

THIS INFORMATION IS APPLICABLE TO U.S. RESTAURANTS ONLY.

We know that many of our valued Guests have varying degrees of food intolerances and allergies they deal with daily. To ensure you have a safe experience, please review the information below to assist you with selecting menu options that best fit your individual needs.

PREPARATION STATEMENT

While we may have specific products or ingredients that do not contain a particular allergen or gluten, we do not have the ability to segregate those products during normal kitchen processes. As a result, such products could come into contact with an ingredient that might otherwise cause an allergic reaction.

- During preparation, we do not use separate fryers for cooking. Because of this, there is the potential for allergen crossover with any of our fried items.
- Our Traditional Wings and Boneless Wings are fried and sauced in the same containers.
- Beef shortening is used to fry products.
- We grill many items that contain allergens, and cross contact with other allergens may occur during the cooking process.

PLEASE NOTE: Because of our reliance on suppliers for accurate information, the shared cooking and preparation areas in our kitchens, and the above-mentioned kitchen procedures involved in cooking, we cannot eliminate the risk of cross-contamination or guarantee that any item is free of any allergen. The following information details which of the most common allergens are present in each menu item as well as the related nutrition information. If you have questions about this information, please ask to speak to a Restaurant Manager. If you have any questions about food allergies or sensitivities, we recommend that you contact your medical professional.

PRINTED INFORMATION IS VALID: 2/19/2018-5/6/2018

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ALLERGEN INFORMATION

Buffalo Wild Wings® has received this allergen information from our approved manufacturers and does not guarantee its accuracy other than as compiled. **THIS INFORMATION IS APPLICABLE TO U.S. RESTAURANTS ONLY.** Some menu offerings may vary by restaurant and may not be available at all locations. Before placing your order, please inform your server if a person in your party has a food allergy.

Beef shortening is used to fry products. See preparation columns. Fried column indicates product that is fried in beef shortening.

GLUTEN FREE: While we may have non-gluten containing products and ingredients, we do not have the ability to segregate those products and ingredients during normal kitchen processes and cannot eliminate the risk of cross-contamination or guarantee that any item meets FDA's definition of "gluten free" (<20 parts per million of gluten). Therefore, we do not claim the menu items listed below are "gluten free".

*SOY: The soybean oil used in some of the Buffalo Wild Wing® sauces, dressings and products is a highly refined oil unless otherwise specified. Highly refined soybean oil does not demonstrate a significant hazard to allergeic individuals and therefore it is not listed as an allergen. This is confirmed by the FDA and USDA in their allergen specifications. Please note that although soybean oil is listed as an ingredient in these products, highly refined oil is not considered an allergen. The allergen chart only lists those products in which Soy is

KEY:											
Menu item contains this allergen	DREDA	RATION				COMM	ON ALLE	DCENG			
X Menu item presents a risk of cross-contamination of all allergens due	to	RATION				COMM					
cooking method											
MENU ITEM	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
LIMITED TIME ONLY & FEATURED OFFERINGS	-			!		!					
In the preparation process of fried items, individual products are not placed into separa	te fryers so there is the	potential of crossove	r of fried items a	nd oil in the frve	ers.						
Bacon Boss Burger	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Х		, , , ,	•			•		•	•
Smothered Steak Quesadilla		Х			•			•		•	•
Alaska Cod Sandwich	Х	Х	•	•	•			•		•	•
Sweet Chili Shrimp	Х		•		•		•	•		•	•
Wilder Wedges	Х		•		•					•	•
Crimson Crush Sauce					•			•		•	•
SECRET WING MENU					L						
Vampire Slayer	Х		•		•						
El Loco	Х				•			•			
Dirty Bird	χ							•		•	•
Bling Wings	χ										
SEASONAL BEVERAGES			•				•			•	
Stone's Scorpion Bowl IPA										•	•
Samuel Adam's Sam 76										•	•
Buffalo Zoo											
Knockout Punch											
SHARABLES											
In the preparation process of fried items, individual products are not placed into separa	te fryers so there is the	potential of crossove	r of fried items a	nd oil in the frye	ers.						
Big Twist Pretzel, with Queso					•					•	•
Buffalo Chips	Х										
Cheddar Cheese Curds, with Southwestern Ranch Dressing	χ		•		•					•	•
Chicken Quesadilla		Х			•			•		•	•
Chicken Street Tacos		Х	•		•					•	•
Chili Queso Dip, with Tortilla Chips	χ				•			•			
Chips and Salsa	χ										
French Fries	Х										
Fried Pickles, with Southwestern Ranch Dressing	Х		•		•					•	•
Jumbo Crispy Shrimp	Х		•		•		Shrimp	•		•	•
Mini Corn Dogs, with Bourbon Honey Mustard	Х		•		•			•		•	•
Mozzarella Sticks, with Marinara	Х		•		•					•	•



										•	WING:
MENU ITEM	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
Onion Rings, with Southwestern Ranch Dressing	Х		•		•					•	•
Potato Wedges	Х				•					•	•
Roasted Garlic Mushrooms, with Southwestern Ranch Dressing	X				•					•	•
Spinach Artichoke Dip, with Tortilla Chips	X				•			•		•	•
Ultimate Nachos	Х				•			•			
Ultimate Nachos, with Chicken	X				•			•			
WINGS, SAUCES & SEASONINGS	A										
Traditional Wings are a fried product. Boneless Wings are all white meat chicke is the potential for crossover of fried items and oil in the fryers.	n, breaded and fried. The same c	ontainer is utilized	to toss in sauce	or seasoning of o	choice. In the pr	eparation proces	s of fried items,	individual produ	icts are not place	ed into separate	fryers so there
Traditional Wings	Х										
Boneless Wings	χ									•	•
Traditional and Boneless Wing Combo	Х									•	•
Asian Zing Sauce								•		•	•
Blazin' Sauce											
Bourbon Honey Mustard Sauce											
Buffalo Seasoning					•						
Caribbean Jerk Sauce											
Chipotle BBQ Seasoning											
Desert Heat Seasoning											
Honey BBQ Sauce											
Hot Sauce											
Hot BBQ Sauce			_								
Lemon Pepper Seasoning											
Mango Habanero Sauce			_								<u> </u>
Medium Sauce											
Mild Sauce											
Parmesan Garlic Sauce			•		•						
Salt & Vinegar Seasoning			_								
Spicy Garlic Sauce				+		+					
Sweet BBQ Sauce			<u> </u>	+		+					
Teriyaki Sauce			-	+		+		•		•	•
Thai Curry Sauce				+	•	+		•	Coconut	•	•
								_ •	Coconut	•	
Wild Sauce											
BURGERS & MORE			Mark Park 1 and 1	11.0	01.	1.51	0:1	2 1 11 11			
For sauce selections, please see Sauces & Seasonings section. Burgers and Gril			. Not listed with	a side item; For		ench Fries, pleas	e see Sides and :		ection.	ı	
Big Jack Daddy Burger	Х	X	-	1	•	1	 	•		•	•
Boston Lager Burger		X	•	1	•	1	 	•		•	•
Buffalo Blue Burger	.,	X	•	-	•	-	 	•		•	•
Cheese Curd Bacon Burger	Х	X	•		•		ļ	•		•	•
Hamburger		Х					ļ	•		•	•
Cheeseburger		X			•			•		•	•
Screamin' Nacho Burger	Х	Х	•	ļ	•	ļ	ļ	•		•	•
Southwestern Black Bean Burger		Х		ļ	•	ļ	ļ	•		•	•
BBQ Grilled Chicken Sandwich		Х			•			•		•	•
Buffalo Ranch Chicken Wrap	Х				•					•	•
Buffalo Ranch Crispy Chicken Sandwich	Х		•		•			•		•	•
Classic Crispy Chicken Wrap	X				•					•	•



											WINUS
MENU ITEM	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
Classic Grilled Chicken Wrap	·	Χ			•					•	•
Crispy Chicken Po' Boy	Х		•					•		•	•
Grilled Chicken Buffalitos		Х			•					•	•
Hickory Pulled Pork Sandwich		Х	•					•		•	•
Pepper Jack Steak Wrap	Х		•		•					•	•
Shrimp Po' Boy	Х		•		•		Shrimp	•		•	•
Southwest Philly Sandwich	Х				•		·	•		•	•
		V			ı						
Brioche Burger Bun, toasted		X						•		•	•
Hoagie Bun, toasted		λ						•		•	
Flour Tortilla (small & large)										•	<u> </u>
Grill Seasoning		V									
All-Beef Hamburger Patty (includes kids size)		Х			_			_			
Black Bean Burger Patty		Х	•		•			•		•	•
Chicken Breast, Grilled	V	Х	_								
Crispy Chicken Breast	Х									•	•
SIDES & SUBSTITUTIONS											
In the preparation process of fried items, individual products are not placed into separate	e fryers so there is the	potential of crossove	er of fried items	and oil in the frye	ers. For sauce, s	easoning, or dres	ssing selections,	please see Sau	ces & Seasonings	or Dressing sec	ctions.
D (t O);	l v				1	1	<u> </u>	<u>.</u> I		l T	
Buffalo Chips	Х				_			_			
Caesar Salad			•	Anchovy	•			•		•	•
Carrot Sticks			_								
Celery Sticks	V		_								
Cheddar Cheese Curds, with Southwestern Ranch Dressing	X		•		•					•	•
Chips and Salsa	Х										
Coleslaw			•		_			_			•
Loaded Chili	V				•			•			
French Fries	Х				_						
Mac & Cheese	V				•					•	•
Onion Rings, with Southwestern Ranch Dressing	X		•		•					•	•
Potato Wedges	Х		_		•					•	•
Side Salad					•			•		•	•
Veggie Boat, with Fat Free Ranch Dressing					•						
White Rice											
TENDERS & MAC					_						
In the preparation process of fried items, individual products are not placed into separate		potential of crossove		and oil in the frye		seasoning selec	tions, please see		onings sections.	ı	
Buffalo Mac & Cheese	Х		•		•			•		•	•
Crispy Chicken Tenders	Х									•	•
Naked Chicken Tenders		Χ									
GREENS & DRESSINGS											
All salads are served with seasoned garlic toast and dressings. Alternate dressings are a	· · · · · · · · · · · · · · · · · · ·	essing selections be	_								
Buffalo Chicken Salad	Х		•		•			•		•	•
Caesar Salad, Side			•	Anchovy	•			•		•	•
Chicken Caesar Salad		Х	•	Anchovy	•			•		•	•
Garden Blackened Chicken Salad		Х			•			•		•	•
Garden Crispy Chicken Salad	Х				•			•		•	•
Garden Grilled Chicken Salad		Х			•			•		•	•
Honey BBQ Chicken Salad		χ			•			•		•	•



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MENU ITEM	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
Santa Fe Grilled Chicken Salad	Х		•		•					•	•
Santa Fe Pulled Pork Salad	X		•		•					•	•
Side Garden Salad					•			•		•	•
Blue Cheese Dressing			•		•						
Caesar Dressing, Light			•	Anchovy	•						<u> </u>
Coleslaw Dressing			•								•
Ranch Dressing			•		•						
Fat Free Ranch Dressing					•						
Southwestern Ranch Dressing			•		•						
Lemon Vinaigrette											j
SWEET SPOT											
In the preparation process of fried items, individual products are not placed into separate	fryers so there is the	potential of crossove	r of fried items a	nd oil in the frye							
Cheesecake Bites, with Caramel Sauce	Х		•		•	May Contain		•		•	•
Cheesecake Bites, with Chocolate Sauce	Х		•		•	May Contain		•		•	•
Chocolate Fudge Cake			•		•			•		•	•
Dessert Nachos	Х		•		•	May Contain		•		•	•
Loaded Ice Cream	Х				•					•	•
Mini Chocolate Fudge Cake			•		•			•		•	•
LITTLE BUFFALOS											
In the preparation process of fried items, individual products are not placed into separate	fryers so there is the	potential of crossove	r of fried items a	nd oil in the frye	ers. For sauce or	seasoning select	ions, please see	Sauces & Seas	onings sections.		
Kids Boneless Wings	Х									•	•
Kids Cheeseburger		Х			•			•		•	•
Kids Crispy Chicken Tenders	Х									•	•
Kids Hamburger		Х								•	•
Kids Mac & Cheese					•					•	•
Kids Mini Corn Dogs	Х		•		•			•		•	•
Kids Naked Tenders, Seasoned		Х									
Kids Traditional Wings	Х										
Mandarin Oranges											
BEVERAGES											
BEER (BOTTLES, CANS, AND DRAFT)											
Amstel, Light										•	•
Angry Orchard Hard Cider											
Blue Moon Belgian White										•	•
Bud Light										•	•
Budweiser										•	•
Coors, light										•	•
Dos Equis Lager Especial										•	•
Heineken										•	•
Irish Red										•	•
Leinenkugel's Summer Shandy										•	•
Michelob ULTRA										•	•
Miller, light										•	•
O'Doul's, non alcoholic										•	•
Bud Light Lime										•	•
Bud Light Platinum										•	•
Corona Extra										•	•



MENU ITEM	FRIED	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
	(in beef shortening)	GRIELES	200	11011	IIIIZI	T EMILOTO	OHEEET TOTA	001	THEE HOTO	•	•
Corona Light										•	•
Guinness										•	•
Heineken Heineken, Light										•	
											•
Michelob ULTRA										•	•
Mike's Hard Lemonade										_	
Newcastle Brown Ale										•	•
Pabst Blue Ribbon					-					•	•
Sam Adams Boston Lager										•	•
Stella Artois										•	•
BEER COCKTAILS		ı				ı	1		1	T	
Apple Jack Cider											
Apple Jack Cider, low ABV, UT and OK only										•	•
Strawberry Kick Coronarita										•	•
Sunrise Beermosa										•	•
DOUBLE DOWNS											
Black Velvet										•	•
Black Velvet, low ABV, UT and OK only										•	•
Eclipse										•	•
Eclipse, low ABV, UT and OK only										•	•
Patriot										•	•
Patriot, low ABV, UT and OK only										•	•
FAN FAVES											
B-Dubs Bloody Mary											
Black Cherry Mojito											
Buffalo Zoo											
Knockout Punch											
Top Shelf Long Island Ice Tea											
MARGARITAS (CLASSIC & HAND-SHAKEN)											
House Margarita, Frozen											
House Margarita, Rocks											
Margarita, Twisted, Frozen											
Spicy Passion Fruit Margarita											
Strawberry Margarita											
Top Shelf Margarita											
WINE											
Barefoot Bubbly											
Bella Sera Moscato											
Chateau Souverain Chardonnay											
Dark Horse Merlot											
Ecco Domani Pinot Grigio											
Edna Valley Cabernet											
VINE-INSPIRED COCKTAILS			•			,					
Orange Moscato Sangria											
Pineapple Bubbly							1		1		
Ruckus Red Sangria											
Sparkling Elderflower					1		1		1		—
NON-ALCOHOLIC BEVERAGES									I		



	FRIED					i					
MENU ITEM	(in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
Diet Pepsi	· .										
Dr Pepper											
Lemonade											
Mist Twst											
Mountain Dew											
Mug Root Beer											
Pepsi											
Coffee											
Unsweetened Tea											
Lowfat Chocolate Milk					•						
Lowfat White Milk					•						
B-DUBS BLENDERS											
Chocolate Cake Blender			•		•			•		•	•
Orange-Mango Dream Blender					•						
Wild Berry Blender					•						
IZZE SPARKLING JUICE											
IZZE Clementine Sparkling Juice											
IZZE Blackberry Sparkling Juice											<u> </u>
JUICE			1	T		1	T		1		
Apple Juice											
Cranberry Juice											
Grapefruit Juice											
Orange Juice											
Pineapple Juice											<u> </u>
LEMONADES & LIMEADES		1		T	1	T	T		T		
Black Cherry Limeade											
Blueberry Mint Lemonade											
Citrus Limeade											
Ginger Lemonade											
Strawberry Lemonade											
RED BULL Red Bull Blue Edition			1								
Red Bull Energy Drink											
Red Bull Orange Edition					1						
Red Bull Sugar Free					1						
Red Bull Yellow Edition											
IVER DRILL LEUOM FRICIOII				l	1	l .	l		l .		1



NUTRITION INFORMATION

The nutritional content included in this guide was calculated using nutritional values sourced from suppliers, independent laboratories, and the USDA Agricultural Research Service Nutrient Data Laboratory. While we strive to provide complete and accurate nutrition information, ingredient variations may occur due to natural variability within ingredients or variations that occur due to the hand-crafted nature of our menu items, guest substitutions, and regional availability of products.

The nutritional information is valid at participating U.S. restaurants. If you have any questions about this information, please visit our CONTACT US page. Some menu offerings may vary by restaurant and may not be available at all locations; test products, test recipes, limited time offers, or regional items may not be included.

