

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	NEW BRUSSEL SPROUTS	11.00

*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)

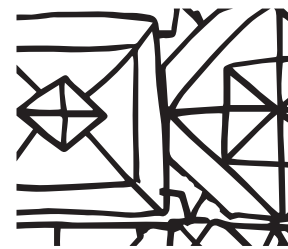
(UPGRADE YOUR INCLUDED SIDE)

FRESH SALADS

Kale Caesar - Parmesan, Toasted Breadcrumb	15
Roasted Beet - Goat Cheese, Arugula, Grilled Red Onion, Candied Walnut, House Ranch	15
Mediterranean - Greens, Spinach, Olive, Roasted Pepper, Feta, Tomato, Shallot, Chickpea, Balsamic	15
Cobb - Mixed Greens, Spinach, 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
Burrata - Burrata, Little Gems, Balsamic Glaze, Strawberry, Micro Greens NEW	16

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

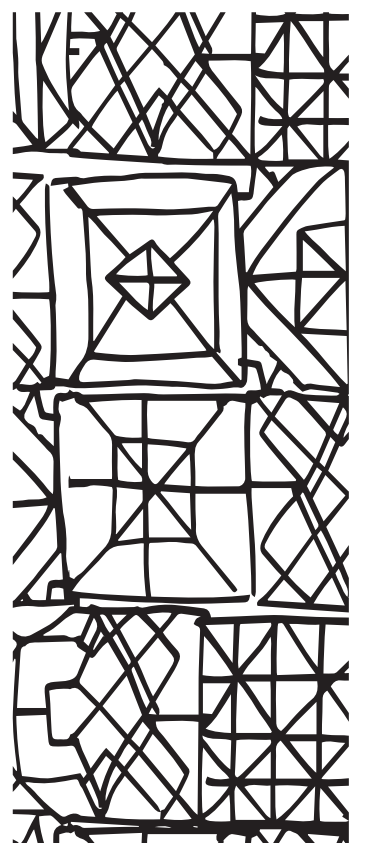
*WITH SIDE OF HOUSE CUT FRIES OR HOUSE SALAD

Blue - Angus Chuck, Whipped Roquefort, Arugula, Fig Jam, Candied Bacon, Pretzel Roll	17
Regular - Angus Chuck, Aged Cheddar, Lettuce, Tomato, Pickled Red Onion, Pickles, Spread	16
Impossible 2.0 - Vegetarian Impossible Patty, Arugula, Pickles, Pickled Onion, Tomato, Apricot Mustard - (Add Cheese +2)	18
Merguez - Spiced Lamb Patty, Harissa Aioli, Roasted Red Pepper, Pickled Red Onion, Arugula, Marinated Red Cabbage, Pretzel Roll	17
Au Poivre - Peppercorn Crusted Angus Chuck, Buttered Onions, Seared Mushrooms, Swiss, Green Peppercorn Sauce	19
Sushi - Ahi Tuna, Wasabi Aioli, Fried Rice Noodles, Radish Sprout, Cucumber, Avocado, Tamari Glaze	19
Sierra - Angus Chuck, KC Red BBQ, Crispy Onion, Aged Cheddar, Bacon, Bourbon Pickled Peppers	17
Brie - Angus Chuck, Bacon Onion Jam, Brie, Arugula	18
Grown Up Grilled Cheese - Rye, Muenster Cheese, Braised Beef, Tomato, Grilled Red Onion	17
Fried Chicken - Brined Chicken Thigh, Calabrian Chile Aioli, Slaw, Pickles (Nashville Hot Style +2)	16
L.E.S. - House Made Pastrami, Swiss Cheese, Spread, Slaw, Rye	17
Duck Banh Mi - Garlic Aioli, Pickled Carrot & Daikon, Cilantro, Mint, Jalapeno, Cucumber, Banh Mi Sauce, Torpedo Roll	18
Philly - Shaved Ribeye, Seared Wild Mushrooms, Bourbon Pickled, Peppers and Onions, Cheese Sauce, Torpedo Roll	17
B.L.T.S. - Bacon, Lettuce, Tomato, Salmon, Tartar Sauce, Torpedo Roll	18

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

BRUNCH MENU

SATURDAY/SUNDAY - 11AM to 3PM

BENEDICTS

Traditional - Black Forest Ham, Hollandaise, English Muffin, Potatoes	14.50
Southern - Fried Chicken, Bacon, Hollandaise, Biscuit, Potatoes	15.50
Salmon - Grilled Salmon, Spinach, Capers, Hollandaise, English Muffin, Potatoes <small>NEW</small>	16.50
Millionaire - Millionaire Bacon, Asparagus, Hollandaise, Paprika, English Muffin, Potatoes <small>NEW</small>	16.50

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, Fries, 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, Mixed Fruit <small>NEW</small> Nashville Style +2 (Just the Waffle and Fruit - 13)	16.50
Eggs any Style - 2 Eggs any Style, Choice of Meat, Potatoes, Toast	13.00
Buttermilk Biscuits & Gravy - Fried Eggs	13.00
Chilaquiles - Hatch Chile Verde, Eggs, Chicken, Corn Tortillas, Crema, Cotija Cheese <small>NEW</small>	15.50
Banana Pecan French Toast - Challah Bread, Pure Maple Syrup, Caramel, Powdered Sugar <small>NEW</small>	13.00

SHAKES

\$ 8

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

Make it Boozy
+\$6

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

Hive Five - Barr Hill Gin, Peach, Oolong Tea, Sherry, Coconut	13
Juicy Liu - Monkey 47 Gin, Passionfruit, Juniper Orgeat, Tiki Spices	13
Something With Vodka - Vodka, Bergamot, Lychee, Cava, Citrus	13
Smoke, Spice & Everything Nice -Mezcal, Mandarin, Lemon, Tradewinds Spiced Brandy	13
Penny & The Jets - Aberfeldy Whisky, Lemon, Ginger, Honey, Stonefruit	13

Grab & Go's

Available All Day

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

On Tap

16 oz Beer	32 oz	A.Q.
Growler		17

Wine

All Bottles of Wine	30
Bubbles	
Brut Cava, Conquilla, Penedes Spain	9
Brut Rose, Pierre Sparr, France	13
Whites	
Rosé, Jean-Luc Colombo, Provence France 19'	12
Kerner, San Pietro, Italy 17'	12
Vermentino, Canayli, Sardinia 18'	12
Chardonnay, Annabella, Napa 18'	13
Sauvignon Blanc, Long Meadow Ranch, Napa 18'	13
Sauvignon Blanc, Neal Vineyards, Napa 19'	14
Chardonnay, Prescription, Clarksburg 17'	15
Reds	
Montepulciano d'Abruzzo, Vigneti Del Sole, Italy 18'	12
Tempranillo, Montana, Rioja Spain 14'	13
Pinot Noir, Heron, Oakville 18'	14
Petit Syrah, Neal Vineyards, Napa Valley 13'	15
Cabernet Franc, Marc Bredif, Chinon 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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BATCH & BRINE

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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