

Grill Station Cook Guide

Chicken Tacos

- Cook 1 bag (6 oz) of diced chicken on the flat top until it reaches 165°F.
- Place 3 tortillas on the flat top and spread queso on each.
- Stack another tortilla on top of each, warming both sides.
- On a tray, place tortillas flat and top with chicken, pico de gallo, chipotle sauce, and cilantro.

House Burger

- Grill (2) 4 oz smash burgers on the flat top for about 2.5 minutes per side until they reach 165°F.
- Melt cheese on top of the patties.
- Toast brioche bun on the flat top.
- Heat caramelized onions on the flat top.
- On a tray, place the patties on the bun, and top with lettuce, tomato, grilled onions, pickles, and special sauce.

Bacon and Bleu Burger

- Grill (2) 4 oz smash burgers on the flat top for 2.5 minutes per side until they reach 165°F.
- Melt bleu cheese crumbles on the patties.
- Toast brioche bun on the flat top.
- Heat caramelized onions and bacon on the flat top.
- On a tray, place the patties on the bun, and top with bacon, caramelized onions, and steak sauce aioli.

Southwestern Burger

- Grill (2) 4 oz smash burgers on the flat top for about 2.5 minutes per side until they reach 165°F.
- Melt pepper jack cheese on the patties.
- Toast brioche bun on the flat top.

- On a tray, place the patties on the bun, and top with pico de gallo, guacamole, and pickled jalapeños.

Western Burger

- Grill (2) 4 oz smash burgers on the flat top for about 2.5 minutes per side until they reach 165°F.
- Melt cheese on the patties.
- Heat bacon on the flat top and fry an onion ring in the fryer.
- Toast brioche bun on the flat top.
- On a tray, place the patties on the bun, and top with bacon, onion ring, and BBQ sauce.

Beer Cheese Burger

- Grill (2) 4 oz smash burgers on the flat top for about 2.5 minutes per side until they reach 165°F.
- Toast brioche bun on the flat top.
- Warm 2 pieces of bacon on the flat top.
- On a tray, place the patties, bacon, and caramelized onions on the bun, and cover with beer cheese.

Chicken Sandwich

- Grill or deep fry a 6 oz chicken breast (in flour mix) until it reaches 165°F.
- Toss the chicken in one of our sauces or dry rubs.
- Top with lettuce, tomato, and onion (LTO) on a toasted bun.

Turkey Club

- Grill turkey and 2 pieces of bacon, melting mozzarella cheese on top.
- Top with lettuce, tomato, onion (LTO), and garlic aioli on toasted wheat bread.

Veggie Wrap

- Grill peppers, mushrooms, onions, and banana peppers, melting mozzarella cheese on top.

- Warm a tomato basil wrap, and place the grilled veggies, lettuce, tomato, cucumber, and garlic mayo inside.
- Roll and serve on a tray.

BELT (Bacon, Egg, Lettuce, Tomato)

- Warm bacon and fry an egg.
- Toast white bread and add bacon, egg, tomato, avocado, and spicy pickle aioli.

Chicken Wrap

- Deep fry 3 chicken tenders or grill 1 chicken breast, then heat 2 pieces of bacon.
- Warm a tortilla and wrap diced chicken, bacon, lettuce, tomato, onion (LTO), and wing sauce.
- Serve on a tray.

Shrimp Po' Boy

- Deep fry 5 shrimp (coated in flour mix) for 3-4 minutes until they reach 155°F.
- Toast sub bun on the flat top.
- On a tray, place shrimp, lettuce, tomato, and pickles on the bun, and top with chili mayo.

Italian Sub

- Cook Italian sub meat on the flat top, melting mozzarella cheese on top.
- Toast sub bun and add the meat.
- Top with lettuce, tomato, onion (LTO), banana peppers, Italian dressing, and garlic aioli.