WICKETS BURGER BAR

THE BURGERS

BEEF
100% Certified Black Angus Beef Burgers with Sirloin, Short Rib, Chuck and Brisket

PORK
Homemade Pork Patty with Herbs, Sea Salt, and Fresh Black Pepper

VEGGIE
Falafel Patty with Chickpeas, Cilantro, Onions, Parsley and Tomatoes

TURKEY
All White Ground Turkey with Fresh Shallots, Sea Salt, and Fresh Black Pepper

LAMB
Home Made Merguez Patty with Cilantro, Cumin, and Mint

BUNS

WHOLE WHEAT
Homemade soft buns like grandma used to make

GLUTEN FREE
Wheat free, absolutely delicious

SESAME SEED
Bun studded with delicious sesame seeds

SIGNATURE BRIOCHE
Rich, buttery, fluffy brioche

NO BUN
I prefer my protein straight-up

WE SUGGEST

American Hero
Beef Patty, Applewood Bacon, Caramelized Onions, Double American Cheese
$16

The Bermudian
Chef Herbie's Famous Codfish Patty, Banana, Tartar Sauce, Lettuce
$15

Mini American Kobe Sliders
A Trio Served with Sliced Pickles, Cheddar Cheese
$20

Snake River Farms American Kobe
Tomato Caviar, Truffle Cheese, Lettuce, Tomatoes, Pickles
$25

The Grass Fed Texan
Beef Patty, Spicy Salsa, Avocadoes, Pepper Jack Cheese, Sour Cream
$17

Indian Prince
Marinated Mahi Mahi, Tandoori Aioli, Lettuce, Onion, Tomato
$16

The Heritage
Ground Turkey Patty, Cranberry Mayo, Lettuce, Onions
$17

Hawaiian
Aged White English Cheddar, Grilled Pineapple, Tomato, Pickle, BBQ Sauce
$15

Canton Road
Pork & Shrimp Burger, Plum Sauce, Cucumber, Sriracha Mayo
$17

The Earth Burger
Falafel Patty, Boston Bibb Lettuce, Onions, Garden Salad
$16

The Greek
Ground Lamb, Red Onion, Tomato, Harissa Mayo, Boston Bibb, Greek Salad
$17

Emergency Room
Beef Patty Smothered in Maytag Blue Cheese, Pancetta, Onions Rings
$18

Blue Star
Beef Patty, Port Glazed Onions, Maytag Blue Cheese, Butter Lettuce
$18

Fungi Lover
Beef Patty smothered in succulent Sautéed Mushrooms, Provolone Cheese
$17

Rooster Wooster
Crispy Chicken, Bermuda Onions, Ranch Dressing, Buffalo Hot Sauce
$16

TOP IT OFF

CHEESE- $1 EACH
American
Maytag Blue
Cheddar
Swiss
Provolone
Feta
Goat's

PREMIUM TOPPINGS- $1.50 EACH
Applewood Bacon
Caramelized Onions
Fried Egg
Onion Rings
Grilled Pineapple
Avocado
Sautéed Mushrooms

SAUCES
Tandoori Aioli
Chiptole Mayo
Truffle Aioli
Harissa Mayo
Spicy Sauce
Bermuda Pepper Jam
Horseradish Aioli

SIDES, SALADS & SNACKS

FRIES & RINGS
Crispy Pub Fries $6
Chipotle Ketchup
Truffle & Parmesan Fries $10
Truffle Salt, Truffle Aioli, Grated Parmesan
Poutine $12
Fries, Chicken Gravy, Cheese Curds, & Bacon
Sweet Potato Fries $7
Chipotle Mayonnaise
Onion Rings $9
Honey Jalapeno Mayonnaise

