

## Bar Snacks

### Trail Mix

4.99 crock / 2.99 cup

**Tex Mex Mix:** Spicy Peanuts, Almonds, Salsa Corn Sticks, Sesame Sticks, Chili Bits, and Pepitas

**Asian Mix:** Rice Crackers, Sesame Sticks, Green Peas, Almonds, Cashews, and Wasabi Peas

### Chips & Salsa

Tri-color tortilla chips with house-made salsa. 2.99



## Starters

### Shrimp Cocktail

(6) Large shrimp with sriracha lime cocktail sauce. 11.99

### Charcuterie Board

Assorted gourmet cheeses, cured meats, olives, pickled veggies, served with pita points and crostini. 12.99 regular / 7.99 small

### Caprese Salad

Sliced Italian seasoned fresh mozzarella, tomato, red onion, and fresh basil with balsamic glaze drizzle. 6.99

### Falafel Fritters

(4) Garbanzo and black bean fritters, flash fried and served with a spicy tahini cream sauce. 6.99

### Jalapeño Honey Ham Fritters

(4) Honey ham, jalapeño, pickle, and cheddar cheese fritters with a crushed corn flake breading. Flash fried and served with our sassy honey mustard. 8.99

### Cheesy Steakhouse Rolls

Shaved steak with marinated sautéed peppers and onions and a 3 cheese blend in egg roll wrappers and flash fried. Served with our creamy steak house sauce. 9.99

### Chicken French Appetizer

Chicken French bites with roasted red peppers, mixed olives, artichokes, and capers finished in a French sauce. Garnished with Parmesan cheese and fresh herbs. 9.99

### Chicken & Andouille Fajita Fries

Cajun dusted fries topped with shredded chipotle chicken, andouille sausage, sautéed peppers & onions, and cheddar cheese. Finished with our House cilantro-lime sour cream and scallions. 9.99

## Dips

All dips served with tortilla chips and pita points.

### Buffalo Chicken Dip

Shredded chicken with a 6-cheese buffalo blue wing sauce blend topped with tomato, jalapeño, bacon, and crumbly blue cheese. 10.99

### Steak House Dip

Shaved steak with sautéed peppers & onions, a 5-cheese steakhouse sauce blend finished with a Parmesan crust, fried onions and scallions. 11.99

### Mediterranean Vegetable Dip

Chopped roasted vegetables & spinach with a Mediterranean spiced 5-cheese blend, topped with fresh basil, balsamic glaze, and goat cheese. 10.99



## Soup De Boule

Soup served in a rustic bread bowl (boule)

### Soup Of The Day

5.99/3.99

### Kyle's Signature Seafood Bisque

House made by Chef Kyle, our seafood bisque combines chunks of fresh fish and shellfish in a creamy sherry base bisque infused fresh herbs and finished with a Parmesan crust, balsamic glaze, cilantro-lime sour cream and scallions. 7.99 / 4.99



## Salads

Add Bacon 1.99, Chicken 2.99, Pork Tenderloin 2.99, Shrimp 5.99, Mahi 7.99

### Poached Pear Salad

Port wine poached pears with pecans, goat cheese, and candied bacon over an arugula and spinach blend. Served with a Tahitian vanilla vinaigrette. 12.99

### Roasted Beet Salad

Roasted beets with cucumber, red onion, rice and quinoa blend, crumbly blue cheese and sunflower seeds over spinach. Served with a poppy seed dressing. 12.99

### B-Side Salad

Pickled red onion, cucumber, crispy garbanzo beans, tomato, and goat cheese over mixed greens. Served with sriracha honey mustard. 9.99

### House Salad

Cucumber, tomato, red onion, and carrot over mixed greens. Served with choice of dressing. 6.99

### Dressings:

Balsamic, Ranch, Raspberry Vinaigrette, Honey Mustard, Sriracha Honey Mustard, or Creamy Parmesan Italian.

## Flatbreads

### Caprese

Fresh mozzarella with tomato, red onion, and balsamic glaze on a toasted naan flatbread. 8.49

### Chicken French

Chicken French bites with a creamy French sauce spread, roasted red peppers, artichokes, capers, and Parmesan cheese on a toasted naan flatbread. 9.99

### Chipotle Chicken

Shredded chipotle chicken with sautéed peppers & onions, arugula, cheddar, and a chipotle aioli on a toasted naan flatbread. 9.99

### Cubano

Sliced ham & pork tenderloin with pepper jack cheese, pickle relish spread and sassy honey mustard drizzle on a toasted naan flatbread. 9.99

### Braised Beef

Braised beef with fresh mozzarella, pickled red onions, a horsey aioli drizzle, and scallions on a toasted naan flatbread. 10.99



