

MENU

SANDWICHES

Deluxe 1/4 pounder with cheese 5

A full 4 oz of our specially seasoned fresh (never frozen) ground beef on a potato roll served with cheese and your choice of onions, pickles, lettuce, tomato, ketchup, spicy mustard and our special sauce.

Extra

More Cheese +0.5 *Bacon or bacon jam* +2 *Build Your Own** +1 *All Natural Piemontese beef* +2
Elk +3 *Kangaroo* +3 *Bison* +3 *Camel* +3

Chipotle Cheeseburger 6

Our 1/4 pounder with chipotle mayo, pico de gallo, jalapenos and lettuce

BBQ Bacon Cheeseburger 7

Pulled Pork Sandwich 7

Our own custom rub is marinated to allow the flavors to penetrate the pork. Bathed in our home-made tangy BBQ sauce and then piled high on our Italian bread roll with coleslaw, pickles or our homemade pickled onions. The best in town.

GOURMET SAUSAGE

A ROTATING SELECTION OF GOURMET SAUSAGES SERVED ON A ROLL

7

OTHER STUFF

White tuffle oil fries with shaved pecorino romano cheese and sea salt 5

Cajun-style French Fries 3

Sauce on the side

Great for dipping or that extra zing, BBQ, Chipotle Aioli mayo, lite mayo, special sauce. Choice of 2 for \$1

Water/Soda/Juice 1

SAUSAGE

ARTISANAL GOURMET SAUSAGE

A ROTATING SELECTION OF GOURMET SAUSAGES SERVED ON A ROLL

Smoke Alligator with Sauce Piquante 8	Venison with Merlot Wine & Blueberries 7	Rabbit with White Wine & Herbs 7
Tender white-meat blended with cajun seasonings and paired with a Louisiana bacon-infused sauce piquante.	A blend of Merlot wine, blueberries and select herbs complements the richness of Canadian red deer. <i>served with caramelized onions and dijon mustard</i>	Combining the delicate flavor of rabbit with oregano, fennel and just the right amount of white wine. <i>served with Apple Chutney</i>
Duck with Foie Gras & Sauterne Wine 8	Duck with Orange Liquor 7	Buffalo with Chipotle Chillies 7
The luxurious flavor of duck is then sweetened slightly with a sauterne wine and finished with buttery foie gras.	Amazing flavors of duck and triple sec orange liquor with hints of cinnamon and five spice.	An amazing sausage with its southwestern flavors and heat from smoked jalapeños.
Kangaroo with venison & jalapenos 8	Smoked Duck with Apple Brandy 7	Elk with Apples, Pears & Port Wine 7
	The smoked flavors of duck matched with the fruity taste of apple brandy.	The rich flavor of North American elk is increased with orchard fruits and port wine.
Wild Boar with Roasted Garlic & Marsala Wine 7	Lamb Merguez 7	Chorizo with jalapeno 7
Tuscan-style Cinghiale with hints of rosemary and cloves	This Moroccan-inspired treat combines aromatic spices, a touch of fennel, cinnamon and cayenne peppers.	<i>served with Tomato Chili Jam</i>
Wild Boar with Cranberries & Shiraz 7	Lamb with Fresh Oregano, Garlic & White wine 7	Argentinian parrillero 7
Blended with hints of nutmeg, cloves and marjoram with cranberries providing a sweet tart flavor.	Mediterranean flavors are the inspiration behind this sausage which complements the richness of the lamb.	A regional variation of chorizo <i>served with Tomato Chili Jam or Chimichurri</i>
Venison with Red Wine & Demi Glaze 7	Pheasant with Cognac 7	
The veal demi glaze adds richness and depth, juniper berries and green peppercorns give this sausage a distinct character. <i>served with caramelized onions and dijon mustard</i>	The cognac gives depth and richness while select herbs with hints of mace complement the pheasant. <i>served with Apple Chutney</i>	