Spirits $8
Happy Hour $5
traditional mixers available
Smirnoff Vodka
(Regular, Citrus, Blueberry & Vanilla)
Bacardi Silver Rum
Sauza Silver Tequila
Jim Beam Bourbon
Beefeater Gin
Jack Daniels Whiskey
Pig Nose Blended Scotch
Teelings Small Batch Irish Whiskey $10
Specialty Cocktails $10
Margarita
Bishop’s Iced Tea
White Russian
Bloody Mary
Wines By The Glass
Snap Dragon Red Blend $5
Snap Dragon 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

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

DRAFT BEER
Draft Ales
Allagash White – ME $7.5
Ommegang Hennepin Saison – NY $7.5
Escutcheon Growler Kolsch – VA $6.50
Flying Dog Hefeweizen – MD $7
Blue Point Rastafa-Rye Ale – NY $7
Saranac Blueberry Blonde Ale – NY $5
Blue Mountain Hopwork Orange IPA – VA $7.5
Goose Island IPA – IL $6.50
Left Hand Nitro Milk Stout – CO $7.5
Brooklyn Brown Ale – NY $7
Oskar Blues Dale’s Pale – CO $7
Stone RuinTen Triple IPA – CA $8.00
Port City Porter – VA $7
Clown Shoes Tramp Stamp IPA – MA $7.50
New Belgium Ranger IPA – MD $7
Natty Greene Buckshot Amber – NC $7
Draft Lagers
Narragansett Lager – RI $6.5
Sierra Nevada Nooner Pils-LA $6.5
Dominion Beach House Golden Pils – DE $7
Draft Cider
Angry Orchard *GF - OH $6.5

Canned Beers
O’Doul’s Non-Alcoholic $3.50
PBR (Pabst Blue Ribbon) $3.50
Heavy Seas Cross Bones IPA $6.00
Shiner Bock $6.50
Miller Lite $3.50
Budweiser $3.50
New Belgium Fat Tire $6.50
Ballast Point Sculpin IPA $8

2200 Pennsylvania Avenue, NW
Washington, DC 20037
Mon–Thurs: 10am-11pm
Fri: 10am-1am; Sat 11am-1am
Sun: 11am-10 pm
Happy Hour: Mon-Fri 3-6
Mon-Sat: 10-CL; Sunday: 4-CL
202-587-6258 (MALT)
Facebook/BurgerTapShake
Twitter@BurgerTapShake
Instagram@PassionFoodHospitality

We grind on premise throughout the day
a custom blend of 30-day aged, naturally
raised Local Harvest beef chuck & brisket.
Char-griddled and served on a buttered,
toasted house-made bun. By focusing on
premium sourcing and in-house production
from pickles to ice cream, we are able to
serve a great burger at a great price.
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)
Smashed Avocado $1.50

SIDES
French Fries $3
Sweet Potato Fries $3
Onion Rings $4

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
Kids Grilled Cheese $3
Kids Chicken Tenders $4

OUR SIGNATURE BURGERS $8

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

SOUTHERN COMFORT (Beef)
Pimento Cheese, Fried Green Tomato, Vidalia Onions, Bread & Butter Pickles

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

BIG DADDY (Beef)
Smoked Benton Bacon, Buttermilk Blue Cheese, Lea & Perrins Mushrooms, AP Sauce

UPSTREAM RUN (Salmon)
Ground Salmon Burger, Asian Slaw, Sriracha Aioli, Mixed Greens

HAIGHT-ASHBURY (Veggie)
Crispy Falafel Patty, Pickled Vegetables, Feta, Cilantro Raita

HIGH THIGH (Chicken)
Ground Chicken Patty, Lettuce, Tomato, Onion, Pickle, Aged Cheddar, Lemon Garlic Aioli

SoCal PILGRIM (Turkey)
Provolone Cheese, Smashed Avocado, Greens, Red Onion, Tomato, Chipotle Ranch, Whole Wheat Bun

BURGER OF THE MONTH
“Caprese”
Beef Patty, Heirloom Tomato Relish, Fresh Mozzarella, Arugula and Basil Pesto Aioli
$9

SHAKES $5

CHOCOLATE VANILLA
STRAWBERRY
BTS SHAKE
Butterfinger, Twix & Snickers
BLACK & WHITE
BLUEBERRY-POMEGRANATE
DOUBLE ESPRESSO
COOKIES N CREAM
TART PEANUT CHERRY
MANGO

SHAKETAILS $8
(GOTTA DRINK EM’ HERE)

APOCALYPTO
Fireball Cinnamon Whiskey, Homemade Marshmallows, Chocolate Ice Cream

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

STAG PARTY
Jim Beam Red Stag Bourbon, Leopold’s Michigan Tart Cherry Liqueur, Vanilla Ice Cream

TALLADEGA NIGHTS
Firefly Sweet Tea Vodka, House Made Limoncello, Vanilla Ice Cream, Lemon Juice

OREO SPEEDWAGON (aka Snowflake)
Kahlua, 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.