

BRGR.CO

Est. 2010

PZZA.CO

Est. 2013

DELI.CO

Est. 2015

MENU DOWNTOWN

BITES & STARTERS

CRUNCHY CHICKEN FILLETS

Golden and crispy fillets, served with honey mustard sauce

Half portion 5.5

9



CRUNCHY BABY CALAMARI

Fried seasoned baby calamari, served with citrus parsley aioli sauce

13

PARMESAN TRUFFLE FRIES

Crunchy fries tossed in truffle cheese sauce and grated parmesan

15

CHICKEN WINGS

Savor the perfection of our chicken wings : crispy, saucy, and downright addictive! Coated in BBQ sauce and served with homemade blue cheese dip on the side

10

MELANZANE PARMIGIANA

Layers of grilled eggplant, house tomato sauce, fior di latte mozzarella, topped with parmesan and fresh basil, baked to perfection

13

HOUSE NACHOS

Add guacamole 1.5

Add sour cream 1.5

Crispy corn tortilla chips topped with melted cheese, green chili and jalapenos served with tomato salsa

13

CHIPS AND SALSA

Crispy corn tortilla chips served with spicy tomato salsa

6

SALMON TARTAR

Avocado layer topped with fresh Norwegian salmon and citrus vinaigrette dressing

20

FRESH LOBSTER ROLL

Succulent lobster, gently cradled in a buttery toasted brioche bun, heightened by hint of lemon zest and a touch of herbal mayo

28

THAI CHICKEN PEANUT SATAY

Perfectly grilled chicken bites soaked in a flavorful Thai marinade served with creamy peanut-lime sauce

12

CHINESE BEEF OYSTER SATAY

Perfectly grilled beef bites soaked in a flavorful Chinese marinade served with oyster-soy sauce

17

CRISPY ONION STACK

Buttermilk fried onion ring served with a malt tarragon dip

7

DAILY SOUP

Ask for our daily soup

7



SALADS

ORZO BEETROOT

Roasted beetroot, orzo, feta crumbs, wild rocket, chives, roasted pumpkin seeds, balsamic orange dressing

Half portion 8

14

CORN SALAD

Add feta 3

Charred and puffed corn, bell peppers, tomatoes, onions, coriander, lupin beans, lemon vinaigrette dressing

9



ORIGINAL CAESAR SALAD

Add chicken 4

Add crispy bacon 4

Authentic Caesar recipe with crispy romaine lettuce, oven-baked garlic croutons, grated parmesan and original Caesar dressing

Half portion 5

8

QUINOA SALAD

Add feta 3

Quinoa, green onions, edamame, radish, almond flakes, mixed greens, cranberries, sherry vinaigrette dressing

Half portion 6

10

MARKET SALAD

Add chicken 4

Add shrimps 5

Cucumber, cherry tomato, charred corn, avocado, olives, mixed greens, lemon mustard dressing

Half portion 8

14

SALMON POKE

Fresh Norwegian salmon, sushi rice, avocado, carrots, cucumber, edamame, pickled ginger, shizo, nori, tobiko, white and black sesame seeds

20

KALE SALAD

Add chicken 4

Add goat cheese 4

Kale, apple, sunflower seeds, black raisins, glazed pecans, sherry honey dressing

Half portion 6

10



SANDWICHES & BAO

ASIAN CHICKEN BAO

Grilled Asian chicken, mixed cabbage, ginger pickles, baby rocket leaves, sesame vinaigrette dressing

17



SPICY CRISPY SALMON BAO

Crispy salmon, mixed cabbage, onions, spicy Japanese umami sauce

21



PULLED BRISKET SHIZO BAO

Marinated pulled brisket, shizo leaf, pickled onions, red chili, sesame seeds, miso sauce

20

THE DOG

Grilled hot dog, white cabbage, dill pickles, diced onions, ketchup, mayo, mustard topped with fresh potato chips served with house fries, coleslaw and brgr dip

13



BURGERS

40Z / 60Z

THE ORIGINAL

Angus house blend, cheddar, originally served with iceberg lettuce, tomato and dill pickles on the side (bun or lettuce wrap)

15 / 18

THE SMOKY

Angus house blend, scamorza, portobello mushroom, sweet chipotle sauce

17/20

THE TRUFFLE

Angus house blend, provolone cheese, truffle cream

17/20

THE SWISS

Angus house blend, Swiss cheese, chunky mushroom sauce

17/20

 **THE GODFATHER**

Angus house blend, fior di latte mozzarella wrapped in basil prosciutto crudo, sundried tomato, peppery arugula, balsamic aioli sauce

17/20

  **THE MEXICAN**

Angus house blend, cheddar, roasted peppers, pickled jalapenos, chargrilled bacon, chili guacamole sauce





17/20

 **THE DOUBLE**

Angus house blend double 4 oz patty, dill pickles, shaved red onions

20

Crafted to your liking,**best cooked****Medium !****Served in a brioche bun****with house fries,****coleslaw and brgr dip.****Who needs a bun?****Go light with our****lettuce wrap !**

