FACTS ABOUT BURGERS:

Handcrafted Burgers
Handmade ingredients

CHOICE OF:
- tortilla chips.
- green chiles.
- jalapeño peppers.

Bad Daddy’s Amber Ale, jalapeño peppers, & crumbled bacon & garnished with a fresh jalapeño. 5.95 | 500 cal.

SMOKEHOUSE®
Angus patty topped with pulled pork, pepper jack cheese, onion straws, lettuce, tomato & BBQ sauce. 12.75 | 1120 cal.

NICK’S PATTY MELT®
On rye bread with Swiss cheese, grilled onions, mayo & Dijon mustard. 10.95 | 960 cal.

SAM I AM®
American cheese, over-easy fried egg, rosemary ham & pesto. 11.95 | 1020 cal.

STEAKHOUSE®

BISTRO BURGER®
Applewood smoked bacon, smoked Gouda, grilled onions, arugula & chipotle avocado crema. 13.45 | 980 cal.

BAD ASS® BURGER®
Two 5 oz patties, Housemade American Cheese, buttermilk fried bacon, horseradish mayo, lettuce, tomato & pickle, it lives up to its name in every way. 14.25 | 1650 cal.

PASTRAMI® BURGER®
Our premium 7oz patty topped with Boar’s Head® thinly sliced pastrami, Swiss cheese, pickled jalapeños, arugula & drizzled with Bad Daddy’s sauce. 12.45 | 870 cal.

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

JALAPEÑO PEPPER®
Topped with jalapeño cream cheese, jalapeño bacon, fried jalapeños, lettuce, tomato & BBQ sauce. 11.95 | 850 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.

WESTERN BUFFALO®
100% buffalo burger topped with Monterey Jack cheese, seasoned fried onion straws & BBQ sauce. 14.45 | 930 cal.

BAD DADDY’S AMBER ALE QUESE®
Monterey Jack cheese infused with our own Bad Daddy’s Amber Ale, jalapeño peppers, green chiles & tomatoes. Served with crispy tortilla chips. 5.95 | 500 cal.

CHICKEN WINGS®
Served with blue cheese or ranch dressing & celery sticks. Tossed in your choice of traditional Buffalo, BBQ or Thai chili sauce. 11.95 | 900/750 cal.

HOUSEMADE POTATO CHIPS®
Choice of creamy French onion dip or tangy pimento cheese. 5.95 | 800–1300 cal. Enjoy both for an additional +1.00

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.

*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.

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create YOUR OWN burger 9.95 +

All burgers include a choice of one side.

1. THE PATTY
14oz Angus beef* +4.00 (Two Patties)
10oz Angus beef* +2.00 (Two Patties)
7oz Angus beef +1.50
5oz Angus beef - .50
Beyond Burger† +3.00
Buttermilk fried chicken breast
Grilled chicken breast
Turkey burger
Black bean burger
Buffalo burger* +4.00
Wild-caught salmon filet* +6.95

2. THE BREAD
Brioche bun
Multigrain bun
Lettuce wrap
Texas toast
Rye bread
No bun
Gluten-free bun +3.00

3. THE CHEESE +1.00
Classic American
Heavenmade American
Monterey jack
Pepper jack
Pimento cheese
Swiss
White cheddar

4. PREMIUM CHEESE +1.50
Blue cheese crumbles
Feta
Fresh mozzarella
Smoked Gouda

5. CONDIMENTS
Arugula
Lettuce
Tomato
Onion
Pickles
Bad Daddy’s sauce
Buffalo sauce
Cattlemans’ BBQ sauce
Chipotle avocado crema
Chipotle ranch
Green chiles
Ranch
Ketchup
Mustard
Dijon mustard
Duke’s® mayo
Garlic mayo
Horseradish mayo
Jalapeno ranch
Poblano pepper mayo

6. THE TOPPINGS +1.00
Avocado
Bruschetta
Fried eggs†
Grilled onions
Guacamole
Bacon mayo
Mac & Cheese
Mushrooms
Onion strands
Pesto
Pico de Gallo
Truffle aioli
Buttermilk fried bacon
Jalapeno bacon
Rosemary ham
Smoked Gouda

7. PREMIUM TOPPINGS +2.00
Applewood smoked bacon
Jalapeno bacon
Rosemary ham
Smoked Gouda

8. SUPER PREMIUM TOPPINGS +3.00
Buttermilk fried bacon
Fire-grilled pulled pork
Boar’s Head® Pastrami

= Made with care in-house

create YOUR OWN salad 6.95 small 9.95 giant

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
Iceberg lettuce
Mixed greens
Romaine
Spinach

2. CHOOSE UP TO 4 TOPPINGS
Applewood smoked bacon crumbles
Avocado
Black beans
Black olives
Broccoli
Carrots
Chickpeas
Cucumbers
Hard-boiled egg
Pickled jalapenos
Fresh jalapenos
Kalamata olives
Mushrooms
Pepperoncini
Radishes
Red onions
Roasted corn

TOPPINGS (cont.)
Red peppers
Tomatoes

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

4. CHOOSE ONE CRUNCH
Crutons
Ranch

6. CHOOSE ONE DRESSING
Avocado ranch
Balsamic vinaigrette
Blue cheese
Cesar
Chipotle ranch
Fat-free ranch
Greek lemon oregano vinaigrette
Honey mustard
Ranch

