



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 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

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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 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

KEY: • Menu item contains this allergen X Menu item presents a risk of cross-contamination of all allergens due to cooking method	PREPARATION		COMMON ALLERGENS								
	FRIED <small>(in beef shortening)</small>	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 separate fryers so there is the potential of crossover of fried items and oil in the fryers.											
Bacon Boss Burger		X			•			•		•	•
Smothered Steak Quesadilla		X			•			•		•	•
Alaska Cod Sandwich	X	X	•	•	•			•		•	•
Sweet Chili Shrimp	X		•		•		•			•	•
Wilder Wedges	X		•		•					•	•
Crimson Crush Sauce					•			•		•	•
SECRET WING MENU											
Vampire Slayer	X		•		•						
El Loco	X				•			•			
Dirty Bird	X							•		•	•
Bling Wings	X										
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 separate fryers so there is the potential of crossover of fried items and oil in the fryers.											
Big Twist Pretzel, with Queso					•					•	•
Buffalo Chips	X									•	•
Cheddar Cheese Curds, with Southwestern Ranch Dressing	X		•		•					•	•
Chicken Quesadilla		X			•			•		•	•
Chicken Street Tacos		X	•		•					•	•
Chili Queso Dip, with Tortilla Chips	X				•			•			
Chips and Salsa	X										
French Fries	X										
Fried Pickles, with Southwestern Ranch Dressing	X		•		•					•	•
Jumbo Crispy Shrimp	X		•		•		Shrimp	•		•	•
Mini Corn Dogs, with Bourbon Honey Mustard	X		•		•			•		•	•
Mozzarella Sticks, with Marinara	X		•		•					•	•

NUTRITION, ALLERGEN AND PREPARATION GUIDE



MENU ITEM	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
Onion Rings, with Southwestern Ranch Dressing	X		•		•					•	•
Potato Wedges	X				•					•	•
Roasted Garlic Mushrooms, with Southwestern Ranch Dressing	X		•		•					•	•
Spinach Artichoke Dip, with Tortilla Chips	X				•			•		•	•
Ultimate Nachos	X				•			•			
Ultimate Nachos, with Chicken	X				•			•			
WINGS, SAUCES & SEASONINGS											
Traditional Wings are a fried product. Boneless Wings are all white meat chicken, breaded and fried. The same container is utilized to toss in sauce or seasoning of choice. In the preparation process of fried items, individual products are not placed into separate fryers so there is the potential for crossover of fried items and oil in the fryers.											
Traditional Wings	X										
Boneless Wings	X									•	•
Traditional and Boneless Wing Combo	X									•	•
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											
Medium Sauce			•								
Mild Sauce			•								
Parmesan Garlic Sauce			•		•						
Salt & Vinegar Seasoning											
Spicy Garlic Sauce			•								
Sweet BBQ Sauce											
Teriyaki Sauce								•		•	•
Thai Curry Sauce			•		•			•	Coconut	•	•
Wild Sauce											
BURGERS & MORE											
For sauce selections, please see Sauces & Seasonings section. Burgers and Grilled Chicken are grilled and seasoned during cooking. Not listed with a side item; For Chips and/or French Fries, please see Sides and Substitutions section.											
Big Jack Daddy Burger	X	X			•			•		•	•
Boston Lager Burger		X	•		•			•		•	•
Buffalo Blue Burger		X	•		•			•		•	•
Cheese Curd Bacon Burger	X	X	•		•			•		•	•
Hamburger		X						•		•	•
Cheeseburger		X			•			•		•	•
Screamin' Nacho Burger	X	X	•		•			•		•	•
Southwestern Black Bean Burger		X	•		•			•		•	•
BBQ Grilled Chicken Sandwich		X			•			•		•	•
Buffalo Ranch Chicken Wrap	X		•		•					•	•
Buffalo Ranch Crispy Chicken Sandwich	X		•		•			•		•	•
Classic Crispy Chicken Wrap	X				•					•	•

