

THE BULL STREET JOURNAL

DAILY EDITION

Vol. 1 Issue. 1 2014

Broward Edition

COORS LIGHT 1293.70 +9.10 0.71% • STOLI 1293. +9.50 0.14% • JACK DANIELS 1293. +7.50 0.92% • BACARDI 1293. +7.50 0.86%

OPENING BELL

FRIED PICKLE SPEARS 6
malt pickles, house made ranch

BROKEN PRETZEL FONDUE 7
BBQ cheddar beer fondue

CAPTAIN CRUNCH™ CHICKEN FINGERS 7
coated in peanut butter cereal, house honey mustard

MINI MAC & CHEESE 8
gruyere, aged cheddar

FRIED CALAMARI 10
lightly breaded, chimichuri aioli

BAKED SPINACH DIP 9
artichokes, with tortilla twists

MARKET SHRIMP 12
tempura battered, spicy mayo

CRISPY BRUSSEL SPROUTS 8
apple wood bacon, balsamic reduction, lemon caper aioli

BUY LOW NACHOS 8
sea salt tortilla chips, three cheese blend, cilantro creme, guacamole, charred tomato salsa

add short rib(5), smoked pulled pork(5), bison chili (3)

TEMPURA GATOR BITES 14
topped with habanero jelly

HAND CUT FRIES 5
choice of smoked sea salt & cracked black pepper or parmesan-garlic fries or bbq

choice of 3: cheddar beer fondue, ranch, smoked jalapeño aioli, spicy bbq

CLOSING BELL

APPLE CRISP SKILLET \$8
baked in a cast iron skillet, house made caramel, cinnamon ice cream

CHOCOLATE FONDUE \$8
fruit, graham crackers, marshmallows

VOLCANO BROWNIE \$8
walnuts, godiva chocolate sauce, vanilla bean ice cream

means this item can be made gluten free, ask your server how.

• CHEF •

Jonathan Sharot

• GENERAL MANAGER •

Andrew Lucius

• BAR MANAGER •

Rachel Chaivre

WWW.BULLMARKETBAR.COM



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.....choice of soft flour or hard corn taco shells

MARKET SQUARE TACOS

KOREAN SHORT RIB TACOS \$12 spicy papaya salad, siracha aioli and pickled radish	GRILLED PORK BELLY TACOS \$12 kimchi, cilantro mayo
ALLIGATOR TACOS \$16 chopped tomatoes, lettuce, honey lemon pepper	BLACKENED FISH TACOS \$12 charred pineapple and serano salsa, cajun remoulade
THAI CHICKEN TACOS \$13 grilled chicken, spicy peanut slaw, alfalfa sprouts, shredded cabbage, red onion, tomato, cilantro	CHIPOTLE STEAK TACOS \$15 tenderized angus steak, chipotle mayo, caramelized onions, goat cheese,
	RATATOUILLE TACOS \$10 eggplant, zucchini, squash, basil, stewed tomatoes and feta cheese

THE SOUP & SALAD REPORT

ROASTED GARLIC TOMATO SOUP \$6
parmesan crouton

BISON CHILI \$7
slow cooked beans, ground range free turkey, american bison, cilantro creme, cottage fries

FARMERS REPORT WEDGE \$8
iceberg lettuce, cherry wood smoked bacon, tomatoes, hardboiled egg, blue cheese dressing
Chicken 3oz-\$3 6oz-\$5 Salmon 3oz-\$4 6oz-\$6
Steak 3oz-\$4 6oz-\$6

RED QUINOA SALAD \$11
crunchy cucumber, parsley, candied walnuts, feta, honey balsamic
Chicken 3oz-\$3 6oz-\$5 Salmon 3oz-\$4 6oz-\$6
Steak 3oz-\$4 6oz-\$6

SELL HIGH CEASAR \$9
romaine lettuce, shaved parmesan cheese, garlic croutons
Chicken 3oz-\$3 6oz-\$5 Salmon 3oz-\$4 6oz-\$6
Steak 3oz-\$4 6oz-\$6

GRILLED WALL STREET WINGS \$10

guinness honey glaze • spicy maple bbq sauce • candy pepper habanero jelly • bull fire hot

Add blue cheese and celery for \$1.00

All drums or all flats add \$1.00 extra

MARKET SLIDERS & MINIS

...all served in sets of 3 with our hand cut fries with smoked sea salt-cracked & black cracked pepper

