



**NOT**

**TACO  
TUESDAYS**

**3 TACOS**

**MIX & MATCH**

**\$13**

**CHOOSE FROM THESE:**

**CARNE ASADA**

RIBEYE, WHITE ONION, CILANTRO, SALSA ROJA

**CARNITAS**

PORK CARNITAS, WHITE ONION, CILANTRO, VERDE SALSA

**NASHVILLE HOT**

NASHVILLE HOT CHICKEN, CORN SALSA, BATCH SAUCE

**BBQ PORK RIB**

SLAW, PICKLED RED ONION, CILANTRO CREMA

**FALAFEL**

HUMMOUS, LETTUCE, TOMATO, PICKLED RED ONION, TAHINI SAUCE

**PASTRAMI**

HOUSE-MADE PASTRAMI, PICKLED MUSTARD SEED, VERDE SALSA

OUR BEEF IS ALL NATURAL AND 100% SUSTAINABLY RAISED FROM BRANDT FAMILY FARMS

LOVE

BATCH & BRINE



LAFAYETTE

TO GO --> www.batchandbrine.com

(925) 298-5687

THESE ARE FOR YOU TO SHARE

9.00	AVOCADO TOAST (Add Egg +1)	CRISPY RIBS	12.50
12.50	WINGS - MEMPHIS OR BUFFALO	MAC & CHEESE	9.00
15.50	POLYNESIAN AHI TOSTADA	FISH TACOS	9.00
16.50	FISH & CHIPS		

\*THIS IS WHERE YOU START!

FRIES HOUSE CUT + STACKED HIGH

SWEET POTATO	6	3
GARLIC PARMESAN	6	3
PASTRAMI & CHEESE	12	6
DUCK & CHEESE	14	7

(REGULAR ORDER)

(UPGRADE YOUR INCLUDED SIDE)

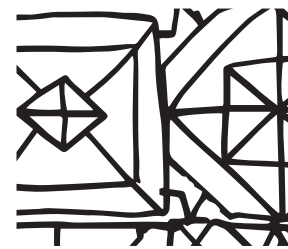
FRESH SALADS

Kale Caesar - Parmesan, Toasted Breadcrumb	15
Roasted Beet - Goat Cheese, Arugula, Grilled Red Onion, Candied Walnut, House Ranch	15
Mediterranean - Greens, Olive, Roasted Pepper, Feta, Tomato, Shallot, Chickpea, Balsamic	15
Cobb - Mixed Greens, Tomato, Carrot, Egg, Crushed Avocado, Chive, Chicken, Chorizo, Roquefort, Blue Cheese Dressing	19
Fattoush - Quinoa, Tomato, Cucumber, Red Onion, Radish, Bell Pepper, Mint, Parsley, Purslane, Pita Chips, Lemon Balsamic Dressing	14

ADD CHICKEN +5 / ADD SALMON +8

SAUCE

TRY A FEW!



PICK THREE FOR 3

- Ranch
- Blue Cheese
- Calabrian Chile Aioli
- Wasabi Aioli
- Alabama White BBQ
- Cheese Sauce
- Apricot Mustard
- Harissa Aioli
- Garlic Aioli
- Tzatziki
- KC Red BBQ
- Buffalo Sauce
- Tartar Sauce

