

Starters

Battered and Fried Mozzarella w/ marinara \$6

Zucchini Stix \$6

Lightly breaded zucchini sticks, flash fried, dusted with parm, served with marinara

Beer Battered Fried Pickles w/ Ranch \$6

Quesadilla \$7 - Chicken + \$4 - Philly style +\$6 served with sour cream, pico de gallo

Classic Burgers

Burgers are 1/2 lb and served on a buttery toasted brioche bun
Each Additional patty is \$4

Mix'D UP Burger - \$8.5

Angus beef, brioche bun, lettuce, tomato, onion American cheese

Flying Mix Burger - \$8.5

House made turkey, Brioche bun, lettuce, tomato, onion, American cheese

Impossible Burger - \$12

Impossible patties, brioche bun, lettuce, tomato, onion

Mix Chix - \$9.5

Springer Mountain Farms chicken, brioche bun

ADD BACON TO ANYTHING + \$2.5

Sub Cheeses: \$0.75 - American - Cheddar
\$1- Feta - Blue Cheese Spread

Mix'D UP Specialties

These gems here are perfect the way they are, except maybe adding bacon, **no other additions please**

Rockin' Hero \$10

Seasoned Lamb Burger, Tzatziki, feta, tomato, lettuce

The Santa Fe \$9

House made black bean patty, pico, chili aioli, avocado purée, cheese

Patty Special \$ 10

double stack, double cheese, mustard crust, pickles, grilled onion

The Pile \$13.5

Angus beef, on top of fries smothered in queso, wing sauce, chipotle ranch

The Texan \$14.5

Chili rubbed Angus beef, cheese, bacon, pulled pork, bbq sauce, chipotle ranch slaw

Cajun Burger \$14.5

Our Angus cheese burger topped with sautéed crawfish tails, peppers, onions, lettuce, hot sauce and chili aioli

The Roadhouse - \$13

Double stack burger, gooey sharp cheddar, bbq and bacon topped with fried onions.

Philly Burger \$14.5

Shaved steak, onions, and peppers, all on our Angus burger, smothered with cheese

Bleu Buffalo - \$12

double stack, bacon, wing sauce and our bleu cheese spread.

Texas Toast Smash \$14

Double stack, grilled onion, pickles, chili mayo. All between 2 Texas toast grilled cheese

Fries

Hand cut seasoned shoestring fries
Sub Tots - \$1

Classic - small 3, regular \$4.5

Italian - small \$4, regular \$5.5

Queso - small \$4 regular \$6

Creamy jalapeño queso poured over our fries

Buffalo - small \$5 regular \$7

Wing sauce, chipotle ranch, bleu cheese crumbles

Chili Cheese - small \$5 regular \$8

House made chili, piled with lots of cheese

Only one size for the gems below!

Southern - \$10

Our pulled pork, bbq sauce and cheese

***Cajun** - \$10

Sautéed crawfish tails, onions, peppers, cheese, hot sauce, chili aioli

Philly - \$10

Shaved steak, onions and peppers topped on our fries with cheese and drizzled with our mix sauce

Sauces \$0.75

Mix'D UP Burger Sauce - Honey Mustard - Mix Fry Sauce - Honey Mustard - Ranch - Chipotle Ranch - Sriracha Mayo - BBQ - Wing Sauce \$1 Bleu Cheese Spread, Tzatziki

Salads

Side \$5 - Entree \$9

Mix'D Up Salad

Lettuce, tomato, onion, bleu cheese crumbles

Caesar

Lettuce, herbed parmesan with our house made Caesar dressing

Super Salad

Blend of chopped mix greens, shaved Brussels sprouts, spinach and kale, topped with strawberries, feta, pecans

ADD ONS:

chicken, burger patty, pulled pork \$4. Lamb \$5
Impossible \$5, bacon \$2.5

Dressings:

Chipotle ranch, Balsamic vinaigrette, Ranch, Caesar, ranch, blue cheese

Wraps

Chicken Caesar Wrap - \$12

Grilled chicken, lettuce, parm. Tossed in our house made Caesar dressing

Buffalo Chicken Wrap - \$13

Grilled chicken, buffalo sauce, blue cheese crumbles, chipotle ranch, and lettuce

Kidz

served with fries \$7

Grilled Cheese

Mix'D UP Minis

2 mini cheeseburgers

Mini Corn Dogs

Chicken Tenders

Stubborn Craft Soda Options

\$2.25

Black Cherry with Tarragon

Orange Hibiscus

Lemon Berry Acai

Cola

Sugar-Free Cola

Vanilla Cream

Sierra Mist

Ginger Ale

Root Beer

Iced Tea, Lemonade, or Limeade

\$2.25

Add A Flavor for \$0.75

Raspberry, Watermelon, Peach,
Strawberry, Mango, Pomegranate,
Passionfruit

Bottled Water

Deer Park Bottled Water - \$1.50
Pellegrino - \$2.75

Jarritos Soda \$3

Mandarine
Fruit Punch

FUN STUFF

We started in 2011 as a food truck! We were the first burger truck in the city and we moved on to starting our first restaurant in 2012. That restaurant is a DRIVE THRU!

Our food is fresh and made in house. Fries are hand cut daily and our beef is ground with our chosen blend of cuts. Our lamb, turkey and Black bean burgers are blended and made in house as well.

We cook each individual order fresh. If ordering a take out it just takes a few more minutes to finish up your order when you arrive as we don't use microwaves or have any sort of heaters for food to sit.

None of our food contains strange ingredients, preservatives or GMO's!

We strive to provide the best food and experience!

ONE MORE THING!

We would not be without YOU! Thank you so much for dining with us!!!

Consumer Advisory Thou shalt be informed that: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. Eating solid foods may increase your chances of choking and walking upright increases your chance of falling. Be safe out there!