 Burgers

ALL BURGERS INCLUDE A CHOICE OF ONE SIDE
GLUTEN-FRIENDLY MENU AVAILABLE | GLUTEN FREE bun +$1.00

BACon CHEESEbURGER on STEROIDS*
- Monterey Jack cheese, three pieces of jalapeño bacon, three pieces of applewood smoked bacon, homemade bbq mayo, shredded iceberg lettuce, tomato, red onion & pickles 13.95 | 1100 cal.

BAD ASS burger*

BD’S all-american*
- Ketchup, yellow mustard, shredded iceberg lettuce, tomato, red onion & pickles 9.95 | 630/779 cal.

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

PITTsburger*
- Housemade American cheese, shoestring fries, spicy garlic ketchup, leaf lettuce, tomato & red onion 11.25 | 920 cal.

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

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

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

SMOKEHOUSE*
- Angus patty topped with pulled pork, pepper jack cheese, onion straws, lettuce, tomato & homemade apple-bacon BBQ sauce 12.75 | 1120 cal.

PARSTAMI reuben*
- Angus patty on rye bread with Boar’s Head® thinly sliced pastrami, Swiss cheese, 1000 island dressing & sauerkraut 12.45 | 930 cal.

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

FRIED mozzarella*
- A slice of fried fresh mozzarella, tomato jam, garlic mayo, Dijon mustard, red onion & leaf lettuce 11.45 | 1030 cal.

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

- SWAP YOUR PROTEIN ON ANY BURGER OR SANDWICH-

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

1. THE PATTY
7oz premium beef patty* 10oz premium beef patty* Local Grass-Fed Beef* Buttermilk fried chicken breast Grilled chicken breast Turkey burger Black bean burger Buffalo burger* Tuna burger* 1 additional beef patty* +$2.00 +$2.00 +$2.00 +$3.00 +$3.00 +$3.00

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

3. THE CHEESE
Classic American Cream cheese Housemade American Monterey Jack Pepper jack Pimento cheese Swiss

4. PREMIUM CHEESE +$1.50
Blue cheese crumbles Brie Feta Fresh mozzarella Fried mozzarella

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

create YOUR OWN burger 9.95+
All burgers include a choice of one side.

- SUBSTITUTE -
Side CYO Salad +$2.00
Cup of Daddy’s Chili +$2.00
Steakhouse Onion Rings +$1.00

- HAND-CUT FRENCH FRIES 370 cal.
- SWEET POTATO FRIES 380 cal.
- HOUSEMADE POTATO CHIPS 310 cal.
- HOUSE SLAW 140 cal.
- TATER TOTS 950 cal.
- FRESH FRUIT 150 cal.

- SWAP YOUR PROTEIN ON ANY BURGER OR SANDWICH-
non BURGER burgers

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

EMILIO’S chicken
Buttermilk-fried chicken breast topped with fresh mozzarella, jalapeño bacon, poblanito pepper mayo, guacamole, shredded iceberg lettuce, tomato & red onion. 12.95 | 1 140 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 frenchie
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 | 540 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

small 6.95
giant 9.95

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
Radicchio
Red onions
Red peppers
Tomatoes

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

4. CHOOSE ONE CRUNCH
Croutons
Tortilla Strips
Waldorf salad
Wonton 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
7 oz 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

cold BEVERAGES

FRESH-SQUEEZED lemonade
Fresh-squeezed all natural lemons & cane sugar. 2.45 | 340 cal.

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

SOFT drinks
Coke®
Diet Dr Pepper®
Diet Coke®
Sprite®
Coke Zero®
Root Beer

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 Oreo® cookies 5.50 | 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 | 840 cal.

OTHER OPTIONS
Fresh-squeezed all natural lemons & cane sugar. 2.45 | 340 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.
## Beverages

### Adult Beverages

### Bottles and Cans

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Abita purple haze 12oz bottle</td>
<td>4.50</td>
</tr>
<tr>
<td>Corona extra 12oz bottle</td>
<td>4.75</td>
</tr>
<tr>
<td>Corona light 12oz bottle</td>
<td>4.75</td>
</tr>
<tr>
<td>Highland oatmeal porter 12oz bottle</td>
<td>4.75</td>
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<tr>
<td>Omission Gluten Free Pale Ale 12oz bottle</td>
<td>5.25</td>
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<tr>
<td>Beck's non-alcoholic 12oz bottle</td>
<td>4.75</td>
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<tr>
<td>Amstel light 12oz can</td>
<td>5.00</td>
</tr>
<tr>
<td>Dales Pale ale 12oz can</td>
<td>5.00</td>
</tr>
<tr>
<td>Heineken 12oz can</td>
<td>5.00</td>
</tr>
<tr>
<td>Sierra Nevada Pale Ale 12oz can</td>
<td>4.50</td>
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<tr>
<td>Sweetwater blue 12oz can</td>
<td>4.50</td>
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<tr>
<td>Dogfish 60 Minute IPA 12oz can</td>
<td>5.25</td>
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<tr>
<td>Guinness Stout 14.9oz can</td>
<td>6.25</td>
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<tr>
<td>Domestic Bottles</td>
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<tr>
<td>Budweiser • Bud Light • Miller Lite • Coors Light</td>
<td>3.75</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>3.75</td>
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<tr>
<td>Tall Boys</td>
<td>5.50</td>
</tr>
<tr>
<td>Bud Light • Miller Lite • Coors Light • Budweiser • Tecate</td>
<td>4.50</td>
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<td>PBR</td>
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### Freshly Squeezed Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bad Ass Rocks Margarita</td>
<td>6.50</td>
</tr>
<tr>
<td>Daddy's Bloody Mary</td>
<td>8.00</td>
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<tr>
<td>Mama's Margarita</td>
<td>8.00</td>
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<tr>
<td>Bad Betty</td>
<td>7.50</td>
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<tr>
<td>Moonshine Blackberry Limeade</td>
<td>8.00</td>
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<tr>
<td>Daddy's Dragonberry</td>
<td>8.25</td>
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<tr>
<td>Whiskey Smash</td>
<td>8.00</td>
</tr>
<tr>
<td>Moscow Mule</td>
<td>7.75</td>
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<tr>
<td>Mule of Paradise</td>
<td>8.00</td>
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### Wines

#### White Wines

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

#### Red Wines

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