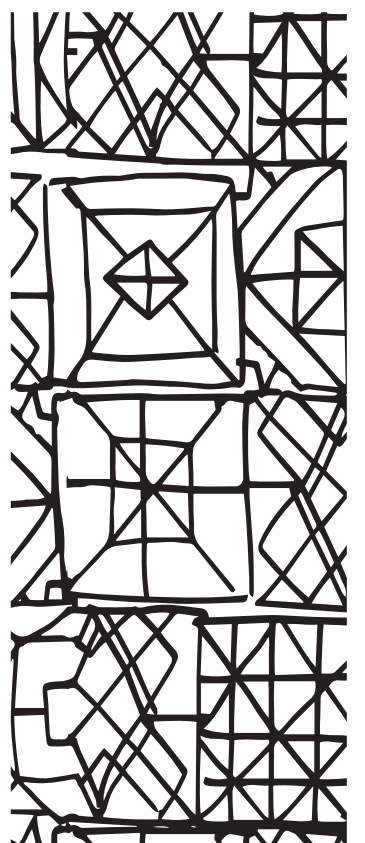
TRY THESE FANCY BURGERS AND SANDWICHES

	*WITH SIDE OF HOUSE CUT FRIES OR HOUSE SALAD	PAIRINGS
<b>Blue</b> - Angus Chuck, Whipped Roquefort, Arugula, Fig Jam, Candied Bacon, Pretzel Roll		17 Jasmine Jade ☑
<b>Regular</b> - Angus Chuck, Aged Cheddar, Lettuce, Tomato, Pickled Red Onion, Pickles, Spread		16 Allagash White 🍷
<b>Impossible 2.0</b> - Vegetarian Impossible Patty, Arugula, Pickles, Pickled Onion, Tomato, Apricot Mustard - (Add Cheese +2)		18 Long Meadow Ranch Sauv. Blanc 🍷
<b>Merguez</b> - Spiced Lamb Patty, Harissa Aioli, Roasted Red Pepper, Pickled Red Onion, Arugula, Marinated Red Cabbage, Pretzel Roll	🍃	17 North Coast Red Seal Ale 🍷
<b>Au Poivre</b> - Peppercorn Crusted Angus Chuck, Buttered Onions, Seared Mushrooms, Swiss, Green Peppercorn Sauce		19 Penny & The Jets ☑
<b>Sushi</b> - Ahi Tuna, Wasabi Aioli, Fried Rice Noodles, Radish Sprout, Cucumber, Avocado, Tamari Glaze		19 Pine Ridge Chenin Blanc 🍷
<b>Sierra</b> - Angus Chuck, KC Red BBQ, Crispy Onion, Aged Cheddar, Bacon, Bourbon Pickled Peppers		17 B&B #1 ☑
<b>Brie</b> - Angus Chuck, Bacon Onion Jam, Brie, Arugula <span style="border: 1px solid black; padding: 1px;">NEW</span>		18 Drake's Best Coast IPA 🍷
<b>Grown Up Grilled Cheese</b> - Rye, Muenster Cheese, Braised Beef, Tomato, Grilled Red Onion <span style="border: 1px solid black; padding: 1px;">NEW</span>		17 Annabella Chardonnay 🍷
<b>Fried Chicken</b> - Brined Chicken Thigh, Calabrian Chile Aioli, Slaw, Pickles - (Nashville Hot Style +2)	🍃	16 Holy Ghost Pilsner 🍷
<b>L.E.S.</b> - House Made Pastrami, Swiss Cheese, Spread, Slaw, Rye		17 Fort Point Park Pale Ale 🍷
<b>Duck Banh Mi</b> - Garlic Aioli, Pickled Carrot & Daikon, Cilantro, Mint, Jalapeno, Cucumber, Banh Mi Sauce, Torpedo Roll	🍃	18 Calicraft Coast Kolsch 🍷
<b>Philly</b> - Shaved Ribeye, Seared Wild Mushrooms, Bourbon Pickled Peppers and Onions, Cheese Sauce, Torpedo Roll		17 Ghost Town IPA 🍷
<b>B.L.T.S.</b> - Bacon, Lettuce, Tomato, Salmon, Tartar Sauce, Torpedo Roll		18 San Pietro Kerner 🍷

ADD AVOCADO +2 / ADD BACON +2 / ADD A FRIED EGG +2

Here at Batch & Brine we do our best to source our products from local businesses guided by principles of sustainability

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OUR BEEF IS ALL NATURAL AND 100% SUSTAINABLY RAISED FROM BRANDT FAMILY FARMS

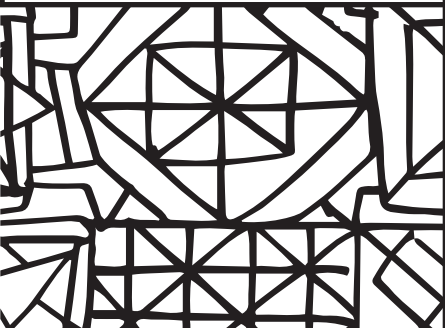
**SLIDERS** **JUST AS FANCY AS OUR BURGERS ONLY SMALLER**  
\*AND YOU GET TWO!

