not your ordinary sides

Epik Fries GF V	2.49
Cheese Fries GF VG	3.79
Fries with a Side of Cheddar Cheese Sauce	
Truffle Parmesan Fries GF VG	3.89
Sweet Potato Fries GF V	3.49
Cider Vinegar Slaw GF V	2.69
Beer Battered O-Rings GF V	3.79
House Side Salad GF V	2.79
Shredded Lettuce, Pickled Veggies, Tomato, Sesame-Ginger Dressing	

Gravy Fries GF	3.79
Fries Covered with Housemade Gravy	
Beer Battered Bacon (warning: addictive) GF	4.99
Apple-wood Bacon, Battered & Fried, with Spicy Mayo	
Bacon, Egg & Fries GF	5.99
Gravy Fries, Over Easy Egg, Bacon, Spicy Mayo Drizzle	
Four Cheese Fries GF	5.99
Fries covered in Brie, Feta, Parmesan, Cheese Sauce	
Bacon Cheese Fries GF	5.99
Cheese Sauce, Bacon, Green Onion, Jalapeno	
Buffalo Bacon Cheese Fries GF	6.49
Bacon, Cheese Sauce, Bleu Cheese, Green Onion, Buffalo Sauce	

Fry Dips GF .99

Cinnamon Sugar Spicy Mayo Ranch Wasabi Mayo Honey Mustard

e | b Signature Sauce *Latin Inspired with Parmesan, Cilantro and Jalapeno*

old skool burgers

Old Skool Rules

Rule # 1: Choose Your Burger

Fresh Ground Beef		*Bison*
1/4 pound	5.49	n/a
1/3 pound	6.49	+2.50
1/2 pound	7.49	+3.00

All Natural Chicken Burger	4.99
Housemade Veggie Burger	4.99
Ahi Tuna Burger	6.99

Rule # 2: Burgers Got Bun Hun

Brioche, Wheat, Baguette, or Pretzel Bun (+1.00)
Gluten Free Bun (+2.00)

Rule # 3: Standard Toppings

Old Skool Burgers come with Lettuce, Tomato & Pickle

Rule # 4: Some Things Cost Extra

Add Mild Cheddar, Swiss, Bleu or Pepper jack	.50
Add Brie, Feta or Cheese Sauce	.99
Add Goat Cheese	1.29
Add Old Quebéc Vintage Super Sharp Cheddar	2.29
Add Red Dragon Cheddar	2.29
Add Teese Vegan Cheddar GF V	1.49
Add Apple-wood Smoked Bacon	1.09
Add Red Wine Bacon Jam	1.49
Add Fried Egg	.99
Add Guacamole	.99
Add any sauce from the menu	.39
Add any veggie topping from the menu	.25
Add any premium topping from the menu	.99

Rule # 5: Cooked to Perfection

1/3 and 1/2 pound burgers are Cooked to Temperature
1/4# Burgers are Always Well Done

Consumer Advisory: *Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness- especially if you have certain medical conditions.*

Kid's Combo 6.49 only for those 10 and under please
1/4# burger topped with Pickles, ½ order Fries, Small Fountain Soda

GF = made without ingredients that contain gluten
GF* = GF if ordered with GF bun (+$2)
V = vegan VG = vegetarian L = lettuce, T = tomato, O = red onion

handspun milkshakes

Make any shake a malt for .99

Vanilla GF*	3.99
Chocolate GF*	3.99
Strawberry GF*	4.29
Mango GF*	4.29
Chocolate Covered Strawberry GF*	4.49
Southern Banana Pudding	4.49
Cinnamon Dolce GF*	4.49
White Heat (jalapeno & white chocolate) GF*	4.79
Chocolate Brownie	4.99
Butter & Honey GF*	4.99
Nutella GF*	4.99
Avocado GF*	5.49
Elvis (banana, peanut butter, bacon) GF*	5.49

Shakes must be ordered "no cookie" for GF

For the Grown Ups (contains alcohol 21+)

Stout Ice Cream Float	7.99
Chocolate Cabernet Milkshake	7.99

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Make any beef burger a **BISON BURGER**. Available in 1/3# (+ 2.50) AND 1/2# (+3.00) sizes.

