



All burgers are served with homemade dill pickles and your choice of homemade potato salad or homemade coleslaw.

Every patty is 1/3 lb. (150 g.) . Add an extra meat patty to your burger to make a double-decker treat for only 30 RMB more!

Our beef is 100% Angus or higher level beef. We grind it ourselves fresh daily, using our signature blend.

We are proud to serve you our fresh baked homemade brioche buns, condiments and sides.



### The Handlebar

**58**

Classic style, all-beef blended patty topped with fresh lettuce, tomato, homemade pickles, ketchup, mustard and white onion. This is what made the hamburger famous.



### The Mutton Chops

**68**

Down-home goodness. All-beef blended patty topped with sweet and tangy BBQ sauce, shredded cheddar cheese, chopped white onion and crispy bacon.



### The Van Dyke

**88**

A gentleman's burger. Our succulent all-beef blended patty topped with sautéed herbed burgundy mushrooms and caramelized onion jam, melted Swiss cheese and Chilean red wine reduction.



### The Zappa

**78**

Is it breakfast, lunch or dinner? Any time is the right time for our signature all-beef patty, topped with crispy bacon, an egg over easy, and homemade maple glaze.



### The Pencil "Stache

**78**

Classic and elegant. You won't be bleu when enjoying our all-beef patty topped with crumbled bleu cheese, homemade caramelized onion jam, crisp bacon and homemade creamy black peppercorn sauce.



### The Lumberjack

**68**

A man's meal. Our house ground all-beef patty topped with our homemade Texas-style chili, crowned with shredded cheddar cheese and chopped white onion.



## The Biker "Stache

78

Sweet, and just a little dangerous. Our all beef patty is topped with a grilled pineapple ring, a slice of Italian deli ham, a dash of ginger-lime aioli, and a dollop of our spicy pineapple chili relish.



## The Dufu

78

Sichuan style burger, with spicy sesame sauce, green chili, Sichuan pepper BBQ sauce, roasted garlic, hot peppers and green onions



## The Chin Curtain

68

Buffalo burger, topped with wing sauce, mayo, bleu cheese, lettuce, tomatoes and celery



## El Machete

68

Mexican style, with mole, sriracha, roasted green chili, cheddar, tomato and onion



## The Sideburns

78

Bacon, peanut butter and banana



## The Freestyle

**Starting from 58**

YOU tell US! What is your dream burger? Free toppings can include lettuce, tomato, minced white onion, homemade pickles and shredded Napa cabbage. Let us know.

Create your dream vegetarian sandwich by substituting hummus for a meat patty by 10 yuan less.

### Normal Toppings and condiments (5 yuan)

- |                        |                        |
|------------------------|------------------------|
| Bleu cheese            | Pineapple Chili        |
| Egg over easy          | Maple Glaze            |
| Onion Jam              | Black Peppercorn Sauce |
| Grilled Pineapple Ring | Bloody Mary Ketchup    |
| Yellow cheddar         | Sriracha Mayo          |
| Banana                 | Ginger Lime Aioli      |
| Roasted green pepper   | Buffalo sauce          |

### Premiums Toppings and Condiments (10 yuan)

- Bacon
- Italian deli ham
- Texas Chili
- Aged Sharp Irish Cheddar Cheese
- Swiss Cheese
- Sautéed Burgundy mushrooms
- Chilean Red Wine Reduction



# FRENCH FRIES

**Handmade from scratch twice-fried French Fries** **25**  
We start with a potato and wind up with awesome. Add our homemade seasoned salt or garlic powder upon request.

## **SMOTHERED FRIES**

**The Fat Elvis** - Handmade crispy French fries covered with peanut butter, chopped bananas, and bacon. Yes, we went there. **40**

**The Cincinnati special** - Handmade crispy French fries covered with homemade Texas chili, shredded cheddar and chopped white onion. A classic for a reason. **40**

**The Crybaby** - We flame-char our own roasted mild green chiles, and then use them, along with sharp cheddar and sautéed onions, to make our handmade fries even more awesome. **35**

**The Saucy Buffalo** - Crispy handmade French fries topped with creamy buffalo sauce and bleu cheese. No celery needed. **35**

**The Dali** - Our house made Thai-style peanut sauce, along with fresh chopped spring onions, makes our handmade French fries really shine. A delightfully different twist! **35**

**Hula Girl**- Grilled ham and pineapple, topped with cheddar and pineapple chili sauce **40**

**Truffle Shuffle**- Black truffle salt and freshly grated parmesan cheese **45**



## SIDE DISHES AND ADD ONS

Homemade Cole Slaw **15**

Didn't get enough with your burger? That's cool. We understand.

Homemade Potato Salad **15**

Garden salad **25**

Fresh lettuce, tomato, cucumber, onion, and house-made croutons, served with our house dressing.

Homemade beer-battered onion rings **30**

You order, we make them. No frozen stuff allowed. Comes with plain or Bloody Mary ketchup.

The Soul Patch **Small 48**

A satisfying bowl of Jessi's homemade, 4-alarm Texas-Style chili, served with shredded cheddar cheese, chopped white onion, and fresh baked brioche. You're welcome. Comes in small or large.

(4-alarm means that you should respect the chili. It is spicy. If you are from Chengdu, and this is not spicy enough, we have Tabasco.)

**Large 78**

## DESERTS

Gerard's Cheesecake **35**

Lemon or regular flavors, please check availability

Desert of the Day

See what Jessi has made today, that will blow your mind



# VEGETARIAN SANDWICHES

## The New Mexico 48

Jessi's favorite. House-roasted green chiles, shredded cheddar, molé spice scrambled egg, sriracha, garlic-lime mayonnaise, fresh tomato and fresh onion. Olé!

## The 'Shroom Melt 50

Herbed burgundy mushrooms, melted swiss cheese, red wine reduction, black peppercorn sauce, and an egg your way. Watch your friends drool with envy!

## The Tiki Torch 48

A tropical party in your mouth! Grilled pineapple, an egg over easy, house roasted green chile and spicy/sweet chili pineapple sauce.

## The Woodstock 48

What a long, strange trip it's been.... Sweet and spicy! Sriracha-scrambled egg, grilled pineapple, garlic lime mayo and cheddar cheese.

## Mr Natural 58

This is NOT an 'apology sandwich' – this is a **vegetarian sandwich** to end all sandwiches. First, we spread our fresh baked brioche bun with our homemade garlic and Dijon mustard hummus. Then, we add roasted green chiles, Chilean Cabernet Sauvignon reduction, tomato, shredded Napa cabbage and cheddar cheese. Prepare for envious glances from your omnivore friends.