

HANDHELDS

ADD- FRIES \$4 / SOUP \$5 / POUTINE OR SALAD \$6

CLASSIC \$16

5oz D'AUBINS BEEF SMASH PATTY, CHEDDAR CHEESE, LETTUCE, TOMATO, RAW ONION, KETCHUP AND MAYO.

MAD DOG \$16

OUR SIGNATURE BURGER, 5oz D'AUBINS BEEF SMASH PATTY, CHEDDAR, GRILLED ONION, PICKLE, SHREDDED LETTUCE, HOUSE MADE MAD DOG SAUCE. ADD BACON + \$3

HOT SPOT \$16

5oz D'AUBINS BEEF SMASH PATTY, CHEDDAR CHEESE, FIREY HAYSTACK ONIONS AND JALAPEÑOS, WITH SPICED CREAM CHEESE SAUCE.

FRENCH ONION SOUP BURGER \$16

5oz D'AUBINS BEEF SMASH PATTY, SWISS CHEESE, CARAMELIZED ONION SERVED WITH ONION SOUP DIP.

CANADIAN, EH? \$16

5oz D'AUBINS PORK SMASH PATTY, BACON, CHEESE CURDS, MAPLE DRIZZLE KETCHUP AND DIJON MAYO. MAKE IT A BEEF PATTY + \$2

BLUE HAWAIIAN \$15

5oz D'AUBINS PORK SMASH PATTY, BACON, MOZZA & BLUE CHEESE, GRILLED PINEAPPLE, DIJON MAYO, AND BALSAMIC. MAKE IT A BEEF PATTY + \$2

PULLED PORK SANDWICH DF \$15

BEER BRAISED PULLED PORK TOSSED IN OUR HOUSE MADE BEER BBQ SAUCE, PICKLES AND SLAW.

BIG REDS FRIED CHICKEN DF S \$16 L \$20

PICKLE BRINED CHICKEN THIGHS FRIED CRISPY ON A TOASTED BUN WITH HOUND SPICE, PICKLE, DILL PICKLE AIOLI & SLAW.

BIG REDS FIREBIRD DF S \$16 L \$20

PICKLE BRINED CHICKEN THIGH FRIED CRISPY ON A TOASTED BUN TOSSED IN HOT SAUCE, PICKLE, DILL PICKLE AIOLI & SLAW.

CHICKEN CAESAR WRAP \$16

CRISP ROMAINE, HOUSE MADE DRESSING, SHREDDED PARM, D'AUBINS BACON AND GRILLED CHICKEN THIGH ROLLED UP IN A LARGE FLOUR TORTILLA.

BLT \$15

D'AUBINS BACON, LETTUCE AND TOMATO ON FRESH GRILLED BAGUETTE. ADD CHICKEN + \$6

TACOS

2 for \$15 3 for \$21

AVAILABLE ON GLUTEN FREE CORN TORTILLA

ADD- FRIES \$4 / SOUP \$5 / POUTINE OR SALAD \$6

FISH CRISPY HAND BREADED HADDOCK, SLAW, SRIRACHA

LIME CREMA, CRISPY CAPERS, PICKLED RED ONION.

PULLED PORK BEER BRAISED PORK SHOULDER TOSSED

IN OUR HOUSE BEER BBQ SAUCE, PICKLED RED ONION, JALAPEÑO, PICO, SRIRACHA LIME CREMA.

MUSHROOM LOCALLY GROWN MUSHROOMS FROM

FEENEY'S FUNGI FARM, SLAW, PICO DE GALLO, SRIRACHA LIME CREMA, PICKLED RED ONION.

CHICKEN MEXICAN STREET CORN STYLE, SEASONED

CHICKEN THIGH, GRILLED CORN AND TOPPED WITH CILANTRO LIME CREMA.

QUESADILLA \$16

12' GRILLED TORTILLA FILLED WITH A BLEND OF CHEDDAR AND MOZZA, FRESH PICO DE GALLO. SERVED WITH SOUR CREAM. CHOICE OF MUSHROOM, PULLED PORK OR GRILLED CHICKEN.

SOUP, SALAD & BOWLS

CAESAR SALAD \$15

CRISP ROMAINE, HOUSE MADE DRESSING AND CROUTONS. TOPPED WITH SHREDDED PARM AND D'AUBINS BACON. ADD CHICKEN + \$6

MEDITERRANEAN SALAD GF DF V \$15

SHREDDED CABBAGE, CARROTS, LETTUCE, RED ONION, DICED TOMATO, CUCUMBER AND OLIVES WITH A HOUSE MADE DRESSING.

MEXICAN FRIED RICE BOWL GF DF \$18

FRIED RICE, BLACK BEANS, SWEET POTATO, CORN, ONION, PICKLED RED ONION, CHIPOTLE CREMA, PICO DE GALLO. ADD PROTEIN + \$6 BEEF, CHICKEN, PULLED PORK

BUDDAH BOWL GF DF V \$18

SAUTÉED MIXED VEGGIES ON A BED OF BASMATI RICE AND TOPPED WITH CRISPY CHICK PEAS, PICKLED RED ONIONS, LETTUCE AND GARLIC AIOLI. ADD PROTEIN + \$6 BEEF, CHICKEN, PULLED PORK

TOMATO SOUP GF DF V CUP \$5 / BOWL \$10

HOUSE MADE TOMATO SOUP.