

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
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
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

*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.







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





@epikburger

Korey Konopasek @epikburger

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Sea Dragon MAGURO BUCHO

epik burger

BUFFALO FRIET le steakhouse divine vegetarian BBQ 1981ng AJEUIPJO JNOX JOU











not your ordinary

SIDES

Epik Fries GF V	2.49	
Cheese Fries GF VG	3.99	
Fries with a Side of Creamy Cheddar & Pepperjack 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		
Bacon, Egg & Fries GF	5.99	
Gravy Fries, Over Easy Egg, Bacon, Spicy Mayo Drizzle		
Four Cheese Fries GF VG	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		

EPIK signature burgers

Your Choice of Burger Patty:

Choose from our fresh ground beef or grass-fed bison burgers

1/2 pound	beef +2.00	bison +5.00	any temperature
1/3 pound	beef +1.00	bison +3.50	any temperature
1/4 pound	(list price)	n/a	cooked well done

	1/3 pound	beef +1.00	bison +3.50	any temperature			
	1/2 pound	beef +2.00	bison +5.00	any temperature			
		Cornichons, Balsar	nic Mayo, LTO	7.49 6.99			
	Epik BBQ Burger GF* BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring						
		adar, Cider Vinego I rger GF* <i>TOP</i>					
	•		SELLER! se, Pancetta, Mush	9.99			
	, ,	,,,	Green Onions, Parm	•			
7	Le Steakhous			6.49			
ש	Maître d' butter	, Caramelized Oni	ons, Cornichons				
3 1	Vietnamese I	_		6.99			
2			o, Jalapeno, Spicy I				
7		om Burger GF*		6.99			
	THE Breakfas	ushrooms, Wasab	н іліауо	7.49			
7			ed Peppers, Onions				
pison pary	P.B. & Burger		tu i eppers, omons,	7.99			
			Bacon, Spicy Mayo,				
	BLT Burger G			7.49			
ע	Bacon, Pancetta	, Brie, Lettuce, To	mato				
ground peer	Red Dragon E			9.49			
<u> </u>	Red Dragon English Brown Ale & Mustard Cheddar,						
_		Jam, Pretzel Bun,	. LTP	-			
5	Greek Burger		tusa Tamata Cra	7.49			
	Huevos Burge		tuce, Tomato, Gree	7.29			
20		Cheese, Jalapenos,	Guacamole	7.29			
_			ailable in 1/3# only) 8.99			
7		_	m Chi, Fried Egg, G				
ע	Philly Burger	GF*		6.99			
-	Sautéed Pepper	s, Onions, Mushro	oms, Cheese Sauce	?			
		•	ailable in 1/4# only				
				se, Onion Rings, LT			
			* New Recipe!!				
			e, Fried Egg, Green				
		•	KOREY'S FAVOF Cheddar, Riesling P				
		on, Honey Drizzle,		σατίτα πρρίε,			

Kid's Combo 6.49 only for those 10 and under please

1/4# burger topped with Pickles, ½ order Fries, Small Fountain Soda

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

8.49 Mango-Jalapeno Relish, Pickled Veggies, Fried Rice Wonton Maguro Bōchō GF3 7.99 Black Sesame Seeds, Soy Sauce, Pickled Ginger, Wasabi Mayo Tex-Mex-Tuna? GF 8.39 Guacamole, Jalapeno, Cilantro, Tomato "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 Tropical Chicken Burger GF* 6.99 Mango-Jalapeno Relish, Goat Cheese, LO 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 Vegan BBQ Burger GF* V 7.49 Wheat Bun, BBQ Sauce, Teese Vegan Cheddar, Cider Vinegar Slaw, Onion Ring

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

All-Natural Chicken Burger	4.99
House-Made Veggie Burger	4.99
Ahi Tuna Burger	6.99
Beef and Bison Burgers	

200. 00. 2.0	6		
1/4 pound	beef 5.49	n/a	cooked well done
1/3 pound	beef +1.00	bison +3.50	any temperature
1/2 pound	beef +2.00	bison +5.00	any temperature

Your Choice of Bun:

Brioche (standard)	Wheat	Baguette
Lettuce Wrap	Pretzel +1.00	Gluten-Free +2.00

Customize Your Burger:

Mild Cheddar, Swiss, Bleu or Jac	ck .50	Apple-wood Smoked Bacon	1.0
Brie, Feta or Cheese Sauce	.99	Red Wine Bacon Jam	1.4
Goat Cheese	1.29	Fried Egg	.9
Super Sharp Cheddar	2.29	Guacamole	.9
Red Dragon Cheddar	2.29	Any sauce from the menu	.3
Teese Vegan Cheddar GF V	1.49	Any veggie topping	.2
		Any premium topping	.9