7. ADD A PROTEIN
7oz Angus beef burger* +3.00
Beyond Burger† +4.00
Buffalo Burger* +4.00
Turkey burger +3.00

8. super PREMIUM TOPPINGS
Smoked Gouda
Fresh mozzarella
Feta

9. choose one cheese
White cheddar
Smoked Gouda
Shredded cheddar

10. choose one fruit
Blueberries (seasonal)
Apples

11. choose one crunch
Buttermilk fried chicken +3.00
Fried chicken tenders +3.00
Wild-caught salmon filet* +5.00

= Made with care in-house

giant CHOPPED salads

TEXIAN chicken
Romaine lettuce, buttermilk-fried chicken breast, cilantro, red onion, tomato, black beans, corn & tortilla strips tossed in our housemade chipotle ranch. 11.95 | 1100 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.

handspun SHAKEs handspun

BASIC shake
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 cookie pieces. 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, Blueberries (seasonal), Pineapple. 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, Walnuts, Peanuts, Cookies & Cream, Peanut butter. 20-280 cal.

BANANA pudding
Our fresh take on the original with bananas, whipped cream & ‘nilla wafers®. 5.95 | 840 cal.
For kids 10 and under only. 5.50 | Extra tender or kid cheeseburger +1.50
Includes choice of one of the above, plus tater tots, fries, sweet potato fries, chips or fruit cup and one fountain drink, juice or milk. Add a cup of homemade soft serve topped with sprinkles for just 50¢ more (200 cal).

HELP THE ALIEN REACH THE GIANT CHOPPED SALAD

There are TWO routes through the maze. Can you find them both?

CAN YOU FIND EIGHT BURGER INGREDIENTS HIDDEN HERE?

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1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4-8 years and 1,400 to 2,000 calories a day for children ages 9-13 years, but calorie needs vary. Written nutritional information is available upon request. Gluten Friendly menu available.
**STARTERS**

**CAPE COD® potato chips**
With housemade pimento cheese 5.95 | 380 cal.

**FRESH fruit**
cup 5.00 | 150 cal.

**SALADS**

**STELLA’S GREEK salad**
Romaine lettuce, 6oz grilled chicken breast, tomato, red onion, Kalamata olives, cucumbers, feta, radish, pepperoncini peppers & chickpeas tossed with Greek lemon oregano vinaigrette 10.95 | 690 cal.

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**create YOUR OWN burger** 9.95+

All burgers include a fruit cup (150 cal.) or Cape Cod® Chips (140 cal.)

1. **THE PATTY**
   - 7oz beef patty*
   - 10oz premium beef patty* +3.00
   - Beyond Burger† +3.00
   - Grilled chicken breast
   - Turkey burger
   - Buffalo burger* +4.00
   - Wild-caught salmon filet* +4.00

2. **THE BREAD**
   - Lettuce wrap
   - No bun
   - Gluten-free bun +2.00

3. **THE CHEESE** -1.00
   - Classic American
   - Monterey Jack
   - Pimento cheese
   - Swiss
   - White cheddar

4. **PREMIUM CHEESE** +1.50
   - Blue cheese crumbles
   - Smoked Gouda
   - Feta
   - Fresh mozzarella

5. **CONDIMENTS**
   - Arugula
   - Lettuce
   - Tomato
   - Onion
   - Pickles
   - Cattleman’s® BBQ sauce
   - Duke’s® mayo
   - Green chiles
   - Carrots
   - Chickpeas
   - Cucumbers
   - Radish
   - Relish

6. **THE TOPPINGS** +1.00
   - Ranch
   - Roasted corn
   - Spinach
   - Spring Mix
   - Pickled jalapeños
   - Fresh jalapeños

7. **PREMIUM TOPPINGS** +2.00
   - Applewood smoked bacon
   - Jalapeño bacon
   - Rosemary ham

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**create YOUR OWN salad**

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<thead>
<tr>
<th>1. CHOOSE ONE GREEN</th>
<th>2. CHOOSE 4 TOPPINGS</th>
<th>3. CHOOSE ONE FRUIT</th>
<th>4. CHOOSE A CRUNCH</th>
<th>5. CHOOSE ONE CHEESE</th>
<th>6. CHOOSE ONE DRESSING</th>
<th>7. ADD A PROTEIN</th>
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<td>Romaine</td>
<td>Applewood smoked bacon crumbles</td>
<td>Apples</td>
<td>Walnuts</td>
<td>American</td>
<td>Oil &amp; Vinegar</td>
<td>7oz beef burger*</td>
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<td>Spinach</td>
<td>Avocado</td>
<td>Blueberries (seasonal)</td>
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<td>Blue cheese crumbles</td>
<td>Greek lemon oregano vinaigrette</td>
<td>Beyond Burger®†</td>
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<td>Mixed greens</td>
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<td>Feta</td>
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<td>Iceberg Lettuce</td>
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<td>Red onions</td>
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Start with your choice of greens. Add any 7 ingredients & 1 dressing. We recommend 4 toppings, 1 cheese, 1 fruit & 1 crunch.

Red peppers, Roasted corn, Tomatoes, Pickled jalapeños, Fresh jalapeños, Shredded cheddar, Smoked Gouda, Swiss, White cheddar.

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