

## Spirits \$8

*traditional mixers available*

**Smirnoff Vodka**

**(Regular, Blueberry & Vanilla)**

**Bacardi Silver Rum**

**Sauza Silver Tequila**

**Jim Beam Bourbon**

**Beefeater Gin**

**Jack Daniels Whiskey**

**Dewars Scotch**

## Specialty Cocktails \$11

**Margarita**

**Bishop's Iced Tea**

**White Russian**

**Bloody Mary**

## Wines By The Glass

**Velvet Crush Red Blend \$5**

**Snap Dragon Chardonnay \$5**

**Underwood Pinot Gris(12oz Can) \$14**

**Underwood Pinot Noir (12oz Can) \$14**

## Fountain Soda Flavors \$2

Coca-Cola Classic, Diet Coke, Coke Zero,  
Dr. Pepper, Canada Dry Ginger Ale, 7-UP,  
Country Time Pink Lemonade, Mystic Tea  
Sweetened, House Brewed Iced Tea

## Bottled Beverages \$2.50

**Saratoga Still & Sparkling Water**

**Boylan's Black Cherry**

**Boylan's Orange**

**BTS Root Beer**

**Red Bull & Sugar Free Red Bull (\$3.50)**

## Draft Beers

Happy Hour \$5

Mon-Sat: 10pm-CL

Sunday: 4pm-CL

## Draft Ales

Allagash Curieux Tripel – ME \$9

Bell's Amber – MI \$7.5

DC BRAU "The Corruption" IPA – DC \$7

Deschutes Fresh Squeezed IPA – OR \$7.5

Flying Dog "Doggie Style" Pale – MD \$7

Great Lakes Edmund Fitzgerald Porter–OH \$6.5

Monocacy "Riot" Rye Ale – MD \$6.50

New Belgium Frambozen Rasp Brown – CO \$7.5

Ommegang Witte – NY \$7

Oskar Blues Dale's Pale – CO \$6.5

Port City Porter – VA \$6.5

Smuttnose "Old Brown Dog" – NH \$7

Speakeasy Big Daddy IPA – CA \$7.5

Victory Donnybrook Stout – PA \$7.5

Widmer "Brrr" Winter Ale – OR \$7.5

## Draft Lagers

Narragansett Lager– RI \$6

New Belgium Blue Paddle Pils - CO \$7

Saranac "Long John" Holiday Amber – NY\$6.5

Troegs "Troegenator" Double Bock – PA \$7

## Draft Cider

Johnny Appleseed – MO \$7.5

## Canned Beers

O'Doul's Non-Alcoholic \$3.50

PBR (Pabst Blue Ribbon) \$3.50

Miller Lite \$3.50

Budweiser \$3.50

New Belgium Fat Tire \$5.00

Hardywood Cream \$5.00

Ballast Point Sculpin IPA \$8.00



We grind on premise throughout the day a custom blend of 30-day aged, naturally raised Local Harvest beef chuck & brisket. Char-griddled and served on a buttered, toasted house-made bun. By focusing on premium sourcing and in-house production from pickles to ice cream, we are able to serve a great burger at a great price.

2200 Pennsylvania Avenue, NW

Washington, DC 20037

Mon– Thurs: 10am-11pm

Fri: 10am-1am; Sat 11am-1am

Sun: 11am-9pm

Happy Hour: Mon-Sat: 10-CL; Sunday: 4-CL

202-587-6258 (MALT)

Facebook/BurgerTapShake

Twitter@BurgerTapShake

Instagram@PassionFoodHospitality

## OUR HOUSE BURGER \$6

### SIX BUCK CHUCK

Lettuce, Pickles, Onion, Tomato,  
Government Cheese (aka American) and  
AP Sauce - Our House Blend of Mayo, Ketchup,  
Mustard, BBQ, and Chipotle

