

How it Works



- 1

Choose a burger. Be adventurous.
- 2

Choose your bun.

Brioche

Wheat

Lettuce Wrap

Baguette

Pretzel +1.00

Gluten-Free +2.00
- 3

Choose your beef (or bison).

1/3 lb. beef *standard*

1/3 lb. bison +2.50

1/2 lb. beef +1.00

1/2 lb. bison +4.00
- 4

Have it cooked your way. *We recommend medium.*
- 5

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

Any burger + any side + any fountain or bottled 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* Burgers & Brew Champion!** 9.99
Maytag Cave Ripened Bleu Cheese-Truffle Mousse, Pancetta, Mushrooms, Housemade Blackberry & Demi Glace 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, Sriracha Aioli

Mushroom & Swiss Burger **GF*** 8.99
Sautéed Mushrooms, Emmental Swiss Cheese, Chardonnay Butter Sauce, Bacon

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, Sriracha Aioli , 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 (available in 1/3# only) 8.99
Korean BBQ Marinated Burger, Kim Chi, Scallions, Gochujang Aioli, Fried Egg

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, LT

Fruit & Cheese-Burger **GF* Burgers & Brew Champion!** 9.99
Old Quebec Vintage Super Sharp Cheddar, Riesling Poached Apple, Apple-wood Bacon, Honey Drizzle, on a Baguette

salmon

all-natural chicken

veggie burgers

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*** 6.99
Wheat Bun, Turkey Bacon, Honey Mustard, LTO

Buffalo Chicken Burger **GF*** 6.99
Buffalo Sauce, Ranch Dressing, LTO

Cordon Bleu Chicken Burger **GF*** 7.49
Baguette, Pancetta, Emmental Swiss, Parmesan, Creamy Dijon Aioli, LTO

BBQ Chicken Burger **GF*** 6.99
BBQ Sauce, Cheddar, Cider Vinegar Slaw, Onion Ring

Vietnamese Chicken Burger **GF*** 6.99
Baguette, Pickled Veggies, Cilantro, Jalapeno, Sriracha Aioli

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** 6.99
Wheat Bun, Guacamole, Jalapeno, LTO

Mushroom & Swiss Veggie Burger **GF* VG** 7.49
Brioche Bun (contains eggs), Sautéed Mushrooms, Emmental Swiss Cheese, Chardonnay Butter Sauce

Divine Vegetarian **GF* VG** 7.49
Brioche Bun (contains eggs), Brie Cheese, Caramelized Onions, Balsamic Mayo, LT

Vietnamese Veggie Burger **GF* VG** 6.79
Baguette, Pickled Veggies, Cilantro, Jalapeno, Sriracha Aioli

Vegan BBQ Burger **GF* V** 7.99
Wheat Bun, BBQ Sauce, Teese Vegan Cheddar, Cider Vinegar Slaw, Onion Ring

not your ordinary SIDES

Truffle Parmesan Fries **GF VG** 3.99

Sweet Potato Fries **GF V** 3.49

Epik Fries **GF V** 2.49

Cheese Fries **GF VG** 3.99
Fries with a Side of Creamy Cheddar & Pepperjack Cheese Sauce

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 House-made Gravy

Bacon, Egg & Fries **GF** 5.99
Gravy Fries, Over Easy Egg, Bacon, Sriracha Aioli 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

FRY

dips .99

Ranch
Sriracha Aioli
Cinnamon Sugar

Honey Mustard
Dijon Aioli
Signature Sauce

RIDIKULOUS menu (ridikulously epik)

The Alchemy Burger **GF*** 70.00
Snake River Farms Black Grade Wagyu, house ground Ribeye and Brisket, sous vide cooked medium rare to 126 degrees then torch seared, 10 ounces + Heritage Farms Thick Cut Bacon + Truffle Butter made with Reggiano & Modenese Cow Milk & Italian Black Summer Truffles + Housemade American Cheese made from Old Quebec Vintage Cheddar + Dijon Aioli

Includes: Pellegrino Sparkling Water + Cloth Napkin + Heritage Farms Bacon Cheese Fries + Choice of Ridikulous Menu Shake

Heritage Farms Bacon Cheese Fries **GF*** 14.99
Heritage Farms Bacon + Housemade American Cheese made from Old Quebec Vintage Cheddar + Truffle Butter + Truffle Oil + Parmesan + Fine Diced Cornichons + Dijon Aioli Side

Madagascar Vanilla Bean Shake 12.99
21 ounce shake with Madagascar vanilla beans garnished with blondie bars & vanilla cookie straws

Divine Chocolate Shake 12.99
21 ounce Ghiradelli Chocolate Shake + ghiradelli cholate sauce drizzle garnished with chocolate chunk brownies & chocolate cookie straws

Fine Print:
These Ridikulous menu items may not always be available and may have an extended wait time for preparation. Ordering 24 hours in advance is advised for the Alchemy Burger, minimum preparation wait time for this burger is 1 hour. Please check with us before bringing your mom across town just to treat her to one of these items. No discounts, coupons, or special offers of any kind are accepted. All sales are final. The burger is available for dine-in only. Items may be ordered ahead for a

old school burgers

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

All-Natural Chicken Burger	5.49	
House-Made Veggie Burger	5.49	
Salmon Burger	6.99	
Fresh Beef Burger 1/3 lb.	6.49	
Customize Your Burger:		
Mild Cheddar, Bleu or Jack	.50	Apple-wood Smoked Bacon 1.09
Brie, Feta or Cheese Sauce	.99	Emmental Swiss Cheese 1.00
Fried Egg	.99	Super Sharp Cheddar 2.29
Guacamole	.99	Any sauce from the menu .39
Teese Vegan Cheddar GF V	1.49	Any veggie topping .25

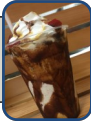
Kid’s Combo 6.49 only for those 10 and under please
1/4# burger topped with Pickles, ½ order Fries, Small Fountain Soda

Dietary Notes

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.*

handspun milkSHAKES



Make any shake a malt for .99

Vanilla **GF*** 3.99

Ghirardelli Chocolate **GF*** 4.29

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

For the Grown Ups (contains alcohol 21+)

Stout Ice Cream Float 7.99

Chocolate Cabernet Milkshake 7.99



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