

374-7326 Order Online: orderstart.com/epikburger

1 Choose a burger. Be adventurous.

2 Choose your bun.

3 Choose your beef (or bison).

Brioche Wheat Baguette 1/3 lb. beef standard 1/3 lb. bison +2.50

Lettuce Wrap Pretzel +1.00 Gluten-Free +2.00 1/2 lb. beef +1.00 1/2 lb. bison +4.00

4

Have it cooked your way. We recommend medium.

Make it a meal. Save a buck. (\$1)

Any burger + any side + any beverage

EPIK signature burgers

Epik Burger GF*	8.49
Pancetta, Brie, Cornichons, Balsamic Mayo, LTO	
Epik BBQ Burger GF*	7.99
BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring	
Red Dragon Burger	9.99
Red Dragon English Brown Ale & Mustard Cheddar,	
Red Wine Bacon Jam, Pretzel Bun, LTP	
Epikurean Burger GF* Top Seller & Champion!	9.99
Maytag Bleu Cheese-Truffle Mousse, Pancetta, Mushrooms,	
Blackberry Jam, Balsamic Mayo, Green Onions, Parmesan Cheese	
Le Steakhouse Burger GF*	7.49
Maître d' butter, Caramelized Onions, Cornichons	
Vietnamese Burger GF*	7.99
Baguette, Pickled Veggies, Cilantro, Jalapeno, Spicy Mayo	
Wild Mushroom Burger GF*	7.99
Sautéed Wild Mushrooms, Wasabi Mayo	
THE Breakfast Burger GF*	8.49
Fried Egg, Bacon, Cheddar, Sautéed Peppers, Onions, French Fries	
P.B. & Burger GF*	8.99
Creamy Peanut Butter, Cheddar, Bacon, Spicy Mayo, LTO	
BLT Burger GF*	8.49
Bacon, Pancetta, Brie, Lettuce, Tomato	
Greek Burger GF*	8.49
Feta Cheese, Kalamata Olives, Lettuce, Tomato, Greek Vinaigrette	
Huevos Burger GF*	8.29
Fried Egg, Jack Cheese, Jalapenos, Guacamole	
Korean BBQ Burger GF* (available in 1/3# only)	8.99
Korean BBQ Marinated Burger, Kim Chi, Fried Egg, Green Onions	
Philly Burger GF*	7.99
Sautéed Peppers, Onions, Mushrooms, Cheese Sauce	
Buffalo Fried Burger GF* (available in 1/3# only)	8.99
Battered & Fried, Tossed in Buffalo Sauce, Bleu Cheese, Onion Rings,	
Fruit & Cheese-Burger GF* Korey's Favorite!	9.99
Old Quebec Vintage Super Sharp Cheddar, Riesling Poached Apple,	
Apple-wood Bacon, Honey Drizzle, on a Baguette	

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

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.

ourgers all-natural chicken

Salmon Bacon Cheese-Burger GF*	9.99
Goat Cheese, Bacon, Mushrooms, Balsamic Mayo, LTO	
Asian Mango-Ginger Glazed Salmon Burger GF*	8.99
Mango-Ginger Glaze, Caramelized Onions, LT	
Cali Salmon Burger GF*	8.99
Guacamole, Cucumber, Cilantro, Jalapeno, LT	
BBQ Salmon Burger GF*	8.49
BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring	
"Bacon" Chicken Burger GF*	6.49
Wheat Bun, Turkey Bacon, Honey Mustard, LTO	
Buffalo Chicken Burger GF*	6.49
Buffalo Sauce, Ranch Dressing, LTO	
Cordon Bleu Chicken Burger GF*	6.79
Baguette, Pancetta, Swiss, Parmesan, Mayo, LTO	
BBQ Chicken Burger GF*	6.49
BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring	
Vietnamese Chicken Burger GF*	6.49
Baguette, Pickled Veggies, Cilantro, Jalapeno, Spicy Mayo	
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
Wheat Bun, Guacamole, Jalapeno, LTO	
Wild Mushroom Veggie Burger GF* VG	6.29
Sautéed Wild Mushrooms, Wasabi Mayo	
Divine Vegetarian GF* VG	6.99
Brioche Bun, Brie Cheese, Caramelized Onions, Balsamic Mayo, LT	
Vietnamese Veggie Burger GF* VG	6.29
Baguette, Pickled Veggies, Cilantro, Jalapeno, Spicy Mayo	
Vegan BBQ Burger GF* V	7.49

गर्व किन्न निर्म

Good Old-Fashioned Burger Topped with Lettuce, Tomato and Pickle

Wheat Bun, BBQ Sauce, Teese Vegan Cheddar, Cider Vinegar Slaw, Onion Ring

All-Natural Chicken Burger 4.99
House-Made Veggie Burger 4.99
Ahi Tuna Burger 6.99
Fresh Beef Burger 1/3 lb. 6.49

Customize Your Burger:

Mild Cheddar, Swiss, Bleu or Jack	· .50	Apple-wood Smoked Bacon	1.09
Brie, Feta or Cheese Sauce	.99	Red Wine Bacon Jam	1.49
Goat Cheese	1.29	Fried Egg	.99
Super Sharp Cheddar	2.29	Guacamole	.99
Red Dragon Cheddar	2.29	Any sauce from the menu	.39

not your ordinary

SIDES

3.89		
3.49		
2.49		
3.99		
2.69		
3.79		
2.79		
3.79		
5.99		
5.99		
5.99		
6.49		
6.49		
Caramel Coated Bacon, Chocolate Drizzle, White Chocolate Dipping Sauce		

FRY dips 99

Ranch

Honey Mustard

Spicy Mayo

Wasabi Mayo

Cinnamon Sugar

Signature Sauce





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hand spun

milkSHAKES

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			
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			
Make any shake a malt for .99				
For the Grown Ups (contains alcohol 21+)				
Stout Ice Cream Float	7.99			
Chocolate Cabernet Milkshake	7.99			
Not Your Father's Root Beer Float	6.49			
*Shakes must be ordered "no cookie" for GF				

At **Epik Burger** it has always been our goal to create

the perfect burger. Our signature Burgers have been created to compliment the burger itself with delicious and unique ingredients. Our Old Skool Burger allows you to choose from your favorite toppings. We have selected juicy, cooked to order fresh ground beef, locally baked buttery Brioche buns, kosher pickles, fresh cut tomatoes and freshly chopped iceberg lettuce. Why iceberg lettuce? Because it adds a nice crunch to the burger without taking away from the other flavors. Our healthy options allow for a guilt free burger experience.

Your Complete Satisfaction is our

ultimate goal. Epik Burger is locally owned, created and operated and has no affiliation with any chains. If you are not satisfied for any reason please let us know, we always appreciate the opportunity to improve or make up for the occasional mistake. We strive to be perfect, so when we fall short we need to know. Please ask for a manager or contact the owners directly by e-mailing Korey Konopasek at korey@epikburger.com.