

BURGER LOUNGE

APPETIZERS

SHREDDED BBQ BRISKET TACOS (2) \$22

Shredded slow cooked brisket served on warm flour tortillas. Topped with BBQ sauce and house-made cabbage slaw.

NACHOS \$16

House-made corn chips topped with stewed red beans, pico de gallo, pickled jalapenos, fire roasted corn, ripe avocado purée, vegan cheddar and chipotle aioli.

ADD: Grilled Chicken - \$8 | Steak - \$15 | Chili - \$6 | Pastrami - \$10
Shredded BBQ Beef - \$12 | Corned Beef - \$10

CRISPY BUFFALO FISH BITES \$20

Chunks of fresh cod dusted in seasoned flour and fried. Tossed in buffalo sauce and served with celery. Served with a Cajun remoulade.

BEEF POUTINE \$20

Hand-cut fries topped with beef gravy, fried tofu, melted vegan cheddar and mozzarella, finished with a garlic aioli.

SMOKY CHEESE STEAK EGG ROLLS \$22

Vegan cheddar, caramelized onion. Accompanied with chipotle aioli dipping sauce.

YOSSI WINGS* (8 WINGS) \$19

Tossed in your choice of buffalo, BBQ or Cajun sauce, served with celery sticks and dairy-free ranch.

BURNT ENDS \$20

Smoked brisket tips tossed in house-made BBQ sauce and topped with shoestring fried onions.

**Yossi Rosner A"H was taken from this world way too soon. Yossi was extremely fond of the C&R wings and, in his memory, we have named the wings "Yossi Wings". We will be donating 10% of all Yossi Wing sales to Chai Lifeline, a charity his family specifically supports LI"N Yossi.*

SMASH BURGERS

CLASSIC SMASH BURGER

Lettuce, tomato, onion, pickles.

SINGLE \$16

DOUBLE \$20

TRIPLE \$24

Add melted vegan cheddar - \$3

C&R SMASH BURGER \$22

Two smash patties with caramelized onion, mushrooms, cherry pepper, melted vegan mozzarella. Served with lettuce, tomato, and pickles.

CHILI CHEESE SMASH \$22

Two patties topped with house-made chili and melted vegan cheddar.

NY SMASH \$22

Two smash patties topped with crispy pastrami, cherry pepper, fried onions and melted vegan mozzarella.

BURGERS & SANDWICHES

All burgers and sandwiches are served on a toasted house-baked roll with hand-cut fries

THE REUBEN BURGER \$26

8oz beef patty topped with sliced pastrami and house-made slaw.

BBQ BURGER \$26

8oz beef patty topped with shredded BBQ beef, melted vegan cheddar and BBQ sauce.

CALIFORNIA BURGER \$24

8oz beef patty topped with fire roasted corn salsa, ripe avocado and caramelized onion. Finished with a chipotle aioli.

CORNERED BEEF BURGER \$26

8oz beef patty topped with sliced corned beef, caramelized onion, sauerkraut, and spicy mustard dijonaise sauce.

ALL THE MEATS \$34

8oz beef patty with corned beef, pastrami, BBQ shredded beef. Topped with melted vegan cheddar, lettuce, tomato, and pickles.

CAJUN BURGER \$26

Cajun grilled 10oz beef patty topped with caramelized onion, ripe avocado, lettuce, tomato and Cajun remoulade.

WILD MUSHROOM BURGER	\$28
10oz beef patty topped with grilled portabella mushrooms, melted vegan mozzarella, and roasted garlic aioli. Served with a side of brown gravy.	
CITRON & ROSE BURGER	\$26
10oz beef patty topped with caramelized onions and wild mushrooms.	
BIG TEXAS BURGER	\$30
10 oz beef patty topped with smoked brisket, Texas chili, and crispy onions.	
HOT HONEY CHICKEN SANDWICH	\$22
Crispy fried chicken breast glazed in a house-made hot honey. Topped with lettuce, tomato, onion and pickles.	
BBQ GRILLED CHICKEN SANDWICH	\$22
Grilled chicken breast topped with melted vegan cheddar, shredded BBQ beef and fried onions.	
THE REUBEN SANDWICH	\$24
Sliced corned beef and pastrami piled high on toasted rye bread. Topped with house-made vinegar slaw and spicy deli mustard.	
TWIN CHILI DOGS	\$20
Two all-beef hot dogs topped with homemade chili and melted vegan cheddar. Served on homemade bread.	
THE VEGETARIAN	\$14
Grilled portabella mushroom, eggplant, and roasted pepper. Finished with balsamic vinaigrette.	
HOUSE-MADE SLOW ROASTED BEEF	\$21
Piled high with vine-ripe tomato, romaine lettuce and garlic aioli.	
GRILLED STEAK SANDWICH	\$32
Grilled ribeye, caramelized onion, wild mushrooms, melted vegan mozzarella, garlic aioli, and a touch of truffle.	
SHREDDED BBQ BRISKET SANDWICH	\$30
House-smoked shredded brisket tossed in our house-made BBQ sauce. Served with cabbage slaw.	
CAJUN CHICKEN SANDWICH	\$22
Vine-ripe tomato, romaine lettuce, sliced red onion and chipotle aioli.	

MILKSHAKES

MILKSHAKE \$10

Ask your server for available flavors.
Additional toppings or add-ons - \$1 each

SUNDAES

MINT DELIGHT \$10

Get the best of both worlds (and then a little more)! Enjoy a Mint Chocolate Chip Ice Cream Sundae with house-made crushed cookies, luscious chocolate sauce, and our signature whipped cream.

STRAWBERRY HEAVEN \$10

Strawberry Shortcake Sundae made from the perfect combination of shortcake and vanilla ice cream drizzled with fresh strawberry topping and covered in whipped cream.

BROWNIE BONANZA \$14

Three scoops of vanilla ice cream with chocolate and caramel sauce served over two brownies, topped with our house-made whipped cream, and chocolate sprinkles.

BANANA BLITZ \$12

Three scoops of ice cream between a freshly split banana, covered in chocolate sauce, topped with marshmallow, pineapple, walnuts, chocolate sprinkles, fresh whipped cream, and a cherry.

COOKIE CRAVING \$10

Cookies N' Cream ice cream smothered in our chocolate sauce and house-made cookie pieces.

DIY

Choose your flavor, number of scoops and topping(s) of your liking – ask your server

1 SCOOP \$3

2 SCOOPS \$5

3 SCOOPS \$8

Toppings - \$1 each

CREPES & WAFFLES

NUTTY CHOCOLATE BANANA CREPE \$16

Cinnamon-infused crepe with chocolate, peanut butter, granola, bananas, powdered sugar and vanilla glaze.

COOKIES & CREAM CREPE \$14

Hazelnut, cookie crumbs, powdered sugar, and vanilla glaze.

HAZELNUT CREPE \$10

Add bananas \$1

CREAM FILLED CREPE \$12

with chocolate and caramel topping.

BELGIAN WAFFLE \$16

Topped with fresh whipped cream, berries and warm maple syrup.

Served à la mode:

1 SCOOP \$3

2 SCOOPS \$5

3 SCOOPS \$8

Additional Toppings - \$1 each