### EXTRA TOPPINGS \$1

Whole Wheat Bun(No Charge)  
Lea & Perrins Mushrooms, Fried Egg  
Onion Straws, Pickled Jalapeños,  
Fire Roasted Green Chilies,  
Benton's Smoked Bacon,  
Caramelized Onions,  
Texas Chili con Carne (No Beans),  
Baby Swiss Cheese, Pepperjack Cheese,  
Crumbled Blue Cheese, Aged Cheddar  
Pimento Cheese, Feta Cheese,  
Provolone Cheese  
Smashed Avocado **\$1.50**

### SIDES \$3

French Fries  
Onion Rings  
Sweet Potato Fries

### KIDS MENU

Kids Grilled Cheese **\$3**  
Kids Chicken Tenders **\$4**

### BTS HOUSE SALAD \$5

Romaine, Carrots, Tomatoes and Cucumbers  
**Choice of Dressing:** Ranch, Louie Dressing,  
Champagne Vinaigrette, Honey Mustard

### Extra Toppings \$1 Each

Shredded Cheddar, Crumbled Blue Cheese,  
Feta Cheese, Bacon, Onion Straws,  
Pickled Jalapenos, Mushrooms  
Add Crispy Chicken **\$3**  
Add Any Patty **\$5**

## OUR SIGNATURE BURGERS \$8

### TEJAS (Beef)

Texas Chili con Carne (No Beans), Grated Cheddar  
Cheese, Diced Onions, Pickled Jalapenos

### SOUTHERN COMFORT (Beef)

Pimento cheese, Fried Green Tomato,  
Vidalia Onions, Bread & Butter Pickles

### APACHE SWEAT LODGE (Beef)

Fire Roasted Green Chilies, Pepperjack Cheese,  
Smoked Onions, XXX Sauce (Spicy)

### BIG DADDY (Beef)

Smoked Benton Bacon, Buttermilk Blue Cheese,  
Lea & Perrins Mushrooms, AP Sauce

### UPSTREAM RUN (Salmon)

Ground Salmon Burger, Asian Slaw,  
Sriracha Aioli, Mixed Greens

### HAIGHT-ASHBURY (Veggie)

Crispy Falafel Patty, Pickled Vegetables,  
Feta, Cilantro Raita

### HIGH THIGH (Chicken)

Ground Chicken Patty, Lettuce, Tomato, Onion,  
Pickle, Aged Cheddar, Lemon Garlic Aioli

### SoCal PILGRIM (Turkey)

Provolone Cheese, Smashed Avocado, Greens, Red  
Onion, Tomato, Chipotle Ranch, Whole Wheat Bun

### **BURGER OF THE MONTH**

### TIJUANA HANGOVER \$8

Chorizo(Pork) Patty, Pepperjack Cheese, Roasted  
Chilies, Fried Egg, XXX Sauce

*\*consuming raw*

*or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk  
of food-borne illness. please inform your server of any allergies upon ordering.*

## SHAKES \$5

### CHOCOLATE

### VANILLA

### STRAWBERRY

### BTS SHAKE

*Butterfinger, Twix & Snickers*

### BLACK & WHITE

### BLUEBERRY-POMEGRANATE

### DOUBLE ESPRESSO

### COOKIES N CREAM

### TART CHERRY

### PEANUT BUTTER

### CHAI VANILLA LATTE

### **BANANA-STRAWBERRY SMOOTHIE**

## SHAKETALES \$8

(GOTTA DRINK EM' HERE)

### APOCALYPTO

Fireball Cinnamon Whisky, Homemade  
Marshmallows, Chocolate Ice Cream

### BAD CUBMASTER

Smirnoff Marshmallow Vodka, Godiva Chocolate  
Liqueur, Graham Crackers, Vanilla Ice Cream

### STAG PARTY

Jim Beam Red Stag Bourbon, Leopold's Michigan Tart  
Cherry Liqueur, Vanilla Ice Cream

### TALLADEGA NIGHTS

Firefly Sweet Tea Vodka, House Made Limoncello,  
Vanilla Ice Cream, Lemon Juice

### OREO SPEEDWAGON (aka Snowflake)

Kahlua, Oreo Cookies, Vanilla Ice Cream

## SWEET TREATS \$3

Brownies & Blondies