

◆ day drinks ◆

beer/cider

WIDOWMAKER BREWING
'RIFF CITY' LAGER
13

SCHILLING BEER CO.
'JAKOBUS' PILSNER
13

STELLWAGEN BEER CO.
HAZY IPA
14

WOLFFER NO. 139 DRY ROSE
HARD CIDER
12

lunch btg specials

LAND OF SAINTS ROSE
Grenache, Mourvedre
Central Coast, CA
18

'23 FABIEN DUVEAU 'LA HUNADIERE'
Chenin Blanc
Loire Valley, CA
20

'23 VALL LLACH 'PORRERA'
Garnatxa Blanc
Rioja, ESP
21

cocktails

****BILLIE'S BLOODY****
Vodka, House Bloody Mix,
Olive Brine, Lemon
21

GREY LADY SPRITZ
Bitter Bianca, Strawberry, Rose,
Rhubarb Bitters, Soda
22

TRADE WINDS TWENTY
Blended Rum, Ginger Liqueur,
Licor 43, Lemon, Ango
21

add cocktail shrimp

◆ raw bar ◆

LOCAL OYSTERS
w/ Cocktail Sauce
& Apple Cider Mignonette
31

JUMBO SHRIMP COCKTAIL
w/ Cocktail Sauce,
Lemon
8.75ea



◆ appetizers ◆

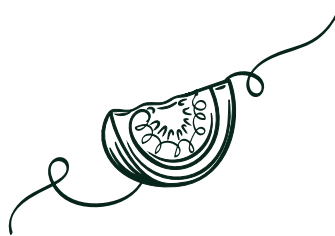
CRAB CAKE
Lump Crab, Peppers, Shallots, w/
Pickled Jalapeno Tartar Sauce
34

CRISPY SHRIMP
Jumbo Shrimp, Spiced Dredge,
w/ Lemon Aioli
25

◆ salads/soups ◆

WEDGE SALAD
Iceberg, Bacon, Egg, Grape Tomato,
Red Onion, Blue Cheese
23

BILLIE'S SIMPLE GREENS SALAD
Romaine Hearts, Feta, English
Cucumber, Sweet Onion, Dill,
Champagne-Dijon Vinaigrette
19



PROTEIN ADD-ONS
Chicken Breast....8
Jumbo Shrimp....8.75ea
Picanha Steak....14

CLASSIC CAESAR SALAD
Romaine Hearts, Parmesan Cheese,
Croutons, Greek Yogurt Based
Dressing
22

FRENCH ONION SOUP
Gruyere Cheese, Croutons
19

◆ handhelds ◆

BILLIE'S CHEESEBURGER
8oz. Beef Patty, American, LTO,
Special Sauce, Potato Bun
w/ French Fries
34

FRENCH DIP SANDWICH
Thinly-Sliced Prime Rib, Au Jus,
Creamy Horseradish, Toasted Roll
w/ French Fries
38

WAGYU HOT DOG
Jumbo Wagyu Dog, Tomato,
Pickled Veg, Billie's Sauce, Brioche Bun
w/ French Fries
24



*Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
22% Service Charge added for all parties of 6+.

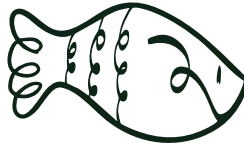
entrees

ORGANIC CHICKEN FRITES

Marinated in Citrus, Pepper, &
Herbs, w/ Demi,
French Fries
42

STEAK FRITES

10oz. Picanha Cut,
w/ French Fries,
House Steak Sauce
46



FAROE ISLAND SALMON

8oz Pan Seared,
Served w/ Corn Veggie Medley,
Orzo, Chimichurri
44

CRAB PASTA

Lump Crab, Squid Ink Linguine,
Pomodoro, Garlic, Basil, EVOO
42

steaks

FILET

8oz.....79



NY STRIP

12oz.....88

ALL STEAKS ARE USDA PRIME

sauces \$4

DEMI-GLACE

HOUSE STEAK SAUCE

CHIMICHURRI

SAUCE AU POIVRE

w/ Green Peppercorns, Brandy, Cream

BERNAISE

add-ons

BROILED LOBSTER TAIL

20

BREAD SERVICE

House Rolls
w/ Whipped Honey Butter,
Sea Salt, Herbs
10

sides \$16

CREAMED SPINACH

w/ Roasted Garlic, Bacon

SAUTEED SPINACH

CREAMED CORN

w/ Jalapeno, Feta

ROASTED VEG

Asparagus, Bell Pepper, Zucchini,
Broccolini, Red Onion, Herbs,
Balsamic Glaze

STEVIE'S MACK & CHEESE

Cavatelli, Cheese Blend,
Topped w/ Ritz

HOUSE-CUT FRENCH FRIES

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