MENII ITEM	OTV	MEASURE	CALORIES	CALORIES FROM	F1T (-)	SATURATED FAT	TRANC FAT (-)	01101 (***)	CODUMA ()	0400 (-)	TOTAL FIRED (-)	SUGAR (g)	DDOTEIN (-)
MENU ITEM	QTY	MEASURE	CALURIES	FAT	FAT (g)	(g)	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
LIMITED TIME ONLY & FEATURED OFFERINGS													
All limited time only items below are listed without french fries unless otherwise noted; see Sides & Substitutions for more nutrit	ion inforn												
Bacon Boss Burger	1	Serving	1020	560	62	23	2	150	2620	50	4	16	66
Smothered Steak Quesadilla	1	Serving	1110	610	68	34	2.5	190	2580	70	4	11	55
Alaska Cod Sandwich	1	Serving	1230	830	92	22	2	130	1700	74	5	12	28
Sweet Chili Shrimp	1	Serving	950	540	60	15	1.5	215	2010	79	12	14	22
Wilder Wedges	1	Serving	1540	1000	111	39	4	125	3420	102	13	8	34
Crimson Crush Sauce	2	fluid ounces	130	10	1	0	0	0	1130	30	0	18	1
SEASONAL BEVERAGES		D: 1/T II	000/050	0			_ ^	0	40/55	01/00	1./0	2 (2	0./2
Stone's Scorpion Bowl IPA	1	Pint/Tall	260/350	0	0	0	0	0	40/55	21/28	1/2	3/3	2/3
Samuel Adam's Sam 76	1	Pint/Tall	150/200	0	0	0	0	0	25/30	2/3	0	0	1/2
Buffalo Zoo	1 1	Serving	240 360	0	0	0	0	0	20 40	30	0	29	0
Knockout Punch	1	Serving	360	Ü	U	U	U	U	40	57	1	53	U
SHARABLES	1	0 :	0170/0450	1170/1040	120/140	47/50	4.5.40	010/100	7000/7170	101/010	15/10	10/10	70/64
All-Star Sampler, with your choice of Naked or Crispy Tenders and Signature Sauce	1	Serving	2170/2450	1170/1340	130/149	47/56	4.5/6	210/190	7360/7170	181/212	15/18	12/12	70/64
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280 1740	0-250 1100	0-28 122	0-5 37	0 4.5	0-25 75	680-2430 2830	4-40 149	1-2 12	1-37 24	0-2 12
Beer-Battered Onion Rings, with Southwestern Ranch Dressing Big Twist Pretzel, with Queso	1	Serving	1150	340	38	19	0.5	40	4310	164	6	9	38
0	+ -	Serving									ŭ		
Buffalo Chips	1	Serving	580	240	27	12	1.5	20	1180	76	10	1	8
Cheddar Cheese Curds, with Southwestern Ranch Dressing	1	Serving	1680	1250	139	59	4	180	4190	45	9	4	62
Chicken Quesadilla	<u> </u>	Serving	1050	570	63	29	1.5	235	2590	67	5	9	58
Chili Queso Dip, with Tortilla Chips	 1	Serving	1220	560	62	27	2	90	3140	134	13	9	31
Chips and Salsa	1	Serving	850	330	37	15	1.5	25	1790	118	13	/	13
Crispy Jumbo Shrimp, with your choice of Cocktail Sauce or Signature Sauce (see Signature Sauces)	1	Serving	500	180	20	9	1	180	1470	59	8	0	19
+ Add Cocktail Sauce	2	fluid ounces	50	5	0	0	0	0	690	11	1	9	1
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280	0-250	0-28	0-5	0	0-25	680-2430	4-40	1-2	1-37	0-2
French Fries	1	Serving	660	280	31	13	1.5	20	1870	88	8	0	8
Fried Pickles, with Southwestern Ranch Dressing	1	Serving	900	620	69	21	2.5	45	3350	63	3	2	7
House Sampler	1	Serving	2480	1310	146	54	6	145	5550	225	21	24	69
+ Add your choice of Blue Cheese or Ranch Dressing	1.5	fluid ounces	210/240	200/230	22/25	4/4.5	0/0	5/25	380/410	2/2	0/0	1/1	0/1
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280	0-250	0-28	0-5	0	0-25	680-2430	4-40	1-2	1-37	0-2
Mini Corn Dogs, with Bourbon Honey Mustard	1	Serving	780	380	42	15	1.5	90	2790	81	4	40	18
Mozzarella Sticks, with Marinara	1	Serving	650	290	32	17	1.5	10	2070	59	6	8	33
Potato Wedges	1	Serving	750	340	38	17	2	30	2060	90	12	1	12
Roasted Garlic Mushrooms, with Southwestern Ranch Dressing	1	Serving	690	460	52	13	1.5	25	1710	52	4	3	5
Spinach Artichoke Dip, with Tortilla Chips	1	Serving	1150	560	62	27	2.5	65	2120	121	12	10	29
Street Tacos	1	Serving	560	320	36	7	0.5	125	1990	29	2	5	31
Ultimate Nachos	1	Serving	1290	570	63	27	2	95	3470	143	17	15	37
+ Add Grilled Chicken	1	Serving	130	25	3	1	0	105	490	1	1	0	26
OPTIONAL TOPPINGS FOR FRENCH FRIES, POTATO WEDGES, OR BUFFALO CHIPS													
American Cheese	1	Serving	280	180	20	14	0	60	1190	8	0	4	12
Blue Cheese Crumbles	1	Serving	420	310	34	23	1	95	1610	5	2	0	24
Cheddar Cheese	1	Serving	340	250	28	16	1	85	540	2	0	0	21
Cheddar Jack Cheese	1	Serving	340	250	27	16	1	85	550	4	1	0	21
Pepper Jack Cheese	1	Serving	310	230	26	15	1	75	560	1	0	0	17
Queso Cheese	1	Serving	220	120	14	7	0	30	1280	15	1	4	8
Swiss Cheese			010	140	16	9	0.5	55	90	1	0	0	16
	1	Serving	210			J	0.0						
Buffalo Seasoning	1	Serving Serving	210 5	0	0	0	0	0	340	1	0	0	0
	1 1 1					,			340 260	1 1	0	0	0
Buffalo Seasoning	1 1 1 1	Serving	5	0	0	0	0	0		1 1 1	ů		Ů



			1	CALODIES EDOM		SATURATED FAT	1		1		1	1	
MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM FAT	FAT (g)	SATURATED FAI	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
Salt and Vinegar Seasoning	1	Serving	5	0	0	Õ	0	0	340	1	0	0	0
Bacon Bits	1	Serving	120	70	8	3	0	35	430	1	0	0	9
Chili	1	Serving	230	120	13	5	0	45	740	11	3	3	16
BONELESS WINGS				·									
Nutritional values stated below reflect boneless wings hand-spun in sauce and does not account for variations or substitutions	requested	by the guest. A	All wings are list	ed without celen	, carrots, blue o	heese or ranch	dressing unless o	therwise noted;	See Accompanin	nents for more n	utrition informat	ion.	
SNACK SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	660	310	34	13	1.5	80	1540	54	4	0	35
SIGNATURE SAUCES:						•							
+ Add Asian Zing	1	Serving	100	0	0	0	0	0	710	24	< 1	22	1
+ Add Blazin'	1	Serving	80	70	7	1	0	0	1580	4	1	1	1
+ Add Bourbon Honey Mustard	1	Serving	100	10	1	0	0	0	1060	21	0	18	1
+ Add Caribbean Jerk	1	Serving	90	30	3.5	0.5	0	0	470	15	< 1	13	1
+ Add Honey BBQ	1	Serving	80	0	0	0	0	0	480	19	0	16	0
+ Add Hot	1	Serving	60	50	5	1	0	0	1330	4	< 1	1	0
+ Add Hot BBQ	1	Serving	45	20	2.5	0	0	0	830	6	< 1	5	1
+ Add Mango Habanero	1	Serving	90	5	0.5	0	0	0	530	20	0	16	0
+ Add Medium	1	Serving	50	35	4	0.5	0	10	1400	3	<1	1	0
+ Add Mild	1	Serving	70	60	6	1	0	10	1160	3	< 1	1	0
+ Add Parmesan Garlic	1	Serving	160	140	16	3	0	15	770	4	0	2	1
+ Add Spicy Garlic	1	Serving	70	45	5	1	0	10	1510	4	<1	1	1
+ Add Sweet BBQ	1	Serving	60	0	0	0	0	0	770	15	<1	11	1
+ Add Teriyaki	1	Serving	80	0	0	0	0	0	1010	18	0	15	2
+ Add Thai Curry	1	Serving	210	180	20	3.5	0	15	1280	6	<1	3	1
+ Add Wild	1	Serving	60	50	5	1	0	0	1040	4	< 1	2	0
DRY SEASONINGS:												l .	
+ Add Buffalo	1	Serving	5	0	0	0	0	0	340	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	260	1	0	0	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	140	1	0	0	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	360	1	0	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	340	1	0	0	0
SMALL SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	1000	460	51	20	2	120	2320	82	7	0	52
SIGNATURE SAUCES:													
+ Add Asian Zing	1	Serving	150	0	0	0	0	0	1060	35	1	33	1
+ Add Blazin'	1	Serving	120	100	11	2	0	0	2370	6	2	1	1
+ Add Bourbon Honey Mustard	1	Serving	150	15	2	0	0	0	1590	32	< 1	28	2
+ Add Caribbean Jerk	1	Serving	140	45	5	1	0	0	710	22	< 1	20	1
+ Add Honey BBQ	1	Serving	120	0	0	0	0	0	710	29	< 1	24	0
+ Add Hot	1	Serving	60	50	5	1	0	0	1330	4	< 1	1	0
+ Add Hot BBQ	1	Serving	70	30	3.5	0.5	0	0	1240	10	1	7	1
+ Add Mango Habanero	1	Serving	130	10	1	0	0	0	790	31	< 1	25	0
+ Add Medium	1	Serving	70	50	6	1	0	15	2100	4	< 1	1	1
+ Add Mild	1	Serving	110	90	10	1.5	0	10	1740	4	< 1	1	1
+ Add Parmesan Garlic	1	Serving	250	220	24	4.5	0	25	1160	6	< 1	2	2
+ Add Spicy Garlic	1	Serving	100	70	8	1.5	0	15	2260	6	1	1	1
+ Add Sweet BBQ	1	Serving	100	0	0	0	0	0	1150	23	1	17	1
+ Add Teriyaki	1	Serving	120	0	0	0	0	0	1510	27	< 1	23	3
+ Add Thai Curry	1	Serving	310	270	30	5	0	20	1920	8	1	5	1
+ Add Wild	1	Serving	100	70	8	1	0	0	1560	6	1	2	1
DRY SEASONINGS:						,	,		,			,	
+ Add Buffalo	1	Serving	5	0	0	0	0	0	450	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	340	1	0	1	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	190	1	0	0	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	480	1	0	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	450	1	0	0	0
MEDIUM SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	1490	690	77	30	3	180	3470	123	10	0	78
SIGNATURE SAUCES:													
+ Add Asian Zing	1	Serving	220	0	0	0	0	0	1590	53	2	50	1
+ Add Blazin'	1	Serving	190	150	17	2.5	0	0	3560	9	3	2	1
		·	· ·	·		· ·							



MENULTEN				CALORIES FROM		SATURATED FAT							
MENU ITEM	QTY	MEASURE	CALORIES	FAT	FAT (g)	(g)	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
+ Add Bourbon Honey Mustard	1	Serving	230	25	2.5	0	0	0	2390	48	1	42	2
+ Add Caribbean Jerk	1	Serving	210	70	7	1.5	0	0	1070	33	1	30	1
+ Add Honey BBQ	1	Serving	180	0	0	0	0	0	1070	44	< 1	36	1
+ Add Hot	1	Serving	140	110	12	2	0	0	3000	8	2	2	1
+ Add Hot BBQ	1	Serving	110	45	5	1	0	0	1860	14	2	11	1
+ Add Mango Habanero	1	Serving	200	15	1.5	0	0	0	1190	46	< 1	37	0
+ Add Medium	1	Serving	110	80	9	1.5	0	20	3140	7	1	1	1
+ Add Mild	1	Serving	160	130	14	2.5	0	20	2620	6	1	1	1
+ Add Parmesan Garlic	1	Serving	370	320	36	7	0.5	35	1740	9	< 1	4	3
+ Add Spicy Garlic	1	Serving	150	110	12	2	0	20	3390	10	2	1	1
+ Add Sweet BBQ	1	Serving	150	0	0.5	0	0	0	1730	34	2	26	2
+ Add Teriyaki	1	Serving	180	0	0	0	0	0	2270	40	< 1	35	5
+ Add Thai Curry	1	Serving	470	410	46	8	0.5	30	2880	12	2	7	2
+ Add Wild	1	Serving	150	110	12	2	0	0	2340	9	2	3	1
DRY SEASONINGS:					_							1	1 -
+ Add Buffalo	1	Serving	5	0	0	0	0	0	560	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	430	2	0	1	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	240	1	0	1	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	600	2	< 1	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	560	1	0	0	0
LARGE SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	1990	920	102	40	4	240	4630	163	13	0	105
SIGNATURE SAUCES:			000					_	0100		_	0.7	1 0
+ Add Asian Zing	1	Serving	290	0	0	0	0	0	2120	71	3	67	2
+ Add Blazin'	1	Serving	250	200	22	3.5	0	0	4750	11	4	2	2
+ Add Bourbon Honey Mustard	1	Serving	300	30	3.5	0	0	0	3190	64	1	55	3
+ Add Caribbean Jerk	1	Serving	270	90	10	1.5	0	0	1420	44	2	40	2
+ Add Honey BBQ	1	Serving	240	0	0	0	0	0	1430	58	1	48	1
+ Add Hot	1	Serving	190 140	150	16 7	2.5	0	0	4000	11	3	2	2
+ Add Hot BBQ	1	Serving	260	60 15	2	0	0	0	2480 1580	19	1	14 49	0
+ Add Mango Habanero + Add Medium	1	Serving	140	100	12	2	0	25	4190	61 9	2	2	1
+ Add Mild	1	Serving Serving	210	170	12	3	0		3490	9	2	2	1
+ Add Parmesan Garlic	1	Serving	490	430	48	9	1	25 50	2320	12	1	5	4
+ Add Spicy Garlic	1	Serving	200	140	16	2.5	0	25	4520	13	2	2	2
+ Add Sweet BBQ	1	Serving	190	5	0.5	0	0	0	2300	45	2	34	2
+ Aud Teriyaki	1	Serving	240	0	0.5	0	0	0	3020	54	1	46	7
+ Aud Thai Curry	1	Serving	620	550	61	11	1	40	3840	17	3	10	3
+ Add Wild	1	Serving	190	150	16	2.5	0	0	3120	17	2	5	1
DRY SEASONINGS:		Serving	190	150	10	2.3	U		3120	12		<u> </u>	1
+ Add Buffalo	1	Serving	10	0	0	0	0	0	670	1	0	0	0
+ Add Chipotle BBQ	1	Serving	10	0	0	0	0	0	510	2	0	1	0
+ Add Desert Heat	1	Serving	10	0	0	0	0	0	290	2	0	1	0
+ Add Lemon Pepper	1	Serving	10	0	0	0	0	0	720	2	<1	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	680	1	0	1	0
TRADITIONAL WINGS	1	Serving	J	U	U	U	Ü	Ü	000	1	U	1	U
Nutritional values stated below reflect traditional wings hand-spun in sauce and does not account for variations or substitution	e request	ad by the guest	All wings are lis	etad without cala	ary carrote blue	chassa or ranch	draceing unlace	othorwice note	d. Saa Accompan	iments for more	nutrition inform	ation	
SNACK SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	360	180	20	7	0	180	135	0	0	0	44
SIGNATURE SAUCES:	1	Sciving	300	100	20	,	U	100	133	U	U	U	44
+ Add Asian Zing	T 1	Serving	45	0	<u> </u>	0	0	0	340	11	0	11	0
+ Add Blazin'	1	Serving	45 45	35	4	0.5	0	0	890	2	<1	0	0
+ Aud Bourbon Honey Mustard	1	Serving	60	5	0.5	0.5	0	0	660	13	0	11	1
+ Add Caribbean Jerk	1	Serving	45	15	1.5	0	0	0	230	7	0	7	0
+ Add Honey BBQ	1	Serving	45	0	0	0	0	0	280	11	0	9	0
+ Add Hot	1	Serving	35	30	3	0	0	0	770	2	<1	0	0
+ Aud Hot BBQ	1	Serving	25	10	1.5	0	0	0	470	4	0	3	0
ד אעע ווווו אַעע	1	, i										8	0
J. Add Manga Hahanara	1 1	Samina		η η									
+ Add Mango Habanero + Add Medium	1	Serving Serving	45 25	0 20	0 2	0	0	0 5	270 720	10	0	0	0



