STARTERS

Before moving on to the burgers, get some small plates for the table.

TRIO OF SLIDERS 9
mushroom + swiss, bacon + cheddar, bleu cheese + arugula

GRILLED CHEESE BITES 7
provolone, applewood smoked bacon, truffle aioli, tomatoes, pickle chips, on grilled texas toast, served with a side of tomato fondue

PORK -N- TOTS 7
confit pork over crispy tater tots, gravy, smoked gouda cheese, green onions

FRIED ZUCCHINI AND MUSHROOMS 5.5
beer battered zucchini planks & panko breaded portobello mushrooms served with smoked tomato aioli

FRIED PICKLES 5
served with housemade ranch

CHACHOS 9.5
housemade chips topped with marinated shredded chicken, pico de gallo, cheddar cheese, chipotle aioli, sour cream, and guacamole

POUTINE 7
fresh cut french fries, beef gravy, cheese curds, green onions
- add an egg $1

CLASSIC SHAKES

VANILLA 6

PB CUP 7

CHOCOLATE 6

STRAWBERRY 6

SALTY CARAMEL 6

COOKIES N CREAM 6

SMORES 6

DEATH BY CHOCOLATE 7

OATMEAL CREAM PIE 7

SHAKES SPIKED

Each shake is hand-spun premium ice cream and handcrafted to order.

OATMEAL CREAM PIE 9
fireball + oatmeal cookie + icing + vanilla

SALTY CARAMEL 9
bourbon + caramel sauce + sea salt + vanilla + whipped cream

SMORES 9
marshmallow vodka + vanilla + dark chocolate

COOKIES N CREAM 9
vanilla vodka + cookie crumbles + vanilla + whipped cream

PEANUT BUTTER CUP 10
chocolate vodka + peanut butter + chocolate chips + peanut butter cup + chocolate

DEATH BY CHOCOLATE 10
chocolate vodka + cookie crumbles + brownie crumbles + whipped cream + chocolate

SPIKED FLOATS

ADULT ROOT 9
root beer liqueur + Coca Cola + vanilla

CHERRY WINE 10
white zinfandel + cherry syrup + sprite + vanilla

ORANGE DREAMSICLE 9
orange & whipped vodka + orange soda + vanilla

BOURBON CHERRY 9
bourbon + cherry soda + dark chocolate

HANDCRAFTED CLASSICS

This is the reason you came here, whether you know it or not. Let us craft a burger you've never had before.

OUR BEEF

Our beef is a handcrafted blend of sirloin, chuck, rib eye, and strip specially ground for us daily and delivered from Curtze Meats in Erie.

DOUBLE YOI 11
pastrami, swiss cheese, fried egg, cole slaw, thousand island dressing

FIRE IN THE HOLE 10
guacamole, jalapeños, pepper jack cheese, chipotle aioli, sriracha

AVERAGE JOE 9
lettuce, tomato, onion, with or without cheese
- add bacon: $1
- bleu or brie cheese: $1

BUTTON BUSTER 11
braised beef short ribs, white cheddar cheese, béarnaise aioli, onion rings

SHROOMS 10
forest mushrooms, caramelized onions, brie cheese, mustard aioli

CEASE AND DESIST 9
american cheese, caramelized onions, thousand island dressing
- add double meat, double cheese: $7

EL GAUCHO VERDE 15
7oz grass fed angus, chimichurri, marinated feta, oven-roasted tomatoes, alfalfa sprouts, pesto aioli, served on a wheat bun

COOL YOUR TASTE BUDS WITH A CLASSIC CHOCOLATE SHAKE...6

A LITTLE SALT CAN GO A LONG WAY SALTY CARAMEL SHAKE...6

ENDULGE YOURSELF CLASSIC STRAWBERRY SHAKE...6

INSPIRATION

While originally inspired by America's **quintessential** sandwich, our style doesn't stop there. We want to introduce you to **new flavors**, to see a burger in a **new way**, but mainly to enjoy the **perfect pairing** of a burger and a shake.

In addition to our custom beef blend, we also craft special flavors with alternatives to the traditional burger.

BRGR SIGNATURES

GUARANTEE

Our chefs have spent years over hot flames building the perfect combination of flavors guarenteed to make your mouthwater and taste buds tingle.