Nashville Hot - Hot Fried Chicken, Coleslaw, Pickles and Ranch	9
Lil Burger - Aged Cheddar, Pickles and Spread	9
BBQ Pork Rib - Slaw, Pickles, Crispy Onions, KC BBQ Sauce	10

**★ FOR KIDS ★** Children 10 and under. Served with Fries

BURGER with cheese \$7.50	CHICKEN TENDERS \$7.50	GRILLED CHEESE \$7.50
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**BE SWEET!** →

	House Made Chocolate Pudding Whipped Cream, Graham Cracker	8
	S'mores Ice Cream Sandwich Graham Cracker, Toasted Marshmallow, Chocolate Sauce	8

**BRUNCH MENU**  
 SATURDAY/SUNDAY - 11AM to 3PM

**BENEDICTS**

Traditional - Black Forest Ham, Hollandaise, Eng Muffin, Potatoes	14.50
Southern - Fried Chicken, Bacon, Hollandaise, Biscuit, Potatoes	15.50

**HOUSE MADE SPECIALTIES**

Breakfast Fries - (Choice of Shaved Ribeye or Braised Short Rib) House Cut Fries, 2 Fried Eggs, Black Beans, Chipotle Aioli, Feta, Cilantro Crema, Corn Salsa	16.50
Breakfast Burrito - (Choice of Chorizo, Braised Beef or Shaved Ribeye) Scrambled Egg, Breakfast Potatoes, Black Beans, Cheddar, Chipotle Aioli, Cilantro Lime Crema	17.00
Pastrami Hash - House Made Pastrami Hash, Fried Eggs, Rye Toast	14.50
Chicken & Waffles - Fried Chicken Thigh, Waffle, Honey Butter, Maple Syrup (Nashville Hot Style +2)	16.50
Traditional Waffles - Fresh Fruit, Honey Butter, Pure Maple Syrup	13.00
Eggs any Style - 2 Eggs any Style, Choice of Meat, Potatoes, Toast	13.00
Buttermilk Biscuits & Gravy - Fried Eggs	13.00
Chile Verde & Eggs - Hatch & Pork Chile, Fried Eggs, Potatoes, Corn Tortillas	15.50
PBJ Stuffed French Toast - Challah Bread, Pure Maple Syrup	13.00
Chicken Fried Ribeye - Fried Eggs, Gravy, Buttermilk Biscuit, Potatoes	17.50

**SHAKES**

**\$8**

- Vanilla
- Strawberry
- Chocolate
- Cookies'n Cream
- Peanut Butter
- Caramel
- Creamsicle

**CRAFTED MOCKTAILS (NON-ALCOHOLIC)**

**\$6**

- Apple Ginger Tonic  
Apple juice, ginger shrub, tonic water
- Maracuya Punch  
Passion fruit, pineapple, laganitas hop water
- The Almost Paloma  
Grapefruit, lime juice, club soda



# CAREFULLY CRAFTED

## Classics & Crafted

Available Mon-Thurs 4pm - Close/All Day Fri-Sun

<b>Lulu Melon-</b> Rutte Gin, Cucumber Honeydew	13
Shrub, Lime, Chipotle	
<b>Honey I'm Home-</b> Barr Hill Gin, Lillet Blanc,	13
Pineapple Citrus, Honey	
<b>Something With Vodka-</b> Vodka, Bergamot,	13
Lychee, Cava, Citrus	
<b>Smoke, Spice &amp; Everything Nice-</b> Mezcal,	13
Mandarin, Lemon, Tradewinds Spiced Brandy	
<b>Penny &amp; The Jets-</b> Aberfeldy Whisky, Lemon,	13
Ginger, Honey, Stonefruit	

## Grab & Go's

Available All Day

<b>White Paw-</b> Vodka, Raspberries, Edible Flowers, Soda	11
<b>Margarita-</b> Tequila, Lime, Orange Curacao	11
<b>Passionfruit Punch-</b> B&B Rum Blend, Passionfruit,	11
Lime, Tiki Spices	
<b>B&amp;B #1-</b> Elijah Craig B&B Single Barrel, House Bitter,	11
Cane	
<b>Barrel-Aged Sazerac-</b> Rittenhouse Rye, Cognac,	11
Peychaud's, Absinthe	
<b>Barrel-Aged Negroni-</b> Gin, Sweet Vermouth,	11
Campari Bitter	

