

BJSPOKE

KITCHEN + MARKET

LocalLicious \$40

(For Dine-in only)

Jan 23- Feb 8th

Appetizer

Cauliflower Fritters

Sweet chili sauce, creamy dill, chives, black sesame seeds.

Whipped Feta

Butternut squash, whipped feta, honey, chili oil, walnuts, fried sage, pomegranate, sourdough.

Halloumi Sticks

Panko crust, watermelon radish, romesco.

Spiced Pecan Salad

Field greens, sweet + spicy pecans, goat cheese, red onions, blackberry currants, honey apple vinaigrette.

Main

Hot Buttered Lobster Rolls

Lobster, garlic butter, chipotle mango house hot sauce, chives, mango salsa, pickled habanero peppers, brioche buns, served with kettle chips.

Deconstructed Dragon Roll Bowl

Tempura shrimp, cucumber, spicy mayo, nori, unagi sauce, sesame seeds, pickled red onions, avocado, sticky rice.

Thai Curry

Roasted chicken, coconut curry, peppers, onion, bamboo shoots, cilantro, lime, sticky rice.

Brandy Prppercorn Flat Iron (+\$8)

Espresso and ancho chili crust, chimichurri, arugula salad, toasted pine nuts - (cooked to medium rare) served with frites de provence.

Warm Panzanella Salad

Falafel or tofu, balsamic brussel sprouts, roasted butternut squash, walnut, feta, cherry tomato, arugula, crouton, parmesan, honey balsamic dijon.
(change to garlic butter shrimp or chicken +\$3)

Dessert

Chocolate Torte

Toasted almonds, caramel, maldon salt.

Sticky Toffee Pudding

Butterscotch caramel, vanilla bean ice cream

B'SPOKE

Cocktail Features

Earl Grey Sour ^{2oz}	13
st remy brandy earl grey syrup egg whites lemon prosecco	
Amarena Cherry White Russian ^{2oz}	13
Kettle one vodka kahlua amarena cherry syrup cherry cloud	
Carajillo Old Fashioned ^{2oz}	15
1800 reposado tequila licor 43 espresso old fashioned bitters	

Dry Bar

Dirty Cherry Soda	8
diet coke cherry cloud	

DAILY SPECIALS

ESPRESSO				CAESAR +
MARTINI	TEQUILA	WINEDOWN	SANGRIA	MIMOSA
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	SUNDAY
\$10 Salted Caramel Espresso Martini	\$10 Margaritas	1/2 price Wine Bottles	\$10 Sangria	\$8 Caesars 1.5oz \$6 Mimosas 5oz

PIROGI⁺

B'SPOKE
BOWLS

Bangers

ITAKO

B'SPOKE
SIDE

| B'SPOKE
KITCHEN + MARKET

BSPoke

KITCHEN + MARKET

LocalLicious \$30

Jan 23- Feb 8th

For take out + delivery at bspokekitchen.com

Appetizer

Spiced Pecan Salad

Field Greens, Sweet + Spicy Pecans, Goat Cheese, Red Onions, Blackberry Currants, Honey Apple Vinaigrette.

Queso + Tots

House-made Beer & Aged Cheddar Queso

Main

Mexi Bowl

Chorizo, Avocado, Black Beans, Corn Salsa, Pico de Gallo, Shredded Cheese, Sour Cream, South West Ranch, Cilantro, Crispy Tortillas, Mexi Rice.

Fish Tako

2 Soft Takos on Flour Tortillas - Battered Cod, Mango Salsa (mango, jalapenos, red onion, red pepper, cilantro, apple cider vinegar), Yuzu Chili Aioli, Pea Shoots.

Served with Chips and Queso. *Thank You, John*

Loaded Baked Potato Pirogi

8 Pieces of Potato + Cheddar Stuffed Pirogi Topped with Bacon, Shredded Cheese, Green Onion, Sour Cream.

Chili Cheese Dog

Nathan's All-Beef Hot Dog, All Beef Chili, Diced Onions, Mixed Cheese. Served with fries.

Aztek Bowl

Falafel, Spiced Chickpeas, Red Onion, Grilled Zucchini, Blistered Tomatoes, Pickled Cauliflower, Romesco, Ancient Grains. .

Dessert

Funnel Cake Fries

Funnel Cake Fries served with a Nutella Cream Dipping Sauce.