

GRILLED VEGETABLES 4

GARLIC MASHED POTATOES 3

FRENCH FRIES 3

SEASONAL VEGETABLES 3

RICE PILAF 3

BAKED POTATO 4

Served 6–11 pm

RISOTTO 4

DRINKS

WATER 2

PERRIER 3

RED BULL 4

- ✦ Regular
- ✦ Sugar Free

COFFEE 2

ICED TEA 3

HOT TEA 3

SOFT DRINKS 2

ORANGE JUICE 4

APPLE JUICE 4

CRANBERRY JUICE 4

SIGNATURE JUICE 5

- ✦ Fresh green juice
- ✦ Fresh carrot juice

MILK 3

HOT CHOCOLATE 3

DESSERTS

NEW YORK CHEESECAKE 6

Traditional style

CRÈME BRÛLÉE 7

Served with biscotti cookie and topped with fresh berries

DEVIL'S FUDGE CAKE 6

Served with vanilla ice cream

TIRAMISU 7

Topped with whipped cream and raspberries

BANANA FOSTER 8

Served on banana bread with ice cream topped with whip cream

WARM CHOCOLATE CHIP COOKIE 5

Served with vanilla ice cream and drizzled with chocolate for birthdays



WARM CHOCOLATE CHIP COOKIE



DEVIL'S FUDGE CAKE



BANANA FOSTER

⚠️ WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

Chemicals Known To The State of California To Cause Cancer, Or Birth Defects Or Other Reproductive Harm May Be Present In Foods Or Beverages Sold Or Served Here.

Foods such as French fries and potato chips cooked in oil at high temperatures can produce Proposition 65-listed chemicals such as acrylamide, which is known to the State to cause cancer. Broiling, grilling, and barbecuing fish and meats can produce Proposition 65-listed chemicals such as benzo-a-pyrene, which is known to the State to cause cancer. Nearly all fish and seafood contain some amount of mercury and related compounds, chemicals known to the State of California to cause cancer, and birth defects or reproductive harm. Certain fish contain higher levels than others. Pregnant and nursing women, women who may become pregnant and young children should not eat swordfish, shark, king mackerel, or tilefish. They also should limit their consumption of other fish, including tuna.

Some menu items are cooked to order. Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Food and beverages served in this establishment may contain or come in contact with eggs, fish, milk, wheat, peanuts, tree nuts, shellfish, soy and gluten during preparation and/or serving. If you have a specific food allergy or special request, please ask to speak with a manager prior to ordering. Applicable state sales tax included in menu price. An automatic 18% gratuity charge will be added to your bill for parties of 8 or more.