**The Steakhouse**
What's it take to win the battle of the burghers? Try portobella mushrooms and onions cooked in worcestershire at blazing temperatures atop a signature blend gourmet burger. Then we add lettuce, tomato, Swiss cheese and a house-made hand-blended horseradish mayo. 12

**The Hangover**
Had a little too much?? Well, this will make you feel all better! French toast! Yes, we start with French toast as the “bun”! Our signature gourmet burgher, topped with a fried egg, applewood smoked bacon and served with a side of syrup! We put French fries on the plate too, just because you need a little grease the day after...now order this and a beer. 14

**The Boss**
Tony Soprano would love this. Then again he was a fictional character, so never mind! Our signature gourmet burgher topped with provolone cheese, marinara sauce and a pile of pepperoni. 13

**Wild Wild West**
There's been plenty of songs written about how the west was won. Here's one about this burgher. “Signature blend gourmet burgher, fried onion strings, BBQ sauce, pepper jack cheese, lettuce, tomato, onion and bacon.” Sure, it doesn't rhyme, but this burgher really sings. 12

**Bacon Ranch**
Our signature blend gourmet burgher with lettuce, tomato, mild cheddar cheese, bacon and our house-made bacon ranch sauce. People that have had this burgher claim it's so good that they actually dream about it!? Weird. 12

**P.B.C.**
The Pickled Beer Cheese Burgher. This one is off the charts! Don't order it unless you want to be totally happy and complete. Our signature gourmet burgher topped with our house-made beer cheese, deep fried pickle slices, lettuce and tomato. You'll want to swim in the beer cheese... it's that good! 12

**Fresh**
Our signature blend gourmet burgher, a thick slice of the freshest mozzarella, a fresh and juicy slice of balsamic marinated tomato, and some fresh basil, too. If it were any fresher, it'd still be mooing. 13

**The Bubba**
It ain't pretty. It ain't healthy. But holy cow, is it delicious. Get this: Our signature blend gourmet burgher, thick-cut bacon and more shredded cheddar than your arteries are ready for! We even toss some fried cheese on your plate. This one's got everything except vegetables. Heck, we'll include those if you ask. 13

**N’awlins**
First, we crust our signature blend gourmet burgher in Cajun spices. Then, we slather a fresh baked bun with chipotle mayo and add bacon, blue cheese, fresh lettuce, tomato and onion. And then? Well, then you just eat it. Pretty (big) easy, huh? 13

**The Aztec**
Inspired by the inventors of guacamole. Fresh leaf lettuce, our signature gourmet burgher, pepper jack cheese, topped with fresh guacamole, diced tomatoes and topped with our house-made ranch dressing on a fresh Breadworks Kaiser. 13

**Burns Twice**
Can you handle the heat? Not once, but twice! Fresh lettuce, sliced tomato, our signature gourmet burgher topped with cheddar cheese, fried jalapeno chips and topped with our house-made ghost pepper ranch sauce on a fresh Breadworks Kaiser. 13

---

**& Stuff That’s Not Burghers**

**Whiskey Cowboy Bison**
I always wanted to open a restaurant called Whiskey Cowboys and never did, so I named a Bison Burgher the same name. Fresh leaf lettuce, salted and peppered thick tomato slice, grilled Bison Burgher, topped with whiskey infused sautéed onions and provolone cheese. You’ll feel home on the range! 15

**Fork & Knife**
It’s better than asking you to eat with your hands, right? Grilled Texas toast, delicious pot roast, then we smother the entire plate with gravy including the fresh cut fries. We give you the fork, knife and napkins. The eating part you have to do yourself! 12

**Pulled Pork Sandwich**
We know it’s not a burgher, but since we slow cook this amazing pulled pork for hours, and since it’s so good, we knew you would LOVE it...and you DO...because you’re smart! We add just a couple of jalapenos for kick and your choice of our tasty BBQ sauces! Choose from BBQ, Honey BBQ, Citrus Chipotle BBQ, Spicy BBQ 10

**Veggie Sammich**
We will take you around the garden with this delicious sammich! Fresh spring mix, marinated portabella mushroom with roasted red peppers, topped with provolone cheese topped with artichoke aioli. 12

---

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*
**GRILLED ZUCCHINI**
Never battered or fried. Seasoned and grilled, topped with our house-made bruschetta and a sprinkle of parmesan cheese. In fact, this is one of the few healthy things we have, so enjoy it while you can. 9

**BATTERED ONION RINGS**
After all these years of onions making you cry, they want to make it up to you. That's why they came to us and asked to be on this menu. We're kidding. The onions don't feel bad about making you cry. 8

**BUBBA'S GIANT PRETZEL**
Two pounds of deep fried pretzel goodness, brought to your table piping hot. Your choice of two sauces (beer cheese, honey mustard, dark spicy mustard or horsey sauce). 15

