

## 5 STEPS TO CREATING YOUR PERFECT CUSTOM BURGER

### 1. SELECT YOUR BURGER!

WE PROUDLY FEATURE LOCAL, NATURALLY-RAISED BEEF FROM GOLDEN GATE MEAT COMPANY

1/3 lb Angus Burger		Chicken Burger	
American Kobe Beef		Salmon Burger	
Lamb Burger		Veggie Burger	
Turkey Burger		Other	

NOT ALL BURGER SELECTIONS ARE AVAILABLE EVERYDAY...CHECK THE CHALK-BOARDS! ALL BURGERS COOKED TO A JUICY MEDIUM-WELL TEMPERATURE UNLESS OTHERWISE REQUESTED.

### 2. GET CREATIVE!

ADD CHEESE & PREMIUM TOPPINGS. ADDITIONAL CHARGE FOR EACH

American Cheese	.99	Point Reyes Blue Cheese	1.99
Applewood-Smoked Bacon	1.29	Red Pepper Feta Tapenade	.99
Beef & Black Bean Chili	.99	Sliced Avocado	1.29
Feta Cheese	.99	Swiss Cheese	.99
Fried Petaluma Egg	.99	Tillamook Sharp Cheddar	.99
Pepper Jack Cheese	.99		

### 3. TOP IT OFF!

UP TO 3 TOPPINGS INCLUDED AT NO ADDITIONAL CHARGE. EXTRA TOPPINGS .50 EACH

Arugula		Leaf Lettuce	
Balsamic Marinated Onions		Pea Sprouts	
Black Olive Tapenade		Raw Sliced Red Onions	
Fresh Tomato Slice		Roasted Green Chiles	
Grilled Pineapple		Sauteed Mushrooms	
Hoisin Glaze		Sauteed Sweet Yellow Onions	
Ice Box Slaw		Sweet Piquillo Peppers	
Jalapeños			

### 4. SAUCE THINGS UP!

ONE SAUCE INCLUDED AT NO ADDITIONAL CHARGE. EXTRA SAUCES .50 EACH

Blue Cheese Sauce		Peppercorn Ranch	
Chipotle Cilantro Mayo		Pesto Mayo	
Cucumber Raita		Roasted Garlic Aioli	
Ketchipotle®		"Secret Sauce"	
Ketchapeno®		Red Tail Ale Barbecue Sauce	
Mayonnaise		Honey Mustard	

### 5. NAME YOUR BUN!

OUR BUNS ARE BAKED FRESH DAILY

Onion Poppy		Potato Pepper		Brioche	
Sesame Seed		Multigrain			