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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Classic Grilled Chicken Wrap		X			•					•	•
Crispy Chicken Po' Boy	X		•					•		•	•
Grilled Chicken Buffalitos		X			•					•	•
Hickory Pulled Pork Sandwich		X	•					•		•	•
Pepper Jack Steak Wrap	X		•		•					•	•
Shrimp Po' Boy	X		•		•		Shrimp	•		•	•
Southwest Philly Sandwich	X				•			•		•	•
SIDES & SUBSTITUTIONS											
In the preparation process of fried items, individual products are not placed into separate fryers so there is the potential of crossover of fried items and oil in the fryers. For sauce, seasoning, or dressing selections, please see Sauces & Seasonings or Dressing sections.											
Buffalo Chips	X										
Caesar Salad			•	Anchovy	•			•		•	•
Carrot Sticks											
Celery Sticks											
Cheddar Cheese Curds, with Southwestern Ranch Dressing	X		•		•					•	•
Chips and Salsa	X										
Coleslaw			•								•
Loaded Chili					•			•			
French Fries	X										
Mac & Cheese					•					•	•
Onion Rings, with Southwestern Ranch Dressing	X		•		•					•	•
Potato Wedges	X				•					•	•
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 fryers so there is the potential of crossover of fried items and oil in the fryers. For sauce or seasoning selections, please see Sauces & Seasonings sections.											
Buffalo Mac & Cheese	X		•		•			•		•	•
Crispy Chicken Tenders	X									•	•
Naked Chicken Tenders		X									
GREENS & DRESSINGS											
All salads are served with seasoned garlic toast and dressings. Alternate dressings are available, please see dressing selections below.											
Buffalo Chicken Salad	X		•		•			•		•	•
Caesar Salad, Side			•	Anchovy	•			•		•	•
Chicken Caesar Salad		X	•	Anchovy	•			•		•	•
Garden Blackened Chicken Salad		X			•			•		•	•
Garden Crispy Chicken Salad	X				•			•		•	•
Garden Grilled Chicken Salad		X			•			•		•	•
Honey BBQ Chicken Salad		X	•		•			•		•	•

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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Santa Fe Grilled Chicken Salad	X		•		•					•	•
Santa Fe Pulled Pork Salad	X		•		•					•	•
Side Garden Salad					•			•		•	•
Blue Cheese Dressing			•		•						
Caesar Dressing, Light			•	Anchovy	•						
Coleslaw Dressing			•								•
Ranch Dressing			•		•						
Fat Free Ranch Dressing					•						
Southwestern Ranch Dressing			•		•						
Lemon Vinaigrette											
SWEET SPOT											
In the preparation process of fried items, individual products are not placed into separate fryers so there is the potential of crossover of fried items and oil in the fryers.											
Cheesecake Bites, with Caramel Sauce	X		•		•	May Contain		•		•	•
Cheesecake Bites, with Chocolate Sauce	X		•		•	May Contain		•		•	•
Chocolate Fudge Cake			•		•			•		•	•
Dessert Nachos	X		•		•	May Contain		•		•	•
Loaded Ice Cream	X				•					•	•
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 crossover of fried items and oil in the fryers. For sauce or seasoning selections, please see Sauces & Seasonings sections.											
Kids Boneless Wings	X									•	•
Kids Cheeseburger		X			•			•		•	•
Kids Crispy Chicken Tenders	X									•	•
Kids Hamburger		X								•	•
Kids Mac & Cheese					•					•	•
Kids Mini Corn Dogs	X		•		•			•		•	•
Kids Naked Tenders, Seasoned		X									
Kids Traditional Wings	X										
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										•	•

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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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											
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											
Ruckus Red Sangria											
Sparkling Elderflower											
NON-ALCOHOLIC BEVERAGES											

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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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											
JUICE											
Apple Juice											
Cranberry Juice											
Grapefruit Juice											
Orange Juice											
Pineapple Juice											
LEMONADES & LIMEADES											
Black Cherry Limeade											
Blueberry Mint Lemonade											
Citrus Limeade											
Ginger Lemonade											
Strawberry Lemonade											
RED BULL											
Red Bull Blue Edition											
Red Bull Energy Drink											
Red Bull Orange Edition											
Red Bull Sugar Free											
Red Bull Yellow Edition											

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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.