MENULITEM	OTV	MEASURE	CALORIES	CALORIES FROM	FAT (=)	SATURATED FAT	TRANS FAT (g)	01101 ()	SODIUM (mg)	0400 (-)	TOTAL FIRED (-)	CHOAD (-)	DDOTEIN (-)
MENU ITEM	QTY			FAT	FAT (g)	(g)		CHOL (mg)		CARB (g)	TOTAL FIBER (g)		PROTEIN (g)
+ Add Mild	1	Serving	40	35	4	0.5	0	5	690	2	0	0	0
+ Add Parmesan Garlic	1	Serving	90	80	9	1.5	0	10	420	2	0	1	1
+ Add Spicy Garlic	1	Serving	35	25	3	0	0	5	810	2	0	0	0
+ Add Sweet BBQ	1	Serving	30	0	0	0	0	0	380	8	0	6	0
+ Add Teriyaki	1	Serving	40	0	0	0	0	0	530	9	0	8	1
+ Add Thai Curry	1	Serving	130	110	12	2	0	10	780	3	< 1	2	1
+ Add Wild	1	Serving	30	25	2.5	0	0	0	480	2	0	1	0
DRY SEASONINGS:						T			•			T	
+ Add Buffalo	1	Serving	5	0	0	0	0	0	340	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	260	1	0	0	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	140	1	0	0	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	360	1	0	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	340	1	0	0	0
SMALL SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	650	330	36	12	1	325	240	0	0	0	80
SIGNATURE SAUCES:						T			•			T	
+ Add Asian Zing	1	Serving	80	0	0	0	0	0	620	21	< 1	19	0
+ Add Blazin'	1	Serving	80	65	7	1	0	0	1600	4	1	1	1
+ Add Bourbon Honey Mustard	1	Serving	110	10	1.5	0	0	0	1180	24	< 1	21	1
+ Add Caribbean Jerk	1	Serving	80	25	3	0.5	0	0	420	13	< 1	12	0
+ Add Honey BBQ	1	Serving	80	0	0	0	0	0	500	20	0	17	0
+ Add Hot	1	Serving	70	50	6	1	0	0	1390	4	< 1	1	0
+ Add Hot BBQ	1	Serving	50	20	2.5	0	0	0	850	7	< 1	5	1
+ Add Mango Habanero	1	Serving	80	5	0.5	0	0	0	480	19	0	15	0
+ Add Medium	1	Serving	45	30	3.5	0.5	0	10	1290	3	< 1	0	0
+ Add Mild	1	Serving	80	60	7	1	0	10	1250	3	< 1	1	0
+ Add Parmesan Garlic	1	Serving	160	140	16	3	0	15	760	4	0	2	1
+ Add Spicy Garlic	1	Serving	60	45	5	1	0	10	1450	4	< 1	1	1
+ Add Sweet BBQ	1	Serving	60	0	0	0	0	0	690	14	< 1	10	1
+ Add Teriyaki	1	Serving	80	0	0	0	0	0	950	17	0	14	2
+ Add Thai Curry	1	Serving	230	200	22	4	0	15	1410	6	< 1	4	1
+ Add Wild	1	Serving	50	40	4.5	0.5	0	0	870	3	< 1	1	0
DRY SEASONINGS:						1							
+ Add Buffalo	1	Serving	5	0	0	0	0	0	450	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	340	1	0	1	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	190	1	0	0	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	480	1	0	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	450	1	0	0	0
MEDIUM SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	1010	510	57	19	1.5	505	380	0	0	0	125
SIGNATURE SAUCES:													
+ Add Asian Zing	1	Serving	130	0	0	0	0	0	960	32	1	30	1
+ Add Blazin'	1	Serving	130	100	12	2	0	0	2480	6	2	1	1
+ Add Bourbon Honey Mustard	1	Serving	170	20	2	0	0	0	1840	37	< 1	32	2
+ Add Caribbean Jerk	1	Serving	130	40	4.5	1	0	0	660	21	< 1	19	1
+ Add Honey BBQ	1	Serving	130	0	0	0	0	0	780	32	< 1	26	0
+ Add Hot	1	Serving	100	80	9	1.5	0	0	2160	6	2	1	1
+ Add Hot BBQ	1	Serving	80	35	3.5	0.5	0	0	1320	10	1	7	1
+ Add Mango Habanero	1	Serving	120	10	1	0	0	0	750	29	< 1	23	0
+ Add Medium	1	Serving	70	50	6	1	0	10	2010	4	< 1	1	1
+ Add Mild	1	Serving	120	100	11	1.5	0	15	1940	5	< 1	1	1
+ Add Parmesan Garlic	1	Serving	250	220	25	4.5	0	25	1190	6	< 1	2	2
+ Add Spicy Garlic	1	Serving	100	70	8	1.5	0	15	2260	6	1	1	1
+ Add Sweet BBQ	1	Serving	90	0	0	0	0	0	1070	21	< 1	16	1
+ Add Teriyaki	1	Serving	120	0	0	0	0	0	1470	26	< 1	23	3
+ Add Thai Curry	1	Serving	350	310	35	6	0.5	20	2190	10	2	6	2
+ Add Wild	1	Serving	80	60	7	1	0	0	1350	5	< 1	2	1
DRY SEASONINGS:						1			560				T 0
+ Add Buffalo	1	Serving	5	0	0	0	0	0		1	0	0	



				CALORIES FROM		SATURATED FAT	i						
MENU ITEM	QTY	MEASURE	CALORIES	FAT	FAT (g)	(g)	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	430	2	0	1	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	240	1	0	1	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	600	2	< 1	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	560	1	0	0	0
LARGE SIZE, add your choice of Signature Sauce or Dry Seasoning SIGNATURE SAUCES:	1	Serving	1300	660	73	24	1.5	650	480	0	U	0	160
SIGNATURE SAUGES: + Add Asian Zing	1	Serving	170	0	0	0	0	0	1240	41	2	39	1
+ Add Blazin'	1	Serving	170	130	15	2.5	0	0	3190	8	2	1	1
+ Add Bourbon Honey Mustard	1	Serving	220	25	2.5	0	0	0	2360	48	1	41	2
+ Add Caribbean Jerk	1	Serving	160	50	6	1	0	0	850	26	1	24	1
+ Add Honey BBQ	1	Serving	160	0	0	0	0	0	1000	41	< 1	34	1
+ Add Hot	1	Serving	130	100	11	2	0	0	2770	7	2	2	1
+ Add Hot BBQ	1	Serving	100	45	5	1	0	0	1700	13	2	10	1
+ Add Mango Habanero	1	Serving	160	10	1	0	0	0	970	37	< 1	30	0
+ Add Medium	1	Serving	90	60	7	1	0	15	2580	5	1	1	1
+ Add Mild	1	Serving	150	120	14	2	0	15	2500	6	1	1	1
+ Add Parmesan Garlic	1	Serving	320	280	32	6	0	30	1530	8	< 1	3	3
+ Add Spicy Garlic	1	Serving	130 120	90	10	1.5	0	15	2910	8	1	1	1
+ Add Sweet BBQ	1	Serving		0	0	0	0	0	1370	27	1	20	1
+ Add Teriyaki + Add Thai Curry	1	Serving Serving	150 460	0 400	0 45	0 8	0.5	30	1890 2820	34 12	< 1	29 7	2
+ Add Wild	1	Serving	110	80	9	1.5	0.3	0	1740	6	1	3	1
DRY SEASONINGS:	1 1	Sciving	110	00	J	1.0		U	1740	U	1	J	
+ Add Buffalo	1	Serving	10	0	0	0	0	0	670	1	0	0	0
+ Add Chipotle BBQ	1	Serving	10	0	0	0	0	0	510	2	0	1	0
+ Add Desert Heat	1	Serving	10	0	0	0	0	0	290	2	0	1	0
+ Add Lemon Pepper	1	Serving	10	0	0	0	0	0	720	2	< 1	0	0
+ Add Salt & Vinegar	•	0 :	_	•	_	•	•	•	000		0		0
+ MUU SAIL & VINEYAT	1	Serving	5	0	0	0	0	0	680	1	0	1	U
COMBO & ACCOMPANIMENTS										I		_	
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw	1	Serving	1430/1710	710/960	79/107	26/31	2.5/3	270/285	2680/4420	99/107	12/13	10/14	78/79
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with	1 5 veggie	Serving	1430/1710 fluid ounces of c	710/960 dressing. Mediun	79/107 n and Large port	26/31	2.5/3 with 10 veggie s	270/285 ticks and 3 fluid	2680/4420 dounces of dress	ing.		_	78/79
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks	1 5 veggie 5	Serving sticks and 1.5 Each	1430/1710 fluid ounces of o	710/960 dressing. Mediun	79/107 n and Large port 0	26/31 ions are served 0	2.5/3 with 10 veggie s	270/285 ticks and 3 fluid 0	2680/4420 d ounces of dress 65	ing. 2	12/13	10/14	78/79
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks	1 5 veggie 5	Serving sticks and 1.5 Each Each	1430/1710 fluid ounces of o 15 20	710/960 <mark>dressing. Mediun</mark> 0 0	79/107 n and Large port 0 0	26/31 ions are served 0 0	2.5/3 with 10 veggie s 0 0	270/285 ticks and 3 fluid 0	2680/4420 d ounces of dress 65 35	ing. 2 5		10/14	78/79 1 0
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Celery & Carrot Sticks	1 5 veggie 5 5	Serving sticks and 1.5 Each Each Each	1430/1710 fluid ounces of o 15 20 20	710/960 dressing. Mediun 0 0	79/107 n and Large port 0 0 0	26/31 ions are served 0 0 0	2.5/3 with 10 veggie s 0 0	270/285 ticks and 3 fluid 0 0	2680/4420 l ounces of dress 65 35 50	ing. 2 5 4	12/13 1 1 1	10/14	78/79 1 0 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Celery & Carrot Sticks Blue Cheese Dressing	1 5 veggie 5 5 5 1.5	Serving Sticks and 1.5 Each Each Each fluid ounces	1430/1710 fluid ounces of c 15 20 20 210	710/960 dressing. Medium 0 0 0	79/107 n and Large port 0 0 0	26/31 ions are served 0 0	2.5/3 with 10 veggie s: 0 0 0	270/285 ticks and 3 fluid 0 0 0	2680/4420 l ounces of dress 65 35 50 410	ing. 2 5 4 2	12/13 1 1 1 0	10/14	78/79 1 0 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing	1 5 veggie 5 5	Serving sticks and 1.5 Each Each Each	1430/1710 fluid ounces of o 15 20 20	710/960 dressing. Mediun 0 0	79/107 n and Large port 0 0 0	26/31 ions are served 0 0 0 0 4.5	2.5/3 with 10 veggie s 0 0	270/285 ticks and 3 fluid 0 0	2680/4420 l ounces of dress 65 35 50	ing. 2 5 4	12/13 1 1 1	10/14	78/79 1 0 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS	1 5 veggie 5 5 5 1.5	Serving sticks and 1.5 Each Each Each fluid ounces fluid ounces	1430/1710 fluid ounces of c 15 20 20 210	710/960 dressing, Medium 0 0 0	79/107 n and Large port 0 0 0	26/31 ions are served 0 0 0 0 4.5	2.5/3 with 10 veggie s: 0 0 0	270/285 ticks and 3 fluid 0 0 0	2680/4420 l ounces of dress 65 35 50 410	ing. 2 5 4 2	12/13 1 1 1 0	10/14 1 3 2 1	78/79 1 0 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing	1 5 veggie 5 5 5 1.5 1.5	Serving Sticks and 1.5 Each Each Each fluid ounces	1430/1710 fluid ounces of c 15 20 20 210 240	710/960 dressing. Mediun 0 0 0 200 230	79/107 n and Large port 0 0 0 0 22 25	26/31 ions are served 0 0 0 4.5	2.5/3 with 10 veggie s: 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 0 25	2680/4420 l ounces of dress 65 35 50 410 380	ing. 2 5 4 2 2 2	12/13 1 1 1 0 0	10/14 1 3 2 1 1	78/79 1 0 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce	1 5 veggie 5 5 5 1.5 1.5	Serving Sticks and 1.5 Each Each Each fluid ounces fluid ounces fluid ounces fluid ounces fluid ounces fluid ounces	1430/1710 fluid ounces of of 15 20 20 210 240 160 130 150	710/960 Iressing. Medium 0 0 0 200 230 0 100 15	79/107 n and Large port 0 0 0 22 25 0 11 2	26/31 ions are served 0 0 0 4.5 4	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600	2 5 4 2 2 2 40 6 32	12/13 1 1 1 0 0	10/14 1 3 2 1 1 37 1 28	78/79 1 0 1 1 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Celery Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce	1 5 veggie 5 5 5 1.5 1.5 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Each fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150	710/960 Iressing. Medium 0 0 0 200 230 0	79/107 1 and Large port 0 0 0 22 25 0 11	26/31 ions are served 0 0 0 4.5 4	2.5/3 with 10 veggie s: 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600 680	10	12/13 1 1 1 0 0 2 2	10/14 1 3 2 1 1 1 37 1 28 19	78/79 1 0 1 1 0 1 1 1 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Honey BBQ Sauce	1 5 veggie 5 5 5 1.5 1.5 2 2 2 2	Serving sticks and 1.5 Each Each Fach fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150 130 140	710/960 Iressing. Medium 0 0 0 200 230 0 100 15 45 0	79/107 n and Large port 0 0 0 22 25 0 111 2 4.5	26/31 ions are served 0 0 0 4.5 4 0 0 1 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600 680 850	10	12/13 1 1 1 0 0 2 2 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29	78/79 1 0 1 1 0 1 1 2 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Honey BBQ Sauce Hot Sauce	1 5 veggie 5 5 5 5 1.5 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150 130 140 100	710/960 Iressing. Medium 0 0 0 200 230 0 100 15 45 0 70	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040	10	12/13 1 1 1 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1	78/79 1 0 1 1 0 1 1 1 2
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Honey BBQ Sauce Hot Sauce Hot BBQ Sauce	1 5 veggie 5 5 5 1.5 1.5 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150 130 140 100 70	710/960 Iressing. Medium 0 0 0 200 230 0 100 15 45 0 70 30	79/107 n and Large port 0 0 22 25 0 11 2 4.5 0 8 3.5	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260	10 10 10 10 10 10 10 10 10 10 10 10 10 1	12/13 1 1 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7	78/79 1 0 1 1 0 1 1 2 1 1 1 1 1 1 1 1 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Honey BBQ Sauce Hot Sauce Hot BBQ Sauce Mango Habanero Sauce	1 5 veggie 5 5 5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Each fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150 140 100 70 160	710/960 Iressing. Medium 0 0 0 200 230 0 100 15 45 0 70 30 10	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8 3.5	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 0 25 5	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260 960	10 10 10 10 10 10 10 10 10 10 10 10 10 1	12/13 1 1 1 0 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7 30	78/79 1 0 1 1 0 1 1 1 2 1 1 1 1 0 0
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Honey BBQ Sauce Hot Sauce Hot Sauce Hot Sauce Mango Habanero Sauce Medium Sauce Medium Sauce	1 5 veggie 5 5 5 1.5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Each fluid ounces	1430/1710 fluid ounces of 6 15 20 210 240 160 130 150 130 140 100 70	710/960 Iressing. Medium 0 0 200 230 0 100 15 45 0 70 30 10 50	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8 3.5 1	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5 0	2.5/3 with 10 veggie si 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 0 25 5 0 0 0 0 0 0 0 0 0 0 10	2680/4420 Jounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260 960 2040	10 10 10 10 10 10 10 10 10 10 10 10 10 1	12/13 1 1 1 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7	78/79 1 0 1 1 0 1 1 2 1 1 1 0 1 1 1 1 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Hot Sauce Hot Sauce Hot Sauce Mango Habanero Sauce Medium Sauce Medium Sauce Mild Sauce Mild Sauce	1 5 veggie 5 5 5 1.5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Fluid ounces	1430/1710 fluid ounces of 6 15 20 210 240 160 130 150 130 140 100 70 160 70 110	710/960 Iressing. Medium 0 0 0 200 230 0 100 15 45 0 70 30 10 50 90	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8 3.5 1 6 10	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5 0 1 1.5	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 0 25 5 0 0 0 0 0 0 0 10 10	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260 960 2040 1770	100 sq. 100 sq	12/13 1 1 1 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1 1	10/14 1 1 3 2 1 1 1 37 1 28 19 29 1 7 30 1 1	78/79 1 0 1 1 0 1 1 1 1 0 1 1 1 1 1 1 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Blazin Sauce Horey Mustard Sauce Caribbean Jerk Sauce Horey BBQ Sauce Hot Sauce Hot BBQ Sauce Mango Habanero Sauce Mango Habanero Sauce Mild Sauce Parmesan Garlic Sauce	1 5 veggie 5 5 5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150 140 100 70 160 70 110	710/960 Iressing. Medium 0 0 0 200 230 0 100 15 45 0 70 30 10 50 90	79/107 n and Large port 0 0 0 22 25 0 111 2 4.5 0 8 3.5 1 6 10	26/31 ions are served 0 0 0 4.5 4 0 1 0 1 0 1.5 0.5 0 1 1.5 4.5	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5 0 0 0 0 0 0 0 0 0 10 10 10 25	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260 960 2040 1770 1180	100 street	12/13 1 1 1 0 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7 30 1 1 2	78/79 1 0 1 1 1 2 1 1 1 1 1 1 1 2 1 2 2 1 1 1 2 2 2 1 2 2 1 1 2 2 2 1 2 2 2 1 2 2 2 2 1 2
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Blazin Sauce Honey Mustard Sauce Honey BBQ Sauce Hot Sauce Hot BBQ Sauce Mango Habanero Sauce Medium Sauce Medium Sauce Parmesan Garlic Sauce Parmesan Garlic Sauce Spicy Garlic Sauce Spicy Garlic Sauce	1 5 veggie 5 5 5 5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 140 100 70 160 70 1110 250 100	710/960 Iressing. Medium 0 0 0 200 230 0 100 15 45 0 70 30 10 50 90 220 70	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8 3.5 1 6 10	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5 0 1 1.5	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 0 25 5 0 0 0 0 0 0 0 10 10	2680/4420 ounces of dress 65	10	12/13 1 1 1 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7 30 1 1 2 1	78/79 1 0 1 1 0 1 1 1 1 0 1 1 1 1 1 1 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Honey BBQ Sauce Hot Sauce Hot BBQ Sauce Mango Habanero Sauce Medium Sauce Mild Sauce Mild Sauce Spicy Garlic Sauce Spicy Garlic Sauce Spicy Garlic Sauce Sweet BBQ Sauce	1 5 veggie 5 5 5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150 140 100 70 160 70 110	710/960 Iressing. Medium 0 0 0 200 230 0 100 15 45 0 70 30 10 50 90	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8 3.5 1 6 10 24	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5 0 1 1.5 4.5 1.5	2.5/3 with 10 veggie s' 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5 0 0 0 0 0 0 0 0 10 10 10 25 10	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260 960 2040 1770 1180	100 street	12/13 1 1 1 0 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7 30 1 1 2	78/79 1 0 1 1 1 2 1 1 1 1 1 1 1 2 1 2 2 1 1 1 2 2 1 2 2 1 2 2 2 1 2 2 1 2 2 2 1 2 2 2 2 2 1 2
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Celery Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Hot Sauce Hot Sauce Hot Sauce Mango Habanero Sauce Medium Sauce Mild Sauce Parmesan Garlic Sauce Spicy Garlic Sauce Spicy Garlic Sauce Spicy Garlic Sauce Teriyaki Sauce Teriyaki Sauce	1 5 veggie 5 5 5 1.5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150 130 140 100 70 160 70 110 250 100 90	710/960 Iressing. Medium 0 0 0 0 200 230 0 100 15 45 0 70 30 10 50 90 220 70 5	79/107 n and Large port 0 0 22 25 0 11 2 4.5 0 8 3.5 1 6 10 24	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5 0 1 1.5 4.5 1.5	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5 0 0 0 0 0 0 0 0 0 0 10 10 25 10 0	2680/4420 l ounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260 960 2040 1770 1180 2180	10 37 4 4 6 6 6 21	12/13 1 1 1 0 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7 30 1 1 2 1 16	78/79 1 0 1 1 0 1 1 1 0 1 1 1 1 2 1 1 1 2 1 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Carrot Sticks Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Honey BBQ Sauce Hot Sauce Hot BBQ Sauce Mango Habanero Sauce Medium Sauce Mild Sauce Mild Sauce Spicy Garlic Sauce Spicy Garlic Sauce Spicy Garlic Sauce Sweet BBQ Sauce	1 5 veggie 5 5 5 5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Each fluid ounces	1430/1710 fluid ounces of c 15 20 20 210 240 160 130 150 130 140 100 70 160 70 110 250 100 90 130	710/960 Iressing. Medium 0 0 200 230 0 100 15 45 0 70 30 10 50 90 2220 77 0 5	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8 3.5 1 6 10 24 8 0 0	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5 0 1 1.5 4.5 1.5 0 0	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 0 25 5 0 0 0 0 0 0 0 0 10 10 10 0 0 0 0 0 0	2680/4420 Jounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260 960 2040 1770 1180 1180 1180 1190	10 37 4 4 6 6 6 21 28	12/13 1 1 0 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7 30 1 1 2 1 16 24	78/79 1 0 1 1 0 1 1 1 0 1 1 1 1 1 1 1 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Celery Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Honey BBQ Sauce Hot Sauce Medium Sauce Medium Sauce Mild Sauce Parmesan Garlic Sauce Sweet BBQ Sauce Teriyaki Sauce Teriyaki Sauce Triyaki Sauce Wild Sauce Wild Sauce Wild Sauce	1 5 veggie 5 5 5 1.5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150 140 100 70 160 70 110 250 100 90 130 280 100	710/960 Iressing. Medium 0 0 0 0 200 230 0 100 15 45 0 70 30 10 50 90 220 70 5 0 250 80	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8 3.5 1 6 10 24 8 0 0 28 8	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5 0 1 1.5 0.5 0 1 1.5 1.5 1.5 1.5 0 0 1.5	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5 0 0 0 0 0 0 0 0 0 0 10 10 25 10 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2680/4420 Jounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260 960 2040 1770 1180 2180 1040 1560 1750 1600	ing. 2 5 4 2 2 40 6 32 21 34 6 10 37 4 6 6 6 21 28 8 6	12/13 1 1 1 0 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7 30 1 1 2 1 16 24 4 2	78/79 1 0 1 1 0 1 1 1 0 1 1 1 2 1 1 1 1 4 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Celery Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Bourbon Honey Mustard Sauce Hot Sauce Hot Sauce Mango Habanero Sauce Medium Sauce Mild Sauce Parmesan Garlic Sauce Spicy Garlic Sauce Sweet BBQ Sauce Teriyaki Sauce Teriyaki Sauce Buffalo Seasoning	1 5 veggie 5 5 5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Fluid ounces	1430/1710 fluid ounces of c 15 20 210 240 160 130 150 130 140 100 70 110 250 100 90 130 280 100	710/960 Iressing. Medium 0 0 200 230 0 100 15 45 0 70 30 10 50 90 2220 70 5 0 2550 80	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8 3.5 1 6 10 24 8 0 0 28 8	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5 0 1 1.5 4.5 1.5 1.5 0 0 0 0	2.5/3 with 10 veggie s' 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 0 25 5 0 0 0 0 0 0 0 0 10 10 10 0 25 10 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2680/4420 Jounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1770 1180 2180 1190 11560 1750 1600 180	ing. 2 5 4 2 2 40 6 32 21 34 6 10 37 4 4 6 6 21 28	12/13 1 1 1 0 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1	10/14 1	78/79 1 0 0 1 1 1 0 0 1 1 1 1 1 1 1 1 1 1 1
COMBO & ACCOMPANIMENTS Boneless and Traditional Wings Combo, with French Fries and Coleslaw All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with Celery Sticks Celery Sticks Celery & Carrot Sticks Blue Cheese Dressing Ranch Dressing SAUCES & SEASONINGS Asian Zing Sauce Blazin Sauce Bourbon Honey Mustard Sauce Caribbean Jerk Sauce Hot Sauce Hot Sauce Mango Habanero Sauce Medium Sauce Mild Sauce Spicy Garlic Sauce Sweet BBQ Sauce Teriyaki Sauce Teriyaki Sauce Triyaki Sauce Wild Sauce Wild Sauce Wild Sauce Wild Sauce	1 5 veggie 5 5 5 1.5 1.5 1.5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Serving sticks and 1.5 Each Each Fluid ounces	1430/1710 fluid ounces of 6 15 20 20 210 240 160 130 150 140 100 70 160 70 110 250 100 90 130 280 100	710/960 Iressing. Medium 0 0 0 0 200 230 0 100 15 45 0 70 30 10 50 90 220 70 5 0 250 80	79/107 n and Large port 0 0 0 22 25 0 11 2 4.5 0 8 3.5 1 6 10 24 8 0 0 28 8	26/31 ions are served 0 0 0 4.5 4 0 2 0 1 0 1.5 0.5 0 1 1.5 0.5 0 1 1.5 1.5 1.5 1.5 0 0 1.5	2.5/3 with 10 veggie s 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	270/285 ticks and 3 fluid 0 0 0 25 5 0 0 0 0 0 0 0 0 0 0 10 10 25 10 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2680/4420 Jounces of dress 65 35 50 410 380 1190 2430 1600 680 850 2040 1260 960 2040 1770 1180 2180 1040 1560 1750 1600	ing. 2 5 4 2 2 40 6 32 21 34 6 10 37 4 6 6 6 21 28 8 6	12/13 1 1 1 0 0 0 2 2 1 1 1 1 1 1 1 1 1 1 1	10/14 1 3 2 1 1 1 37 1 28 19 29 1 7 30 1 1 2 1 16 24 4 2	78/79 1 0 1 1 1 0 1 1 1 1 0 1 1 1 1 1 1 1 1



MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM Fat	FAT (g)	SATURATED FAT	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
Desert Heat Seasoning	1	teaspoon	10	0	0	(g) ()	0	0	360	2	0	0	0
Lemon Pepper Seasoning	1	teaspoon	0	0	0	0	0	0	130	0	0	0	0
Salt and Vinegar Seasoning	1	teaspoon	0	0	0	0	0	0	200	0	0	0	0
BURGERS	1	tcaspoon	U	U	0	U	U	U	200	0	Ü	U	Ů
Nutritional values listed below include all-beef burgers, toasted brioche bun, lettuce, tomato, red onion, and pickles unless othe	nwica nat	ad Rurger cube	titutions such a	e grillad ar crien	v chicken breast	or black bean r	natty are availab	de unon request	All hurgare ara	listed without Fi	ranch Fries, see	Sidae & Substitu	tions for more
nutrition information.	WISC HUL	eu. Duigei subs	illutions, such a	is grilled of Crisp	Jy Cilickell Dieasi	. Of black bealt p	Jaily, are availar	ne upon request	. All bulgers are	iisteu witiiout i i	elicii i iles; see	olues & Substitu	,ions for more
Big Jack Daddy Burger	1	Serving	1260	670	75	30	3	185	3520	90	Δ	38	59
Boston Lager Burger	1	Serving	1340	990	110	30	3	155	2670	47	5	10	43
Buffalo Blue Burger	1	Serving	980	650	73	26	2.5	150	3670	41	3	8	41
Cheese Curd Bacon Burger	1	Serving	1640	1170	130	45	3.5	215	3740	55	5	11	62
Cheeseburger, with your choice of cheese	1	Serving	730	440	49	19	2	110	2110	37	2	7	36
+ Add American Cheese	1	Slice	70	45	5	3.5	0	15	300	2	0	1	3
+ Add Blue Cheese Crumbles	1	Serving	70	50	6	4	0	15	270	1	0	0	4
+ Add Cheddar Cheese	1	Slice	90	60	7	4	0	20	135	0	0	0	5
+ Add Pepper Jack Cheese	1	Slice	80	60	6	4	0	20	140	0	0	0	4
+ Add Queso Cheese	1	Serving	50	30	3.5	1.5	0	5	320	4	0	1	2
+ Add Swiss Cheese	1	Slice	50	35	4	2.5	0	15	25	0	0	0	4
Screamin' Nacho Burger, not served with lettuce, tomato, red onion or pickles	1	Serving	1020	680	76	26	2.5	135	2530	44	3	7	41
Southwestern Black Bean Burger	1	Serving	950	590	66	14	1	30	1730	70	18	11	31
SANDWICHES & WRAPS													
All sandwiches, wraps, and buffalitos are listed without french fries or chips and salsa unless otherwise noted; see Sides & Sub	stitutions	for more nutriti	on information.										
BBQ Chicken Sandwich	1	Serving	710	310	35	12	0	150	2110	56	3	22	46
Buffalo Ranch Chicken Wrap	1	Serving	910	450	51	16	1.5	85	2860	79	5	6	34
Buffalo Ranch Chicken Sandwich	1	Serving	850	480	53	14	1	90	2680	60	6	8	32
Classic Chicken Wrap, with your choice of Grilled Chicken Breast or Crispy Tenders	1	Serving	570/710	180/280	20/31	8/13	0/1	135/75	1560/1580	56/76	3/4	5/5	42/33
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280	0-250	0-28	0-5	0	0-25	680-2430	4-40	1-2	1-37	0-2
Bayou Po' Boy, with your choice of Crispy Jumbo Shrimp or Crispy Tenders	1	Serving	1000/1030	600/630	66/70	15/17	1.5/1.5	120/80	2110/1890	82/73	9/7	10/9	19/27
Grilled Chicken Buffalitos	1	Serving	500	200	22	11	0.5	155	1370	37	3	5	39
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280	0-250	0-28	0-5	0	0-25	680-2430	4-40	1-2	1-37	0-2
Hickory Pulled Pork Sandwich	1	Serving	1040	390	43	12	0	95	3270	123	7	69	38
Pepper Jack Steak Wrap	1	Serving	1070	610	68	20	2	115	2790	60	3	8	55
Southwest Philly Cheesesteak	1	Serving	680	290	33	11	1	70	1900	49	3	8	46
SIDES & SUBSTITUTIONS													
Buffalo Chips	1	Serving	290	120	14	6	0.5	10	590	38	5	0	4
Caesar Salad, with Light Caesar Dressing and Garlic Toast	1	Serving	330	190	21	4	0	65	960	30	3	4	8
Cheddar Cheese Curds, with Southwestern Ranch Dressing	1	Serving	920	710	79	31	2	95	2290	23	5	3	31
Chips and Salsa	1	Serving	530	210	23	9	1	15	1000	73	8	4	8
Coleslaw	1	Serving	240	160	18	3	0	20	450	14	5	10	3
French Fries	1	Serving	330	140	15	/	1	10	940	44	4	0	4
Mac & Cheese	1	Serving	540	260	28	17	1	75	1130	52	4	1	19
Onion Rings, with Southwestern Ranch Dressing	1	Serving	960 370	630 170	70	20	2.5	40 15	1620 1030	76	6	12	6
Potato Wedges Side Salad, with Lemon Vinaigrette and Garlic Toast	1	Serving	370	230	19 25	- 8 - 5	0	15 5	970	45 29	6	1	6 7
, ,	_	Serving							970			14	· ·
Veggie Boat, with Fat Free Ranch Dressing White Rice (Hawaii Only)	1	Serving Serving	130 180	5 5	0.5	0	0	0	970	30 40	6	14	3
OPTIONAL TOPPINGS FOR FRENCH FRIES, POTATO WEDGES, OR BUFFALO CHIPS	1	Serving	100	J	U	U	U	U	U	40	U		3
American Cheese	1	Serving	140	90	10	7	0	30	590	4	n	2	6
Cheddar Cheese	1	Serving	170	130	14	8	0	40	270	1	0	0	11
Cheddar Jack Cheese	1	Serving	170	120	14	8	0	45	270	2	n	0	10
Blue Cheese Crumbles	1	Serving	210	150	17	11	0.5	45	800	3	1	0	12
Pepper Jack Cheese	1	Serving	150	120	13	8	0.5	40	280	1	0	0	9
Queso Cheese	1	Serving	110	60	7	3.5	0	15	640	7	0	2	4
Swiss Cheese	1	Serving	110	70	8	4.5	0	25	45	1	0	0	8
Buffalo Seasoning	1	Serving	0	0	0	0	0	0	170	0	0	0	0
Chipotle BBQ Seasoning	1	Serving	0	0	0	0	0	0	130	1	0	0	0
Desert Heat Seasoning	1	Serving	0	0	0	0	0	0	70	0	0	0	0
Lemon Pepper Seasoning	1	Serving	0	0	0	0	0	0	180	1	0	0	0
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MENU ITEM				CALORIES FROM		SATURATED FAT							
MENU ITEM	QTY	MEASURE	CALORIES	FAT	FAT (g)	(g)	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
Salt and Vinegar Seasoning	1	Serving	0	0	0	0	0	0	170	0	0	0	0
Bacon Bits	1	Serving	60	35	4	1.5	0	20	210	0	0	0	5
Chili	1	Serving	120	60	6	2.5	0	20	370	6	2	2	8
TENDERS & MAC													
Buffalo Mac & Cheese, with your choice of Buffalo Sauce	1	Serving	1300	680	75	32	2	145	2830	108	8	4	46
+ Add your choice of Buffalo Sauce; Mild, Medium, or Hot (see Signature Sauces)	1	Serving	25-35	15-30	2-3	0-0.5	0	0-5	580-700	1-2	0	0	0
Naked or Crispy Tenders, 4 tenders	1	Serving	190/560	10/250	1.5/28	0/11	0/1.5	120/95	1270/1030	0/41	0/4	0/0	43/36
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280	0-250	0-28	0-5	0	0-25	680-2430	4-40	1-2	1-37	0-2
Naked or Crispy Tenders, 6 tenders	1	Serving	280/840	20/370	2/41	0.5/17	0/2	180/140	1910/1540	0/62	0/6	0/0	65/53
+ Add your choice of Signature Sauce (see Signature Sauces)	3	fluid ounces	110-430	0-380	0-42	0-7	0-0.5	0-35	1020-3640	6-60	1-3	1-56	0-5
GREENS													
All salads are served with Garlic Toast and dressing unless otherwise noted. For alternate dressings, see list below.				070							10	- 12	- 22
Buffalo Chicken Salad, with your choice of Buffalo Sauce	1	Serving	1130	670	74	21	1.5	105	3290	80	10	10	33
+ Add your choice of Buffalo Sauce; Mild, Medium, or Hot (see Signature Sauces)	1	Serving	25-35	15-30	2-3	0-0.5	0	0-5	580-700	1-2	0	0	0
Caesar Salad, with Light Caesar Dressing	1	Serving	330	190	21	4	0	65	960	30	3	4	8
Chicken Caesar Salad	1	Serving	720	340	38	8	0	210	2170	57	6	7	42
Garden Salad, with Lemon Vinaigrette and your choice of Blackened, Crispy or Grilled Chicken	1	Serving	660	370	41	8	0.5	5	1690	56	8	14	13
+ Add Blackened Chicken Breast	1	Serving	140	25	3	1	0	105	1070	1	1	0	26
+ Add Grilled Chicken Breast	1	Serving	140 420	25 190	3 21	9	0	115 70	520 770	31	3	0	28 27
+ Add Crispy Tenders	1	Serving				-	_				-	0	
+ Add your choice of Signature Sauce (see Sauces)	1	fluid ounce	35-140	0-130	0-14	0-2.5	0	0-10	340-1210	2-20	0-1 7	0-19	0-2
Honey BBQ Chicken Salad, with Honey BBQ Ranch Dressing Santa Fe Salad, with Cilantro Lime Ranch Dressing, Soft Tortillas, and your choice of Grilled Chicken Breast or Hickory-Smoked	1	Serving	1180	680	76	19	1	160	4070	75	/	41	48
Santa Fe Salad, with Chantro Lime Ranch Dressing, Soft Torthlas, and your choice of Gried Chicken Breast of Hickory-Smoked Pulled Pork	1	Serving	1340/1430	780/870	86/97	19/23	1.5/1.5	160/125	2670/2620	92/91	16/15	16/16	49/49
Side Salad, with Lemon Vinaigrette	1	Serving	370	230	25	5	0	5	970	29	4	7	7
BBQ Ranch Dressing	2/3	fluid ounces	300/450	280/420	31/47	4.5/7	0/0.5	5/10	540/810	5/8	0/0	4/6	1/1
Blue Cheese Dressing	2/3	fluid ounces	280/420	260/400	29/44	6/9	0/0.5	35/55	550/820	2/3	0/0	2/3	2/3
Buffalo Blue Cheese Dressing	2/3	fluid ounces	260/390	240/360	27/40	5/8	0/0.5	30/50	930/1400	3/4	0/1	2/2	2/3
Cilantro Lime Ranch Dressing	2/3	fluid ounces	330/490	310/470	35/52	5/8	0.5/1	10/10	570/850	3/5	0/0	2/3	1/1
Fat Free Ranch Dressing	2/3	fluid ounces	50/70	0/0	0/0	0/0	0/0	0/0	550/830	12/17	1/1	5/7	1/1
Lemon Vinaigrette	2/3	fluid ounces	180/270	160/250	18/27	2.5/4	0/0	0/0	490/740	3/5	0/0	3/4	0/0
Light Caesar Dressing	2/3	fluid ounces	160/240	130/190	14/21	2/3	0/0	60/90	520/780	10/15	0/0	2/3	2/3
Light French Dressing	2/3	fluid ounces	180/270	100/150	11/16	1.5/2.5	0/0	0/0	620/930	19/29	1/1	16/24	1/1
Ranch Dressing	2/3	fluid ounces	320/480	300/460	34/51	5/8	0.5/1	10/10	510/760	2/3	0/0	2/3	1/1
Southwestern Ranch Dressing	2/3	fluid ounces	330/500	320/480	35/53	5/8	0.5/1	15/20	760/1140	2/3	0/0	1/2	1/1
SWEET SPOT													
Cheesecake Bites, with Caramel Sauce or Chocolate Sauce	1	Serving	520/570	200/200	22/22	12/12	1/1	70/70	500/500	75/89	2/3	39/56	5/7
Chocolate Fudge Cake	1	Serving	690	260	29	14	0	65	360	102	1	85	8
Dessert Nachos	1	Serving	1800	870	96	51	4	235	1700	210	6	112	26
Loaded Ice Cream	1	Serving	410	140	16	9	0.5	40	280	63	1	46	5
Mini Chocolate Fudge Cake	1	Serving	320	100	11	4.5	0	15	170	56	1	48	3
LITTLE BUFFALOS													
CHOOSE AN ENTRÉE													
Boneless Wings	1	Serving	330-440	150-240	17-27	7-9	0.5-1	40-45	770-1410	27-30	2-3	0-2	17-18
Cheeseburger	1	Serving	610	370	41	16	1	80	1490	35	1	6	26
Crispy Chicken Tenders	1	Serving	420-700	190-440	21-49	9-14	1-1.5	70-90	770-2530	31-39	3-4	0-4	27-28
Hamburger	1	Serving	540	320	36	13	1	65	1200	33	1	5	23
Mac & Cheese	1	Serving	540	260	28	17	1	75	1130	52	4	1	19
Mini Corn Dogs	1	Serving	310	180	20	/	1	45	600	24	2	6	8
Naked Chicken Tenders	1	Serving	140-420	10-260	1-29	0-5	0	90-110	950-2710	0-8	0-1	0-4	32-34
Traditional Wings	1	Serving	290-390	150-240	16-26	5-7	0-0.5	145-150	110-730	0-3	U	0-2	36
CHOOSE A SIDE	1	Camilan	20	0	0	0		0	25	-	1	1	
Carrot Sticks	1	Serving	20	0	0	0	0	0	35	5	1	3	0
Celery Sticks	1	Serving	15	0 140	0	0 7	0	0	65 940	2	4	0	1 4
French Fries Mondaria Crosses	2	Serving	330 40	140 0	15 0	0	0	10 0	940	44 9	4	9	0
Mandarin Oranges		Fluid ounces	40	U	U	U	U	U	U	Э	1	9	U



MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM Fat	FAT (g)	SATURATED FAT	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
CHOOSE A BEVERAGE (Nutritional values for soda and juices are based on standardized ice fill)				TAI		(8)							1
Lowfat Chocolate Milk	1	Serving	150	20	2.5	2	0	10	170	25	1	23	7
Lowfat White Milk	1	Serving	80	5	0	0	0	5	120	11	0	11	7
Apple Juice	1	Serving	80	0	0	0	0	0	15	18	0	18	0
Cranberry Juice	1	Serving	80	0	0	0	0	0	30	19	0	19	0
Grapefruit Juice	1	Serving	60	0	0	0	0	0	30	13	0	11	1
Orange Juice	1	Serving	70	0	0	0	0	0	50	20	0	20	1
Pineapple Juice	1	Serving	80	0	0	0	0	0	10	19	0	18	1
Diet Pepsi	1	Serving	0	0	0	0	0	0	20	0	0	0	0
Dr Pepper	1	Serving	60	0	0	0	0	0	30	17	0	16	0
Lemonade	1	Serving	80	0	0	0	0	0	15	19	0	18	0
Mist Twst	1	Serving	60	0	0	0	0	0	20	16	0	16	0
Mountain Dew	1	Serving	70	0	0	0	0	0	30	19	0	19	0
Mug Root Beer	1	Serving	60	0	0	0	0	0	30	18	0	18	0
Pepsi	1	Serving	60	0	0	0	0	0	20	18	0	18	0
FAST BREAK LUNCH													
Wings are listed without choice of celery, carrots, blue cheese or ranch dressing unless otherwise noted; See Accompaniments for	r more nut	rition informat	ion.										
CHOOSE AN ENTRÉE													
Boneless Wings, Snack or Small	1	Serving	660-1310	310-730	34-82	13-26	1.5-2.5	80-140	1540-4230	54-90	4-8	0-5	35-54
Cheeseburger	1	Serving	790-820	480-510	53-56	20-23	2	115-130	2130-2430	37-40	2-3	7-8	38-41
Chicken Street Tacos	1	Serving	560	320	36	7	0.5	125	1990	29	2	5	31
Classic Chicken Wrap, with your choice of Grilled Chicken Breast or Crispy Tenders	1	Serving	570-1000	180-530	20-59	8-18	0-1.5	75-155	1560-3340	56-84	3-6	5-10	33-43
Garden Chicken Salad, with Lemon Vinaigrette and your choice of Grilled Chicken Breast or Crispy Tenders	1	Serving	440-790	240-480	27-53	5-13	0-1.5	50-65	1210-2360	29-53	4-7	7-10	20-25
Grilled Chicken Buffalitos	1	Serving	250-390	100-220	11-25	5-8	0-0.5	80-85	680-1560	19-22	1-2	3-5	20
Hickory Pulled Pork Sandwich	1	Serving	1040	390	43	12	0	95	3270	123	7	69	38
Honey BBQ Chicken Salad	1	Serving	660	410	45	10	0.5	80	2130	39	3	21	23
Naked or Crispy Chicken Tenders Southwest Philly Sandwich	1	Serving	190-840 680	10-500 290	1.5-56	0-16 11	0-2	95-140 70	1030-3030 1900	0-49 49	0-5 3	0-4 8	36-44 46
Traditional Wings, Snack or Small	1	Serving Serving	360-880	180-530	20-59	7-16	0-1	180-340	135-1650	0-6	0-1	0-4	44-81
CHOOSE A SIDE		ociving	300 000	100 330	20 33	7-10	<u> </u>	100 340	133 1030		<u> </u>		44-01
Buffalo Chips	1	Serving	290	120	14	6	0.5	10	590	38	5	0	4
Caesar Side Salad	1	Serving	330	190	21	4	0	65	960	30	3	4	8
Chips and Salsa	1	Serving	530	210	23	9	1	15	1000	73	8	4	8
French Fries	1	Serving	330	140	15	7	1	10	940	44	4	0	4
Loaded Cup of Chili	1	Serving	440	240	27	12	0	90	1290	19	5	6	28
Potato Wedges	1	Serving	370	170	19	8	1	15	1030	45	6	1	6
Side Salad	1	Serving	370	230	25	5	0	5	970	29	4	7	7
ADD ONS													
Boneless Wings	1	Serving	330-440	150-240	17-27	7-9	0.5-1	40-45	770-1410	27-30	2-3	0-2	17-18
Traditional Wings	1	Serving	290-390	150-240	16-26	5-7	0-0.5	145-150	110-730	0-3	0	0-2	36
Loaded Ice Cream	1	Serving	490	190	21	11	1	45	410	71	1	47	6
Mini Chocolate Fudge Cake Ginger Lemonade	1	Serving	320 150	100 0	11	4.5 0	0	15 0	170 30	56 38	1	48 34	0
Blueberry Mint Lemonade	1	Serving Serving	200	0	0	0	0	0	30	50	1	46	0
Strawberry Lemonade	1	Serving	200	0	0	0	0	0	30	49	1	45	0
Black Cherry Limeade	1	Serving	220	0	0	0	0	0	20	55	1	50	0
Citrus Limeade	1	Serving	160	0	0	0	0	0	45	42	1	39	0
BEVERAGES								سند		التراجي ا			
FAN FAVES													
Black Cherry Mojito	1	Serving	250	0	0	0	0	0	10	40	1	33	0
Buffalo Zoo	1	Serving	240	0	0	0	0	0	20	30	0	29	1
Knockout Punch	1	Serving	360	0	0	0	0	0	40	57	1	53	0
Top Shelf Long Island Ice Tea	1	Serving	290	0	0	0	0	0	60	35	0	33	0
B-Dubs Bloody Mary	1	Serving	150	20	2	0	0	0	1680	9	2	4	2
BEER COCKTAILS													
Sunrise Beermosa	1	Serving	200	0	0	0	0	0	15	24	0	23	1
													1 1
Strawberry Kick Coronarita Apple Jack Cider	1	Serving Serving	310 220	0	0	0	0	0	10 5	39 30	1	26 24	0



The second sec			i .	ì	CALODIFC FROM		CATUDATED FAT							
Section	MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM Fat	FAT (g)	SATURATED FAT	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
2 Service	DOUBLE DOWNS	•			1.01		(E)							
2 Service	Patriot	1	Serving	230	0	0	0	0	0	25	21	0	0	2
1 Service 1 Service 2 Service	Eclipse	1				0	0		0			0	9	2
No. Control	Black Velvet	1			0	0	0	0	0			0	17	1
See Margant, another from 1955 1 Service 170 0 0 0 0 0 0 0 0 0	MARGARITAS, CLASSIC & HAND-SHAKEN		, , ,											
9 Set Margarian	House Margarita, available frozen or on the rocks	1	Serving	270	0	0	0	0	0	800	35	1	28	0
9 Ser Margarith	Twisted Frozen Margarita	1	Serving	390	0	0	0	0	0	10	66	2	60	1
Teacher 1	Top Shelf Margarita	1		250	0	0	0	0	0	800	31	1	21	0
March Marc	Spicy Passion Fruit Margarita	1	Serving	330	10	1	0	0	0	1280	47	3	36	1
and tupled 1 Serving 73 Serving 73 0 0 0 0 0 10 5 0 -	Strawberry Margarita	1	Serving	320	0	0	0	0	0	0	47	2	39	0
I	BEER (PINT)		, , ,											
Test	Bud Light	1	Serving	120	0	0	0	0	0	10	5	0		1
Interest 1 Serving 10 0 0 0 0 0 0 0 0	Budweiser	1	Serving	170	0	0	0	0	0	10	12	0		1
The control of the co	Coors Light	1	Serving	120	0	0	0	0	0	15	6	0		1
Part	Michelob ULTRA	1	Serving	110	0	0	0	0	0		3			0
In the field of the property o	Miller Lite	1	Serving	110	0	0	0	0	0	5	4			1
In the field of the property o	Pabst Blue Ribbon	1			0	0	0		0		14			1
1 Serving 150 0 0 0 0 0 0 0 0 0	Irish Red	1		200	0	0	0	0	0	10	17	0	13	2
1 Serving 150 0 0 0 0 0 0 0 0 0	Sam Adams Boston Lager	1		210	0	0	0	0	0	35	20	0	0	2
Interface	Dos Equis Lager Especial	1			0	0	0				13	1	3	1
Serving 1	Heineken	1				0	0	0				1		2
Illes Mone Spigna White 1 Serving 200 0 0 0 0 0 0 0 15 13 2 2 2 2 2 2 2 2 0 0	Newcastle Brown Ale	1	Serving	150	0	0	0	0	0	35	11	0	7	1
1 Serving 270 0 0 0 0 20 34 0 23 0 0 0 0 0 0 0 20 34 0 23 0 0 0 0 0 0 0 0 0	Stella Artois	1	Serving	180	0	0	0	0	0		4			0
1 Serving 270 0 0 0 0 20 34 0 23 0 0 0 0 0 0 0 20 34 0 23 0 0 0 0 0 0 0 0 0	Blue Moon Belgian White	1	Serving	200	0	0	0	0	0	20	16	0	13	2
	Angry Orchard	1			0	0	0	0	0	20	34	0	23	0
Serving 180	Leinenkugel's Summer Shandy	1	Serving	160	0	0	0	0		10	15			2
Mail	V Formation	1	Serving	180										
Med Light 1 Serving 150 0 0 0 0 0 15 7 0 2	BEER (TALL)		, , ,											
1 Serving 150 0 0 0 0 0 0 15 8 0 2	Bud Light	1	Serving	160	0	0	0	0	0	15	7	0		1
Inchebo ITPA	Budweiser	1	Serving	230	0	0	0	0	0	15	17	0		2
Aller tile	Coors Light	1	Serving	160	0	0	0	0	0	15	8	0		2
abet Blue Ribbon 1 Serving 20 0 0 0 0 19 2 2 am Adams Beston Lager 1 Serving 260 0 0 0 0 0 15 23 0 17 2 am Adams Beston Lager 1 Serving 280 0 0 0 0 0 45 27 0 0 0 3 secus Lager Especial 1 Serving 200 0 0 0 0 0 15 27 0 0 0 secus Lager Especial 1 Serving 200 0 0 0 0 0 0 15 17 2 3 3 secus Lager Especial 1 Serving 200 0 0 0 0 0 0 15 17 2 3 3 3 0 0 0 0 0 0 <td>Michelob ULTRA</td> <td>1</td> <td>Serving</td> <td>150</td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> <td></td> <td>4</td> <td></td> <td></td> <td>0</td>	Michelob ULTRA	1	Serving	150	0	0	0	0	0		4			0
1 Serving 260 0 0 0 0 15 23 0 17 2	Miller Lite	1	Serving	150	0	0	0	0	0	10	5			2
Serving 280 0 0 0 0 0 45 27 0 0 0 3	Pabst Blue Ribbon	1	Serving	220	0	0	0	0	0		19			2
1 Serving 200 0 0 0 0 0 0 0 18 1 4 1	Irish Red	1	Serving	260	0	0	0	0	0	15	23	0	17	2
Elember	Sam Adams Boston Lager	1	Serving	280	0	0	0	0	0	45	27	0	0	3
I Serving 200 0 0 0 0 0 45 15 0 9 1	Dos Equis Lager Especial	1	Serving	200	0	0	0			50	18	1	4	1
I Serving 200 0 0 0 0 0 45 15 0 9 1	Heineken	1	Serving	220	0	0	0	0	0	15	17	2	3	3
Internation Serving 240 0 0 0 0 0 0 0 0 0	Newcastle Brown Ale	1			0	0	0	0	0		15	0	9	1
Number 1 Serving 250 0 0 0 0 0 0 25 22 0 17 3 3 3 3 3 3 3 3 3	Stella Artois	1	Serving	240	0	0	0	0	0		5			0
1 Serving 220 0 0 0 0 0 0 0 0	Blue Moon Belgian White	1		260	0	0	0	0	0	25	22	0	17	3
Serving 290 0 0 0 0 0 25 45 0 31 0	Guinness	1			0	0	0	0	0			0	0	2
See Bottle Bott	Angry Orchard	1	Serving		0	0	0	0	0	25	45	0	31	0
See Bottles & CANS Studing	07	1			0	0	0	0			19			2
Start Light	BEER (BOTTLES & CANS)													
Start Light	Bud Light	12	Fluid ounce	100	0	0	0	0	0	10	5	0		1
Bud Light Platinum 12 Fluid ounce 140 0 0 0 0 0 4 0 Budweiser 12 Fluid ounce 150 0 0 0 0 0 10 11 0 1 Boors Light 12 Fluid ounce 100 0 0 0 0 0 0 10 5 0 1 Bichelob ULTRA 12 Fluid ounce 100 0 0 0 0 0 0 0 3 0 Bidst Blue Ribbon 16 Fluid ounce 190 0 0 0 0 0 0 16 12 Simstel Light 12 Fluid ounce 190 0 0 0 0 0 0 0 16 12 Simstel Light 12 Fluid ounce 160 15 15 12 Flooring Extra 12 Fluid ounce 160 </td <td>Bud Light Lime</td> <td></td> <td></td> <td></td> <td></td> <td>0</td> <td>0</td> <td></td> <td>0</td> <td></td> <td></td> <td>0</td> <td></td> <td></td>	Bud Light Lime					0	0		0			0		
Budweiser 12 Fluid ounce 150 0 0 0 0 10 11 0 1 Coors Light 12 Fluid ounce 100 0 0 0 0 0 10 5 0 1 Michelob ULTRA 12 Fluid ounce 100 0 0 0 0 0 3 0 Wasted Blue Ribbon 16 Fluid ounce 190 0 0 0 0 0 16 1 Vanstel Light 12 Fluid ounce 190 0 0 0 0 0 16 16 16 16 11 10	Bud Light Platinum					0	0			1	4	0		
State Stat	Budweiser				0	0	0			10	11	0		1
Fluid ounce 100 0 0 0 0 0 0 0 0	Coors Light													
Fluid ounce 100 0 0 0 0 0 0 5 3 1	Michelob ULTRA													
Part St Blue Ribbon 16 Fluid ounce 190 0 0 0 0 0 16 2 Imstel Light 12 Fluid ounce 90 0 0 0 0 0 20 5 0 0 1 Jorona Light 12 Fluid ounce 110 15 15 1 Jeineken 12 Fluid ounce 140 0 0 0 0 0 10 11 1 2 2 Jeineken Light 12 Fluid ounce 100 0 0 0 0 0 0 95 32 0 30 0	Miller Lite					0								
Second Extra 12 Fluid ounce 90 0 0 0 0 0 0 20 5 0 0 1	Pabst Blue Ribbon											1		-
Corona Extra 12 Fluid ounce Info Inf	Amstel Light						<u> </u>							
Corona Light 12 Fluid ounce 110 20 5 1 leineken 12 Fluid ounce 140 0 0 0 0 0 10 11 1 2 2 leineken Light 12 Fluid ounce 100 0 0 0 0 15 7 0 0 1 dike's Hard Lemonade 12 Fluid ounce 220 0 0 0 0 95 32 0 30 0						, ,								-
leineken 12 Fluid ounce 140 0 0 0 0 0 10 11 1 2 2 2 leineken Light 12 Fluid ounce 100 0 0 0 0 0 15 7 0 0 1 1												1		
leineken Light 12 Fluid ounce 100 0 0 0 0 0 15 7 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	<u> </u>													
like's Hard Lemonade 12 Fluid ounce 220 0 0 0 0 95 32 0 30 0														1
						- ·	ŭ		Ů			ŭ		0
							<u> </u>							1
	0 000.0	1 16	. Iuiu vuilot	,,,						10	10	L	l	



MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM Fat	FAT (g)	SATURATED FAT	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
WINE	<u>' </u>			FAI		(2)							-
Edna Valley Cabernet	5/8	Fluid ounce	130/220	0	0	0	0	0					0
Dark Horse Merlot	5/8	Fluid ounce	130/220	0	0	0	0	0					0
Chateau Souverain Chardonnay	5/8	Fluid ounce	120/190	0	0	0	0	0					0
Barefoot Bubbly	5	Fluid ounce	110	0	0	0	0	0					0
Bella Sera Moscato	5/8	Fluid ounce	130/200	0	0	0	0	0		4/6			0
Ecco Domani Pinot Grigio	5/8	Fluid ounce	120/200	0	0	0	0	0		3/5			0
INSPIRED BY THE VINE	0/0	Traia dance	120/200	Ů			Ů			5/ 0			
Orange Moscato Sangria	1	Serving	190	0	0	0	0	0	20	21	1 1	17	1
Pineapple Bubbly	1	Serving	180	0	0	0	0	0	35	28	0	27	0
Ruckus Red Sangria	1	Serving	200	0	0	0	0	0	25	33	1	30	0
Sparkling Elderflower	1	Serving	70	0	0	0	0	0	10	11	0	11	0
NON-ALCOHOLIC BEVERAGES	-	corving	7.0	ů		Ů	ű		10		Ů		سند
SODA (Nutritional values for soda are based on standardized ice fill)													
Diet Pepsi	1	Serving	0	0	0	0	0	0	35	0	0	0	0
Dr Pepper	1	Serving	100	0	0	0	0	0	50	26	0	26	0
Mist Twst	1	Serving	100	0	0	0	0	0	35	26	0	26	0
Mountain Dew	1	Serving	110	0	0	0	0	0	50	31	0	31	0
Mug Root Beer	1	Serving	100	0	<u> </u>	0	0	0	50	29	0	29	0
Pepsi	1	Serving	100	0	0	0	0	0	30	28	0	28	0
Lemonade	1	Serving	120	0	0	0	0	0	25	30	0	28	0
Unsweetened Tea	1	Serving	0	0	0	0	0	0	10	1	0	0	0
LEMONADES & LIMEADES	1 1	Serving	U	U	U	U	U	U	10	1	U	U	
Ginger Lemonade	1	Serving	150	0	0	0	0	0	30	38	0	34	1 0
Blueberry Mint Lemonade	1	Serving	200	0	0	0	0	0	30	50	1	46	0
Strawberry Lemonade	1	Serving	200	0	0	0	0	0	30	49	1	45	0
Black Cherry Limeade	1	Serving	220	0	0	0	0	0	20	55	1	50	0
		0	160		0	0	0	0	45	42	1	39	0
Citrus Limeade B-DUBS BLENDERS	1	Serving	100	0	U	U	U	U	43	42	1	39	
Chocolate Cake Blender	1	Serving	650	340	37	21	1 1	105	260	74	1 1	61	1 8
Orange-Mango Dream Blender	1	Serving	440	160	18	11	0.5	60	95	67	2	60	4
Wild Berry Blender	1		550	250	27	17	0.0	90	125	70	1	61	6
RED BULL	1	Serving	550	230	21	17	I	90	123	70	1	01	
Red Bull Energy Drink	1 1	Serving	110	0	0	1 0	ı o	0	100	28	0	27	1
Red Bull Sugar Free	1	Serving	5	0	0	0	0	0	100	3	0	0	1
Red Bull Yellow Edition	1		120		0	0	0	0	140	29	0	28	1
Red Bull Orange Edition	1	Serving Serving	110	0	0	0	0	0	70	28	0	28	1
Red Bull Blue Edition	1	- U	110	0	0	0	0	0	100	28	0	27	0
JUICE (Nutritional values for juices are based on standardized ice fill)	1	Serving	110	U	U	1 0	U	<u> </u>	100	28	<u> </u>	21	
	1	Camilan	0.0	0	0	1 0	0	0	00	20	0 1	19	
Apple Juice	1	Serving	80 80	0	0	0	0		20 35	20 21	0	21	0
Cranberry Juice	1	Serving		0		0	Ů	0					
Grapefruit Juice	1	Serving	60	0	0	0	0	-	35	15	0	13	1
Orange Juice	1	Serving	80	0	0	0	0	0	55	22	0	22	1
Pineapple Juice IZZE SPARKLING JUICE	1	Serving	90	0	0	0	0	0	10	21	0	20	1
IZZE SPARKLING JUICE IZZE Clementine Sparkling Juice	1 1	l c:	100	0			1 0		1 or 1	20	0 1	07	
177E LJEMENTINE SNAKKUO HILCE	1	Serving	120	0	0	0	0	0	25	30	0	27	0
IZZE Blackberry Sparkling Juice	1	Serving	230	30	3	1.5	0	15	65	22	0	18	0



LENT

NUTRITION, ALLERGEN & PREPARATION GUIDE

THIS INFORMATION IS APPLICABLE TO U.S. RESTAURANTS ONLY.

We know that many of our valued Guests have varying degrees of food interolerances and allergies they deal with on a daily basis. To ensure you have a safe experience, please review the information below to assist you with selecting menu options that best fit your individual needs.

PREPARATION STATEMENT

While we may have individual products or ingredients that do not contain a specific allergen, we do not have the ability to segregate those products during normal kitchen processes. As a result, such products could come into contact with an ingredient that might otherwise cause an allergic reaction.

- During preparation, we do not use separate fryers for cooking. Because of this, there is the potential for allergen crossover with any of our fried items.
- Our Traditional Wings and Boneless Wings are fried and sauced in the same containers.
- Beef shortening is used to fry products.
- We grill many items that contain allergens, and cross contact with other allergens may occur during the cooking process.

PRINTED INFORMATION IS VALID - 02/12/2018-04/01/2018

The following information is designed to assist guests with food allergies.

PLEASE NOTE: Because of our reliance on suppliers for accurate information, the shared cooking and preparation areas in our kitchens, and the above-mentioned kitchen procedures involved in cooking, we cannot eliminate the risk of cross-contamination or guarantee that any item is free of any allergen. The information below details which of the most common allergens are present in each menu item. If you have questions about this information, please ask to speak to a Restaurant Manager. If you have any questions about food allergies or sensitivities, we recommend that you contact your medical professional.

Lent Page 1 of 3



ALLERGEN INFORMATION - LENT

The information is to be used as a guide to assist our guests with better informed food choices. Buffalo Wild Wings® has received this allergen information from our approved manufacturers and does not guarantee its accuracy other than as compiled. This information is applicable to U.S. restaurants only. Before placing your order, please inform your server if a person in your party has a food allergy.

KEY:											
Menu item contains this allergen X Menu item presents a risk of cross-contamination of all allergens due to cooking method	PREPA	RATION				COMM	ION ALLI	ergens			
MENU ITEM	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
LENT											
Alaskan Cod Classic, with French Fries	Х		•	•	•			•		•	•
Fish & Chips, with French Fries	Х		•	•						•	•
Fish & Shrimp Combo, with French Fries (see Signature Sauces for sauce allergens)	Х		•	•	•		Shrimp	•		•	•
Kickin Shrimp Tacos	Х		•		•		Shrimp	•		•	•
Shrimp Po' Boy, with French Fries	Х		•		•		Shrimp	•		•	•
Sweet Chili Shrimp	Х		•		•		Shrimp	•		•	•
SIGNATURE SAUCES											
Asian Zing Sauce								•		•	•
Blazin' Sauce											
Bourbon Honey Mustard Sauce											
Caribbean Jerk Sauce											
Honey BBQ Sauce											
Hot Sauce											
Hot BBQ Sauce											
Mango Habanero Sauce											
Medium Sauce			•								
Mild Sauce			•								
Parmesan Garlic Sauce			•		•						
Spicy Garlic Sauce			•								
Sweet BBQ Sauce						_					
Teriyaki Sauce								•		•	•
Thai Curry Sauce			•		•	_		•	Coconut	•	•
Wild Sauce											



NUTRITION INFORMATION - LENT

The nutritional content included in this guide was calculated using nutritional values sourced from suppliers, independent laboratories, and the USDA Agricultural Research Service Nutrient Data Laboratory. While we strive to provide complete and accurate nutrition information, ingredient variations may occur due to natural variability within ingredients or variations that occur due to the hand-crafted nature of our menu items, guest substitutions, and regional availability of products.

The nutritional information is valid at participating U.S. restaurants. If you have any questions about this information, please visit our CONTACT US page. Some menu offerings may vary by restaurant and may not be available at all locations; test products, test recipes, limited time offers, or regional items may not be

MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM Fat	FAT (g)	SATURATED FAT (g)	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
LENT													
Alaskan Cod Classic, with French Fries	1	Serving	1560	970	107	29	2.5	140	2640 🗥	118	9	12	32
Fish & Chips, with French Fries	1	Serving	1150	700	78	20	2.5	125	1960	86	10	10	25
Fish & Shrimp Combo, with French Fries	1	Serving	1400	800	89	24	3	215	2690 🔨	116	14	10	35
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280	0-250	0-28	0-5	0	0-25	680-2430 \Lambda	4-40	1-2	1-37	0-2
Kickin Shrimp Tacos	1	Serving	860	530	59	12	1	125	1600	69	7	15	15
Shrimp Po' Boy, with French Fries	1	Serving	1230	640	71	20	2	125	2920 🛕	124	12	9	23
Sweet Chili Shrimp	1	Serving	950	540	60	15	1.5	215	2010	79	12	14	22
SIGNATURE SAUCES													
Asian Zing Sauce	2	fluid ounces	160	0	0	0	0	0	1190	40	2	37	1
Blazin Sauce	2	fluid ounces	130	100	11	2	0	0	2430	6	2	1	1
Bourbon Honey Mustard Sauce	2	fluid ounces	150	15	2	0	0	0	1600	32	1	28	2
Caribbean Jerk Sauce	2	fluid ounces	130	45	4.5	1	0	0	680	21	1	19	1
Honey BBQ Sauce	2	fluid ounces	140	0	0	0	0	0	850	34	1	29	1
Hot Sauce	2	fluid ounces	100	70	8	1.5	0	0	2040	6	1	1	1
Hot BBQ Sauce	2	fluid ounces	70	30	3.5	0.5	0	0	1260	10	1	7	1
Mango Habanero Sauce	2	fluid ounces	160	10	1	0	0	0	960	37	1	30	0
Medium Sauce	2	fluid ounces	70	50	6	1	0	10	2040	4	1	1	1
Mild Sauce	2	fluid ounces	110	90	10	1.5	0	10	1770	4	1	1	1
Parmesan Garlic Sauce	2	fluid ounces	250	220	24	4.5	0	25	1180	6	1	2	2
Spicy Garlic Sauce	2	fluid ounces	100	70	8	1.5	0	10	2180	6	1	1	1
Sweet BBQ Sauce	2	fluid ounces	90	5	0	0	0	0	1040	21	1	16	1
Teriyaki Sauce	2	fluid ounces	130	0	0	0	0	0	1560	28	1	24	4
Thai Curry Sauce	2	fluid ounces	280	250	28	5	0	20	1750	8	1	4	1
Wild Sauce	2	fluid ounces	100	80	8	1.5	0	0	1600	6	1	2	1



B-DUBS EXPRESS

NUTRITION, ALLERGEN & PREPARATION GUIDE

THIS INFORMATION IS APPLICABLE TO U.S. RESTAURANTS ONLY.

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- During preparation, we do not use separate fryers for cooking. Because of this, there is the potential for allergen crossover with any of our fried items
- Our Traditional Wings and Boneless Wings are fried and sauced in the same containers.
- Beef shortening is used to fry products.
- We grill many items that contain allergens, and cross contact with other allergens may occur during the cooking process.

PRINTED INFORMATION IS VALID - 1/29/2018 through 5/6/2018

The following information is designed to assist guests with food allergies.

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ALLERGEN INFORMATION - B-DUBS EXPRESS

The information is to be used as a guide to assist our guests with better informed food choices. Buffalo Wild Wings® has received this allergen information from our approved manufacturers and does not guarantee its accuracy other than as compiled.

THIS INFORMATION IS APPLICABLE TO U.S. RESTAURANTS ONLY. Before placing your order, please inform your server if a person in your party has a food allergy.

·······			1								
KEY: • Menu item contains this allergen											
X Menu item presents a risk of cross-contamination of all allergens due to cooking	PREPAR	RATION				HU M M	ON ALLI	47.FD37.F	5		
method											
MENU ITEM	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
SHARABLES	(III neel shortening)										
In the preparation process of fried items, individual products are not placed into separat	a fruers so there is the r	notential of crossov	er of fried ite	ms and oil in	the friers						
Big Twist Pretzel, with Queso	e Hyero so there is the p	occircial of crossovi	CI OI IIICU ICO	III3 dila on iii	•						·
Chili Queso Dip, with Tortilla Chips	Х				•			•			+
Chips and Salsa	X										
Fried Pickles, with Southwestern Ranch Dressing	X		•		•					•	•
Mini Corn Dogs, with Bourbon Honey Mustard	Х		•		•			•		•	•
Mozzarella Sticks, with Marinara	Х		•		•					•	•
WINGS, SAUCES & SEASONINGS											
Traditional Wings are a fried product. Boneless Wings are all white meat chicken, breade	ed and fried. The same o	container is utilized	to toss in sa	uce or season	ing of choice	. In the prepar	ation process of	fried items.	individual produ	cts are not pl	aced into
separate fryers so there is the potential for crossover of fried items and oil in the fryers.								,			
Traditional Wings	Х										
Boneless Wings	Х									•	•
Asian Zing Sauce								•		•	•
Blazin' Sauce											
Bourbon Honey Mustard Sauce											
Buffalo Seasoning					•						1
Caribbean Jerk Sauce											1
Chipotle BBQ Seasoning											1
Desert Heat Seasoning											
Honey BBQ Sauce											
Hot Sauce											1
Hot BBQ Sauce											
Lemon Pepper Seasoning											
Mango Habanero Sauce											+
Medium Sauce			· ·								+
Mild Sauce			· ·								+
Parmesan Garlic Sauce			•		•						
Salt & Vinegar Seasoning						1					
Spicy Garlic Sauce			•		1	1			1		
Sweet BBQ Sauce								_		_	
Teriyaki Sauce								•	0	•	•
Thai Curry Sauce			· ·		•			•	Coconut	•	•
Wild Sauce									1		1



MENU ITEM	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
ACCOMPANIMENTS	(
Celery Sticks											
Carrot Sticks											
Blue Cheese Dressing			•		•						
Ranch Dressing			•		•						
SIGNATURE ITEMS & ON A BUN											
For sauce selections, please see Sauces & Seasonings section. Burgers an	d Sandwiches are Grilled and Season	ed during cooking. I	Not listed with	n a side item;	; please see S	lides section.					
Cheeseburger		Х			•			•		•	•
Chicken Sandwich		Χ			•			•		•	•
Buffalo Mac & Cheese	Х		•		•			•		•	•
Entrée House Salad with Grilled Chicken		Х			•					•	•
Entrée House Salad with Crispy Chicken	Х				•					•	•
ON THE SIDE											
In the preparation process of fried items, individual products are not place	ed into separate fryers so there is the	potential of crossov	er of fried ite	ms and oil in	the fryers. Fo	r sauce, seaso	ning, or dressin	g selections,	please see Sauc	es & Seasoni	ings or
Dressing sections.											
French Fries	X										
Potato Wedges	X				•					•	•
Onion Rings, with Southwestern Ranch Dressing	X		•		•					•	•
Mac & Cheese Side					•					•	•
Side House Salad, see Dressings for more Allergen Info					•			•		•	•
TENDERS											
In the preparation process of fried items, individual products are not place	ed into separate fryers so there is the	potential of crossov	er of fried ite	ms and oil in	the fryers. Fo	r sauce or sea	soning selection	s, please see	Sauces & Seaso	onings sectio	ns.
					1	1	I	T	1	T	T
Crispy Chicken Tenders	Х									•	•
Naked Chicken Tenders		Χ									
DRESSINGS									1		
Blue Cheese Dressing			•		•						
Fat Free Ranch Dressing					•						
Lemon Vinaigrette											
Ranch Dressing			·		•						
Southwestern Ranch Dressing			•		•						
LITTLE BUFFALOS											
In the preparation process of fried items, individual products are not place		potential of crossov	<mark>er of fried ite</mark>	ms and oil in	the fryers. Fo	<mark>r sauce or sea</mark>	soning selection	s, please see	Sauces & Seaso	onings sectio	ns.
Kids Boneless Wings	Х									•	•
Kids Crispy Chicken Tenders	Х									•	•
Kids Mac & Cheese					•					•	•
Kids Mini Corn Dogs	Х		•		•			•		•	•
· · · · · · · · · · · · · · · · · · ·		V		1	1	1	l	I	1	I	
Kids Naked Tenders, Seasoned		Х									
Kids Naked Tenders, Seasoned Kids Traditional Wings Mandarin Oranges	X	X									

^{*}The soybean oil used in some of the Buffalo Wild Wing® sauces, dressings and products is a highly refined oil unless otherwise specified. Highly refined soybean oil does not demonstrate a significant hazard to allergic individuals and therefore it is not listed as an allergen. This is confirmed by the FDA and USDA in their allergen specifications. Please note that although soybean oil is listed as an ingredient in these products, highly refined oil is not considered an allergen. The allergen chart only lists those products in which Soy is stated on the manufactures allergen statement.



NUTRITION INFORMATION - B-DUBS EXPRESS

The nutritional content included in this guide was calculated using nutritional values sourced from suppliers, independent laboratories, and the USDA Agricultural Research Service Nutrient Data Laboratory. While we strive to provide complete and accurate nutrition information, ingredient variations may occur due to natural variability within ingredients or variations that occur due to the hand-crafted nature of our menu items, guest substitutions, and regional availability of products.

The nutritional information is valid at participating U.S. restaurants. If you have any questions about this information, please visit our CONTACT US page. Some menu offerings may vary by restaurant and may not be available at all locations; test products, test recipes, limited time offers, or regional items may not be included.

