

BUBBA'S STORY

Okay...so here is the story on how I got here. I was born a 10 lb. 1 oz. baby boy... (Am I starting this story too early?)

My Dad (Big Ed) grew up in the meat business. He owned a butcher shop. One of the first jobs I had was working for him. I used to debone chicken breasts, make fresh ground meat... whatever he needed me to do. Long before I did radio, I guess I was a deboner. (Did I just write that?) I just loved being in that butcher shop.

Flash forward some time. I am on the radio acting like an idiot and getting paid for it, but the service industry is on my mind. So I decided to get in the business. I got my toes wet with Planet Bubba, which was located in Latrobe, PA. It was an under-21 night club. It was my first dabble in the industry... and a ton of fun! From there, I opened Bubba's Ugly, a bar/restaurant located on the North Shore of Pittsburgh. (Eat. Drink. Get Ugly!) I also partnered up on some other bar and restaurants along the way. And then I moved to South Fayette. When I moved here, I quickly realized the selection for places to go was somewhat thin. The places are great, just not enough of them.

Which brings us to today... I have partnered with a life long friend (named Ed too...). Ed is a retired Naval Officer who brings decades of Leadership and Management talents from both the federal government and corporate America to help me make my dreams come true. My partner and I decided to combine the skills he brings to the table with the things I know really well... the knowledge Big Ed gave me in the meat business, the idiocy of the radio business, my experience in the food service and hospitality industry, my love for South Fayette... and combine them to create a great, new, local place.

Welcome!

You are about to eat the best quality burgher you have ever tasted! We use a proprietary blend of prime meats ground fresh daily, to make this burgher second-to-none. No steroids. No antibiotics. All natural and fresh. Same goes for our chicken. (We even have the letter to prove it!) We buy fresh and local whenever possible, and put together a great little place for you to call your own. Our food is fresh and never ever frozen. How do you know? We don't even own a freezer. NOT ONE!

We take our burghers seriously. They gotta be perfect because our customers are more than worth it.

If you love our burghers, tell your friends. If you don't, tell one of us because we promise to make it right!

Thanks for living our dream with us!

Enjoy!

Bubba



Because we care...

Bubba's Gourmet Burgers has proudly partnered with Enviro-Master, a local, green hygiene company that is revolutionizing how surfaces are sanitized and maintained. We have taken extra steps to treat all our restrooms fixtures, walls, and all touch points with an anti-microbial shield, ensuring that you have the healthiest experience possible.

Thank you for your patronage!



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Bridgeville, PA 15017

GETTING STARTED

BONELESS WINGS*

No bones? No problem! Three quarters of a pound of our boneless wings. More than 20 wing sauces and dry rubs available. Great starter! \$8.99

PRETZELS AND BEER CHEESE

If you do not order these, you will go to bed regretting it, and who wants that? Warm pretzel sticks with delicious beer cheese. \$7.99

FRESH GARLIC HUMMUS AND PITA

Let's face it. Who doesn't love good hummus? Well, now you can have it any time you want. Served with grilled pitas. Enjoy. \$8.99

DEEP FRIED PICKLES

We take fresh Kosher dill pickles, drop them into our house-made Yuengling beer batter, and deep fry them to a perfect crisp. We have been told that they are the best our guests have ever eaten. Try em! \$5.99

BUBBA'S NACHO-TASTIC

We fry our own fresh tortilla chips and lay them on a bed of fresh lettuce. We cover those with our house-made cheese sauce that took us four months to perfect. Add some jalapenos, salsa, guacamole and sour cream. THAT is Nacho-Tastic! \$9.99

- *Add our Signature Gourmet Burgher. \$4.00
- *Add Grilled Chicken. \$3.50
- *Add BBQ Pulled Pork. \$3.00
- *Add a Bubba Burgher. \$6.99

BUFFALO CHICKEN DIP*

We whip up an amazing dip with our award-winning buffalo sauce. (Frankly, we should sell it by the bottle. Can someone get on that, please?) Definitely shareable; definitely delicious! Served with your choice of nacho chips or deep-fried pitas. A perfect way to start your meal! \$8.99

ONION RINGS

So we used our house-made Yuengling beer batter one day to make onion rings, and they were so good everyone said we needed to put them on the menu. Ta Daa.. enjoy! \$5.99

