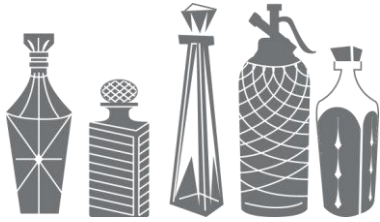


Bud & Marilyn's
CORNER OF 13TH & LOCUST

LUNCH & BRUNCH coming soon

HAPPY HOUR 5pm-7pm – Monday – Friday

serving SUPPER daily at 5pm



COCKTAILS ... *the five o'clock whistle whetters.*

LAKESIDE ... *smooth sailing ahead* 9

vodka, lime juice, mint, violet

BLINKER ... *a whiskey sour for today's discerning drinker* 10

rye whiskey, grapefruit juice, raspberry syrup

SLOE GIN FIZZ ... *the sweet-tart refresher* 10

gin, sloe gin, lemon, fizz

RADIO DAYS ... *a sangria style potion for the days or nights* 8

vodka, red wine, lemon juice, cinnamon

CANNONBALL! ... *jump into the deep end* 11

blanco tequila, lime juice, rosemary, blue

PLANTER'S PUNCH ... *a tonic as old as rum itself* 10

jamaican rum, orange & lime juice, nutmeg

MARILYN'S O-F ... *Marilyn knew what she was doing* 9

brandy, orange, cherry, bitters, sprite

NY STYLE O-F ... *a spoonful of sugar helps the 'medicine' go down* 11

bonded bourbon, sugar, bitters

THE LONG GOODBYE ... *tonight's perfect ending. Or beginning...* 12

irish whiskey, aperitif wine, herbal liqueur, peychaud bitters

Non-alcoholic

COUPLE SKATE 5

grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5

raspberry, lemon, thyme, gingerale



SHARABLES ... *indeed a treat, for one and all.*

CHEESE & CRACKERS 14

rogue smoky blue + hazelnut honey (cow's milk)
landaff cheddar + huckleberry jam (raw cow's milk)
savah schaff pecorino + bourbon apple butter (raw sheep milk)

accompaniments: raisin-molasses cracker, seeded cracker, toasted pretzel brioche

PORK N' PICKLES

cured surryano ham, bbq spiced pork rillettes, hickory smoked wig wam ham, virginia country ham, fermented beer mustard, pimento cheese, warm biscuits, pickles ... 16

PU PU PLATTER

tamarind-peanut spare ribs, tuna & macademia nut poke, shrimp & pork toast, skirt steak teriyaki, sweet & spicy chicken wings, charred shishitos 26



STARTERS ... *to get the evening rolling.*

WARM SKILLET BREAD

caramelized onion, corn, cheddar, crispy potato skin labneh butter ** 7

CRISPY CHEESE CURDS

wisconsin cheddar, smoked guajillo chile salsa, garlic scape ranch ** 8

ROTI

potato & yellow lentil coconut curry, english peas, cilantro, lime ** 7

CHOP SUEY

pork belly, country ham fried rice, summer veggies, fried farm egg, funky kohlrabi & cabbage ** 12

* may be made vegetarian by substituting seared tofu

VIETNAMESE CHICKEN LIVER PATE

peanuts, pickled carrot, cilantro, thai basil, toasted pretzel brioche 10



VEGETABLES & SALADS... *a delight to your taste buds.*

WATERMELON & RADISH SALAD sheep's milk feta, fennel, celery hearts & leaves, pistachio-lemon dressing **	8
HEIRLOOM TOMATOES avocado, corn, hush puppies, buttermilk dressing, basil, chives **	12
B&M WEDGE iceberg, thai basil goddess, buttermilk blue, tomato, nueske's bacon bits, crispy onions **	10
GRILLED POLE BEANS freekeh, cucumber, olives, orange, tahini dressing, parsley vinaigrette **	8
SAUTEED LOCAL GREENS kale, chard & kohlrabi greens, roasted plums, mustard-cider vinaigrette, marcona almonds **	7

HOT BUTTERED BUNS (2 EACH)... *yeah, that's what we said.*

CHILLED LOBSTER BUNS old bay, charred corn, curry mayo, fennel, green apple	14
KOREAN GLAZED TOFU BUNS smoked chile aioli, pickled cabbage, toasted peanuts, thai basil **	8
NASHVILLE HOT BUNS hot fried chicken, little pickles, ranch, pickle brine slaw	10



CHICKEN... *delicious finger lickin' to be had.*

MARILYN'S FRIED CHICKEN warm biscuits, zucchini pickles, salted honey butter, house made hot sauce (1/2 bird)	18
ROTISSERIE CHICKEN salsa negra marinated bell & evans chicken, grilled broccolini, wild rice pilaf, lemon	24

SPECIALTIES... *a wise choice for contentment.*

B&M KIELBASA horseradish-potato pierogie's, caper brown butter, cabbage-kohlrabi slaw, Bud's Best beer mustard.	16
HOUSE EXTRUDED PASTA zucchini, blistered cherry tomatoes, lemon, mint, american burrata **	15
FONTINA & CHARD STUFFED MEATLOAF mashed potatoes, royal trumpet mushroom gravy, peas & carrots.	22
SEARED SEA SCALLOPS corn & zucchini succotash, shelling beans, castle valley corn cakes, smoked orange dressing.	26
GRILLED DUROC PORK CHOP, 12 OZ sweet tea brined, charred plums, garlic greens, cheddar grits.	24
SHORTRIB STROGANOFF wild mushrooms, olorosso, hand cut egg noodles, english peas, horseradish crème fraiche.	18
GRILLED PORCINI RUBBED RIBEYE, 14 OZ rosemary hasselback potatoes, pancetta, charred broccolini, salsa verde, B&M steak sauce	38