## Wings & Things

### Slow Roasted Jumbo Wings & Rice

(8) Jumbo wings marinated and slow roasted finished in your choice of sauce. Served over white rice. 12.49

### Egg-Battered Boneless Wings

10oz of house-made, egg-battered chicken, fried and tossed in your choice of sauce. Served with creamy blue cheese. 9.99

### Chicken On A Stick

(5) Grilled chicken strips on skewers, smothered in your choice of sauce. 7.99

### B-Side Tofu Bites

10oz of hand-breaded, flash fried tofu bites.  
Served in your choice of sauce. 9.99

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**Sauces:** Mild, Medium, Hot, E-Xtra Hot, BBQ, Herbed Mustard, French, Curry, Sweet & Sour, Tangy Sriracha Lime, Garlic Parm, Cajun Dry Rub, or Lemon Cajun

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### Sweet and Sour Pork Kabobs

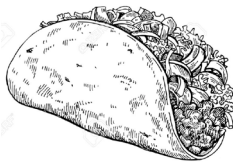
Marinated pork, pineapple, peppers and onion skewers, grilled and finished with a sweet and sour glaze. Served with cilantro lime rice.  
2 skewers 10.99 / 3 skewers 13.99

### Surf 'N Turf Kabobs

Marinated steak, Cajun shrimp, mushrooms, peppers, and onion skewers grilled and finished with our steakhouse sauce. Served with peppered white rice. 2 skewers 13.99 / 3 skewers 17.99

### B-Side Mac 'N Cheese

Cavatapi pasta tossed in our house-made 5-cheese sauce finished with a Parmesan and cheddar crust. 8.99  
Add Bacon 1.99, Chicken 2.99, Pork Tenderloin 3.49, Burger 3.99, Shrimp 5.99



## Tacos

All tacos are built in soft flour tortillas and served with tri-color tortilla chips and salsa.

### Caribbean Mahi Mahi Tacos

Grilled blackened Mahi Mahi with coconut rice, mango salsa, cilantro lime sour cream, and scallions. 13.99

### Extreme Buffalo Chicken Tacos

Shredded chicken in Buffalo-ranch sauce with our Buffalo fries, jalapeño, tomato, red onion, crumbly blue cheese, and scallions. 10.99

### Seasoned Beef Tacos

Seasoned ground beef with tomato, red onion, shredded lettuce, cheddar-jack blend, cilantro lime sour cream, salsa, and scallions. 10.99

### Shrimp Tacos

Blackened shrimp with arugula, house ginger slaw, sriracha honey mustard, cilantro lime sour cream and scallions. 12.99

### Coconut Curry Vegetarian Tacos

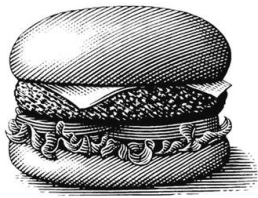
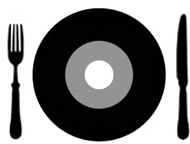
Tuscan seasoned mixed vegetables over coconut curry rice and topped with cheddar cheese and cilantro-lime sour cream. 9.99

### Citrus Fajita Mushroom Tacos

Citrus marinated portobello, oyster and shiitake mushrooms with black beans, spinach, fajita salsa, cilantro-lime sour cream, and scallion. 9.99

### Southwest Tofu Tacos

Seasoned ground tofu with spinach, black bean slaw, cheddar-jack blend, cilantro sour cream, and scallions. 9.99



## Burgers & Sandwiches

Burgers are chuck/brisket/short rib trio blend. Served with choice of side: Fries, Tots, O-Rings, House Purple Slaw, Black Bean Slaw, or Small House Salad. (Upgrade Fries, Tots, O-Rings to Buffalo, Cajun, Lemon Cajun or Garlic Parm for a buck more)

### Build Your Own Burger

8oz Burger with choice of toppings and cheese: lettuce, spinach, tomato, onion, jalapeño, roasted red peppers, artichokes, cheddar, American, pepper jack, and crumbly blue. 10.99 Add: Bacon 1.99, Fried Egg 1.50, Fresh Mozzarella 1.00

### B-Side Burger

Cajun seasoned 8oz burger with grilled onion & tomato, arugula, house made cheese pocket, bacon, and B-Side sauce on a toasted potato bun. 13.49

### Blues Burger

8oz burger with bacon, onion ring, mushroom, steakhouse sauce and creamy blue cheese on a toasted potato bun. 12.99