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)
LIMITED TIME ONLY & FEATURED OFFERINGS													
All limited time only items below are listed without french fries unless otherwise noted; see Sides & Substitutions for more nutrition information.													
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													
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	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
SHARABLES													
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	0-250	0-28	0-5	0	0-25	680-2430	4-40	1-2	1-37	0-2
Beer-Battered Onion Rings, with Southwestern Ranch Dressing	1	Serving	1740	1100	122	37	4.5	75	2830	149	12	24	12
Big Twist Pretzel, with Queso	1	Serving	1150	340	38	19	0.5	40	4310	164	6	9	38
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	1	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	7	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	1	Serving	210	140	16	9	0.5	55	90	1	0	0	16
Buffalo Seasoning	1	Serving	5	0	0	0	0	0	340	1	0	0	0
Chipotle BBQ Seasoning	1	Serving	5	0	0	0	0	0	260	1	0	0	0
Desert Heat Seasoning	1	Serving	5	0	0	0	0	0	140	1	0	0	0
Lemon Pepper Seasoning	1	Serving	5	0	0	0	0	0	360	1	0	0	0

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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)
Salt and Vinegar Seasoning	1	Serving	5	0	0	0	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. All wings are listed without celery, carrots, blue cheese or ranch dressing unless otherwise noted; See Accompaniments for more nutrition information.													
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:													
+ 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

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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)
+ 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:													
+ 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	0	0	0	0	680	1	0	1	0
TRADITIONAL WINGS													
Nutritional values stated below reflect traditional wings hand-spun in sauce and does not account for variations or substitutions requested by the guest. All wings are listed without celery, carrots, blue cheese or ranch dressing unless otherwise noted; See Accompaniments for more nutrition information.													
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:													
+ 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

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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)
+ 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:													
+ 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:													
+ Add Buffalo	1	Serving	5	0	0	0	0	0	560	1	0	0	0

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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)
+ 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	1300	660	73	24	1.5	650	480	0	0	0	160
SIGNATURE SAUCES:													
+ 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	90	10	1.5	0	15	2910	8	1	1	1
+ Add Sweet BBQ	1	Serving	120	0	0	0	0	0	1370	27	1	20	1
+ Add Teriyaki	1	Serving	150	0	0	0	0	0	1890	34	< 1	29	4
+ Add Thai Curry	1	Serving	460	400	45	8	0.5	30	2820	12	2	7	2
+ Add Wild	1	Serving	110	80	9	1.5	0	0	1740	6	1	3	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	0	0	0	0	680	1	0	1	0
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
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	65	2	1	1	1
Carrot Sticks	5	Each	20	0	0	0	0	0	35	5	1	3	0
Celery & Carrot Sticks	5	Each	20	0	0	0	0	0	50	4	1	2	1
Blue Cheese Dressing	1.5	fluid ounces	210	200	22	4.5	0	25	410	2	0	1	1
Ranch Dressing	1.5	fluid ounces	240	230	25	4	0	5	380	2	0	1	0
SAUCES & SEASONINGS													
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
Buffalo Seasoning	1	teaspoon	0	0	0	0	0	0	180	0	0	0	0
Cajun Seasoning	1	teaspoon	10	0	0	0	0	0	360	1	0	0	0
Chipotle BBQ Seasoning	1	teaspoon	10	0	0	0	0	0	500	2	0	0	0