KICK IT UP A NOTCH WITH A SPIKED COOKIES N CREAM SHAKE...9

SAY ALOHA TO OUR SPIKED SMORES SHAKE...9

DRINK LIFE UP WITH A SPIKED PEANUT BUTTER SHAKE...10

THE BRGR 13.5
8oz handcrafted dry aged prime beef, pickled red onions, arugula, creamy bleu cheese, oven-roasted tomatoes

- add foie gras: $12

KING SALMON 10
6oz wild king salmon patty, cucumber + tomato relish, applewood smoked bacon, arugula, caper aioli

SANTE FE HIPPIE 10
black bean + roasted corn + falafel patty, tomato, guacamole, shredded lettuce, pepper jack cheese, cilantro + lime creme fraiche

MAUI WOWIE 12
mahi-mahi + shrimp patty, spicy mango + cilantro slaw, corn sabritas, guacamole, red onion

CALIFORNIA LOVIN 11
turkey burger, oven-roasted tomatoes, provolone cheese, pesto aioli, avocado, alfalfa sprouts

SMOKEHOUSE BISON 13
bison, bbq-chipotle aoili , smoked cheddar, mushrooms, onion straws, jalapeños

STEAKHOUSE 13
8oz handcrafted dry aged prime beef, bleu cheese, onion straws, arugula, a1-horsey aioli

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**our burgers are rubbed with a house spice blend, including garlic & onion*

C.Y.O.B. CRAFT YOUR OWN BURGER

1 choose a MEAT

ANGUS	8	DRY AGED BEEF	10
FALAFEL	8	BISON	10
TURKEY	8	GRILLED CHICKEN	7
MAHI-SHRIMP	9	GRASS FED BEEF	10
SALMON	8		

2 and a BUN

BRIOCHE
WHOLE WHEAT
LETTUCE WRAP
NAKED
GLUTEN FREE 1.50

3 probably some CHEESE

$1 each

WHITE CHEDDAR
SMOKED CHEDDAR
SWISS
PROVOLONE
PEPPER JACK
BRIE
BLEU
AMERICAN

4 try a little SAUCE

$0.25 each

CHIPOTLE AIOLI
MUSTARD AIOLI
CREME FRAICHE
CAPER AIOLI
SRIRACHA
PESTO AIOLI
CHIPOTLE-BBQ AIOLI
BEARNAISE AIOLI
THOUSAND ISLAND

5 maybe a few EXTRAS

$1 each

FRIED EGG
AVOCADO
BACON
MUSHROOMS
CARAMELIZED ONIONS
COLE SLAW
PICKLED RED ONIONS
GUACAMOLE
SPICY MANGO SLAW
PASTRAMI
ONION RINGS
CORN SABRITAS
OVEN ROASTED TOMATOES
TOMATO CUCUMBER RELISH
ONION STRAWS
BRAISED SHORT RIBS 2
CHILI 2
JALAPENOS .50
ARUGULA .50
ALFALFA SPROUTS .50
BANANA PEPPERS .50
CUCUMBERS .25

SIDES

What's crack dip, you ask? It's just the most delicious cheese & meat concoction we've ever experienced. And we think you'll enjoy it, too.

To share or not to share. We don't care.

HOUSEMADE CHIPS 4.5
served with crack dip
**crack dip contains meat*

FRIED ONION RINGS 5.5
- add truffle cheese whiz: $1.50

BRGR ORIGINAL FRENCH FRIES 4.5
- add parmesan & herb: $.50
- add truffle cheese whiz: $1.50
- add chili + cheese whiz: $4
- add gravy: $1.50

SWEET POTATO FRIES 6
served with bbq chipotle aioli

CAJUN TATER TOTS 4.5
- add truffle cheese whiz: $1.50
- add chili + cheese whiz: $4

HOUSEMADE SLAW 5
vinegar based topped with apples, golden raisins, and almonds

HOUSEMADE CHILI 6
served with cheddar cheese, green onions, sour cream + toasted sourdough

FRESH CUT FRIES AVAILABLE -JUST ASK!

SALADS

Half orders of our salads are available upon request.
Add any choice of our BRGR patties for an additional fee.