### Chipotle Burger

Chipotle seasoned 8oz burger with cheddar, pepper jack, sautéed peppers and onions, bacon, chipotle aioli, and spinach on a toasted potato bun. 12.99

### Sunrise Burger

8oz burger with American & cheddar, bacon, O-ring, fried egg, and jalapeño country gravy on a house-made chili pepper cheddar biscuit. 13.99

### Stowe Burger

Tuscan seasoned 8oz burger with cheddar, bacon, tomato, and grilled jalapeño salsa on a toasted potato bun. 12.99

### Classic Chicken Sandwich

Crispy or grilled chicken with American cheese, pickle relish spread, tomato, onion, and lettuce on a toasted potato bun. 11.99

### Chicken Falafel Waffle

Crispy or grilled chicken with spinach, tomato, pickled red onion, cucumber, Goat cheese and spicy tahini sauce. Served open-faced on a homemade falafel waffle. 13.49

### Chicken and Biscuit

Crispy chicken with smashed tots, cheddar, bacon, onion, and jalapeño country gravy on our house-made chili pepper cheddar biscuit. 12.99

### Haddock Po' Boy

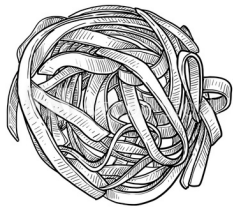
Hand-breaded haddock with pepper jack and American cheese, spicy tartar, tomato, onion, jalapeño slaw, and arugula on a toasted baguette. 13.49

## Sides

Fries, Tots, O-Rings 3.49

### B-Side your Fries, Tots or O-Rings:

- Buffalo: Dry Buffalo-style seasoned served with a Buffalo Blue-Ranch Dip. 4.99
- Garlic Parmesan: Tossed in a creamy garlic sauce and dusted with Parmesan cheese and fresh parsley. 4.99
  - Cajun or Lemon Cajun 4.99
- House Purple Cabbage and Ginger Slaw. 2.99
  - Black Bean Slaw 2.99
  - House Salad 2.99
- Tri-Color Tortilla Chips and Salsa 2.99



## Pasta

### Shrimp Fettuccine

Sautéed garlic shrimp with wilted spinach, tomato, red onion, and bell peppers in a Parmesan clam sauce over fettuccine pasta garnished with fresh basil, Parmesan and balsamic glaze. 17.99

### Chicken Cesar Cavatapi

Grilled lemon peppered chicken tossed with roasted red peppers, capers, onions, bacon, wilted arugula, and Cavatapi pasta in a creamy lemon garlic sauce garnished with Parmesan and fried onions. 16.99

### Truffled Mushroom Pork Florentine

Pan-seared peppered pork tenderloin with truffle oil marinated gourmet mushrooms, roasted red peppers, spinach, and artichokes in a creamy white wine sauce over fettuccine pasta. Garnished with Parmesan and scallions. 17.99

## Risotto

### Steak and Shrimp Risotto

Grilled Sirloin Steak and sautéed shrimp over garlic and herb risotto. Topped with our signature seafood bisque, fried onions, and fresh herbs served with seasonal roasted vegetables. 21.99

### Jade Dragon Mahi Risotto

Chili-garlic edamame crusted grilled Mahi over garlic and herb risotto topped with a sesame ginger slaw. Served with a warm oriental salad with sake sautéed spinach, arugula, and bamboo shoots with spicy soy marinated edamame and water chestnuts. Garnished with scallions. 20.99

### Bayou Chicken & Andouille Risotto

Grilled Cajun-seasoned chicken and andouille sausage with black beans, roasted red peppers, jalapeño, red onion, and corn in a Creole cream sauce over garlic and herb risotto served with seasonal roasted vegetables. Garnished with pepper jack cheese, cilantro lime sour cream, and grilled jalapeño salsa. 18.99

## B-Side Kids

**Chicken Strips and Fries** 5.99

**Grilled Cheese (American and cheddar) and Fries** 5.99

**Cheeseburger/Burger with Fries** 5.99

**House Mac 'N Cheese** 5.99

**Cheese or Pepperoni Pita Pizza** 5.99

## Desserts

### Banana Fosters Ice Cream Sandwich

Homemade snickerdoodle waffle filled with banana, caramel, and vanilla ice cream finished with a creamy fosters sauce, whipped cream, and pecans. 5.99

### Strawberry Dream

Cinnamon sugar dusted French toast sticks served with vanilla ice cream, strawberry vanilla fruit topping and whipped cream. 5.99

### Brownie & Pecan Pie Sunday

Chocolate brownie topped with vanilla ice cream and pecan pie dessert topping finished with whipped cream and a Southern Comfort chocolate-caramel sauce. 5.99