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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)
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
BURGERS													
Nutritional values listed below include all-beef burgers, toasted brioche bun, lettuce, tomato, red onion, and pickles unless otherwise noted. Burger substitutions, such as grilled or crispy chicken breast or black bean patty, are available upon request. All burgers are listed without French Fries; see Sides & Substitutions for more nutrition information.													
Big Jack Daddy Burger	1	Serving	1260	670	75	30	3	185	3520	90	4	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
Screamn' 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 & Substitutions for more nutrition 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	7	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	630	70	20	2.5	40	1620	76	6	12	6
Potato Wedges	1	Serving	370	170	19	8	1	15	1030	45	6	1	6
Side Salad, with Lemon Vinaigrette and Garlic Toast	1	Serving	370	230	25	5	0	5	970	29	4	7	7
Veggie Boat, with Fat Free Ranch Dressing	1	Serving	130	5	0.5	0	0	0	970	30	6	14	2
White Rice (Hawaii Only)	1	Serving	180	5	0	0	0	0	0	40	0	--	3
OPTIONAL TOPPINGS FOR FRENCH FRIES, POTATO WEDGES, OR BUFFALO CHIPS													
American Cheese	1	Serving	140	90	10	7	0	30	590	4	0	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	0	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	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

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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)
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.													
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	25	3	1	0	115	520	1	1	0	28
+ Add Crispy Tenders	1	Serving	420	190	21	9	1	70	770	31	3	0	27
+ 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
Honey BBQ Chicken Salad, with Honey BBQ Ranch Dressing	1	Serving	1180	680	76	19	1	160	4070	75	7	41	48
Santa Fe Salad, with Cilantro Lime Ranch Dressing, Soft Tortillas, and your choice of Grilled Chicken Breast or 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	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

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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)
CHOOSE A BEVERAGE (Nutritional values for soda and juices are based on standardized ice fill)													
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 more nutrition information.													
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	1	Serving	190-840	10-500	1.5-56	0-16	0-2	95-140	1030-3030	0-49	0-5	0-4	36-44
Southwest Philly Sandwich	1	Serving	680	290	33	11	1	70	1900	49	3	8	46
Traditional Wings, Snack or Small	1	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													
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	1	Serving	320	100	11	4.5	0	15	170	56	1	48	3
Ginger Lemonade	1	Serving	150	0	0	0	0	0	30	38	0	34	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
Citrus Limeade	1	Serving	160	0	0	0	0	0	45	42	1	39	0
BEVERAGES													
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
Strawberry Kick Coronarita	1	Serving	310	0	0	0	0	0	10	39	1	26	1
Apple Jack Cider	1	Serving	220	0	0	0	0	0	5	30	1	24	0

