FRIED pickles
Hand-breaded pickles served with traditional ranch dressing. 7.95 | 750 cal.

CHICKEN wings
Served with blue cheese or ranch dressing & celery sticks. Tossed in your choice of traditional Buffalo or Thai chili sauce. 11.45 | 900/750 cal.

NOT YOUR MAMA’S deviled eggs
Five lightly fried deviled eggs with a spicy filling, crumbled bacon & garnished with a fresh jalapeno. 5.90 | 590 cal.

DADDY’S nachos
Black beans, jalapeños, cheddar, red onions, tomatoes & black olives. Then topped with Bad Daddy’s Amber Ale queso, Daddy’s Chili, jalapeno tomatoes, black beans, jalapeños, cheddar, red peppers & smothered in our own Housemade American Cheese on a hoagie roll with garlic mayonnaise. 11.45 | 1050 cal.

ANGUS patty chopped & cooked with onions, mushrooms, jalapeños, red peppers & smothered in our own Housemade American Cheese on a hoagie roll with garlic mayonnaise. 11.45 | 1050 cal.

ANGUS patty topped with pulled pork, pepper jack cheese, onion straws, lettuce, tomato & housemade apple-bean BBQ sauce. 12.75 | 1120 cal.

DADDY’s philly*
A mix of sautéed wild & button mushrooms, Swiss cheese, creamy truffle aioli & arugula. 12.45 | 870 cal.

DADDY’S chili
A hearty chili with beans & bacon topped with sour cream, cheddar cheese, green onions & tortilla strips. 3.95 | 5/8 oz. 500 cal.

STEAKHOUSE onion rings
Thick-cut, sweet Spanish onions, battered in beer, served hot & crispy. 6.95 | 1050 cal.

TRUFFLE PARMESAN fries
Hand-cut fries tossed with truffle salt, Parmesan cheese & herbs, topped with green onions & served with creamy truffle aioli on the side. 5.95 | 550 cal.

BA-“CON” queso
Monterey Jack cheese infused with our Bad Daddy’s Amber Ale, jalapeño peppers, green chiles & tomatoes. Topped with jalapeño bacon, applewood smoked bacon & green onions. Served with tortilla chips. 8.25 | 1150 cal.

HAND-CUT French FRIES 900 cal.
SWEET POTATO FRIES 500 cal.
HOUSEMADE POTATO CHIPS 470 cal.
HOUSE SLAW 140 cal.
TATER TOTS 950 cal.
FRESH FRUIT 150 cal.

HANDMADE INGREDIENTS

FRESH Signature Angus Blend

BACON CHEESEBURGER on steroids*
Monterey Jack cheese, three pieces of jalapeno bacon, three pieces of applewood smoked bacon, housemade bacon mayo, shredded iceberg lettuce, tomato, red onion & pickles. 13.95 | 1100 cal.

BAD ASS BURGER*
A massive 10oz beef patty with Housemade American cheese, buttermilk-fried bacon, horseradish mayo, lettuce, tomato & pickles. Lives up to its name in every way! 14.25 | 1650 cal.

BD’s all-american* 1.00
Ketchup, yellow mustard, shredded iceberg lettuce, tomato, red onion & pickles. 9.95 | 630/779 cal.
Add Housemade American cheese +1.00

SAM i am* 1.00
American cheese, over-easy fried egg, rosemary ham & fresh made pesto. 11.95 | 1020 cal.

PITTSBURGER* 1.00
Handmade American cheese, shoestring fries, spicy garlic ketchup, leaf lettuce, tomato & red onion. 11.25 | 920 cal.

NICK’S patty melt* 1.00
On rye bread with Swiss cheese, grilled onions, mayo & Dijon mustard. 10.95 | 960 cal.

CLASSIC southern* 1.00
American cheese, Daddy’s Chili, relish, mustard & house slaw. 10.75 | 840 cal.

DADDY’S philly* 1.00
Angus patty chopped & cooked with onions, mushrooms, jalapeños, red peppers & smothered in our own Housemade American Cheese on a hoagie roll with garlic mayonnaise. 11.45 | 1050 cal.