GREENS
Garden Greens $13
Organic Mixed Leaves, Fresh Garden Vegetables, Balsamic Vinaigrette
Caesar Salad $13
Romaine Lettuce, Garlic Crouton, Shaved Parmesan, Caesar Dressing
With: Grilled Chicken $19, Grilled Shrimp $21, Grilled Salmon $23
Yummy Taco Shells $16
Ground Beef, Garden Greens, Tomatoes, Beans, Parsley, Guacamole, Sour Cream
Cobb Salad $15
Iceberg Lettuce, Bacon, Blue Cheese, Avocado, Tomatoes, Buttermilk Dressing

SNACKS
Jalapeño Poppers $14
House Ranch Dressing
Pile of Wings $15
½ a dozen Chicken Wings served with Blue Cheese Dressing
B&B Grilled Cheese $14
Brie, Boursin, Bermuda Pepper Jam
Guacamole $15
Served with Tortilla Chips

Shakes

Classic Milkshake $10
Your Choice of Classic Vanilla, Chocolate, or Strawberry

The Pink Lady Shake $10
Vanilla Ice Cream, Strawberries, Banana, Whipped Cream

Bermuda Dark 'n Stormy Shake $12
Rum and Raisin Ice Cream, Fiery Local Ginger Beer, Rum Cake Crumbs, Whipped Cream

Salted Caramel Shake $10
Vanilla Ice Cream, English Toffee, Caramel Sauce, Fleur De Sel, Whipped Cream

Nutella Shake $11
Chocolate Ice Cream, Nutella Chocolate Hazelnut Sauce, Chopped Hazelnuts, Whipped Cream

Desserts

Selection of Ice Cream $9
Your choice of Classic Vanilla, Chocolate or Strawberry

Selection of Frozen Yogurt $9
Your choice of Classic Vanilla, Chocolate or Strawberry

Apple Pie a la mode $11
Homemade Apple Pie with a Scoop of Vanilla Ice Cream

The Bowler's Choice $11
Chocolate Fudge Brownie, Chocolate and Vanilla Ice Cream, Butterscotch, Chocolate Sauce, Toasted Almonds

New York Style Cheesecake $12
White Chocolate Cheesecake with Raspberry Coulis

All our shakes & desserts are made using non-alcoholic ice cream from Bermuda Bailey's Creamery, an 80 year-old family-run creamery. This establishment was given an Award of Excellence by the National Ice Cream Association of America.

COCKTAILS

Dark 'n Stormy $11
Black Seal Rum and Ginger Beer

Rum Swizzle $11
The Classic Bermuda Rum Punch

Flying Gombey $12
Ice Cream, Banana Mix Crème de Cacao and Banana Liqueur

Strawberry Shortcake $14
Ice Cream and Strawberry Mix with Vodka & Amaretto

Kahlua Kisser $12
Crème de Cacao, Banana and Ice Cream Mix

Mambo-Coladas $14
Pineapple, Strawberry, Banana, Mango, Peach, Raspberry

Bermuda Triangle $13
Black Seal Rum, Bermuda Gold Liquor, Orange Juice

Bermuda Mai Tai $14
Black Seal Rum, Tequila, Brandy, Pineapple

Classic Margarita $14
Tequila, Triple Sec, Lime Juice

The Seño-Rita $14
Tequila and Midori Melon

Gold-A-Rita $14
Cointreau and Grand Marnier

Gombey Smash $14
Malibu, Apricot Brandy and Orange Juice

Caribbean Cruiser $14
Parrot Bay Rum, Banana Liquor, Pineapple Juice

Beverages

SOFT DRINKS

Mineral Water- Small $5, Large $8
Iced Tea, Sodas- $4.50
Lemonade, Fruit Juices- $6
Espresso, Cappuccino- $6
Coffee, Decaffeinated Coffee, Tea- $5

BEERS

St. Pauli Girl- $7
Budweiser, Amstel Light, Coors Light, Becks, Miller Lite, Sam Adams (Draft)- $8
Heineken- $9
Guinness- $10

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For your convenience 17% Gratuity will be added to the check.