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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DOUBLE DOWNS													
Patriot	1	Serving	230	0	0	0	0	0	25	21	0	0	2
Eclipse	1	Serving	220	0	0	0	0	0	15	18	0	9	2
Black Velvet	1	Serving	230	0	0	0	0	0	15	31	0	17	1
MARGARITAS, CLASSIC & HAND-SHAKEN													
House Margarita, available frozen or on the rocks	1	Serving	270	0	0	0	0	0	800	35	1	28	0
Twisted Frozen Margarita	1	Serving	390	0	0	0	0	0	10	66	2	60	1
Top Shelf Margarita	1	Serving	250	0	0	0	0	0	800	31	1	21	0
Spicy Passion Fruit Margarita	1	Serving	330	10	1	0	0	0	1280	47	3	36	1
Strawberry Margarita	1	Serving	320	0	0	0	0	0	0	47	2	39	0
BEER (PINT)													
Bud Light	1	Serving	120	0	0	0	0	0	10	5	0	--	1
Budweiser	1	Serving	170	0	0	0	0	0	10	12	0	--	1
Coors Light	1	Serving	120	0	0	0	0	0	15	6	0	--	1
Michelob ULTRA	1	Serving	110	0	0	0	0	0	--	3	--	--	0
Miller Lite	1	Serving	110	0	0	0	0	0	5	4	--	--	1
Pabst Blue Ribbon	1	Serving	160	0	0	0	0	0	--	14	--	--	1
Irish Red	1	Serving	200	0	0	0	0	0	10	17	0	13	2
Sam Adams Boston Lager	1	Serving	210	0	0	0	0	0	35	20	0	0	2
Dos Equis Lager Especial	1	Serving	150	0	0	0	--	--	35	13	1	3	1
Heineken	1	Serving	170	0	0	0	0	0	10	12	1	2	2
Newcastle Brown Ale	1	Serving	150	0	0	0	0	0	35	11	0	7	1
Stella Artois	1	Serving	180	0	0	0	0	0	--	4	--	--	0
Blue Moon Belgian White	1	Serving	200	0	0	0	0	0	20	16	0	13	2
Angry Orchard	1	Serving	220	0	0	0	0	0	20	34	0	23	0
Leinenkugel's Summer Shandy	1	Serving	160	0	0	0	0	--	10	15	--	--	2
V Formation	1	Serving	180	--	--	--	--	--	--	--	--	--	--
BEER (TALL)													
Bud Light	1	Serving	160	0	0	0	0	0	15	7	0	--	1
Budweiser	1	Serving	230	0	0	0	0	0	15	17	0	--	2
Coors Light	1	Serving	160	0	0	0	0	0	15	8	0	--	2
Michelob ULTRA	1	Serving	150	0	0	0	0	0	--	4	--	--	0
Miller Lite	1	Serving	150	0	0	0	0	0	10	5	--	--	2
Pabst Blue Ribbon	1	Serving	220	0	0	0	0	0	--	19	--	--	2
Irish Red	1	Serving	260	0	0	0	0	0	15	23	0	17	2
Sam Adams Boston Lager	1	Serving	280	0	0	0	0	0	45	27	0	0	3
Dos Equis Lager Especial	1	Serving	200	0	0	0	--	--	50	18	1	4	1
Heineken	1	Serving	220	0	0	0	0	0	15	17	2	3	3
Newcastle Brown Ale	1	Serving	200	0	0	0	0	0	45	15	0	9	1
Stella Artois	1	Serving	240	0	0	0	0	0	--	5	--	--	0
Blue Moon Belgian White	1	Serving	260	0	0	0	0	0	25	22	0	17	3
Guinness	1	Serving	220	0	0	0	0	0	--	19	0	0	2
Angry Orchard	1	Serving	290	0	0	0	0	0	25	45	0	31	0
Leinenkugel's Summer Shandy	1	Serving	210	0	0	0	0	--	15	19	--	--	2
BEER (BOTTLES & CANS)													
Bud Light	12	Fluid ounce	100	0	0	0	0	0	10	5	0	--	1
Bud Light Lime	12	Fluid ounce	120	0	0	0	0	0	--	8	0	--	--
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
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
Miller Lite	12	Fluid ounce	100	0	0	0	0	0	5	3	--	--	1
Pabst Blue Ribbon	16	Fluid ounce	190	0	0	0	0	0	--	16	--	--	2
Amstel Light	12	Fluid ounce	90	0	0	0	0	0	20	5	0	0	1
Corona Extra	12	Fluid ounce	160	--	--	--	--	--	15	15	--	--	1
Corona Light	12	Fluid ounce	110	--	--	--	--	--	20	5	--	--	1
Heineken	12	Fluid ounce	140	0	0	0	0	0	10	11	1	2	2
Heineken Light	12	Fluid ounce	100	0	0	0	0	0	15	7	0	0	1
Mike's Hard Lemonade	12	Fluid ounce	220	0	0	0	0	0	95	32	0	30	0
O'Doul's	12	Fluid ounce	70	0	0	0	0	0	10	15	--	--	1

