



EST.

2009

B A R E BURGER

SOCAL

turkey, aged cheddar, pickled red onions, alfalfa, guacamole, sprout bun 10.85

COUNTY FAIR

bison, aged cheddar, dill pickles, red onions, tomatoes, green leaf, mayo, brioche bun 11.75

GRINDHOUSE

elk, manchego, country bacon, piquañte relish, paprika mayo, brioche bun 11.90

WIKI WIKI

wild boar, gouda, duck bacon, chickpea onions, pineapple relish, brioche bun 11.90

BLUE ELK

elk, amish blue, country bacon, stout onions, tomato fig jam, sprout bun 12.15

EL MATADOR

bison, queso fresco, jalapeños, guacamole, green leaf, spicy pico de gallo, brioche bun 12.65

HOG WILD

wild boar, pimento cheese, fried egg, chickpea onions, green tomato, brioche bun 10.70

GOAT

goat, raw red onions, green leaf, mint yogurt, piquañte relish, sprout bun 11.90

THE STANDARD

beef, colby, stout onions, dill pickles, special sauce, brioche bun 9.85

FARMSTEAD V GF

sweet potato & wild rice, cauliflower hummus, tomatoes, baby kale, wrapped in collard green 9.65

GUADALUPE V

black bean, pickled red onions, tomatoes, alfalfa, guacamole, sprout bun 9.65

BUCKAROO

beef, aged cheddar, brisket, wild mushrooms, smoke sauce, brioche bun 13.25

SUPREME

beef, colby, country bacon, onion rings, green leaf, chopped fries, special sauce, brioche bun 11.80

SOUTHERN CAVIAR

bison, pimento cheese, country bacon, stout onions, horseradish remoulade, brioche bun 12.85

SIDES

french fries V GF 2.80

rings & fries 4.70

creamy slaw V GF 3.85

dill pickles V GF 2.85

sweet fries V GF 3.85

rings & sweet fries 5.70

wasabi carrot slaw V GF 3.85

spicy pickles V GF 2.85

onion rings 3.85

baby kale salad V GF 3.85

100-year-old recipe!

sweet pickles V GF 3.60



french fries V GF special sauce, curry ginger ketchup 4.85

sweet fries V GF special sauce, buttermilk ranch 6.85

onion rings paprika mayo, smoke sauce 7.95

rings & fries smoke sauce, special sauce, habanero mayo, curry ginger ketchup 8.95

rings & sweet fries smoke sauce, special sauce, habanero mayo, curry ginger ketchup 9.95

pickles & slaws V GF dill pickles, spicy pickles, sweet pickles, creamy slaw, wasabi carrot slaw 11.85

chicken tenders buttermilk ranch, smoke sauce, horseradish remoulade 9.85

BE MY BURGER



CHOOSE YOUR PATTY

“ We have tried over 30 different beef blends and grinds before we gave you this guy. ”

8.80	beef	elk +1.10
	turkey	wild boar +1.70
	black bean	bison +2.15
	sweet potato & wild rice V GF	goat +2.65
	grilled lemon chicken	

CHOOSE YOUR CHEESE GF

+1.20

colby, aged cheddar	queso fresco
pepper jack	gouda
manchego	pimento
	amish blue

CHOOSE YOUR BACON GF

country bacon +1.65
duck bacon +3.15
brisket +3.85

CHOOSE YOUR VEGGIES V GF

alfalfa	tomatoes
green leaf	green tomatoes
jalapeños	dill pickles
raw red onions	sweet pickles
chickpea onions	spicy pickles
stout onions	wild mushrooms
pickled red onions	

CHOOSE YOUR SAUCE

GF mayo	V & GF ketchup
special sauce	buffalo sauce
habanero mayo	stone mustard
paprika mayo	smoke sauce
buttermilk ranch	curry ginger ketchup
horseradish remoulade	piquante relish +1.15
mint yogurt +1.00	pineapple relish +1.15
	tomato & fig jam +1.15
	guacamole +2.20

CHOOSE YOUR BUN

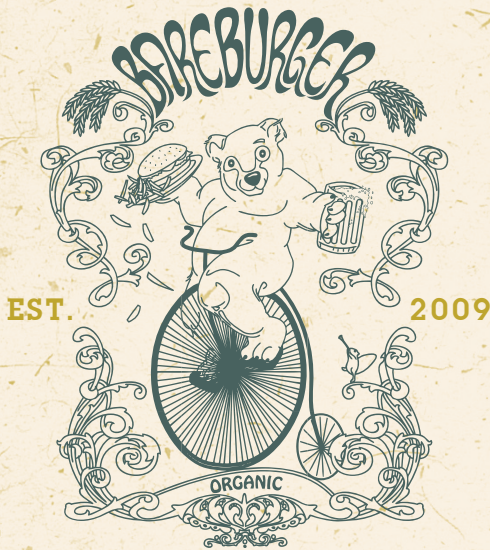
“ Hemp seeds contain all 20 known amino acids ”

brioche bun	hemp milk bun GF +1.65
sprout bun V	wrapped in collard green V GF

ALL BAREBURGER MEATS ARE FREE-RANGE PASTURE RAISED, HUMANELY RAISED, ANTIBIOTIC, GLUTEN & HORMONE-FREE



GREENS



GUAPU CHOP GF

chopped romaine hearts, queso fresco, jalapeños, pickled red onions, spicy pico de gallo, corn tortilla chips, avocado basil dressing 10.65