**BUFFALO CHICKEN DIP**
We whip up an amazing dip with our award-winning buffalo sauce. (Frankly, we should sell it by the bottle. Can someone get on that, please?) Definitely shareable; definitely delicious! Served with your choice of tortilla chips or fried pita chips. A perfect way to start your meal! 9

**MOZZARELLA STICKS**
What makes our Mozzarella Sticks even better? We cut fresh mozzarella, hand dip it in our amazing beer batter, and deep fry it to absolute perfection. The best mozzarella sticks you have ever eaten! Not kidding! 9

**TOT ROAST**
This is either a shareable appetizer or a meal, or both! We take our crunchy tater tots and smother them with a half pound of delicious pot roast and gravy. We supply the fork and extra napkins, you supply the contentment when finished. 11

**DEEP FRIED PICKLES**
We take fresh pickles, drop them into our house-made Yuengling beer batter, and deep fry them to a perfect crisp. We've been told that they are the best our guests have ever eaten. Try 'em! 8

**BONELESS WINGS**
No bones? No problem! Just under a pound of our boneless wings. More than 20 wing sauces and dry rubs available. Great starter! 10

**CHICKEN TENDERS**
Marinated chicken breasts tossed in our deliciously seasoned breading and fried to perfection. Honey Mustard, BBQ or Ranch Dressing for some delicious dipping! 3 tenders for kids 5 // 5 tenders for adults who think they're kids 9

**KITCHEN SINK NACHOS**
We fry our own nacho chips! Topped with (here we go) nacho cheese, shredded cheddar, sour cream, salsa, grilled chicken, guacamole, diced tomatoes, black beans and a sprinkle of Cholula!! 15

**buffalo chicken dip**
We whip up an amazing dip with our award-winning buffalo sauce. (Frankly, we should sell it by the bottle. Can someone get on that, please?) Definitely shareable; definitely delicious! Served with your choice of tortilla chips or fried pita chips. A perfect way to start your meal! 9

**CHICKEN TENDERS**
Marinated chicken breasts tossed in our deliciously seasoned breading and fried to perfection. Honey Mustard, BBQ or Ranch Dressing for some delicious dipping! 3 tenders for kids 5 // 5 tenders for adults who think they're kids 9

**KITCHEN SINK NACHOS**
We fry our own nacho chips! Topped with (here we go) nacho cheese, shredded cheddar, sour cream, salsa, grilled chicken, guacamole, diced tomatoes, black beans and a sprinkle of Cholula!! 15

**MAKING A SALAD A WRAP**

**BUFFALO CHICKEN**
When you have a buffalo sauce this good, you gotta use it in a salad. We take our fresh garden mix and toss it with bleu cheese, tomato slices, cucumbers, and fresh chicken. Then we drizzle our award-winning buffalo sauce on top. It's perfect just the way it is - no dressing needed. Fried or grilled, your choice. 13

**PRIME STEAK**
Fresh garden mix, tomatoes, cucumbers, sautéed onions, prime sirloin steak cooked to your desired temperature, shredded cheddar, and because this is Pittsburgh, fresh cut Idaho potato fries! Pick your dressing and order already! 15

**CHOPPED**
This is a real chopped salad. Chopped means chopped. We add sweet corn, fresh avocados, crumbled bleu cheese, apple-wood smoked bacon, and our fresh grilled chicken breast. Served with your choice of dressing. Come get some! 13

**BLACKENED CHICKEN**
We take our hormone-free chicken breast and blacken it in a cast iron skillet, put it on a bed of fresh greens with tomatoes, cucumbers, hardboiled eggs, and some fresh sautéed portabella mushrooms and onions. Who'da thunk a burgher place would have salads this fresh and delicious? 13

**THE HONEY MUSTARD CHICKEN**
Our fresh garden mix tossed with bacon, egg, tomatoes, cucumbers, and a three-cheese blend. Topped with fresh grilled chicken. Served with our honey mustard dressing. Don't be embarrassed! Go ahead and lick the bowl when you're done! 13

**CALI BRUSCHETTA CHICKEN**
Close your eyes and imagine sitting on a beach near the Pacific ocean. Now open your eyes...yep...still in the Burgh! Fresh spring mix, topped with balsamic marinated grilled chicken, our house-made Bruschetta, fresh mozzarella slices and shaved parmesan cheese. Served with a balsamic vinaigrette dressing. 13

**PIEROGIES**
Fresh greens, topped with diced onions, diced tomatoes, grilled pickles, our signature gourmet burgher, shredded cheese and topped with our thousand island dressing. Topped with a sprinkle of sesame seeds and this bowl is nothing to clown around about. 13

**BUILD YOUR OWN**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**

**PIEROGIES**

**BUTTER AND ONIONS**

**BUFFALO** (tossed in Buff sauce)

**SOUR CREAM AND BACON**

**TERIYAKI** (tossed in Teriyaki)

**BROWN SUGAR BUTTER**