DADDY’S chili 1.00
A hearty chili with beans & bacon topped with sour cream, cheddar cheese, green onions & tortilla strips. 3.95 | 5/8 oz. 500 cal.

PASTRAMI reuben* 1.00
A slice of fried fresh mozzarella, tomato jam, garlicky mayo, Dijon mustard, red onion & leaf lettuce. 11.45 | 1030 cal.

MAGIC mushroom* 1.00
A mix of sautéed wild & button mushrooms, Swiss cheese, creamy truffle aioli & arugula. 12.45 | 870 cal.

FRIED mozzarella* 1.00
An order of fried fresh mozzarella on a hoagie roll. 9.25 | 550 cal.

PITTSBURGER* 1.00
Handmade American cheese, shoestring fries, spicy garlic ketchup, leaf lettuce, tomato & red onion. 11.25 | 920 cal.

WESTERN buffalo* 1.00
100% buffalo burger topped with Monterey Jack cheese, seasoned fried onion straws & BBQ sauce. 14.25 | 930 cal.

switch YOUR protein

- SWAP YOUR PROTEIN ON ANY BURGER OR SANDWICH-

10oz premium beef patty* +2.00
Local Grass-Fed Beef* +2.00
Buttermilk fried chicken breast +2.00
Grilled chicken breast +2.00
Buffalo burger* +3.00
Tuna burger* +3.00
1 additional beef patty* +1.00

1. THE Patty
7oz premium beef patty* $7.09
10oz premium beef patty* $9.90
Local Grass-Fed Beef* $9.25
Buttermilk fried chicken breast $9.25
Grilled chicken breast $9.25
Turkey burger $9.25
Black bean burger $9.25
Buffalo burger* $11.25
Tuna burger* $11.25
1 additional beef patty* $13.25

2. THE BREAD
Brocho bun $0.75
Multigrain bun $0.75
Lettuce wrap $0.75
Texas toast $0.75
Rye bread $0.75
No bun $0.75
Gluten-free bun $1.00

3. THE CHEESE $1.00
Classic American $3.95
Cream cheese $3.95
Housemade American $3.95
Monterey Jack $3.95
Pepper jack $3.95
Pimento cheese $3.95
Swiss $3.95
White cheddar $3.95
Blue cheese crumbles $3.95
Brie $3.95
Feta $3.95
Fresh mozzarella $3.75
Fried mozzarella $3.75

4. PREMIUM CHEESE $1.50
Buffalo burger* $11.25
Fire-braised pulled pork burger* $11.25
Texas toast $0.75
Rye bread $0.75
No bun $0.75
Gluten-free bun $1.00

5. CONDIMENTS
Anchovies $0.00
Lettuce $0.00
Tomato $0.00
Onion $0.00
Pickles $0.00
Bad Daddy’s sauce $0.00
Buffalo sauce $0.00
Cattlemen’s® BBQ sauce $0.00
Chipotle ranch $0.00
Green chiles $0.00
Ranch $0.00
Thousand island $0.00
Spicy garlic ketchup $0.00
Dijon mustard $0.00
Duke’s® mayo $0.00
Garlic mayo $0.00
Horseradish mayo $0.00
Potato pepper mayo $0.00
Peanut butter $0.00

6. THE TOPPINGS $1.00
Avocado $1.00
Apple-bean BBQ sauce $1.00
Fried egg* $1.00
Grilled onions $1.00
Grilled apples $1.00
Guacamole $1.00
Onion straws $1.00
Pesto $1.00
Pineapple $1.00
Truffle aioli $1.00

7. PREMIUM TOPPINGS $1.75
Applewood smoked bacon $1.75
Jalapeno bacon $1.75
Daddy’s Chili $1.75
Rosemary ham $1.75
Sautéed wild mushrooms $1.75

8. SUPER PREMIUM TOPPINGS $3.00
Buttermilk fried bacon $3.00
Fire-grilled pulled pork $3.00
Boar’s Head® Pastrami $3.00
Made with care in-house $3.00

create YOUR OWN burger

All burgers include a choice of one side.

