
Cocktail of The Month

Pandamonium \$8

Smirnoff Whipped Vodka, Crème de Cacao,
Splash of Milk & Mint

\$5 with the purchase of the 'Bye Bye Bao Bao'

Spirits \$8

Happy Hour \$5

traditional mixers available

Smirnoff Vodka

(Regular, Citrus, Blueberry & Vanilla)

Captain Morgan's White Rum

Sauza Silver Tequila

Jim Beam Bourbon

Jos. A. Magnum Gin

Pig Nose Blended Scotch

Specialty Cocktails \$10

Margarita

Bishop's Iced Tea

White Russian

Bloody Mary

Wines By The Glass

Canyon Road Cabernet Sauvignon \$5

Canyon Road Chardonnay \$5

Underwood Pinot Gris (12oz Can) \$14

Underwood Pinot Noir (12oz Can) \$14

Sofia Sparkling Blanc de Blanc

(187ml Can) \$9

Fountain Soda Flavors \$2

Coca-Cola Classic, Diet Coke, Coke Zero,
Dr. Pepper, Canada Dry Ginger Ale, 7-UP,
Country Time Pink Lemonade, Mystic Tea
Sweetened, House Brewed Iced Tea, Coffee

Bottled Beverages

Saratoga Still & Sparkling Water \$2.50

BTS Root Beer \$2.50

Spindrift Sparkling Sodas \$2.75

Blackberry, Mango-Orange
or Cranberry-Raspberry

Happy Hour \$5

Mon-Fri: 3-6:30pm & 10pm-CL

Sat: 10pm-CL Sunday: 4pm-CL

Draft Beer

ALES

3 Stars Peppercorn Saison – DC \$7.5

Hoegaarden White -ME \$6.5

Blue Point Colonial Brown Ale - NY \$7

Elysian Space Dust – WA \$9**

Jailbreak Feed the Monkey Heff – MD \$7

North Coast Old Rasputin R.I.S. –CA \$8.5 **

Old Dominion Candi – DE \$9**

Oskar Blues Dale's Pale – CO \$7

Right Proper Diamonds, Fur Coat, Champagne

Berliner Sour – DC \$7.5

Rogue Dead Guy Ale – OR \$7.5

Sam Adams Rebel IPA – MA \$7.5

LoneRider Sweet Josie Brown – NC \$7

Smuttynose Robust Porter – NH \$7

Devil's Backbone Striped Bass Pale Ale – VA \$6

Victory Hop Devil IPA – PA \$7.5

Not for Happy Hour

LAGERS

Blue Point Toasted Lager – NY \$6.5

Devil's Backbone Gold Leaf – VA \$7.5

Port City Downright Pilsner – IL \$6.50

Narragansett Lager – RI \$6.5

CIDER

Angry Orchard – OH \$6.5

(Gluten Free)

Canned Beers

O'Doul's Non-Alcoholic \$3.50

Budweiser, Miller Lite, PBR \$3.50

Victory Headwaters Pale Ale - PA \$6.50

Ballast Point Sculpin IPA – CA \$8.00

Jailbreak Welcome to Scoville

Jalapeno IPA – MD \$7.00



**2200 Pennsylvania Avenue, NW
Washington, DC 20037**

HOURS:

Mon– Thurs 10am-11pm

Fri 10am-1am Sat 11am-1am

Sun 11am-10 pm

Happy Hour

Mon-Fri 3-6:30pm

Mon-Sat 10pm-Close

Sunday 4pm-Close

202-587-6258 (MALT)

Facebook/BurgerTapShake

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Instagram@PassionFoodHospitality

Burger of the Month

Bye Bye Bao Bao \$9

Spiced Black & White Bean Burger, Napa Cabbage, Bean Sprout Slaw & Ginger Hoisin Aioli

Our House Burger \$6 SIX BUCK CHUCK

Lettuce, Pickles, Onion, Tomato, AP Sauce - Our House Blend of Mayo, Ketchup, Mustard, BBQ and Chipotle