## On Tap

16 oz Beer	32 oz	A.Q.
Growler		17

## Wine

<b>All Bottles of Wine</b>	30
<b>Bubbles</b>	
Brut Cava, Conquilla, Penedes Spain	9
Brut Rose, Pierre Sparr, France	13
<b>Whites</b>	
Rosé, Jean-Luc Colombo, Provence France 19'	12
Albariño, Pazo Barrantes, Spain 18'	12
Kerner, San Pietro, Italy 17'	12
Vermentino, Canayli, Sardinia 18'	13
Chardonnay, Annabella, Napa 18'	12
Sauvignon Blanc, Long Meadow Ranch, Napa 18'	13
Chardonnay, Prescription, Clarksburg 17'	15
<b>Reds</b>	
Tempranillo, Ercavio, Healdsburg 16'	13
Montepulciano d'Abruzzo, Vigneti Del Sole, Italy 18'	11
Pinot Noir, Heron, Oakville 18'	14
Petit Syrah, Neal, Napa Valley 13'	14
Cabernet Franc, Marc Bredif, France 18'	15
Cabernet Sauvignon, Noble Tree, Sonoma 16'	16

#doitforthebrine



# BEAUTIFULLY BREWED

## ON TAP

10-oz | 16-oz

Rotating Kombucha	5	7
Rotating Cider	*	*
Rotating Sour	*	*
Calicraft Cali Coast Kolsch 4.8%	6	8
Laughing Monk Holy Ghost Pilsner 5.3%	5	7
Seismic Tremor Light Lager 4.8%	6	8
Dustbowl Taco Truck Lager 4.8%	6	8
Allagash White Belgian Wheat 5.2%	6	8
Fort Point Park Pale Ale 4.7%	6	8
Fieldwork Rotating Hazy IPA	6	8
Ghost Town Hazy IPA	6	8
Bare Bottle Rotating Hazy IPA	6	8
Drake's Best Coast IPA 7%	6	8
Ghost Town Inhume IPA 7%	6	8
Rotating Double IPA	7	9
Epidemic Chemical Warfare IPA 6.8%	6	8
Federation Zero Charisma Hazy IPA 6.5%	7	9
North Coast Red Seal Amber Ale 5.4%	6	8
Rotating Nitro Stout	*	*
Rotating Barrel-Aged	*	*

\* Ask Server for Information & Price

## IN A BOTTLE (but not a Genie)



Lagunitas Sumpin Easy *19.2 oz	6
Stone Delicious IPA (Crafted to reduce gluten)	6
Sufferfest Flyby Pilsner *12 oz Can (Crafted to reduce gluten)	5
Sole Arte 330ml *It's sparkling water!	5
Calicraft Passionfruit Guava Spritzer (Gluten Free)	8

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BATCH & BRINE

**HAPPY HOUR 2:30-5:00 MON-FRI**

**\$5 'You Call It' Well Drinks**

**Try these \$7 Cocktails**

**Barrelled Negroni**- Gin, 1757 Vermouth,  
Bordega Bitter

**Margarita**- Tequila, Lime, Triple Sec

**Sazerac**- Rye, Cognac, Peychaud's, Absinthe

**White Paw**- Vodka, Raspberries, Edible  
Flowers, Soda

**Passionfruit Punch**- B&B Rum Blend,  
Passionfruit, Lime, Tiki Spices

### **Beer & Wine**

16 oz Beers \$7

House Red or White \$7

All Bottles of Wine \$25

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## EAT THIS

It's not about happiness ...  
It's about making HAPPY happen!

**Street Tacos \$5-** Chicken Tinga,  
Onion, Cilantro, Salsa (gets 2)

**Taquitos \$6-** Chicken Tinga, Crema,  
Cotija Cheese, Salsa (gets 4)

**Falafel \$7-** Served with House Tzatziki  
(gets 5)

**Nashville Slider \$5-** Nashville  
Hot Fried Chicken, Coleslaw, Pickles, Ranch (get 1)

**Kale Caesar \$6-** Kale, House Caesar,  
Parmesan, Breadcrumbs

**Garlic Fries \$5**

**Sweet Potato Fries \$5**

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