Pork  Spicy  Vegetarian  Chef's Special 

BURGERS



CHIPOTLE BBQ

Sweet & Spicy! Crispy chicken breast dipped in sriracha-BBQ, coleslaw, dill pickles, sweet chipotle sauce

10

THE CAESAR

Grilled chicken breast, peppery arugula, romaine lettuce, parmesan, original Caesar dressing

10



CAJUN SALMON

Grilled homemade seasoned Norwegian salmon patties, mixed greens, tomato, red onion, Cajun remoulade sauce served with Asian slaw

15



CRISPY PORTOBELLO

Crispy fried portobello patty stuffed with cheese, tomato, mix greens, dill pickles, aioli sauce

14

Make it Platter

Add fries 3

Add coleslaw 1

Add Asianslaw 1



PIZZA

NAPOLI

House tomato sauce, crispy capers, black olives, garlic, anchovies, chili flakes, oregano, topped with stracciatella, basil, black pepper

20

BBQ BRISKET

House tomato sauce, fior di latte mozzarella, parmesan, slow roasted brisket, topped with arugula, BBQ sauce

22

 **TRUFFLED MUSHROOM**

House truffle mushroom sauce, fior di latte mozzarella, parmesan, sautéed mixed mushrooms, topped with arugula, truffle oil

22

SHRIMP AND BOTTARGA

Olive oil and parmesan, fior di latte mozzarella, marinated shrimps, grilled zucchini, chili flakes, topped with grated bottarga, parsley, lemon zest, lemon juice

19

  **NDUJA DIAVOLA**

House tomato sauce, parmesan, red onions, spicy nduja pork sausage, chili flakes, topped with stracciatella, basil, chili honey drizzle

22

 **PEAR AND PROSCIUTTO**





House tomato sauce, fior di latte mozzarella, gorgonzola, caramelized onions and pears, topped with prosciutto crudo, arugula, balsamic glaze

21

Wood-fired Neapolitan pizza

with a soft, elastic, light and fragrant crust!







Pork  Spicy  Vegetarian  Chef's Special 

PIZZA

	THE MARGUERITA House tomato sauce, fior di latte mozzarella, parmesan, basil, extra virgin olive oil	13
	PEPPERONI House tomato sauce, fior di latte mozzarella, parmesan, pepperoni (spicy pork or mild beef)	19
	FOUR CHEESE Olive oil and parmesan, fior di latte mozzarella, gorgonzola, goat cheese, topped with fig jam, walnuts	17
	THE MARINARA House tomato sauce, garlic, oregano, extra virgin olive oil	8
	HAM AND MUSHROOM House tomato sauce, fior di latte mozzarella, pork ham, olives, mushrooms, oregano, extra virgin olive oil	19
	VEGGIE House tomato sauce, fior di latte mozzarella, goat cheese, grilled eggplant, grilled zucchini, sundried tomato, roasted bell pepper, marinated artichoke	17



Pork  Spicy  Vegetarian  Chef's Special 

PASTA

 PENNE ARRABBIATA House tomato sauce, basil, fresh chili and extra virgin olive oil	11
LINGUINI PESTO Add chicken 4 Add shrimps 5 Homemade basil pesto, grated parmesan and basil	12
 SHRIMP AGLIO OLIO LINGUINI Garlic, parsley, pan-seared shrimps, pepperoncino and extra virgin olive oil	16
 GNOCCHI ALLA SORRENTINA House tomato sauce, cherry tomato, basil and fior di latte mozzarella	14
PENNE CHICKEN ALFREDO Grilled chicken, creamy buttery sauce with fresh mushroom and parmesan	16
LASAGNA BOLOGNESE For two! Lasagna sheets, bolognese sauce, ricotta cheese and fior di latte mozzarella	20
TRUFFLE LINGUINI Garlic, parsley, parmesan, mixed fresh mushroom, truffle paste, truffle oil	16



MAIN DISHES

VEAL MILANESE

Breaded bone in veal served with pomodoro linguini or house fries

29

HERB-ROASTED SALMON

Wood-fired oven sizzling Norwegian salmon topped with sauce vierge, served with marinated artichokes, fresh asparagus and roasted baby potatoes

28

GARLIC PEPPER SHRIMPS

Wood-fired oven sizzling garlic pepper shell on shrimps served with chargrilled sliced corn on the cob

22

DEBONED PRESSED CHICKEN

Grilled marinated boneless half chicken served with carrots, roasted garlic and baby potatoes

20



DESSERT

 MINESOTA Served with silky caramel, Lotus sauce, Nutella, chocolate sauce and vanilla ice cream	10
 TIRAMISU A LA MINUTE Savoardi biscuit, freshly brewed Italian espresso, fresh mascarpone cream	8
APPLE CRUMBLE Vanilla ice cream, caramel sauce	8
CHEESE CAKE Berry sauce	9.5
BROWNIES Vanilla ice cream, chocolate sauce	8
BLONDIE Vanilla ice cream, caramel sauce	7
CHOCOLAT MOU Chocolate ice cream layered with whipped cream and chocolate sauce	7
ICE CREAM/SORBET Choose from a selection of flavors, served by scoop	2