NUTRITION, ALLERGEN AND PREPARATION GUIDE



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)
WINE													
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													
Orange Moscato Sangria	1	Serving	190	0	0	0	0	0	20	21	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													
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	0	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													
Ginger Lemonade	1	Serving	150	0	0	0	0	0	30	38	0	34	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
Citrus Limeade	1	Serving	160	0	0	0	0	0	45	42	1	39	0
B-DUBS BLENDERS													
Chocolate Cake Blender	1	Serving	650	340	37	21	1	105	260	74	1	61	8
Orange-Mango Dream Blender	1	Serving	440	160	18	11	0.5	60	95	67	2	60	4
Wild Berry Blender	1	Serving	550	250	27	17	1	90	125	70	1	61	6
RED BULL													
Red Bull Energy Drink	1	Serving	110	0	0	0	0	0	100	28	0	27	1
Red Bull Sugar Free	1	Serving	5	0	0	0	0	0	105	3	0	0	1
Red Bull Yellow Edition	1	Serving	120	0	0	0	0	0	140	29	0	28	1
Red Bull Orange Edition	1	Serving	110	0	0	0	0	0	70	28	0	27	1
Red Bull Blue Edition	1	Serving	110	0	0	0	0	0	100	28	0	27	0
JUICE (Nutritional values for juices are based on standardized ice fill)													
Apple Juice	1	Serving	80	0	0	0	0	0	20	20	0	19	0
Cranberry Juice	1	Serving	80	0	0	0	0	0	35	21	0	21	0
Grapefruit Juice	1	Serving	60	0	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	1	Serving	90	0	0	0	0	0	10	21	0	20	1
IZZE SPARKLING JUICE													
IZZE Clementine Sparkling Juice	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 intolerances 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.

NUTRITION, ALLERGEN PREPARATION GUIDE



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.

MENU ITEM	PREPARATION		COMMON ALLERGENS								
	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
LENT											
Alaskan Cod Classic, with French Fries	X		•	•	•			•		•	•
Fish & Chips, with French Fries	X		•	•						•	•
Fish & Shrimp Combo, with French Fries (see Signature Sauces for sauce allergens)	X		•	•	•		Shrimp	•		•	•
Kickin Shrimp Tacos	X		•		•		Shrimp	•		•	•
Shrimp Po' Boy, with French Fries	X		•		•		Shrimp	•		•	•
Sweet Chili Shrimp	X		•		•		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, ALLERGEN PREPARATION GUIDE



NUTRITION INFORMATION - LENT

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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	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

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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 - 1/29/2018 through 5/6/2018

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.



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.

MENU ITEM	PREPARATION		COMMON ALLERGENS								
	FRIED (in beef shortening)	GRILLED	EGG	FISH	MILK	PEANUTS	SHELLFISH	SOY*	TREE NUTS	WHEAT	GLUTEN
KEY:											
• Menu item contains this allergen											
X Menu item presents a risk of cross-contamination of all allergens due to cooking method											
SHARABLES											
In the preparation process of fried items, individual products are not placed into separate fryers so there is the potential of crossover of fried items and oil in the fryers.											
Big Twist Pretzel, with Queso					•					•	•
Chili Queso Dip, with Tortilla Chips	X				•			•			
Chips and Salsa	X										
Fried Pickles, with Southwestern Ranch Dressing	X		•		•					•	•
Mini Corn Dogs, with Bourbon Honey Mustard	X		•		•			•		•	•
Mozzarella Sticks, with Marinara	X		•		•					•	•
WINGS, SAUCES & SEASONINGS											
Traditional Wings are a fried product. Boneless Wings are all white meat chicken, breaded and fried. The same container is utilized to toss in sauce or seasoning of choice. In the preparation process of fried items, individual products are not placed into separate fryers so there is the potential for crossover of fried items and oil in the fryers.											
Traditional Wings	X										
Boneless Wings	X									•	•
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											
Medium Sauce			•								
Mild Sauce			•								
Parmesan Garlic Sauce			•		•						
Salt & Vinegar Seasoning											
Spicy Garlic Sauce			•								
Sweet BBQ Sauce											
Teriyaki Sauce								•		•	•
Thai Curry Sauce			•		•			•	Coconut	•	•
Wild Sauce											

