



GRILLED FAVORITES

BURGERS

THE 1/3 POUNDER

1/3 pound of juicy black angus beef

\$7.25 | 720 CALS

ADD CHEESE: \$7.75 | 840 CALS

ADD BACON + CHEESE: \$9.00 | 930 CALS

TURKEY BURGER

1/3 pound of juicy turkey patty

\$6.75 | 550 CALS

ADD CHEESE: \$7.50 | 670 CALS

ADD BACON + CHEESE: \$8.75 | 760 CALS

IMPOSSIBLE BURGER VG DF

1/3 pound of juicy plant based meat

\$8.25 | 450 CALS

INGREDIENTS

choice of griddled onion, tomato, lettuce on a toasted bun with choice of secret sauce, onion aioli or chipotle aioli

CRISPY CHICKPEA WRAP VG DF

falafel, avocado, pickled red onion, slaw, green onion, cherry tomatoes, cilantro vinaigrette, spinach tortilla

\$7.75 | 770 CALS

CHIPOTLE CHICKEN WRAP

crispy chicken, cheddar, pico de gallo, lettuce, chipotle avocado dressing, honey wheat wrap

\$8.00 | 800 CALS

CHICKEN TENDERS

crispy fried chicken tenders made to order

3PC | \$4.95 | 550 CALS

6PC | \$8.75 | 860 CALS

POPULAR

PHILLY

griddled chopped steak, mushrooms, bell peppers & onions topped with provolone & pepper jack cheese on a french roll

\$8.00 | 620 CALS

FAJITA QUESADILLA V

adobo seasoned chihuahua, pepper jack & cheddar cheese on a flour tortilla with pico de gallo, sour cream, onions & green peppers

\$7.50 | 870 CALS

+\$2.25 | ADD CHICKEN

FEATURED

KOREAN BBQ BURGER

teriyaki glazed angus beef patty, white cheddar cheese, caramelized onions, kimchi, garlic aioli, leaf lettuce, toasted burger bun

\$9.50 | 990 CALS



OFF TO THE
RIGHT START

THE BOLD & THE BUFFALO

cauliflower rice, crispy chicken, shredded carrots, cheddar cheese, arugula, buffalo & ranch drizzle

\$8.00 | 490 CALS

SIDES

FRENCH FRIES VG GF DF
\$2.50

SWEET POTATO FRIES VG GF DF
\$2.50

HOUSEMADE CHIPS VG GF DF
\$1.75

ADD BACON (2) GF DF
\$2.00

ADD AVOCADO VG GF DF
\$1.25

ADD CHEESE V GF
\$1.00

BREAD SUBSTITUTE

for any sandwich, bread can be substituted with gluten-free (GF) bread.

V-VEGETARIAN

VG-VEGAN

GF-GLUTEN FREE

DF-DAIRY FREE

CN-CONTAINS NUTS



THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.



FOOD PREPARED MAY CONTAIN WHEAT, FISH, DAIRY, EGGS, SOY, & NUTS.