THE HOMEWRECKER*

OK... so it's really not an appetizer, but we have so much good stuff we didn't know where else to put it. This is a 1/2 pound giant, all beef hot dog that is insane good! Topped with our 27-ingredient chili, then smothered with the most delicious beer cheese you have ever eaten. Served on a bun with lots of napkins, cause your gonna need them. Served with fresh cut fries. \$8.99

GRILLED ZUCCHINI

Never battered. Never fried. Just grilled with our yummy seasoning and topped with our housemade bruschetta and a sprinkle of parmesan cheese. This is healthy... and healthy is good! \$6.99

WORLD'S BEST CHILI*

It took us over a year to come up with a recipe we loved... and we nailed it. We combine 27 ingredients with our gourmet burgher mix and fresh ground sausage, then let it simmer for over three hours. This is a chili you will come back for! (Did you know you can also add it to any burgher?) \$5.49

BUBBA'S GOURMET BURGHERS

THE WILD, WILD, WEST BURGHER*

Is it The Will Smith version? The Escape Club version? The Kool Moe Dee version?? None of the above! It is OUR version... with our signature blend gourmet burgher, fried onion straws, BBQ sauce, pepper jack cheese, and bacon. Finish it with some lettuce, tomato and onion. Now, feel free to do the dance! \$10.99

BUFFALO CHICKEN BURGHER*

Please read carefully because what you are reading is TRUE! We start with a fresh ground bison burgher. We then deep fry skin from a fresh chicken breast, top it with our amazing buffalo sauce, bleu cheese, lettuce and tomato. YES! Buffalo - Chicken - Burgher! \$13.99

THE STEAKHOUSE BURGHER*

Our 1st battle of the burghers winner! Our signature blend gourmet burgher with portobello mushrooms and onions cooked at a high temperature in worcestershire sauce. Lettuce, tomato, swiss cheese and our homemade horseradish mayo will make you ready to saddle up for a round up (or whatever those things are called!) \$10.99

THE P.B.C. (PICKLED BEERCHEESE BURGHER)*

This one is off the charts. Don't order it unless you want to be totally happy and complete. Fresh leaf lettuce and tomatoes, our signature gourmet burgher topped with our housemade beer cheese and deep fried pickle slices. You will want to swim in the beer cheese... it is that good. \$10.99

BACON RANCH BURGHER*

Our signature blend gourmet Burgher with lettuce, tomato, mild cheddar cheese, bacon, and our homemade bacon ranch sauce. People that have had this burgher claim it's so good that they actually dream about it!? Weird. \$10.99

THE FRESH BURGHER*

Like your first date at the movies. "Sure, you were just stretching." Our signature blend gourmet burgher, a thick slice of fresh mozzarella, a thick slice of balsamic marinated tomato, and fresh basil. BAM! SO FRESH! GET SOME! \$10.99

THE A TO Z BURGHER*

From aioli to zucchini! Our #1 selling special of all time! Fresh spring mix, our signature gourmet burgher, melted fresh mozzarella cheese, a breaded and fried zucchini plank topped with brushetta, a sprinkle of parmesan cheese with basil pesto aioli on the top bun. There are no words to describe how happy your taste buds are about to be!! \$11.99

N' AWLINS BURGHER*

Mardi Gras has never tasted so good on Bourbon Street. We take our signature blend gourmet burgher and crust it in cajun seasoning. Add some chipolte mayo, bacon, bleu cheese, fresh lettuce, tomato, and onion. This Big Easy will be melting in your mouth! \$10.99

- ALL BURGHERS CAN BE REPLACED WITH A FRESH AMISH FARM RAISED CHICKEN BREAST
- SUB DEEP FRIED PICKLES FOR FRIES \$1.50
- SUB ZUCCHINI FOR FRENCH FRIES \$1.50
- ADD BBQ PULLED PORK TO ANY MENU ITEM \$3.00
- ADD CHILI TO ANY MENU ITEM \$2.50

THE SRIRACHA STOUT BURGHER*

Srirach Stout Burgher: Hipsters rejoice -- our signature gourmet burgher just got even fancier by taking a bath in house-made sriracha stout BBQ sauce, then reclining seductively on a fresh kaiser on a bed of coleslaw, fresh tomatoes and bacon. \$10.99

HAVE-A-SHROOM BURGHER*

We made it. We tried it. We ate it all gone. Everyone loved it and so will you! Fresh leaf lettuce, tomato slice, our signature gourmet burgher, sauteed portobello mushrooms, and Havarti cheese. Topped off with spicy ground brown mustard. \$10.99