BAD DADDY’S® BURGERS

1. The PattY
non BURGER burgers

BUFFALO chicken
Fried or grilled chicken breast tossed in buffalo sauce with blue cheese crumbles, ranch dressing, shaved iceberg lettuce, tomato & pickles 11.45 | 1090/760 cal.

EMILIO’S chicken
Buttermilk-fried chicken breast topped with fresh mozzarella, jalapeño bacon, poblano pepper mayo, guacamole, shredded iceberg lettuce, tomato & red onion 12.95 | 1140 cal.

CHICKEN club
Grilled chicken breast on Texas toast with American & Swiss cheeses, applewood smoked bacon, rosemary rai, mayo, leaf lettuce, tomato & pickles 11.95 | 870 cal.

THE fренchie
Turkey burger with Brie, applewood smoked bacon, grilled apples & garlic mayo 11.75 | 870 cal.

CANTINA black bean burger
Crispy or grilled black bean burger with white cheddar & Monterey Jack cheeses, green chiles, avocado & chipotle ranch dressing. A great vegetarian option! 9.95 | 900/700 cal.

MAUI tuna*
House-ground tuna steak seared to your liking with arugula & crisp wasabi slaw on a multigrain bun. Served with Thai chili sauce 12.95 | 640 cal.

giant CHOPPED salads

TEXICAN chicken
Romaine lettuce, buttermilk-fried chicken breast, cilantro, red onion, tomato, black beans, corn & tortilla strips tossed in our housemade chipotle ranch 11.75 | 1100 cal.

THAI chicken
Romaine lettuce, napa cabbage & red cabbage tossed with edamame, green onions, red peppers, oranges & lime dressing. Topped with fried wontons & hand-breaded chicken tenders tossed in sweet Thai chili 11.75 | 1150 cal.

STELLA’S greek
Romaine lettuce, grilled chicken breast, tomato, red onion, cucumbers, Kalamata olives, pepperoncini peppers, feta, radish & chickpeas tossed with Greek lemon oregano vinaigrette 10.95 | 690 cal.

create your OWN salad

Start with your choice of greens. Add any 7 ingredients & 1 dressing. We recommend 4 toppings, 1 cheese, 1 fruit & 1 crunch.

1. CHOOSE ONE GREEN
Romaine
Spinach
Mixed greens
Iceberg lettuce

2. CHOOSE UP TO 4 TOPPINGS
Applewood smoked bacon crumbles
Avocado
Black beans
Black olives
Broccoli
Carrots
Chickpeas
Corn
Cucumbers
Edamame
Hard-boiled egg
Jalapeños
Kalamata olives
Mushrooms
Pepperoncini
Radishes
Red onions
Red peppers
Tomatoes

3. CHOOSE ONE FRUIT
Apples
Blueberries (seasonal)
Grapes
Mandarin oranges
Pineapple
Strawberries

4. CHOOSE ONE CRUNCH
Coutouls
Tortilla Strips
Walnuts
Won ton strips

5. CHOOSE ONE CHEESE
Classic American
Blue cheese crumbles
Feta
Fresh mozzarella
Monterey Jack
Parmesan
Pepper jack
Shredded cheddar
Swiss
White cheddar

6. CHOOSE ONE DRESSING
Avocado ranch
Balsamic vinaigrette
Blue cheese
BBQ ranch
Caesar
Chipotle ranch
Fat-free ranch
Greek lemon oregano vinaigrette
Honey mustard
Lime vinaigrette
Traditional ranch

7. ADD A PROTEIN
7oz beef burger*3.00
Local Grass-Fed Beef*4.00
Turkey burger*3.00
Black bean burger*3.00
Grilled chicken breast*3.00
Fried chicken tenders*3.00
Buttermilk fried chicken*3.00
Tuna burger*4.00
Buffalo burger*4.00
Made with care in-house

8. ADD A CRUNCH
Crunchy pretzels, caramel & fluffy whipped topping

FRESH-SQUEEZED lemonade
Fresh-squeezed all natural lemons & cane sugar 3.45 | 340 cal.

STRAWBERRY lemonade
Fresh-squeezed all natural lemons, cane sugar & red, delicious strawberries 3.95 | 350 cal.

