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## NON-ALCOHOLIC BEVERAGES

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### BOTTOMLESS BEVERAGES \$2.25

Pepsi ▪ Diet Pepsi ▪ Sierra Mist ▪ Orange ▪ Dr. Pepper ▪ Brisk Raspberry Tea  
Lemonade ▪ Fresh Brewed Iced Tea ▪ Coffee ▪ Hot Tea

### HOUSE MADE SODAS \$2.50

BRBC Root Beer ▪ BRBC Cream Soda ▪ refills \$1 ▪ Root Beer Float \$5

### OTHER CHOICES

Cranberry Juice \$2.25 ▪ Martinelli's Apple Juice \$2.25 ▪ Milk \$2 ▪ Calistoga Sparkling Water \$2.25 ▪ Hot Chocolate \$2

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## BEAR NECESSITIES

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### CALAMARI FRITTI \$10

2/3 pound crispy calamari served with our zesty cocktail sauce, lightly seasoned in our own secret breading.

### BRBC FRIES \$6.50 ▪Vegetarian▪

Crispy fries tossed with garlic, parmesan cheese and herbs.

### PAPAS Y POLLO \$10

Breaded chicken tenders with garlic fries, your choice of spicy southwestern ranch, Peter Brown BBQ, jerk or buttermilk ranch.

### BRBC WINGS \$10

Fried chicken wings tossed in our signature sauce and parmesan cheese.

Served with blue cheese dressing, carrots and celery sticks.

Double order, add \$5.

### TRIO OF GRILLED SAUSAGES \$16

**Smoked hot beer sausage** with our Big Bear Black Stout, **Bratwurst** a classic German pork sausage, and **Smoked duck** with pork, hazelnuts and juniper berries. Served with sautéed mushrooms and onions, sauerkraut infused with white wine, apples, and bacon, with sweet mustard for dipping.

“NUN, DAS IST EIN FEST”

### BREWERS MAC AND CHEESE \$7

Jack, cheddar, american, parmesan and blue with bacon.

### ROASTED GARLIC \$10 ▪Vegetarian▪

Elephant garlic roasted in olive oil and herbs. Served with brie, green apples, roasted red bell peppers with sourdough crostinis.

### HOT ARTICHOKE DIP \$9 ▪Vegetarian▪

Artichoke hearts, chopped spinach, garlic and spices mixed with a hot, creamy three cheese blend with warm sourdough bread.

### BRBC GARLIC BREAD \$5 ▪Vegetarian▪

Sourdough bread with roasted garlic herb butter and parmesan cheese. With tomatoes and mozzarella add \$1.50.

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## SALADS & SOUPS

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garlic vinaigrette ▪ chili vinaigrette ▪ blue cheese ▪ buttermilk ranch ▪ honey dijon ▪ poppy seed ▪ thousand island ▪ caesar

### SIDE SALAD \$5 ▪Vegetarian▪

Baby greens topped with seasonal vegetables. Your choice of dressing served on the side.

### \*CAESAR SALAD \$10\*

Hearts of romaine, parmesan cheese, melted cambozola on toastettes, housemade caesar dressing.

Grilled chicken \$3. Calamari \$4. Chilled shrimp \$4. Grilled halibut \$5

### SANTA FE CHICKEN SALAD \$11

Grilled chicken, roasted red bell peppers, avocado, tomato, red onion tossed in red chili vinaigrette over mixed greens.

### COBB SALAD \$11

Romaine lettuce topped with roasted chicken breast, blue cheese, smokey bacon, fresh tomato, hard-boiled egg, and avocado with your choice of dressing on the side.

### SOUP OF THE DAY \$5/\$7

By the cup or bowl. Ask your server for today's selection.

Bread bowl \$1. Side salad \$1.

### CHILI OF THE DAY \$5/\$7.50

Topped with cheese and onions. By the cup or bowl. Ask your server for today's selection.

Bread bowl \$1. Side salad \$1.

### WINTER STEW \$6/\$8

Hearty beef roasted with carrots, potatoes, celery and onions.

Bread bowl \$1. Side salad \$1.

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\*Contains raw egg. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

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**PARTIES OF 8 OR MORE: 18% GRATUITY ADDED, NO SPLIT CHECKS \$2 SPLIT PLATE FEE**

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1-12-12

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**ENTREES**

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Served with side salad and your choice of dressing  
garlic vinaigrette ▪ chili vinaigrette ▪ blue cheese ▪ ranch ▪ honey dijon ▪ poppy seed ▪ thousand island ▪ caesar

**PASTA DELLA OSO \$16**

Grilled chicken breast, mushrooms, tomatoes, in a light garlic cream sauce with penne pasta, topped with parmesan cheese. Served with garlic bread.