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BEVERAGES

COLD DRINKS

Water Small	2
Water Large	4
Pellegrino Small	3
Pellegrino Large	5
Soft Drinks	3
Fresh Orange Juice	4
Fresh Lemonade	4
Almaza/Light/Unfiltered	4
Corona	6
Heineken	5

HOT DRINKS

Espresso	2.5
Espresso Decaf	2.5
Doppio	4
Cappucino	4
Cafe Mocha	5
Charcoal Mocha	6
Latte	4
Matcha Latte	6
Creame Brulee Latte	6
Hot Chocolate	5
Tea	4

FRAPPE & ICED

Mocha Frappe	6
Dolce Nero	6
Signature Frappe	6.5
Matcha	6.5
Charcoal Mocha	6.5
Iced Latte (Caramel, Irish, Vanilla)	6.5
Milk Shake	6
Smoothies	5
Coolers	5



WINE

RED WINE

LOCAL

Domaine des Tourelles Red	18	5
Domaine des Tourelles Marquis des Beys	25	
Ixsir Altitude Red	28	
Ixsir Grande Reserve Red	50	
Chateau Kefraya Comte de M	75	
Chateau Ksara 2018	70	
Chateau Marsyas BQA Red	30	

IMPORTED

Jaboulet Parallèle 45 Côtes du Rhône	50	
Joseph Drouhin Brouilly	80	
Chateau Tour de Pez	80	

WHITE WINE

LOCAL

Domaine des Tourelles White	18	5
Ixsir Altitude White	28	
Ixsir Grande Reserve White	45	
Chateau Kefraya Adeenne White	38	
Chateau Ksara Blanc de Blancs	18	5
Chateau Ksara Merwah	38	
Chateau Marsyas BQA White	30	

IMPORTED

Pinot Grigio	38	7
Frescobaldi Albizzia Chardonnay	45	
Gavi selezioni	75	

ROSE WINE

LOCAL

Domaine des Tourelles Rose	25	5
Ixsir Altitude Rose	28	
Ixsir Grande Reserve Rose	45	
Chateau Kefraya Myst	28	
Chateau Ksara Nuance	22	
Chateau Marsyas BQA Rose	30	

PROSECO

Bottega Brut	45	10
Martini Proseco Brut	55	

CHAMPAGNE

Moet & Chandon Brut	250	
Moet & Chandon Rose	390	
Moet & Chandon Imperial	315	

BTL GLS

BTL GLS

BTL GLS

BTL GLS

BTL GLS

SPIRITS**VODKA**

Belvedere
 Grey Goose
 Kettel One
 Russian Standard
 Russian Standard Premium
 Smirnoff Red
 Stolichnaya Red
 Stolichnaya Elite
 Titos

GLS SHOT

20
 15
 12
 7
 12
 7
 7
 15
 12

GIN

Bombay Sapphire
 Bombay Sapphire Premium Cru
 Gin Mare
 Gordon's
 Hendrick's
 Monkey 47
 Tanqueray
 Tanqueray No.10

GLS SHOT

9
 13
 17
 6
 14
 18
 9
 13

TEQUILA

1800 Silver
 1800 Reposado
 1800 Anejo
 Don Julio Blanco
 Don Julio Reposado
 Don Julio Anejo
 Jose Cuervo Silver
 Jose Cuervo Gold
 Patron Silver
 Patron Reposado
 Patron Anejo

GLS SHOT

11 6
 13
 18
 16
 20
 23
 5 3.5
 8
 20
 26
 30

RUM

Captain Morgan White
 Captain Morgan Spiced
 Havana Club White
 Havana Club Anejo

GLS SHOT

8
 10
 7
 9

SPIRITS**WHISKY**

Chivas Regal 12Y
 Chivas Regal 15Y
 Chivas Regal 18Y
 Dewar's White LBL
 Dewar's 12Y
 Dimple 15Y
 JW Black LBL
 JW Gold LBL
 Monkey Shoulder

GLS

11
 16
 27
 7
 11
 16
 11
 16
 10

SINGLE MALT

Cardu 12Y
 Glenfiddich 12Y
 Glenfiddich 15Y
 Glenfiddich 18Y
 Maccalan 12Y

12
 13
 20
 25
 23

WHISKEY**GLS****BOURBON**

Jack Daniel's No.7
 Jack Daniel's Apple/Fire/Honey
 Jack Daniel's Gentleman Jack
 Jim Beam White
 Maker's Mark

10
 11
 15
 9
 16

IRISH

Jameson

6

COGNAC**GLS**

Courvoisier VS
 Courvoisier VSOP
 Courvoisier XO

10
 13
 35