fresh ground beef • bison burgers

	1/4 #	1/3 #	1/2#	Beer/Vino Pairings
Epik Burger GF*	7.49	8.49	9.49	Cider/Pinot Noir
Pancetta, Brie, Cornichons, Balsamic Mayo, LTO				
Epik BBQ Burger GF*	6.99	7.99	8.99	Stout/Pinot Noir
BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring				
Epikurean Burger GF* ***NEW RECIPE!!!***	9.99	10.99	11.99	IPA/Gewürztraminer
Maytag Bleu Cheese-Truffle Mousse, Pancetta, Mushrooms, Blackberry Jam, Balsamic Mayo, Green Onions, Parmesan Cheese				
Le Steakhouse Burger GF*	6.49	7.49	8.49	Pale Ale/Cabernet
Maître d' butter, Caramelized Onions, Cornichons				
Vietnamese Burger GF*	6.99	7.99	8.99	IPA/Gewürztraminer
Baguette, Pickled Veggies, Cilantro, Jalapeno, Spicy Mayo				
Wild Mushroom Burger GF*	6.99	7.99	8.99	Brown Ale/Cabernet
Sautéed Wild Mushrooms, Wasabi Mayo				
THE Breakfast Burger GF*	7.49	8.49	9.49	Cream Ale/Pinot Noir
Fried Egg, Bacon, Cheddar, Sautéed Peppers, Onions, French Fries				
P.B. & Burger GF*	7.99	8.99	9.99	Pilsner/Chardonnay
Creamy Peanut Butter, Cheddar, Bacon, Spicy Mayo, LTO				
BLT Burger GF*	7.49	8.49	9.49	Pilsner/Merlot
Bacon, Pancetta, Brie, Lettuce, Tomato				
Red Dragon Burger	9.49	10.49	11.49	Brown Ale/Pinot Noir
Red Dragon English Brown Ale & Mustard Cheddar, Red Wine Bacon Jam, Pretzel Bun, LTP				
Greek Burger GF*	7.49	8.49	9.49	Wheat/Pinot Noir
Feta Cheese, Kalamata Olives, Lettuce, Tomato, Greek Vinaigrette				
Huevos Burger GF*	7.29	8.29	9.29	Pale Ale/Chardonnay
Fried Egg, Jack Cheese, Jalapenos, Guacamole				
Korean BBQ Burger GF*	n/a	8.99	n/a	Pilsner/Gewürztraminer
Korean BBQ Marinated Burger, Kim Chi, Fried Egg, Green Onions				
Philly Burger GF*	6.99	7.99	8.99	Stout/Merlot
Sautéed Peppers, Onions, Mushrooms, Cheese Sauce				
Buffalo Fried Burger GF*	7.99	n/a	n/a	Wheat/Pinot Grigio
Battered & Fried, Tossed in Buffalo Sauce, Bleu Cheese, Onion Rings, LT				
Fruit & Cheese-Burger GF* ***NEW MENU ITEM!!!***	9.49	10.49	11.49	Ale/Gewürztraminer
Old Québec Vintage Super Sharp Cheddar, Riesling Poached Apple, Applewood Bacon, Honey Drizzle, on a Baguette				

ahi tuna

Epik Tuna GF*	8.49			Lager/Gewürztraminer
Mango-Jalapeno Relish, Pickled Veggies, Fried Rice Wonton				
Maguro Bōchō GF*	7.99			Wheat/Gewürztraminer
Black Sesame Seeds, Soy Sauce, Pickled Ginger, Wasabi Mayo				
Tex-Mex-Tuna? GF*	8.39			IPA/Pinot Noir
Guacamole, Jalapeno, Cilantro, Tomato				

all-natural chicken

"Bacon" Chicken Burger GF*	6.49			Lager/Chardonnay
Wheat Bun, Turkey Bacon, Honey Mustard, LTO				
Buffalo Chicken Burger GF*	6.49			Wheat/Pinot Grigio
Buffalo Sauce, Ranch Dressing, LTO				
Cordon Bleu Chicken Burger GF*	6.79			Pale Ale/Gewürztraminer
Baguette, Pancetta, Swiss, Parmesan, Mayo, LTO				
BBQ Chicken Burger GF*	6.49			Stout/Pinot Noir
BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring				
Vietnamese Chicken Burger GF*	6.49			IPA/Gewürztraminer
Baguette, Pickled Veggies, Cilantro, Jalapeno, Spicy Mayo				
Tropical Chicken Burger GF*	6.99			Pilsner/Chardonnay
Mango-Jalapeno Relish, Goat Cheese, LO				

veggie burgers

Our veggie burger patties are made in-house and are gluten free, vegan and made with a base of black beans and garbanzo beans.

Guac Vegan Burger GF* V	6.49			IPA/Syrah
Wheat Bun, Guacamole, Jalapeno, LTO				
Wild Mushroom Veggie Burger GF* VG	6.29			Brown Ale/Pinot Noir
Sautéed Wild Mushrooms, Wasabi Mayo				
Divine Vegetarian GF* VG	6.99			Cider/Gewürztraminer
Brioche Bun, Brie Cheese, Caramelized Onions, Balsamic Mayo, LT				
Vietnamese Veggie Burger GF* VG	6.29			IPA/Gewürztraminer
Baguette, Pickled Veggies, Cilantro, Jalapeno, Spicy Mayo				
Vegan BBQ Burger GF* V ***NEW MENU ITEM!!!***	7.49			Brown Ale/Pinot Noir
Wheat Bun, BBQ Sauce, Teese Vegan Cheddar, Cider Vinegar Slaw, Onion Ring				