◆WHISKEY◆

Rye

Rittenhouse 100	8
Dad's Hat Pennsylvania	12
Michter's Single Barrel	11
The Whistle Pig	22
Templeton Small Batch	14

Bourbon

Wigle Cask Strength	20
Eagle Rare	9
Jefferson's	18
Basil Hayden's	14
Berkshire Small Batch	15

Single Malt Scotch

Auchentoshen 12-lowland	16
Damore 12-highland	16
Glenmorangie Port Wood-highland	19
Scapa-orkney	22
Laphroig-islay	18

And the Rest

Stranahan's, Colorado	20
Yamazaki, Japan	22
Tyrconnell, Ireland	10
Greenore Single Grain, Ireland	14
Johnny Walker Green, Scotland	17

Today's Flight
coming soon



◆NIGHT OWL◆

(after 10pm only)

BUD'S BEST PALE ALE \$4
WHISKEY SHOT \$3
BEER & SHOT \$6

WI CHEESE CURDS \$5
PIEROGIES ** \$6
BEER BRAT BUN \$5
BUD'S BURGER \$10

◆WEEKLY◆

(coming soon)

FRIDAY NIGHT FISH FRY

SUNDAY MEAT & THREE

◆WINES◆

Sparkling

Pinot Noir, Gruet, NV, NM	red berries; lively bubbles	12
Pinot Noir-Chardonnay, Veuve Cliquot, NV, Champagne	elegant rose blend; well structured & refined	SPT 49/BTL 99

White / Glass+ Bottle

Chardonnay, Bacchus, 2014, Napa	tropical fruits; fresh & firm body	9/38
Riesling, Millbrandt, 2014, Columbia Valley	pears & apples; off dry body	10/40
Sauvignon Blanc, Shepherd, 2013, Carneros	fruity bouquet; juicy body with brisk finish	9/38
Pinot Gris, Mason Cellars, 2013, Napa	flowers & orchard fruit; clean and fresh	8/36
Pinot Blanc, Schlumberger, 2012, Sonoma	apples & lilies; round with subtle richness	12/48

White / Bottle

Pinot Gris, Four Graces, 2013, Willamette	floral citrus; lively and bright	56
Albarino, Hendry Farms, 2014, Napa	tropical fruit & white flowers	62
Gruner Veltliner, Minimus, 2014, Willamette	pepper, tree fruits & greenish reflections	68
Chardonnay, Frogs Leap, 2012, Napa	apples & pears; rich & creamy body	80
Chenin Blanc, Daniel Gehrs, 2013, Santa Barbara	lush fruit; well balanced acidity	56

Red / Glass + Bottle

Merlot, Jeanne Marie, 2014, Napa	jammy red fruits; balanced & delicate	8/36
Cabernet Sauvignon, Grayson Cellars, 2013, Napa	plums & cassis; supple tannins	9/38
Pinot Noir, Sean Minor, 2013, Central Coast	berries & cherries; cheerful body	12/48
Syrah, Truchard, 2013, Carneros	dark fruit & spice; firm finish	10/40
Grenache Blend, Clos de Gilroy, 2013, Central Coast	rhonish field blend; dusty & ripe	10/40

Red / Bottle

Cabernet Franc, Shinn Estates, 2012, North Fork of Long Island	red fruit; soft & delicate body	66
Pinot Noir, Omero, 2013, Ribbon Ridge	fresh berry fruits; bright with no oak	70
Syrah, La Clarine, 2012, Sierra Foothills	wild herbs & red fruits; well integrated tannins	78
Cabernet Sauvignon, Brea, 2012, Paso Robles	plums & minerals; feminine structure	54
Zinfandel, Ridge Vineyards, 2012, East Bench	bold nose of dark fruit & spice; fruit forward body	74

◆BEER◆

Draft

Yards Brewing Co "Bud's Best"	English pale brewed just for 13th street	5.5
Allagash White	Belgian style creamy white ale	6
Wynndridge Cider	locally raised hard apple cider	6
Victory Brauemiester Pils	German style pilsner; crisp & clean	5
Green Flash West Coast IPA	west coast double ipa; bold & strong hops	7.5
Deschutes Black Butte	English style porter; creamy & roasted	6
Ithaca Flower Power	fresh pine & citrus hops; well build body	6.5
Ommegang Hennepin	Belgian style farmhouse ale; rich & spicy	7

Cans

Dale's Pale Ale	American pale with pine & citrus hops	6
Slyfox Pikeland Pilsner	crisp & clean German pils	5
Firestone Walker Easy Jack	sessionable summer indian pale ale	6

Bottle

Boulevard Tank 7	Belgian farmhouse saison; rich body with spice	7
Ommegang Hophouse	well balanced pale ale brewed with Belgian yeast	7.5
Dogfish Head Indian Brown Ale	scotch ale/IPA fusion	6.5
Yards Philly Pale Ale	a classically brewed pale; well balanced & clean	5.5
Russian River Damnation	strong gold ale; rich & powerful	14
Troegs Hopback	amber ale brewed with fresh hop flowers	5.5
Lagunitas Pils	czech style pilsner; spicy hops	6