												-	
MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM FAT	FAT (g)	SATURATED FAT	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
SHARABLES				I AI		\6/							
Big Twist Pretzel, with Queso	1	Serving	1150	340	38	19	0.5	40	4310	164	6	9	38
Chili Queso Dip, with Tortilla Chips	1	Serving	1220	560	62	27	2	90	3060	133	12	8	31
Chips and Salsa	1	Serving	860	340	38	15	1.5	25	1840	117	13	7	13
Fried Pickles, with Southwestern Ranch Dressing	1	Serving	900	620	69	21	2.5	45	3350	63	3	2	7
Mini Corn Dogs, with Bourbon Honey Mustard	1	Serving	780	380	42	15	1.5	90	2790	81	4	40	18
Mozzarella Sticks, with Marinara	1	Serving	650	290	32	17	1.5	10	2070	59	6	8	33
BONELESS WINGS	-	corving	000	200	02		110	10	2070	00	Ü	ű	00
Nutritional values stated below reflect boneless wings hand-spun in sauce and does not account for variations or substitutions	requested	by the guest. A	All wings are list	ed without celery,	carrots, blue o	cheese or ranch o	fressing unless o	therwise noted;	See Accompanim	ents for more r	utrition informat	ion.	
SNACK SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	660	310	34	13	1.5	80	1540	54	4	0	35
Signature Sauces:													
+ Add Asian Zing	1	Serving	100	0	0	0	0	0	710	24	< 1	22	1
+ Add Blazin'	1	Serving	80	70	7	1	0	0	1580	4	1	1	1
+ Add Bourbon Honey Mustard	1	Serving	100	10	1	0	0	0	1060	21	0	18	1
+ Add Caribbean Jerk	1	Serving	90	30	3.5	0.5	0	0	470	15	< 1	13	1
+ Add Honey BBQ	1	Serving	80	0	0	0	0	0	480	19	0	16	0
+ Add Hot	1	Serving	60	50	5	1	0	0	1330	4	< 1	1	0
+ Add Hot BBQ	1	Serving	45	20	2.5	0	0	0	830	6	< 1	5	1
+ Add Mango Habanero	1	Serving	90	5	0.5	0	0	0	530	20	0	16	0
+ Add Medium	1	Serving	50	35	4	0.5	0	10	1400	3	<1	1	0
+ Add Mild	1	Serving	70	60	6	1	0	10	1160	3	< 1	1	0
+ Add Parmesan Garlic	1	Serving	160	140	16	3	0	15	770	4	0	2	1
+ Add Spicy Garlic	1	Serving	70	45	5	1	0	10	1510	4	<1	1	1
+ Add Sweet BBQ	1	Serving	60	0	0	0	0	0	770	15	<1	11	1
+ Add Teriyaki	1	Serving	80	0	0	0	0	0	1010	18	0	15	2
+ Add Thai Curry	1	Serving	210	180	20	3.5	0	15	1280	6	<1	3	1
+ Add Wild	1	Serving	60	50	5	1	0	0	1040	4	<1	2	0
Dry Seasonings:	1 -	ociving	- 00	00				_ •	1040	7	\ 1		
+ Add Buffalo	1	Serving	5	0	0	0	0	0	340	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	260	1	0	0	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	140	1	0	0	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	360	1	0	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	340	1	0	0	0
SMALL SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	1000	460	51	20	2	120	2320	82	7	0	52
Signature Sauces:	1 1	ociving	1000	400	O1	20		120	2020	02	,	- u	- UZ
+ Add Asian Zing	1	Serving	150	0	0	0	0	0	1060	35	1 1	33	1
+ Add Blazin'	1	Serving	120	100	11	2	0	0	2370	6	2	1	1
+ Add Bourbon Honey Mustard	1	Serving	150	15	2	0	0	0	1590	32	<1	28	2
+ Add Caribbean Jerk	1	Serving	140	45	5	1	0	0	710	22	<1	20	1
+ Add Honey BBQ	1	Serving	120	0	0	0	0	0	710	29	<1	24	0
+ Add Hot	1	Serving	60	50	5	1	0	0	1330	4	<1	1	0
+ Add Hot BBQ	1	Serving	70	30	3.5	0.5	0	0	1240	10	1	7	1
+ Add Mango Habanero	1	Serving	130	10	1	0.5	0	0	790	31	<1	25	0
+ Add Medium	1	Serving	70	50	6	1	0	15	2100	4	<1	1	1
+ Add Mild	1	Serving	110	90	10	1.5	0	10	1740	4	<1	1	1
+ Add Parmesan Garlic	1	Serving	250	220	24	4.5	0	25	1160	6	<1	2	2
+ Add Spicy Garlic	1	Serving	100	70	24 8	1.5	0	15	2260	6	1	1	1
+ Aud Spicy Gaint + Add Sweet BBQ	1	Serving	100	0	0	0	0	0	1150	23	1	17	1
+ Aud Teriyaki	1	Serving	120	0	0	0	0	0	1510	27	<1	23	3
+ MUU TETIYANI	1	Serving	120	U	U	U	U	U	1310	LI	< 1	۷3	J



## Add Thai Curry + Add Wild Dry Seasonings: + Add Buffalo + Add Chipotle BBQ + Add Desert Heat + Add Lemon Pepper + Add Salt & Vinegar	1 1 1	MEASURE Serving Serving	310 100	CALORIES FROM FAT 270	FAT (g) 30	SATURATED FAT (g) 5	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
+ Add Wild Dry Seasonings: + Add Buffalo + Add Chipotle BBQ + Add Desert Heat + Add Lemon Pepper + Add Salt & Vinegar	1				30	5	Λ	20	4000				
Dry Seasonings: + Add Buffalo + Add Chipotle BBQ + Add Desert Heat + Add Lemon Pepper + Add Salt & Vinegar	1	Serving	100					20	1920	8	1	5	1
+ Add Buffalo + Add Chipotle BBQ + Add Desert Heat + Add Lemon Pepper + Add Salt & Vinegar	1		100	70	8	1	0	0	1560	6	1	2	1
+ Add Chipotle BBQ + Add Desert Heat + Add Lemon Pepper + Add Salt & Vinegar	1				-	ı							
+ Add Desert Heat + Add Lemon Pepper + Add Salt & Vinegar		Serving	5	0	0	0	0	0	450	1	0	0	0
+ Add Lemon Pepper + Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	340	1	0	1	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	190	1	0	0	0
	1	Serving	5	0	0	0	0	0	480	1	0	0	0
	1	Serving	5	0	0	0	0	0	450	1	0	0	0
MEDIUM SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	1490	690	77	30	3	180	3470	123	10	0	78
Signature Sauces:													
+ Add Asian Zing	1	Serving	220	0	0	0	0	0	1590	53	2	50	1
+ Add Blazin'	1	Serving	190	150	17	2.5	0	0	3560	9	3	2	1
+ Add Bourbon Honey Mustard	1	Serving	230	25	2.5	0	0	0	2390	48	1	42	2
+ Add Caribbean Jerk	1	Serving	210	70	7	1.5	0	0	1070	33	1	30	1
+ Add Honey BBQ	1	Serving	180	0	0	0	0	0	1070	44	< 1	36	1
+ Add Hot	1	Serving	140	110	12	2	0	0	3000	8	2	2	1
+ Add Hot BBQ	1	Serving	110	45	5	1	0	0	1860	14	2	11	1
+ Add Mango Habanero	1	Serving	200	15	1.5	0	0	0	1190	46	<1	37	0
+ Add Medium	1	Serving	110	80	9	1.5	0	20	3140	7	1	1	1
+ Add Mild	1	Serving	160	130	14	2.5	0	20	2620	6	1	1	1
+ Add Parmesan Garlic	1	Serving	370	320	36	7	0.5	35	1740	9	< 1	4	3
+ Add Spicy Garlic	1	Serving	150	110	12	2	0	20	3390	10	2	1	1
+ Add Sweet BBQ	1	Serving	150	0	0.5	0	0	0	1730	34	2	26	2
+ Add Terivaki	1	Serving	180	0	0	0	0	0	2270	40	< 1	35	5
+ Add Thai Curry	1	Serving	470	410	46	8	0.5	30	2880	12	2	7	2
+ Add Wild	1	Serving	150	110	12	2	0	0	2340	9	2	3	1
Dry Seasonings:										-		-	
+ Add Buffalo	1	Serving	5	0	0	0	0	0	560	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	430	2	0	1	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	240	1	0	1	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	600	2	< 1	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	560	1	0	0	0
LARGE SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	1990	920	102	40	4	240	4630	163	13	0	105
Signature Sauces:					-								
+ Add Asian Zing	1	Serving	290	0	0	0	0	0	2120	71	3	67	2
+ Add Blazin'	1	Serving	250	200	22	3.5	0	0	4750	11	4	2	2
+ Add Bourbon Honey Mustard	1	Serving	300	30	3.5	0	0	0	3190	64	1	55	3
+ Add Caribbean Jerk	1	Serving	270	90	10	1.5	0	0	1420	44	2	40	2
+ Add Honey BBQ	1	Serving	240	0	0	0	0	0	1430	58	1	48	1
+ Add Hot	1	Serving	190	150	16	2.5	0	0	4000	11	3	2	1
+ Add Hot BBQ	1	Serving	140	60	7	1	0	0	2480	19	2	14	2
+ Add Mango Habanero	1	Serving	260	15	2	0	0	0	1580	61	1	49	0
+ Add Medium	1	Serving	140	100	12	2	0	25	4190	9	2	2	1
+ Add Mild	1	Serving	210	170	19	3	0	25	3490	9	2	2	1
+ Add Parmesan Garlic	1	Serving	490	430	48	9	1	50	2320	12	1	5	4
+ Add Spicy Garlic	1	Serving	200	140	16	2.5	0	25	4520	13	2	2	2
+ Add Sweet BBQ	1	Serving	190	5	0.5	0	0	0	2300	45	2	34	2
+ Add Teriyaki	1	Serving	240	0	0	0	0	0	3020	54	1	46	7
+ Add Thai Curry	1	Serving	620	550	61	11	1	40	3840	17	3	10	3
+ Add Wild	1	Serving	190	150	16	2.5	0	0	3120	12	2	5	1
Dry Seasonings:													
+ Add Buffalo	1	Serving	10	0	0	0	0	0	670	1	0	0	0
+ Add Chipotle BBQ	1	Serving	10	0	0	0	0	0	510	2	0	1	0
+ Add Desert Heat	1	Serving	10	0	0	0	0	0	290	2	0	1	0
+ Add Lemon Pepper	1	Serving	10	0	0	0	0	0	720	2	<1	0	0
+ Add Salt & Vinegar	1	Serving	5	0	n	0	0	0	680	1	0	1	0



MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM	FAT (g)	SATURATED FAT	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
	4.1	MERCONE	UNLUNIEU	FAT	THI (g/	(g)	TICANO FAT (g/	OHOL (HIG)	CODIOM (Mg)	ONITE (E)	TOTAL TIBLE (g)	oounit (g/	TROTEIN (g/
TRADITIONAL WINGS													
Nutritional values stated below reflect traditional wings hand-spun in sauce and does not account for variatio	ns or substitutions request	ed by the guest	All wings are li	isted without cele	ry, carrots, blue	cheese or ranch	dressing unless	otherwise noted	d; See Accompani	ments for more	e nutrition informa	ation.	
SNACK SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	360	180	20	7	I 0	180	135	0	0	0	44
Signature Sauces:		OCIVING	300	100	20	,		100	100		, ,	•	
+ Add Asian Zing	1	Serving	45	0	0	0	0	0	340	11	0	11	0
+ Add Blazin'	1	Serving	45	35	4	0.5	0	0	890	2	< 1	0	0
+ Add Bourbon Honey Mustard	1	Serving	60	5	0.5	0	0	0	660	13	0	11	1
+ Add Caribbean Jerk	1	Serving	45	15	1.5	0	0	0	230	7	0	7	0
+ Add Honey BBQ	1	Serving	45	0	0	0	0	0	280	11	0	9	0
+ Add Hot	1	Serving	35	30	3	0	0	0	770	2	< 1	0	0
+ Add Hot BBQ	1	Serving	25	10	1.5	0	0	0	470	4	0	3	0
+ Add Mango Habanero	1	Serving	45	0	0	0	0	0	270	10	0	8	0
+ Add Medium	1	Serving	25	20	2	0	0	5	720	2	0	0	0
+ Add Mild	1	Serving	40	35	4	0.5	0	5	690	2	0	0	0
+ Add Parmesan Garlic	1	Serving	90	80	9	1.5	0	10	420	2	0	1	1
+ Add Spicy Garlic	1	Serving	35	25	3	0	0	5	810	2	0	0	0
+ Add Sweet BBQ	1	Serving	30	0	0	0	0	0	380	8	0	6	0
+ Add Teriyaki	1	Serving	40	0	0	0	0	0	530	9	0	8	1
+ Add Thai Curry	1	Serving	130	110	12	2	0	10	780	3	< 1	2	1
+ Add Wild	1	Serving	30	25	2.5	0	0	0	480	2	0	1	0
Dry Seasonings:													
+ Add Buffalo	1	Serving	5	0	0	0	0	0	340	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	260	1	0	0	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	140	1	0	0	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	360	1	0	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	340	1	0	0	0
SMALL SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	650	330	36	12	1	325	240	0	0	0	80
Signature Sauces:													
+ Add Asian Zing	1	Serving	80	0	0	0	0	0	620	21	< 1	19	0
+ Add Blazin'	1	Serving	80	65	7	1	0	0	1600	4	1	1	1
+ Add Bourbon Honey Mustard	1	Serving	110	10	1.5	0	0	0	1180	24	< 1	21	1
+ Add Caribbean Jerk	1	Serving	80	25	3	0.5	0	0	420	13	< 1	12	0
+ Add Honey BBQ	1	Serving	80	0	0	0	0	0	500	20	0	17	0
+ Add Hot	1	Serving	70	50	6	1	0	0	1390	4	< 1	1	0
+ Add Hot BBQ	1	Serving	50	20	2.5	0	0	0	850	7	< 1	5	1
+ Add Mango Habanero	1	Serving	80	5	0.5	0	0	0	480	19	0	15	0
+ Add Medium	1	Serving	45	30	3.5	0.5	0	10	1290	3	< 1	0	0
+ Add Mild	1	Serving	80	60	7	1	0	10	1250	3	< 1	1	0
+ Add Parmesan Garlic	1	Serving	160	140	16	3	0	15	760	4	0	2	1
+ Add Spicy Garlic	1	Serving	60	45	5	1	0	10	1450	4	< 1	1	1
+ Add Sweet BBQ	1	Serving	60	0	0	0	0	0	690	14	< 1	10	1
+ Add Teriyaki	1	Serving	80	0	0	0	0	0	950	17	0	14	2
+ Add Thai Curry	1	Serving	230	200	22	4	0	15	1410	6	< 1	4	1
+ Add Wild	1	Serving	50	40	4.5	0.5	0	0	870	3	< 1	1	0
Dry Seasonings:	1 .	1 0 :	-		•				450		1 ^	^	1 ^
+ Add Buffalo	1	Serving	5	0	0	0	0	0	450	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	340	1	0	1	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	190	1	0	0	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	480	1	0	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	450	1	0	0	0
MEDIUM SIZE, add your choice of Signature Sauce or Dry Seasoning	1	Serving	1010	510	57	19	1.5	505	380	0	0	0	125
Signature Sauces:	1.	l c :	100	^	^		^		000	20	1	20	1 1
+ Add Asian Zing	1	Serving	130	0	0	0	0	0	960	32	1	30	1
+ Add Blazin'	1	Serving	130	100	12	2	0	0	2480	6	2	1	1
+ Add Bourbon Honey Mustard	1	Serving	170	20	2	0	0	0	1840	37	< 1	32	2
+ Add Caribbean Jerk	1	Serving	130	40	4.5		0	0	660	21	< 1	19	4