BUD FOX BLUE CHIP SLIDERS \$12
angus beef, maytag blue cheese, apple wood smoked bacon, fried shallots, roasted red pepper coolie, pretzel bun

NO BULL SLIDERS \$12
house ground turkey, smoked gouda, tomatoes, sweet mustard aioli, honey wheat bun

WARREN BUFFET BISON SLIDERS \$15
free range american bison, arugula, shaved parmesan cheese, tomato jam, brioche bun

ANGRY ORCHARD™ SLOPPY JOES \$12
angus beef, a hint of angry orchard cider, fried shallots, artisan bun

VEGGIE SLIDERS \$12
grilled eggplant, zucchini, squash, roasted red pepper, red onion, spinach, chimichuri, honey whole wheat bun

THE BILLIONAIRE BLT \$11
thick cut pork belly, fried green tomato, spicy pimento cheese, arugula, sundried tomato roll

CRAB CAKE SLIDERS \$14
roasted red pepper mayo, lettuce, tomato, artisan bun

DR. PEPPER™ PULLED PORK \$12
spicy maple bbq sauce, crunchy potato crisps, stuffed onion bun

CRISPY FISH SLIDERS \$14
battered fish, papaya salsa, artisan bun

WAGYU BRISKET DIPS \$14
swiss cheese, stout jus', onion bun

SHRIMP PO' BOY SLIDERS \$14
tempura cajun shrimp, remoulade slaw, brioche bun

BULL MARKET
AMERICAN BAR AND KITCHEN
210 SW 2ND STREET
FORT LAUDERDALE 33301
954 523-1213

BOOK YOUR PARTY
or
EVENT
at
BULL MARKET!

The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. We prepare and serve product that contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Regular kitchen operations involve shared cooking and preparation areas, and food variations may occur due to differences in suppliers, ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please speak directly to a manager before ordering if you have any specific restrictions, questions or concerns.

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SUNDAY MORNING EDITION

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BOTTOMLESS BRUNCH \$15

11am-3pm

bottomless bloody marys
&
bottomless mimosas

Market Crab Cake Benedict 14

pan seared lump crab, crunchy english muffin, poached organic eggs, béarnaise sauce

Biscuits and Gravy 10

fresh made breakfast biscuits smothered in house made sausage gravy

Big Time Breakfast Tacos 10

scrambled organic eggs with roasted red peppers and smoked gouda cheese on a fresh bed of baby spinach. Walnut pesto drizzled on top

CEO Steak and Eggs 14

churrasco steak, soft boiled egg, crispy onion frizzles, home fries

Bison BLT Sliders 15

free range ground bison, smoked apple wood bacon, lettuce, tomato and chimichurri mayo, home fries

Red Quinoa Salad 11

crunchy cucumber, parsley, candied walnuts, feta, honey balsamic

Chicken 3oz-\$3 6oz-\$5 Salmon 3oz-\$4 6oz-\$6

Steak 3oz-\$4 6oz-\$6

ADD ONS

Toast/English Muffin 3
Homefries 4
Bowl of Peanut Butter Captain Crunch 4
Local Roma Tomato Slices 3
Sautéed Spinach 3
Chicken Apple Sausage 3
Apple Wood Smoked Bacon 3

Bull Stack 10

3 silver dollar pancakes with raspberry syrup, 2 eggs any style with thick smoked bacon

Breakfast Sliders 10

scrambled eggs, chicken apple sausage, vermont cheddar and home fries

White Chocolate Chip French Toast 11

Baha Bull Omelet 10

3 organic eggs, fresh local spinach, red onion, american cheese, topped with salsa and fresh cilantro

Bagels and Locks 12

NY style multigrain mini bagels, nova scotian smoked salmon, red onions, capers, lemon caper crème fresh

Two Eggs Any Style 10

organic eggs prepared your way, chicken apple sausage, home fries, toast

Bull Bloody Mary 8

Stoli Hot vodka, shot of Guinness, bloody mary mix, fresh horseradish, celery, Jalapeno stuffed olives, slice of bacon, with a celery salt and lemon pepper rim.

Bloody Mary Martini 8

Stoli or Stoli Hot, bloody mary mix, jalapeno stuffed olives, with a celery salt and lemon pepper rim.

Blush Mimosa 7

Champagne, orange juice, pineapple juice, grenadine, with frozen

Market Mimosa 7

Champagne and Crispin cider.