EXTRA TOPPINGS \$1

Whole Wheat Bun (No Charge)
Lea & Perrins Mushrooms, Fried Egg, Onion Straws, Pickled Jalapeños, Fire Roasted Green Chilies, Benton's Smoked Bacon, Caramelized Onions, Texas Chili con Carne (No Beans), American Cheese, Baby Swiss Cheese, Pepper Jack Cheese, Provolone Cheese, Crumbled Blue Cheese, Aged Cheddar, Pimento Cheese, Feta Cheese, Smashed Avocado \$1.50

SIDES (Add Cheese \$1)

French Fries \$3 Sweet Potato Fries \$3
Onion Rings \$4 Fresh Corn and Bean Salad \$3

BTS HOUSE SALAD \$5

Romaine, Carrots, Tomatoes and Cucumbers
Choice of Dressing: Ranch, Louie Dressing, Champagne Vinaigrette, Honey Mustard

Extra Toppings \$1 Each

Shredded Cheddar, Crumbled Blue Cheese, Feta Cheese, Bacon, Onion Straws, Pickled Jalapeños, Mushrooms
Add Crispy Chicken \$3 Add Any Patty \$5

KIDS MENU

Grilled Cheese \$3 Chicken Tenders \$4

Burger Bargain \$10

Enjoy a Six Buck Chuck, Fries & Fountain Soda
Mon.-Fri. 11am-3pm

Our Signature Burgers \$8

TEJAS

Beef with Texas Chili con Carne (No Beans), Grated Cheddar Cheese, Diced Onions, Pickled Jalapeños

SOUTHERN COMFORT

Beef with Pimento Cheese, Fried Green Tomato, Vidalia Onions, Bread & Butter Pickles

APACHE SWEAT LODGE

Beef with Fire Roasted Green Chilies, Pepper Jack Cheese, Smoked Onions, XXX Sauce (Spicy)

BIG DADDY

Beef with Smoked Benton Bacon, Buttermilk Blue Cheese, Lea & Perrins Mushrooms, AP Sauce

UPSTREAM RUN

Ground Salmon Burger, Asian Slaw, Sriracha Aioli, Mixed Greens

HAIGHT-ASHBURY

Crispy Falafel Patty, Pickled Vegetables, Feta, Cilantro Raita

HIGH THIGH

Ground Chicken Patty, Lettuce, Tomato, Onion, Pickle, Aged Cheddar, Lemon Garlic Aioli

SoCal PILGRIM

Turkey with Provolone Cheese, Smashed Avocado, Greens, Red Onion, Tomato, Chipotle Ranch, Whole Wheat Bun

GRAND OLE OPRY

Nashville-style Hot Fried Chicken, Bread & Butter Pickle Slaw

All of our burgers are made from

ALLEN BROTHERS
ANGUS

Shakes \$5.50

CHOCOLATE
VANILLA
STRAWBERRY
BTS SHAKE
(Butterfinger, Twix & Snickers)
BLACK & WHITE
BLUEBERRY-POMEGRANATE
DOUBLE ESPRESSO
COOKIES 'N' CREAM
TART CHERRY
PEANUT BUTTER
ROOT BEER
TOASTED COCONUT

Shaketails \$8.50

(GOTTA DRINK EM' HERE)

APOCALYPTO

Fireball Cinnamon Whiskey, Marshmallows, Chocolate Ice Cream

BAD CUBMASTER

Smirnoff Marshmallow Vodka, Godiva Chocolate Liqueur, Graham Crackers, Vanilla Ice Cream

BUENA VISTA

Jameson Irish Whiskey, Espresso, Whipped Cream, Vanilla Ice Cream

MEXICAN WEDDING COOKIE

Smirnoff Cinnamon Churros Vodka, Vanilla Ice Cream, Toasted Pecans

TALLADEGA NIGHTS

Firefly Sweet Tea Vodka, Limoncello, Vanilla Ice Cream, Lemon Juice

OREO SPEEDWAGON

Coffee Liqueur, Oreo Cookies, Vanilla Ice Cream

COW TIPPER

Smirnoff Root Beer Vodka, Vanilla Ice Cream

Sweet Treats \$3

Brownies & Blondies

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk for food borne illness. Please inform your server of any allergies upon ordering.