

## Burgers

Our burgers are house made using fresh local Benchmark Angus beef. You can also substitute a grilled chicken breast.

All burgers are GF if a GF hamburger bun is substituted - 2.40

### **Classic Burger - 15.95**

Fresh house made Angus beef burger on a Lakeview Bakery egg dough bun & dressed with lettuce, Broxburn tomatoes, red onions, pickles & mayo.

Make it your own by adding any of the following toppings:

- Cheddar or swiss cheese - 1.50
- Vital Green Farm organic gouda - 2.50
- Hutterite Bacon (2 sl) - 2.70
- Avocado (1/2) - 3.50
- Guacamole (2oz) - 1.85
- Sautéed mushrooms or onions - 1.50

### **The Mocha Burger - 20.75**

This burger is big! We start with a juicy Angus beef burger, top with Broek Berkshire ham, cheddar cheese, 1 fried organic Mans Eggs, & finally, Traditional Hutterite bacon; on a Lakeview Bakery egg dough bun & dressed with lettuce, Broxburn tomatoes, red onions, pickles & mayo.

### **Mushroom & Swiss Burger - 17.95**

Piled with sautéed mushrooms & swiss cheese, on a Lakeview Bakery egg dough bun & dressed with lettuce, Broxburn tomatoes, red onions, pickles, & mayo.

## Specialty Burgers

### **California Chicken Burger - 17.75**

A grilled chicken breast topped with our house made guacamole & fresh pico de gallo, on a Lakeview Bakery egg dough bun & dressed with lettuce, Broxburn tomatoes, red onions, pickles & mayo.

### **Courthouse Veggie Burger - 16.75**

House made veggie patty: black beans, chickpeas, corn, veggies, & Floating Leaf mixed grains. Dressed with artisan greens, Broxburn tomatoes, pickles, onions & house made vegannaise. Served on a focaccia bun. (VG)

**All burgers come with your choice of side:**

**Cabana chips & jalapeño aioli, house salad, soup, veggies & dip, or caesar salad.**

**You can substitute: sweet potato fries - 2.50**

Watch for our seasonal feature menus

A 18% service charge will be automatically added to any parties of 7 or more guests

We do everything we can to ensure no cross contamination, but we do fry other gluten containing products in our deep fryer. We use peanuts & tree nuts throughout our kitchen and therefore cannot guarantee allergen free.