### Burgers are 1/3lb and all come with fries and your choice of side item

Our burgers are hand pattied daily using a perfect blend of Certified Angus ground chuck

THE TROY AIKMAN - This classic loaded up with mayo, lettuce, tomato. onion and American cheese 12 89

THE BLUE DEVIL- Spice up your experience with some Cajun seasoning, then bring it back down with some bleu cheese, mayo & Romaine lettuce 12.89

THE DAYTONA - The Great American race brought you this one with our spicy Daytona sauce, bacon & American cheese 12.89

THE ROGER FEDERER - No fault if you go with this winner! We pile grilled mushrooms high and melt some delicious Swiss cheese on top. 12.89

THE TEXAN - Have a taste of southwestern flair with Cheddar Jack cheese, dill

pickles, mustard, lettuce, tomato, and onions 12.89

THE BIG MCGWIRE - This one will knock it out of the park. A char-crilled patty covered with our secret sauce, American cheese, lettuce, onion & dill pickles 12.89

**SWEETNESS** - Our award winning Sweet Honey BBQ sauce is the inspiration of this one. Smothered in sauce and topped with Provolone, lettuce, tomato & mayo 12.89

THE JOE GIBBS - A hall of famer in two sports this one will not let you down. Our Tennessee Bourbon sauce, bacon, mushrooms, lettuce, tomato & mayo 12.89

PATTY MELT - Topped with grilled onions, mustard and American cheese on Texas Toast 12.89

CHEESEBURGER SLIDERS - Two sliders topped with American cheese. lettuce, tomato, pickle and mayo...in between a gourmet slider bun. 12.89

Age 10 and Under

# \*\*\*All burgers are cooked medium well to well. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions\*\*

Drink Included

Children's meals come with a choice of Fries or Applesauce and a Drink choice

Chicken Tenders 7 25

Grilled Cheese 4.65

Wings 7.75

Cheeseburger 5.45

Corn Dog Bites 5.45

Coke - Cherry Coke - Diet Coke - Coke Zero - Dr Pepper - Sprite - Orange Fanta - Powerade - Apple Juice - Lemonade - Iced Tea





Roanoke Wingfest Winner and Voted Best Wings Platinum by readers of Roanoker Magazine!

Served With Celery and Ranch or Bleu Cheese

(6) Wings w/Fries 13.79 (20) Wings 31.59

(10) Wings 16.29

(50) Wings 66.45

All of our wings can be ordered naked, breaded, or boneless. All drums or flappers add 1.50 per quantity of 10 Additional Celery - 10 sticks \$1.65 20 sticks \$2.95

Eddie Style - Cooked until charred on the grill & not tossed after leaving slightly dry on the outside (Naked only)

Fried Hard - The wings take a longer bath in our hot tub of oil Swimming (add 1.99 per quantity of 10) - This gets you an extra scoop of our award winning sauces

Extra Dressing 2.05 Big Ranch or Bleu Cheese 6.07 TAKE HOME ANY OF OUR SAUCES IN A CONVENIENT ONE PINT PACKAGE - 8.15

SIGNATURE SAUCES

We use our smokehouse BBQ as a start for this award winning sauce, then we perfect it with a balance of honey and brown sugar

An authentic terivaki sauce enriched with flavors of pineapple, garlic

Flavorful minced Garlic, Parmesan cheese and a secret ingredient!

A tangy and sweet BBQ sauce made with bourbon, garlic, vinegar

# ORIGINAL SAUCES

### TRADITIONAL MILD

A buttery sauce with just a hint of spice

#### SMOKEY BBQ

A smokehouse BBQ sauce with hickory smoke, vinegar & tomato flavor

#### GARLIC HOT

If you like garlic you will love this sauce. We begin with our signature hot sauce and crank up the flavor with minced garlic

#### TRADITIONAL MEDIUM >>>

A middle of the road sauce with a slight taste of Texas Pete

### DAYTONA 🌙

A smokehouse BBQ sauce with hickory smoke, vinegar & tomato flavor

A perfectly aged blend of 3 different peppers resulting in a natural bold delicious sauce with strong cayenne overtones

# **HOW HOT IS IT?**

" Mild Medium ינונ Hot

**Super Hot** 

ונונו Insanity

# MANGO HABANERO BBO

This sauce has a fruity mango flavor with a classic kick!

#### CARIBBEAN >

and choice spices

SWEET HONEY BBQ

**GARLIC PARMESAN** 

**TENNESSEE BOURBON** 

**TERIYAKI** 

and brown sugar

Molasses and an essence of tropical spice such as allspice, cloves, rosemary and peppers giving the sweet & hot taste of the islands

## BLACKENED SWEET HONEY BBQ

Blending sweetness from the sweet honey BBQ and spicy from the blackened seasoning make this sauce a winner

### **HONEY SRIRACHA**

Bright chili flavor combined with honey for that spicy sweet taste that

knocks it out of the park WHODAT?

This award winning sauce takes an inspiration from southern flavors... spicy, smoky, and grilled to perfection

This Atlanta staple starts with a buttery buffalo sauce combined with lemon pepper, honey, and secret herbs and spices. Tangy heat with just enough sweet.

# **DEVILTONA**

A smokehouse BBQ sauce with hickory smoke, vinegar & tomato flavor RED DEVIL ///

A perfectly aged blend of 3 different peppers resulting in a natural bold delicious sauce with even stronger cayenne overtones

CRY BABY(extremely hot) Our hottest sauce kicked with some 1 million scoville pepper extract!

# **DRY RUBS**

# MUSIC CITY >>>

A sweet and spicy dry rub finished with dill pickles gives this rub a unique flavor

### CINNAMON CHIPOTLE >>>

This rub has the right balance of sugar and spice. Smoky, sweet blend of chipotle peppers, cinnamon, garlic and onion gives our wings some bold flavor

### LEMON PEPPER 🥕

Zesty lemon and hearty pepper flavor make these wings a new favorite!

### **BLACKENED >>>**

A dry rub style with a blend of Cajun spices