NUTRITION, ALLERGEN PREPARATION GUIDE



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 and Sandwiches are Grilled and Seasoned during cooking. Not listed with a side item; please see Sides section.											
Cheeseburger		X			•			•		•	•
Chicken Sandwich		X			•			•		•	•
Buffalo Mac & Cheese	X		•		•			•		•	•
Entrée House Salad with Grilled Chicken		X			•					•	•
Entrée House Salad with Crispy Chicken	X				•					•	•
ON THE SIDE											
In the preparation process of fried items, individual products are not placed into separate fryers so there is the potential of crossover of fried items and oil in the fryers. For sauce, seasoning, or dressing selections, please see Sauces & Seasonings 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 placed into separate fryers so there is the potential of crossover of fried items and oil in the fryers. For sauce or seasoning selections, please see Sauces & Seasonings sections.											
Crispy Chicken Tenders	X									•	•
Naked Chicken Tenders		X									
DRESSINGS											
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 placed into separate fryers so there is the potential of crossover of fried items and oil in the fryers. For sauce or seasoning selections, please see Sauces & Seasonings sections.											
Kids Boneless Wings	X									•	•
Kids Crispy Chicken Tenders	X									•	•
Kids Mac & Cheese					•					•	•
Kids Mini Corn Dogs	X		•		•			•		•	•
Kids Naked Tenders, Seasoned		X									
Kids Traditional Wings	X										
Mandarin Oranges											
*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

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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)
SHARABLES													
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

Nutritional values stated below reflect boneless wings hand-spun in sauce and does not account for variations or substitutions requested by the guest. All wings are listed without celery, carrots, blue cheese or ranch dressing unless otherwise noted; See Accompaniments for more nutrition information.

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
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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

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

NUTRITION, ALLERGEN PREPARATION GUIDE



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)
+ 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
+ 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:													
+ 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	0	0	0	0	680	1	0	1	0

NUTRITION, ALLERGEN PREPARATION GUIDE



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)
TRADITIONAL WINGS													
Nutritional values stated below reflect traditional wings hand-spun in sauce and does not account for variations or substitutions requested by the guest. All wings are listed without celery, carrots, blue cheese or ranch dressing unless otherwise noted; See Accompaniments for more nutrition information.													
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:													
+ 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:													
+ 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

NUTRITION, ALLERGEN PREPARATION GUIDE



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)
+ 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:													
+ 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	1300	660	73	24	1.5	650	480	0	0	0	160
Signature Sauces:													
+ 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	90	10	1.5	0	15	2910	8	1	1	1
+ Add Sweet BBQ	1	Serving	120	0	0	0	0	0	1370	27	1	20	1
+ Add Teriyaki	1	Serving	150	0	0	0	0	0	1890	34	< 1	29	4
+ Add Thai Curry	1	Serving	460	400	45	8	0.5	30	2820	12	2	7	2
+ Add Wild	1	Serving	110	80	9	1.5	0	0	1740	6	1	3	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	0	0	0	0	680	1	0	1	0
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	65	2	1	1	1
Carrot Sticks	5	Each	20	0	0	0	0	0	35	5	1	3	0
Blue Cheese Dressing	1.5	fluid ounces	210	200	22	4.5	0	25	410	2	0	1	1
Ranch Dressing	1.5	fluid ounces	240	230	25	4	0	5	380	2	0	1	0
SAUCES & SEASONINGS													
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

NUTRITION, ALLERGEN PREPARATION GUIDE



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)
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 otherwise noted. All burgers and sandwiches are listed without French Fries; see Sides & Substitutions for 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													
+ 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	0	0	0	0	260	1	0	0	0
+ 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	0	0	0
+ Add Chili	1	Serving	230	120	13	5	0	45	740	11	3	3	16
TENDERS													
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

NUTRITION, ALLERGEN PREPARATION GUIDE



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)
DRESSINGS													
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													
Nutritional values stated below reflect wings hand-spun in sauce and does not account for variations or substitutions requested by the guest. All wings are listed without celery, carrots, blue cheese or ranch dressing unless otherwise noted; See Accompaniments for more nutrition information.													
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

NUTRITION, ALLERGEN PREPARATION GUIDE



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)
+ 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 french fries unless otherwise noted.													
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