

# Five Gals Burgers

Handcrafted burgers, honest ingredients

Cuisine: American

## Mains

<b>Classic Cheeseburger</b>	[WHEAT, MILK, EGG, SESAME]	<b>\$11.99</b>
Angus beef patty with American cheese, lettuce, tomato, and special sauce. <i>Cal: 620   Protein: 36g   Fat: 34g   Carbs: 40g</i>		
<b>Bacon BBQ Burger</b>	[WHEAT, MILK, EGG, SOY]	<b>\$14.49</b>
Beef patty with crispy bacon, cheddar, BBQ sauce, and onion rings. <i>Cal: 780   Protein: 42g   Fat: 42g   Carbs: 52g</i>		
<b>Mushroom Swiss Burger</b>	[WHEAT, MILK]	<b>\$13.49</b>
Beef patty topped with sauteed mushrooms and melted Swiss cheese. <i>Cal: 660   Protein: 38g   Fat: 36g   Carbs: 42g</i>		
<b>Veggie Burger</b>	[WHEAT, EGG, SOY]	<b>\$12.49</b>
House-made black bean patty with avocado, sprouts, and chipotle mayo. <i>Cal: 480   Protein: 18g   Fat: 22g   Carbs: 54g</i>		

## Sides

<b>Cajun Fries</b>		<b>\$4.99</b>
Hand-cut fries seasoned with Cajun spice blend. <i>Cal: 380   Protein: 4g   Fat: 20g   Carbs: 46g</i>		
<b>Onion Rings</b>	[WHEAT, EGG]	<b>\$5.49</b>
Beer-battered thick-cut onion rings. <i>Cal: 420   Protein: 6g   Fat: 24g   Carbs: 46g</i>		

## Desserts

<b>Brownie Sundae</b>	[WHEAT, MILK, EGG, SOY]	<b>\$7.49</b>
Warm chocolate brownie with vanilla ice cream and hot fudge. <i>Cal: 580   Protein: 8g   Fat: 28g   Carbs: 76g</i>		

## Drinks

<b>Milkshake</b>	[MILK]	<b>\$5.99</b>
Hand-spun vanilla, chocolate, or strawberry milkshake. <i>Cal: 540   Protein: 12g   Fat: 22g   Carbs: 74g</i>		