SOFT drinks: 2.95 | 0-250 cal.
Coke*
Diet Dr Pepper®
Diet Coke®
Sprite
Coke Zero®
Root Beer
Dr Pepper®

FRESH BREWED iced tea
2.95 | 0 cal.
FRESH BREWED sweet tea
2.95 | 180 cal.

handspun SHAKES

BASIC
Chocolate, Vanilla or Strawberry 5.00 | 710-730 cal.

 CHUNKY elvis
Smooth, creamy peanut butter, Ghirardelli® chocolate, banana & walnuts 5.50 | 900 cal.

COOKIES & cream
The classic creamy goodness with crushed Oreos® cookies. 5.00 | 830 cal.

BD snickered
Rich Ghirardelli® chocolate, peanuts & caramel 5.50 | 1000 cal.

SALTED CARAMEL pretzel
Crunchy pretzels, caramel & fluffy whipped topping 5.50 | 850 cal.

CREATE your OWN
Create your own shakes include 3 toppings 5.50
Additional toppings are $.25 each.

1. FRUITS
Bananas, Strawberries, Pineapple, Blueberries (seasonal), Blackberries 30-160 cal.

2. MONIN SYRUPS
Strawberry, Vanilla, Frosted Mint, Raspberry, Caramel, Orange, Banana

3. OTHER STUFF
Ghirardelli® chocolate syrup, Hershey’s® caramel, Malt, Rainbow sprinkles, Graham crackers, Walnuts, Peanuts, Oreos®, Peanut butter 15-275 cal.

delish DESSERT

BANANA pudding
Our fresh take on the original with bananas, whipped cream & *nilla wafers 5.95 | 640 cal.

* THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY. WRITTEN INFORMATION AVAILABLE UPON REQUEST.

*Post that #BDBurgerPorn & tag us.

#BDBurgerPorn

®
®
### Beverages

#### Adult Beverages

**Bottles and Cans**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Type</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Abita</td>
<td>Purple Haze</td>
<td>12oz bottle</td>
<td>4.50</td>
</tr>
<tr>
<td>Amstel</td>
<td>Light</td>
<td>12oz can</td>
<td>5.00</td>
</tr>
<tr>
<td>Corona</td>
<td>Extra</td>
<td>12oz bottle</td>
<td>4.75</td>
</tr>
<tr>
<td>Nu Skool</td>
<td>IPA</td>
<td>12oz bottle</td>
<td>5.25</td>
</tr>
<tr>
<td>Long Weekend</td>
<td>IPA</td>
<td>12oz can</td>
<td>5.50</td>
</tr>
<tr>
<td>Heineken</td>
<td>Pale Lager</td>
<td>12oz can</td>
<td>5.00</td>
</tr>
<tr>
<td>Highland</td>
<td>Oatmeal Porter</td>
<td>12oz bottle</td>
<td>4.75</td>
</tr>
<tr>
<td>Pre-Game</td>
<td>Pale Ale</td>
<td>12oz can</td>
<td>5.00</td>
</tr>
<tr>
<td>Guinness</td>
<td>Stout</td>
<td>16oz can</td>
<td>6.50</td>
</tr>
<tr>
<td>Omission</td>
<td>Pale Ale</td>
<td>12oz bottle</td>
<td>5.25</td>
</tr>
<tr>
<td>Omission</td>
<td>Lager</td>
<td>12oz bottle</td>
<td>5.25</td>
</tr>
<tr>
<td>Oskar Blues Dales</td>
<td>Pale Ale</td>
<td>12oz can</td>
<td>5.00</td>
</tr>
<tr>
<td>Sam Adams</td>
<td>Lager</td>
<td>12oz bottle</td>
<td>4.50</td>
</tr>
<tr>
<td>Sierra Nevada</td>
<td>Pale Ale</td>
<td>12oz can</td>
<td>4.50</td>
</tr>
<tr>
<td>Stone</td>
<td>IPA</td>
<td>12oz bottle</td>
<td>5.50</td>
</tr>
<tr>
<td>Sweetwater</td>
<td>Blue</td>
<td>12oz can</td>
<td>4.50</td>
</tr>
<tr>
<td>Beck's</td>
<td>Non-Alcoholic</td>
<td></td>
<td>4.00</td>
</tr>
<tr>
<td>Domestic Bottles</td>
<td></td>
<td></td>
<td>3.50</td>
</tr>
<tr>
<td>Budweiser</td>
<td>Bud Light</td>
<td></td>
<td>3.50</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>Coors Light</td>
<td></td>
<td>3.50</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td></td>
<td></td>
<td>3.75</td>
</tr>
<tr>
<td>Tall Boys</td>
<td></td>
<td></td>
<td>5.50</td>
</tr>
<tr>
<td>Domestic Bottles</td>
<td></td>
<td></td>
<td>3.50</td>
</tr>
</tbody>
</table>