**POLENTA MOUNTAIN \$14 ▪Vegetarian▪**

A mound of portabella mushroom laced polenta on a bed of sautéed fresh garden vegetables and local greens, parmesan. Choice of pesto or marinara. Served with garlic bread.

**BABY BACK RIBS \$18**

Dry rubbed and smoked St. Louis cut pork ribs. Served with french fries and coleslaw. Choice of Peter Brown BBQ or jerk sauce.

**HOUSE MADE GUMBO \$16**

Andouille sausage, chicken, okra, mixed bell peppers, and rice in a rich spicy broth. Served with garlic bread. Add sautéed cajun shrimp \$4. Extra chicken \$3.

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**BURGERS**

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Choose one side:

- plain fries ▪ garlic fries \$0.75 ▪ mashed potatoes and gravy \$0.75 ▪ salad \$1.50 ▪ soup \$1.50 ▪ chili \$1.50 ▪ USDA Choice ground beef. Substitute chicken breast, turkey patty, veggie patty, or portabella for \$1.

**LETTUCE, TOMATO, RED ONION AND PICKLE AVAILABLE UPON REQUEST**

**CHOOSE YOUR BUN: RACER 5 POTATO BUN OR SESAME BUN FROM FRANCO AMERICAN**

**BLACK AND BLUE BURGER \$12**

Cajun spice blend, melted blue cheese, bacon, avocado, creole remoulade.

**JAMAICAN JERK BURGER \$13**

Grilled pineapple and bacon smothered in our signature jerk sauce.

**EL OSO LOCO \$13**

Hand-breaded Big Bear stout onion and poblano rings, cheddar sauce, fried chorizo, guacamole, cheddar cheese.

**THE NO 5 \$12**

Cheddar cheese, sautéed onions and mushrooms.

**ROCKET BURGER \$12**

Grilled anaheim chile, pepper jack cheese, cilantro aioli.

**KISS ME BURGER \$12**

Roasted elephant garlic, Cambazola cheese, bacon, garlic-buttered sourdough.

**THE QUACKER \$14**

Maple leaf ground duck, seasonal chutney (ask your server), swiss cheese, fried onion strings.

**STUFFED PORTABELLA BURGER \$12**

Handmade ground beef patty stuffed with portabella and swiss cheese. Balsamic reduction, fried onion strings, bacon. Served Medium Well.

**“HARVEST FAIR GOLD WINNING” JALAPEÑO TOWER BURGER \$15**

Jalapeños stuffed with cream cheese and wrapped with bacon, jack cheese, onion rings, creole remoulade.

**JUSTA BURGER \$10**

Build your own, get creative! Add-ons listed below.

Add-ons \$1.50 each ▪ jack ▪ swiss ▪ american ▪ cheddar ▪ blue ▪ brie ▪ pepper jack ▪ mozzarella ▪ pineapple ▪ caramelized onions ¼ avocado ▪ bacon ▪ sautéed mushrooms ▪ sautéed onions ▪ chili of the day ▪ grilled anaheim chile ▪ 2 onion rings

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**SANDWICHES**

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Served with plain fries or

- garlic fries \$0.75 ▪ mashed potatoes and gravy \$0.75 ▪ salad \$1.50 ▪ soup of the day \$1.50 ▪ chili of the day \$1.50 ▪

**“THE PRESS” \$12**

Grilled chicken, brie, caramelized onions and bacon in a soft, warm baguette.

**PORTABELLA ON HOMEMADE FOCACCIA \$12 ▪Vegetarian▪**

Grilled portabella, mozzarella, sundried tomato aioli, lettuce, tomato, red onion, and dill pickle.

**BBQ PORK SLIDERS \$12**

Slow roasted pork shoulder, Peter Brown BBQ sauce, soft potato rolls with coleslaw.

**LUNCH COMBO \$10**

Half sandwich of the day and your choice of house salad, caesar salad, a cup of soup or cup of chili. Ask your server for the choices today.

**BREWBEN \$11**

Pastrami, swiss cheese, sauerkraut infused with white wine, apple and bacon, thousand island on sliced rye.

**HUMMM BABY CRAB \$15**

Dungeness crab and fresh tomatoes with roasted garlic butter on grilled, sliced sourdough.

**GRILLED BAVARIAN BRATWURST \$12**

With jack cheese, creole remoulade, and sauerkraut infused with white wine, apple and bacon on a hoagie roll.

**GRILLED ITALIAN SANDO \$11 ▪Vegetarian▪**

Grilled squash and eggplant, roasted bell pepper, tomato, red onion, garlic and onion cream cheese and balsamic reduction on housemade focaccia. Hummus can be substituted for cream cheese to make this sandwich vegan.