THE HUDSON GF

baby kale, amish blue, duck bacon, sunny side egg, hass avocado, grape tomatoes, raw red onions, buttermilk ranch 11.75

CALI FRESH V GF

baby kale, red quinoa, grape tomatoes, watermelon radish, raw red onions, cauliflower hummus, lemon tahini dressing 11.40

SPROUTS & ROOTS V GF

crispy brussel sprouts, smoked tempeh, wasabi carrot slaw, wild mushrooms, crispy lotus root, sesame ginger dressing 11.25

ROMAN HEARTS

charred romaine hearts, manchego, watermelon radish, croutons, caesar dressing 8.35

SWEET GRAZIN' GF N

baby kale, candied pecans, apples, watermelon radish, lemon poppy seed dressing 10.75

Salad protein
beef +3.65
turkey +3.65
grilled lemon chicken +3.65
black bean +3.65
sweet potato & wild rice V GF +3.65
elk +4.75
wild boar +4.75
bison +5.80
goat +6.30

“ Say no to pesticides, herbicides and ammonia ”

WICHES

BUTTERMILK BUFFALO

8.70
buffalo fried chicken, amish blue, buttermilk ranch, green leaf, brioche bun

MAZUMA V

8.90
smoked tempeh, wasabi carrot slaw, pineapple relish, crispy lotus root, alfalfa, sprout bun

PICKLE FRIED CHICKEN

8.40
buttermilk fried chicken, sweet pickles, green leaf, horseradish remoulade, brioche bun

BACKYARD BRISKET

11.15
brisket, pepper jack, green tomatoes, creamy slaw, brioche bun

DUCK DUCK GOUDA

8.80
duck bacon, gouda, fried egg, tomato fig jam, brioche bun

“ Maine Root's 1st truck runs on used french fry oil ”



Our hens eat worms hence the yolks are orange!



{ CUBBY FARE }

served with apples

1- choose your sippies
apple juice, fruit punch, milk, chocolate milk

2- choose your munchies
salad GF, french fries, sweet fries +1.00

3- Choose Your Meal

GRIZZLY

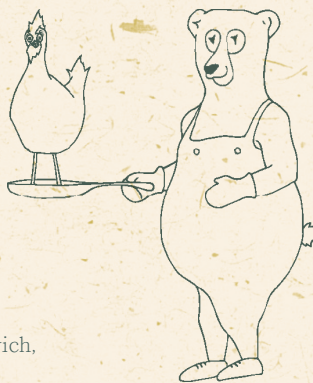
kids cheeseburger (beef or turkey), colby, brioche bun 7.95

PANDA

panko crusted chicken tenders (2), buttermilk ranch 7.95

POLAR

colby, cheese sandwich, brioche bun 7.95



BEVERAGES

Ice Tea

ginger green, white peach 2.85
black tea raspberry

Lemonades

classic, strawberry, rosemary limeade 2.95

All Natural Sodas

cola, diet cola, root beer, diet root beer, ginger brew, ginger ale, lemon lime, mandarin orange, sarsaparilla, blueberry 2.85

Root Beer Float

vanilla ice cream, root beer, chocolate sauce 6.95

Cold Brewed Iced Coffee

3.95

Hot Coffee, Hot Tea

2.25

Shakes GF

mix your flavors
vanilla, chocolate, peanut butter N, banana, strawberry, raspberry 4.95-6.95

Banana Foster Milkshake GF

vanilla ice cream, bananas, caramel sauce 5.95-7.95

Hot Honey Milkshake GF

vanilla ice cream, hot honey 5.95-7.95

Blue Marble is NYC's only certified organic ice cream plant.

DESSERTS

Bare Standard

Sammie
chocolate sauce 6.85

Choco Choco PB

Sammie GF
chocolate sauce 6.85

Bakes Apple

Sammie
caramel sauce 6.85

Snickers doodle

Sammie
caramel sauce 6.85

Greek Yogurt GF N

candied pecans, honey 5.75

Kids

Sundae GF 4.75

Flourless

Chocolate Cake GF
cherry compote 7.95

Vegan

Carrot Cake V GF N
caramel sauce 7.95

* All fried items cooked in 100% Non-GMO Canola Oil

* All meats cooked medium unless specified. Consuming raw or undercooked meat, poultry and eggs may increase your risk of food-borne illness. Please inform our staff if you have any food allergies.

* Bareburger foods that are labeled GLUTEN-FREE are prepared in a common kitchen with the risk of gluten exposure. Therefore, Bareburger DOES NOT recommend these items for guests with celiac disease. Guests with gluten sensitivities should exercise judgment in consuming those foods.

V = Vegan
GF = Gluten-Free
N = Nuts