**Fresh Squeezed Cocktails**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bad Ass Rocks Margarita</td>
<td>6.50</td>
<td>Fresh lime &amp; mucho tequila. Limit 2 per customer</td>
</tr>
<tr>
<td>Daddy's Bloody Mary</td>
<td>8.00</td>
<td>Our take on the classic, garnished with celery, pepperoncin, lime &amp; jalapeño bacon with a salted rim</td>
</tr>
<tr>
<td>Mama's Margarita</td>
<td>8.00</td>
<td>Corazon reposado, blood orange &amp; blackberry flavors</td>
</tr>
<tr>
<td>Bad Betty</td>
<td>7.50</td>
<td>Deep Eddy Ruby Red Vodka, blood orange sour &amp; ginger ale</td>
</tr>
<tr>
<td>Moonshine Blackberry Limeade</td>
<td>8.00</td>
<td>Midnight Moon Blackberry Moonshine, lime sour, fizz</td>
</tr>
<tr>
<td>Daddy's Dragonberry</td>
<td>8.25</td>
<td>Bacardi Dragonberry Rum, berries, lime sour, fizz</td>
</tr>
<tr>
<td>Whiskey Smash</td>
<td>8.00</td>
<td>Makers Mark, lemon wedge &amp; mint</td>
</tr>
<tr>
<td>Moscow Mule</td>
<td>7.75</td>
<td>Our take on the classic with local favorite. Tito’s Vodka, Barritt’s Ginger Beer &amp; lime</td>
</tr>
<tr>
<td>Mule of Paradise</td>
<td>8.00</td>
<td>Tito’s Vodka &amp; pineapple juice with a hint of habanero &amp; lime topped with Barritt’s Ginger Beer</td>
</tr>
</tbody>
</table>

### Wines

#### White Wines

<table>
<thead>
<tr>
<th>Brand</th>
<th>Type</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Woodbridge</td>
<td>Chardonnay</td>
<td>120 cal.</td>
<td>6.00 / 24.00</td>
</tr>
<tr>
<td>Simi</td>
<td>Chardonnay</td>
<td>120 cal.</td>
<td>9.00 / 36.00</td>
</tr>
<tr>
<td>Estancia</td>
<td>Pinot Grigio</td>
<td>120 cal.</td>
<td>7.00 / 28.00</td>
</tr>
<tr>
<td>Nobilo</td>
<td>Sauvignon Blanc</td>
<td>120 cal.</td>
<td>8.00 / 32.00</td>
</tr>
<tr>
<td>Ruffino</td>
<td>Prosecco</td>
<td>110 cal.</td>
<td>8.00 / 32.00</td>
</tr>
</tbody>
</table>

#### Red Wines

<table>
<thead>
<tr>
<th>Brand</th>
<th>Type</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Woodbridge</td>
<td>Malbec</td>
<td>120 cal.</td>
<td>6.00 / 24.00</td>
</tr>
<tr>
<td>Mark West</td>
<td>Pinot Noir</td>
<td>120 cal.</td>
<td>8.00 / 32.00</td>
</tr>
<tr>
<td>Rodney Strong</td>
<td>Cabernet</td>
<td>130 cal.</td>
<td>9.00 / 36.00</td>
</tr>
</tbody>
</table>