GREEK SALAD 9.5
chopped romaine, diced tomato, black olives, diced cucumbers, red onion, banana peppers, feta, honey balsamic vinaigrette
- add grilled chicken: $6

ENSALADA DE POLLO 10
chopped iceberg + romaine, marinated shredded chicken, pickled red onions, pico de gallo, black olives, shredded cheddar, corn sabritas, housemade baja dressing

CLASSIC CAESAR 8
romaine hearts, parmesan, garlic croutons
- add grilled chicken: $6

CITRUS BEET SALAD 10.5
baby kale + swiss chard + arugula, quinoa, pickled red + golden beets, candied walnuts, citrus, goat cheese fritters, citrus vinaigrette
- add grilled chicken: $6

SODA

NATRONA BOTTLING COMPANY 3.5
root beer, cherry soda, grape soda
- make it a float: $6

FOUNTAIN 2.25
coke, diet coke, sprite, gingerale, cherry coke, lemonade, dr pepper, fresh brewed iced tea

KIDS

served with choice of fruit, veggies or french fries.

TWO MINI CHEESEBURGERS 6

GRILLED CHEESE 6

CHICKEN FINGERS 6

MAC N CHEESE 6
Pasta with our housemade white cheese whiz

HOT DOG 6

CRAVING SOMETHING OTHER THAN A BURGER?

OTHER FARE

We've got you covered!

SMITHS LOCAL HOT DOG 6
quarter pound hot dog
- add kraut + onion: $1
- add guac + bacon + spicy mayo: $2

SHORT RIB MAC N CHEESE 8
pasta tossed with our housemade white cheese whiz, short ribs, panko bread crumbs, caramelized onions

Our shakes are always a great choice

DESSERT

AUGUSTUS GLOOP 12
A DESSERT FOR 2 TO SHARE
"Don't eat your own fingers!" - *Mrs. Gloop*
"But I taste so good!" - *Augustus Gloop*
A shake so delicious you'll feel like you won a golden ticket!

cookie dough + peanut butter + chocolate covered pretzels + reeses pieces + m&m's + whipped cream + chocolate + caramel

CATERING

Thank you for your interest in having BRGR cater your next event.
We are happy to customize each menu depending on the size of the event,
your guests' dietary needs and specific tastes.

ON-SITE COOKING*

- Events that include more than 50 guests require two cooks.
- Each BRGR staff member is $100.00. This includes 4.5 hours of service: 3 hours for the service of the event and 1.5 hours designated for set up, breakdown and transportation. These fees do not include gratuity.
- The customer incurs all rental fees (at cost) for grills, tables, chairs, linens, etc.
- We supply the chafing dishes and serving utensils.
- Because of logistical limitations, "high end" disposable plates, napkins and utensils are required.

OR

PICK UP OR DELIVERY*

These four catering packages, "Craft your own", "Good to Go", "Signature BRGR," and "Ultimate BRGR," are designed buffet style that require no cooks or servers and is available for pick up. We are happy to provide delivery for events totaling $500.00 or more. A minumum of 5 business days must be provided for these packages.

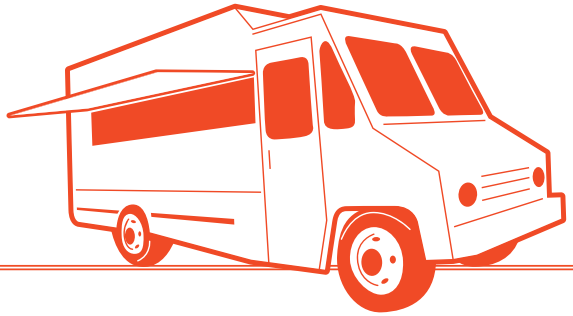
With the On-Site Cooking Package, you are not limited to any of the four packages.
We are able to customize a menu in full that would meet your group's needs and specifications.
Our event coordinator is happy to discuss your vision for your next party or event.

*** Failure to cancel within 24 hours will result in a 50% service fee.**

To begin planning your next event, please contact our event coordinator at 724-255-8970, visit our full catering menu online at www.brgrpgh.com, or email us at info@brgrpgh.com.

We look forward to hearing from you soon!

FOOD TRUCK



GUARANTEED BIG HIT FOR ANY EVENT OR PARTY

Weddings, birthdays, corporate functions, sporting events, festivals, retirement, etc. Please your crowd with our delicious gourmet burgers and handcrafted shakes. Please visit www.brgrpgh.com to view our food truck menu and for event options and rates.

To schedule the truck for an event, fill out our online truck request form at www.brgrpgh.com.

You can also call at 724-255-8970 or send an e-mail to marissa@sprestgroup.com with specifics such as date/time and number of guests.

A special events manager will then be in touch to help!