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

Draft Beer
ALES
3 Stars Peppercorn Saison – DC $7.5
Hoegaarden White -ME $6.5
Blue Point Colonial Brown Ale - NY $7
Elyssian 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’Douls 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

Happy Hour $5
Mon-Fri: 3-6:30pm & 10pm-CL
Sat: 10pm-CL Sunday: 4pm-CL

Happy Hour
Mon-Fri 3-6:30pm
Mon-Sat 10pm-Close
Sunday 4pm-Close

2200 Pennsylvania Avenue, NW
Washington, DC 20037

HOURS:
Mon–Thurs 10am-11pm
Fri 10am-1am Sat 11am-1am
Sun 11am-10 pm

Facebook/BurgerTapShake
Twitter@BurgerTapShake
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

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All of our burgers are made from

Allen Brothers Angus

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**Shakes $5.50**

CHOCOLATE
VANILLA
STRAWBERRY
BTS SHAKE
(Butterfinger, Twix & Snickers)
BLACK & WHITE
BLUEBERRY-POMEGRANATE
DOUBLE ESPRESSO
COOKIE ‘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.*