## Add Rises 2019 ## Add Rises							A1=113.1=53.5.1=					1		
### APPLIED ### AP	MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM	FAT (g)	SATURATED FAT	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
Add Read 1 Serving 10 80 80 81 15 0 0 7 70 10 1 7 1	+ Add Honev BBQ	1	Serving	130		0	\ E /	0	0	780	32	< 1	26	0
Anterior 1688		_	- U									1	1	
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# Add Mode BBQ # Add Mode BBQ # Add Mode Bag billion 1	+ Add Honey BBQ	1	Serving	160	0	0	0	0	0	1000	41	< 1	34	1
# Add Mange Hebanner 1	+ Add Hot	1	Serving	130	100	11	2	0	0	2770	7	2	2	1
+ Add Medium 1 Serving 10 60 7 1 0 15 2580 5 1 1 1 + Add Medium + Add Parmessa Garic 1 Serving 120 120 14 2 0 15 2590 6 1 1 1 + Add Speeck Paric 1 Serving 130 90 10 15 0 15 2590 6 1 1 1 + Add Speeck Paric 1 Serving 130 90 10 15 0 15 2590 8 1 1 1 + Add Speeck Paric + Add Speeck Paric 1 Serving 120 0 0 0 0 0 15 2590 8 1 1 1 + Add Tarryaki + Add Darryaki + Add Tarryaki	+ Add Hot BBQ	1	Serving	100	45	5	1	0	0	1700	13	2	10	1
### HAND MICE. 1 Serving 150 120 14 2 0 15 2500 6 1 1 1 1 1 1 1 1 1	+ Add Mango Habanero	1	Serving	160	10	1	0	0	0	970	37	< 1	30	0
### ### ### ### ### ### ### ### ### ##	+ Add Medium	1	Serving	90	60	7	1	0	15	2580	5	1	1	1
### ### ### ### ### ### ### ### ### ##	+ Add Mild	1	Serving				2	0			6	1	1	1
## Add Sweed BBO		1	Serving				-	0			8	< 1	3	3
# Add Tripiaki # Add Tripiaki		1	Serving									1	1	1
## Add Final Curry		1	Serving			0	0		0			1		1
### Add Wild 1 Serving 110 80 9 1.5 0 0 1740 6 1 3 1	·	1	Serving						·					
## Add Burliato ## Add Chapter Bag												2		2
## Add Buffalo 1		1	Serving	110	80	9	1.5	0	0	1740	6	1	3	1
+ Add Chipotle BBQ 1		1			•	•		•	1	1		,	T	
+ Add Desert Heat + Add Desert Heat + Add Desert Heat + Add Desert Heat + Add Saver + Add Serving 10 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0						ŭ			-		1	ŭ		
+ Add Lemon Pepper 1 Serving 10 0 0 0 0 0 0 0 0		+											1	
+ Add Salt & Vinegar ACCOMPANIMENTS All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with 5 veggie sticks and 1.5 fluid ounces of dressing. Medium and Large portions are served with 10 veggie sticks and 3 fluid ounces of dressing. Celery Sticks 5 Each 15 0 0 0 0 0 0 65 2 1 1 1 1 1 1 Carrot Sticks 5 Each 20 0 0 0 0 0 0 0 35 5 1 3 3 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		-										-	1	-
ACCOMPANIMENTS All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with 5 veggie sticks and 1.5 fluid ounces of dressing. Medium and Large portions are served with 10 veggie sticks and 3 fluid ounces of dressing. Celery Sticks Solution Substitution Substituti		1									2		0	
All wings are served with your choice of celery, carrots, blue cheese, or ranch dressing. Snack and Small portions are served with 5 veggie sticks and 1.5 fluid ounces of dressing. Medium and Large portions are served with 10 veggie sticks and 3 fluid ounces of dressing. Celery Sticks		1	Serving	5	0	0	0	0	0	680	1	0	1	0
Celery Sticks 5 Each 15 0 0 0 0 0 0 65 2 1 1 1 1 1 1 1 1 1	ACCOMPANIMENTS													
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SAUCES & SEASONINGS Asian Zing Sauce 2 fluid ounces 160 0 0 0 0 1190 40 2 37 1 Blazin Sauce 2 fluid ounces 130 100 11 2 0 0 2430 6 2 1 1 Bourbon Honey Mustard Sauce 2 fluid ounces 150 15 2 0 0 0 1600 32 1 28 2 Caribbean Jerk Sauce 2 fluid ounces 130 45 4.5 1 0 0 680 21 1 19 1 Honey BRD Sauce 2 fluid ounces 140 0 0 0 0 850 34 1 29 1 Hot Sauce 2 fluid ounces 100 70 8 1.5 0 0 2040 6 1 1 1 1	•						Δ.						1	
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Honey BBQ Sauce 2 fluid ounces 140 0 0 0 0 850 34 1 29 1 Hot Sauce 2 fluid ounces 100 70 8 1.5 0 0 2040 6 1 1 1							1					1		
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	Hot BBQ Sauce					·			-			1	7	1
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				CALORIES FROM		SATURATED FAT							
MENU ITEM	QTY	MEASURE	CALORIES	FAT	FAT (g)	(g)	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
Mango Habanero Sauce	2	fluid ounces	160	10	1	0	0	0	960	37	1	30	0
Medium Sauce	2	fluid ounces	70	50	6	1	0	10	2040	4	1	1	1
Mild Sauce	2	fluid ounces	110	90	10	1.5	0	10	1770	4	1	1	1
Parmesan Garlic Sauce	2	fluid ounces	250	220	24	4.5	0	25	1180	6	1	2	2
Spicy Garlic Sauce	2	fluid ounces	100	70	8	1.5	0	10	2180	6	1	1	1
Sweet BBQ Sauce	2	fluid ounces	90	5	0	0	0	0	1040	21	1	16	1
Teriyaki Sauce	2	fluid ounces	130	0	0	0	0	0	1560	28	1	24	4
Thai Curry Sauce	2	fluid ounces	280	250	28	5	0	20	1750	8	1	4	1
Wild Sauce	2	fluid ounces	100	80	8	1.5	0	0	1600	6	1	2	1
Buffalo Seasoning	1	teaspoon	0	0	0	0	0	0	180	0	0	0	0
Chipotle BBQ Seasoning	1	teaspoon	10	0	0	0	0	0	500	2	0	0	0
Desert Heat Seasoning	1	teaspoon	10	0	0	0	0	0	360	2	0	0	0
Lemon Pepper Seasoning	1	teaspoon	0	0	0	0	0	0	130	0	0	0	0
Salt and Vinegar Seasoning	1	teaspoon	0	0	0	0	0	0	200	0	0	0	0
SIGNATURE ITEMS & ON A BUN													
Buffalo Mac & Cheese, with your choice of Buffalo Sauce	1	Serving	1300	680	75	32	2	145	2830	108	8	4	46
+ Add your choice of Buffalo Sauce; Mild, Medium, or Hot (see Signature Sauces)	1	Serving	25-35	15-30	2-3	0-0.5	0	0-5	580-700	1-2	0	0	0
Entrée House Salad, add your choice of Grilled or Crispy Chicken and Dressing	1	Serving	280	110	12	5	0	30	490	29	6	7	13
+ Add Grilled Chicken	1	Serving	140	10	1	0	0	90	950	0	0	0	32
+ Add Crispy Chicken	1	Serving	330	150	17	7	0.5	40	770	27	2	0	17
+ Add your choice of Signature Sauce (see Sauces)	1	fluid ounce	35-140	0-130	0-14	0-2.5	0	0-10	340-1210	2-20	0-1	0-19	0-2
+ Add your choice of Dressing (see Dressings)	3	fluid ounces	70-500	0-480	0-53	0-9	0-1	0-55	740-1140	3-17	0-1	2-7	0-3
Nutritional values listed below include your choice of cheese, toasted brioche bun, lettuce, tomato, red onion, and pickles unless	otherwis	e noted. All burg	gers and sandwi	iches are listed w	vithout French F	ries; see Sides &	Substitutions fo	r more nutrition	information.				
Cheeseburger, add your choice of cheese	1	Serving	730	440	49	19	2	110	2110	37	2	7	36
+ Add American Cheese	1	Slice	70	45	5	3.5	0	15	300	2	0	1	3
+ Add Cheddar Cheese	1	Slice	90	60	7	4	0	20	135	0	0	0	5
+ Add Swiss Cheese	1	Slice	50	35	4	2.5	0	15	25	0	0	0	4
Chicken Sandwich, add your choice of cheese	1	Serving	460	160	18	4.5	0	90	2020	37	2	7	38
+ Add American Cheese	1	Slice	70	45	5	3.5	0	15	300	2	0	1	3
+ Add Cheddar Cheese	1	Slice	90	60	7	4	0	20	135	0	0	0	5
+ Add Swiss Cheese	1	Slice	50	35	4	2.5	0	15	25	0	0	0	4
ON THE SIDE													
French Fries, Regular and Basket	1	Serving	330 / 660	140 / 280	15 / 31	7 / 13	1 / 1.5	10 / 20	940 / 1870	44 / 88	4/8	0/0	4/8
Potato Wedges, Regular and Basket	1	Serving	370 / 750	170 / 340	19 / 38	8 / 17	1/2	15 / 30	1030 / 2060	45 / 90	6 / 12	1/1	6 / 12
Onion Rings, with Southwestern Ranch Dressing, Regular and Basket	1	Serving	960 / 1740	630 / 1100	70 / 122	20 / 37	2.5 / 4.5	40 / 75	1620 / 2830	76 / 149	6 / 12	12 / 24	6 / 12
Mac & Cheese Side	1	Serving	540	260	28	17	1	75	1130	52	4	1	19
Side House Salad, add your choice of Dressing	1	Serving	370	230	25	5	0	5	970	29	4	7	7
+ Add your choice of Dressing (see Dressings)	2	fluid ounces	50-330	0-320	0-35	0-6	0-0.5	0-35	490-760	2-12	0-1	1-5	0-2
Optional toppings for French Fries and Potato Wedges							1 -						
+ Add American Cheese	1	Serving	280	180	20	14	0	60	1190	8	0	4	12
+ Add Cheddar Cheese	1	Serving	340	250	28	16	1	85	540	2	0	0	21
+ Add Cheddar Jack Cheese	1	Serving	340	250	27	16	1	85	550	4	1	0	21
+ Add Queso Cheese	1	Serving	220	120	14	7	0	30	1280	15	1	4	8
+ Add Buffalo Seasoning	1	Serving	5	0	0	0	0	0	340	1	0	0	0
+ Add Chipotle BBQ Seasoning	1	Serving	5	0	U	0	0	0	260	I	0	0	U
+ Add Desert Heat Seasoning	1	Serving	5	0	0	0	0	0	140	1	0	0	0
+ Add Lemon Pepper Seasoning	1	Serving	5	0	0	0	0	0	360	1	0	0	0
+ Add Salt and Vinegar Seasoning	1	Serving	5	0	0	0	0	0	340	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0	0	0
+ Add Chili	1	Serving	230	120	13	5	0	45	740	11	3	3	16
TENDERS		0 :	100/500	10/050	1 5 /00	0.71.1	0/1.5	100/05	1070/1000	0/11	0.11	0.10	40.000
Naked or Crispy Tenders, 4 tenders	1	Serving	190/560	10/250	1.5/28	0/11	0/1.5	120/95	1270/1030	0/41	0/4	0/0	43/36
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280	0-250	0-28	0-5	0	0-25	680-2430	4-40	1-2	1-37	0-2
Naked or Crispy Tenders, 6 tenders + Add your choice of Signature Sauce (see Signature Sauces)	3	Serving fluid ounces	280/840 110-430	20/370 0-380	2/41 0-42	0.5/17 0-7	0/2 0-0.5	180/140 0-35	1910/1540 1020-3640	0/62 6-60	0/6 1-3	0/0 1-56	65/53 0-5
													11.5



				CALORIES FROM		CATUDATED FAT							
MENU ITEM	QTY	MEASURE	CALORIES	FAT	FAT (g)	SATURATED FAT	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
DRESSINGS						\h/							
Blue Cheese Dressing	2/3	fluid ounces	280/420	260/400	29/44	6/9	0/0.5	35/55	550/820	2/3	0/0	2/3	2/3
Fat Free Ranch Dressing	2/3	fluid ounces	50/70	0/0	0/0	0/0	0/0	0/0	550/830	12/17	1/1	5/7	1/1
Lemon Vinaigrette	2/3	fluid ounces	180/270	160/250	18/27	2.5/4	0/0	0/0	490/740	3/5	0/0	3/4	0/0
Ranch Dressing	2/3	fluid ounces	320/480	300/460	34/51	5/8	0.5/1	10/10	510/760	2/3	0/0	2/3	1/1
Southwestern Ranch Dressing	2/3	fluid ounces	330/500	320/480	35/53	5/8	0.5/1	15/20	760/1140	2/3	0/0	1/2	1/1
LITTLE BUFFALOS													
Choose an Entrée													
Boneless Wings	1	Serving	330-440	150-240	17-27	7-9	0.5-1	40-45	770-1410	27-30	2-3	0-2	17-18
Crispy Chicken Tenders	1	Serving	420-700	190-440	21-49	9-14	1-1.5	70-90	770-2530	31-39	3-4	0-4	27-28
Mac & Cheese	1	Serving	540	260	28	17	1	75	1130	52	4	1	19
Mini Corn Dogs	1	Serving	310	180	20	7	1	45	600	24	2	6	8
Naked Chicken Tenders	1	Serving	140-420	10-260	1-29	0-5	0	90-110	950-2710	0-8	0-1	0-4	32-34
Traditional Wings	1	Serving	290-390	150-240	16-26	5-7	0-0.5	145-150	110-730	0-3	0	0-2	36
Choose a Side													
Carrot Sticks	1	Serving	20	0	0	0	0	0	35	5	1	3	0
Celery Sticks	1	Serving	15	0	0	0	0	0	65	2	1	1	1
French Fries	1	Serving	330	140	15	7	1	10	940	44	4	0	4
Mandarin Oranges	2	Fluid ounces	40	0	0	0	0	0	0	9	1	9	0
LUNCH SPECIALS													
			10 at 10 at 10			1.1							
Nutritional values stated below reflect wings hand-spun in sauce and does not account for variations or substitutions requ	iested by the g	uest. All wings a	ire listed withou	it celery, carrots,	blue cheese or	ranch dressing u	inless otherwise i	noted; See Acco	impaniments for i	more nutrition i	nformation.		
Snack Boneless Wings and Fries, add your choice of Signature Sauce or Dry Seasoning	1	Serving	990	450	49	20	2	90	2480	98	8	0	39
Signature Sauces:													
+ Add Asian Zing	1	Serving	100	0	0	0	0	0	710	24	< 1	22	1
+ Add Blazin'	1	Serving	80	70	7	1	0	0	1580	4	1	1	1
+ Add Bourbon Honey Mustard	1	Serving	100	10	1	0	0	0	1060	21	0	18	1
+ Add Caribbean Jerk	1	Serving	90	30	3.5	0.5	0	0	470	15	< 1	13	1
+ Add Honey BBQ	1	Serving	80	0	0	0	0	0	480	19	0	16	0
+ Add Hot	1	Serving	60	50	5	1	0	0	1330	4	< 1	1	0
+ Add Hot BBQ	1	Serving	45	20	2.5	0	0	0	830	6	< 1	5	1
+ Add Mango Habanero	1	Serving	90	5	0.5	0	0	0	530	20	0	16	0
+ Add Medium	1	Serving	50	35	4	0.5	0	10	1400	3	< 1	1	0
+ Add Mild	1	Serving	70	60	6	1	0	10	1160	3	< 1	1	0
+ Add Parmesan Garlic	1	Serving	160	140	16	3	0	15	770	4	0	2	1
+ Add Spicy Garlic	1	Serving	70	45	5	1	0	10	1510	4	< 1	1	1
+ Add Sweet BBQ	1	Serving	60	0	0	0	0	0	770	15	< 1	11	1
+ Add Teriyaki	1	Serving	80	0	0	0	0	0	1010	18	0	15	2
+ Add Thai Curry	1	Serving	210	180	20	3.5	0	15	1280	6	< 1	3	1
+ Add Wild	1	Serving	60	50	5	1	0	0	1040	4	< 1	2	0
Dry Seasonings:													
+ Add Buffalo	1	Serving	5	0	0	0	0	0	340	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	260	1	0	0	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	140	1	0	0	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	360	1	0	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	340	1	0	0	0
Snack Traditional Wings and Fries, add your choice of Signature Sauce or Dry Seasoning	1	Serving	690	320	36	13	1.5	190	1070	44	4	0	48
Signature Sauces:													
+ Add Asian Zing	1	Serving	45	0	0	0	0	0	340	11	0	11	0
+ Add Blazin'	1	Serving	45	35	4	0.5	0	0	890	2	< 1	0	0
+ Add Bourbon Honey Mustard	1	Serving	60	5	0.5	0	0	0	660	13	0	11	1
+ Add Caribbean Jerk	1	Serving	45	15	1.5	0	0	0	230	7	0	7	0
+ Add Honey BBQ	1	Serving	45	0	0	0	0	0	280	11	0	9	0
+ Add Hot	1	Serving	35	30	3	0	0	0	770	2	< 1	0	0
+ Add Hot BBQ	1	Serving	25	10	1.5	0	0	0	470	4	0	3	0
+ Add Mango Habanero	1	Serving	45	0	0	0	0	0	270	10	0	8	0
+ Add Medium	1	Serving	25	20	2	0	0	5	720	2	0	0	0
					_						1		<u> </u>



MENU ITEM	QTY	MEASURE	CALORIES	CALORIES FROM Fat	FAT (g)	SATURATED FAT	TRANS FAT (g)	CHOL (mg)	SODIUM (mg)	CARB (g)	TOTAL FIBER (g)	SUGAR (g)	PROTEIN (g)
+ Add Mild	1	Serving	40	35	4	0.5	0	5	690	2	0	0	0
+ Add Parmesan Garlic	1	Serving	90	80	9	1.5	0	10	420	2	0	1	1
+ Add Spicy Garlic	1	Serving	35	25	3	0	0	5	810	2	0	0	0
+ Add Sweet BBQ	1	Serving	30	0	0	0	0	0	380	8	0	6	0
+ Add Teriyaki	1	Serving	40	0	0	0	0	0	530	9	0	8	1
+ Add Thai Curry	1	Serving	130	110	12	2	0	10	780	3	< 1	2	1
+ Add Wild	1	Serving	30	25	2.5	0	0	0	480	2	0	1	0
Dry Seasonings:	·												
+ Add Buffalo	1	Serving	5	0	0	0	0	0	340	1	0	0	0
+ Add Chipotle BBQ	1	Serving	5	0	0	0	0	0	260	1	0	0	0
+ Add Desert Heat	1	Serving	5	0	0	0	0	0	140	1	0	0	0
+ Add Lemon Pepper	1	Serving	5	0	0	0	0	0	360	1	0	0	0
+ Add Salt & Vinegar	1	Serving	5	0	0	0	0	0	340	1	0	0	0
Nutritional values listed below for the Burger and Sandwich include your choice of cheese, toasted brioche bun,	lettuce, tomato, red onion	, pickles, and fr	ench fries unle	ss otherwise noted	j.								
Cheeseburger with Fries, add your choice of cheese	1	Serving	1060	580	65	25	3	120	3050	81	6	7	40
+ Add American Cheese	1	Slice	70	45	5	3.5	0	15	300	2	0	1	3
+ Add Cheddar Cheese	1	Slice	90	60	7	4	0	20	135	0	0	0	5
+ Add Swiss Cheese	1	Slice	50	35	4	2.5	0	15	25	0	0	0	4
Chicken Sandwich with Fries, add your choice of cheese	1	Serving	790	300	33	11	1	100	2960	81	6	7	42
+ Add American Cheese	1	Slice	70	45	5	3.5	0	15	300	2	0	1	3
+ Add Cheddar Cheese	1	Slice	90	60	7	4	0	20	135	0	0	0	5
+ Add Swiss Cheese	1	Slice	50	35	4	2.5	0	15	25	0	0	0	4
Four Naked Tenders and Fries, add your choice of Signature Sauce	1	Serving	510	150	17	7	1	130	2210	44	4	0	47
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280	0-250	0-28	0-5	0	0-25	680-2430	4-40	1-2	1-37	0-2
Four Crispy Tenders and Fries, add your choice of Signature Sauce	1	Serving	890	390	43	18	2.5	105	1970	85	8	0	39
+ Add your choice of Signature Sauce (see Signature Sauces)	2	fluid ounces	70-280	0-250	0-28	0-5	0	0-25	680-2430	4-40	1-2	1-37	0-2