THE BUBBA BURGHER*

It's not pretty; It's not healthy; But it IS darn good!! Our signature blend gourmet burgher, bacon, and more shredded cheddar than your arteries can handle. Oh yeah! We even put the extra fried cheese on the plate so you don't have to pick at our griddle. This burgher don't got veggies on it either... unless you ask. \$10.99

BACON, EGG AND CHEESEBURGHER*

Breakfast is better with a burgher... and this is the ultimate breakfast burgher. Our signature gourmet burgher, topped with havarti cheese, a delicious dippy egg, and two slices of applewood smoked bacon. Served with a side of maple syrup or honey. \$10.49

THE GARDEN

A vegetarian's dream! Start with a marinated portobello mushroom cap, grill it to perfection, we roast our own red peppers, place them on a bed of spring mix and tomatoes. We cover it with melted provolone cheese and then top it with our ridiculously delicious artichoke heart aioli. We have yet to have a guest try this and not tell us how delicious it is! \$8.99

PULLED PORK SANDWICH*

We know it's not a burgher, but since we slow cook this amazing pulled pork for hours, and since it is SO good, we knew you would LOVE it...and you DO...because you're smart! We add just a couple of jalapenos for a kick and your choice of our tasty BBQ sauces! Choose from: BBQ, Honey BBQ, Citrus Chipotle BBQ, Hickory Brown Sugar BBQ. \$8.99

THE FILET TIP STEAK HOAGIE*

We use filet mignon tips (no frozen shaved beef here) with fresh lettuce, tomato, sautéed onions, provolone cheese and homemade horseradish mayo. This hoagie is a steak hoagie game changer, folks! \$12.99

SOFT DRINKS

Coca-Cola Products, Sweet and Unsweet Tea, Craft Gourmet Root Beer \$3, Craft Gourmet Ginger Beer \$3

BURGHER COOK TEMP

Medium Rare: cool pink center, Medium: warm pink center, Medium Well: slight pink, Well Done: You should probably just order chicken

GOURMET SALAD BOWLS

DRESSINGS: HOUSE-MADE RANCH, BLEU CHEESE, THOUSAND ISLAND, BALSALMIC VINEGARETTE, OIL AND VINEGAR, HONEY DIJON, LOW CAL ITALIAN

**** ANY SALAD CAN ALSO BE MADE AS A WRAP****

ARTICHOKE & ROASTED RED PEPPER SALAD

Sometimes simple is delicious, and this is it! Roasted Red Peppers, Artichoke Hearts, Parmesan Cheese, on a bed of fresh greens. Topped with Parmesan Peppercorn dressing. \$8.99

*Add a fresh grilled chicken breast for \$3!

CAJUN STEAK SALAD*

Diced tomatoes, cucumbers, onion slices, grilled Cajun-seasoned filet mignon tips on a bed of fresh greens. Served with a delicious Cajun ranch dressing. The bayou has come to the burgh!! \$12.99

GREEK GRILLED CHICKEN SALAD*

Fresh tomato wedges, cucumbers, grilled chicken, Feta cheese on a bed of fresh greens. Served with minched olive and feta greek dressing. \$10.49

BUFFALO CHICKEN SALAD*

When you have a buffalo sauce as good as ours, you gotta use it in a salad. We take our bed of fresh greens and toss it with bleu cheese, tomato slices, cukes, and fresh grilled chicken. Then we drizzle our award-winning buffalo sauce on top. It's perfect just the way it is... no dressing needed. Fried or grilled, your choice. \$11.99

YINZ GOTTA HAVE A STEAK SALAD*

And we do! Bed of fresh greens, tomatoes, cukes, onions, grilled filet tips, shredded cheese, and sweet potato fries (yinz gotta have fries!) makes this salad deelish. Now pick your dressing. \$12.99

THE NEKKID BURGHER*

We take our signature blend gourmet burgher and grill it to perfection. We put it over fresh spring mix, some fresh mozzarella, fresh-grown tomatoes and onions, and top it with a balsamic demi-glaze. \$10.99

BLACKENED CHICKEN SALAD*

We take our free range Amish chicken breast and blacken it in a cast iron skillet, put it on a bed of fresh greens with tomatoes, cucumbers, hardboiled eggs, some fresh sautéed portobello mushrooms and onions. Who'da thunk a burgher place would have salads this fresh and delicious? \$11.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.