

★ CUSTOM BURGERS ★

★ Signature Grind: Tri-Tip, Rib-Eye, Chuck, And Skirt ★

BUN
BRIOCHE BUN
SESAME BUN
GLUTEN-FREE BUN
ICEBERG LETTUCE

PATTY
BH SIGNATURE GRIND BEEF
7 oz \$28 | 5 oz \$21
JACKMAN FLORIDA WAGYU BEEF
7 oz \$32
VEGAN PATTY
7 oz \$18

CHEESE
GOUDA
BABY SWISS
AMERICAN
CABRALES BLUE
WHITE CHEDDAR
FIORETTA BURRATA
PEPPER JACK

SIGNATURE SAUCE
SECRET AÏOLI
TRUFFLE AÏOLI
SPICY BROWN MUSTARD
HOUSE SMOKED KETCHUP

TOPPINGS

Shitake Mushrooms \$2
Shishito Peppers \$2
Caramelized Onions \$2
Avocado \$3
Portobello Mushroom \$3
House Bourbon Bacon \$3
Organic Free Range Egg \$3

PURE INDULGENCE

Black Truffle \$16
Seared Foie Gras \$12

All Custom Burgers Are Served With French Fries, Lettuce, and Tomato

BURGER BAR SIGNATURES

CHEF'S FOIE GRAS BURGER \$36
BH Signature Grind Beef, Gouda, Gold Leaf Foie Gras,
Tomato Jam, Black Truffle, Truffle Aioli, Organic Butter Lettuce

GATOR BURGER \$25
Sesame Brioche, Onion Jam, Fried Green Tomato, Arugula,
Cajun Aioli, Pepper Jack Cheese

BLACK FIN TUNA BURGER \$27
Sesame Brioche, Arugula, Secret Aioli,
Pickled Onions, Shitake Mushrooms

CHICKEN BLT \$23
Brioche, Bourbon Bacon, Tomato Jam, Lettuce,
Swiss Cheese, Secret Aioli, Grilled Onions

BH SKIRT STEAK BURGER \$28
Shitake Mushroom, Grilled Onion,
Frisée, Horseradish Aioli

SLIDERS SAMPLER \$16
Gator, Wagyu, Vegan, Lettuce,
Tomato, Secret Aioli

FISH & CHIPS \$16
Beer batter lion fish, malt
vinegar aioli, French fries,

MARKET RIB \$20
Braised Beef Rib, pickled
vegetables, Texas fries,
shaved horse radish

GREENS

RUSTIC NICOISE \$23
Mixed Greens, Pan Seared Tuna, Sunny Side Egg,
Heirloom Tomatoes, Baby Rainbow Potatoes,
Haricot Verts, White Anchovy, BH Vinaigrette,
Radish, Crispy Baguette Chips.

TRUFFLE BURRATA SALAD \$19
Farmers Market Tomatoes, Black Truffle,
Tomato Aioli, Aged Balsamic, Basil Oil,
Pumpkin Seeds, Sea Salt

CHICORY CHOPPED SALAD \$16
Add Chicken \$8 | Add Market Fish \$10
Romaine, Arugula, Frisee, Baby Heirloom Tomatoes,
Shaved Onions, Feta Cheese, Kalamata Olives,
Cucumber, Oregano Vinaigrette.

HOTDOG

KOSHER BEEF \$14
VEAL BRATWURST \$15

TOPPINGS

Diced Onions : Pickle Relish
Caramelized Onions : Kosher Dill Pickles
Spicy Brown Mustard : Sauerkraut
House Smoked Ketchup :

WINGS

HALF DOZEN \$12
DOZEN \$18

SPICY BBQ
KOREAN BBQ
HOUSE DRY RUB
BUFFALO HOT SAUCE

SIDES

TEXAS FRIES \$6
SWEET POTATO FRIES \$5
VIDALIA ONION RINGS \$5
ZUCCHINI FRIES \$5
TRUFFLE PARMESAN TATER TOTS \$9

MILKSHAKES \$9

CHOCOLATE | Add Rum \$3 or Bourbon \$3
CLASSIC VANILLA - Vanilla Bean Ice Cream | Add Rum \$3 or Bourbon \$3
STRAWBERRY BLIZZARD - strawberries, whipped cream, pop rocks / Add Chambord \$3

DESSERTS \$11

BANANA SPLIT
KEY LIME DELIGHT
HOUSE DONUTS

**DRINKS****BEER****FLORIDA CRAFT BEER**

Cigar City Florida Cracker White Ale, Tampa \$8
Due South Caramel Cream Ale, Boynton Beach \$8
Funky Buddha Floridian Hefeweizen, Miami \$8
Funky Buddha Hop Gun IPA, Miami \$8
Wynwood La Rubia Blond, Miami \$8
Wynwood Pops Porter, Miami \$8

IMPORTS

Corona, Mexico \$8
Chimay Blue, Belgium \$14
Heineken, Netherlands \$8
Red Stripe, Jamaica \$8
Sam Smith Nut Brown Ale, UK \$10
Stella Artois, Belgium \$8

WINE**BUBBLES & WHITE**

Bianca Vigna Prosecco, Italy \$14 / \$50
Veuve Clicquot "Yellow Label", Reims, France \$26 / \$155
Patz and Hall Chardonnay, Sonoma Coast \$18 / \$72
Domaine Doudeau-Leger Sancerre, France \$15 / \$60
Domaine Saint Andre de Figure, Magali, Provence,
France \$13 / \$54

RED

Roth Pinot Noir, Sonoma Coast \$16 / \$64
Justin Cabernet Sauvignon, Paso Robles \$17 / \$68
Neyers "Vista Luna" Zinfandel, Napa \$18 / \$72
Terrazas de los Andes Reserva Malbec,
Mendoza, Argentina \$15 / \$60

NON-ALCOHOLIC

Boylan Root Beer \$7 | Boylan Cream Soda \$7 | Boylan Black Cherry \$7
Coke \$6 | Diet Coke \$6 | Sprite \$6 | Iced Tea \$6 | Lemonade \$7
Arnold Palmer \$7 | Fever-Tree Ginger Ale \$6
Fiji \$6 / \$8 | San Pellegrino \$6 / \$8



FIND US AT BHBURGERBAR.COM
ST. REGIS BAL HARBOUR



CUSTOM KIDS PLANK \$18



Main:

CIRCLE ONE

BH Cheese Burger

Chicken Breast

Grilled Cheese

House Made Fish Fingers

Crispy Chicken Tenders

Kosher Hot Dog

Sides:

CIRCLE ONE

French Fries

Tater Tots

Sweet Potato Fries

Carrots and Celery Sticks

Mac 'n' Cheese

Broccoli

Drinks:

CIRCLE ONE

Orange Juice

Cranberry Juice

Ginger Ale

Apple Juice

Water

Cherry Soda

After Dinner Treat:

CIRCLE ONE

Vanilla Blizzard

Brownie & Milk

Bubble Gum Sundae

Cotton candy, pop rocks,
sprinkles

Cookies & Milk

Root Beer Float

