

# THE COMPANY BURGER™ ESTd. 2011

NOT JUST ANOTHER BURGER... We exclusively grind Creekstone Farms Premium Black Angus beef. We make our own buns, pickles and mayo. We hand-cut our own fries and make our own onion rings.

## The Burgers



### Our Signature

**THE COMPANY BURGER** ..... \$8.75

two thin patties, b&b pickles, red onions, american cheese *add fried egg \$1 / bacon \$2*

**THE SINGLE** ..... \$8.00

american cheese, b&b pickles, red onions *cooked medium – add fried egg \$1 / bacon \$2*

**LAMB BURGER** ..... \$12.00

feta, basil mayo, red onion, chili mint glaze *cooked medium*

**TURKEY BURGER** ..... \$8.00

tomato jam, green goddess dressing, arugula

## Not Burgers

**FRIED CHICKEN SANDWICH** ..... \$10.00

all natural chicken breast, cabbage, mayo, b&b pickles

**THE COMPANY HOT DOG** ..... \$7.50

nueske's beef & pork smoked link w/ onion and relish

**GRILLED CHEESE** ..... \$5.50

american cheese on toast  
*add fried egg \$1 / bacon \$2*

## Salads



### Something Lighter

**ARUGULA SALAD** ..... \$5.00

arugula, carrots, radish, cucumbers, pecans, dijon vin

## Sides

**THE COMPANY FRIES** ..... \$3.50

**ONION RINGS** ..... \$3.50

**TATER TOTS** ..... \$3.50

**SWEET POTATO WAFFLE FRIES** ..... \$3.50

**CHEESE FRIES OR TOTS** ..... \$5.50

**RINDS N' PIMENTO** ..... \$5.00

**CRISPY PORK RINDS** *spicy or ranch dusted* ..... \$5.00

**JALAPEÑO SLAW** *cabbage, mayo, jalapeño* ..... \$4.00

## Soft Serve

**MILKSHAKE** 16oz ..... \$5.50

vanilla, chocolate, strawberry, steen's malt, cookies & cream, vietnamese iced coffee *make it a malt*

**SHAKE OF THE MONTH** 16oz ..... \$5.50

cookie dough

**FLOAT** 16oz ..... \$5.00

choice of coke or barq's rootbeer

**SOFT SERVE** ..... \$4.00

vanilla w/ sprinkles or fruity pebbles

### The Company Sundae

**HOT FUDGE SUNDAE** ..... \$5.00

vanilla soft serve w/ hot fudge sauce, whipped cream, sprinkles and cocoa nibs



## Soft Drinks



**FOUNTAIN SODAS** ..... \$2.50

**BOTTLED DRINKS** ..... \$2.50

spring water, topo chico, coke, barq's

**HOUSE-MADE GINGER BEER** ..... \$3.50

### House Brewed

**COAST ROAST ICED TEA** ..... \$2.50

Beer, Wine, & Cocktails On Back

## Draft Beer

<b>STIEGL</b> radler.....	\$6.00
<b>AVAL</b> natural cider (brittany, fr) 10oz .....	\$6.00
<b>FOUNDERS</b> solid gold premium lager .....	\$5.00
<b>LAGUNITAS</b> pils.....	\$6.00
<b>WEIHENSTEPHANER</b> hefeweissbier .....	\$6.00
<b>SAINT ARNOLD</b> white noise dry-hopped wit .....	\$6.00
<b>SECOND LINE</b> blood orange saison .....	\$7.00
<b>BAYOU TECHE</b> acadie amber .....	\$6.00
<b>NOLA</b> muses belgian pale ale.....	\$7.00
<b>TIN ROOF</b> “uberfruit” kettle sour .....	\$7.00
<b>NEW BELGIUM</b> transatlantique krielk* (10oz).....	\$7.00
<b>SIERRA NEVADA</b> brut ipa .....	\$6.00
<b>PORT ORLEANS</b> gleason ipa.....	\$6.00
<b>URBAN SOUTH</b> holy roller ipa .....	\$7.00
<b>PARISH</b> attacus atlas triple ipa* (10oz).....	\$8.00
<b>FOUNDERS</b> nitro oatmeal stout.....	\$6.00
<b>BELL'S</b> kalamazoo stout.....	\$7.00
<b>PORT ORLEANS</b> “burger proof” stout (10oz) .....	\$7.00

## Canned Beer

<b>BUDWEISER, MILLER LITE, COORS LIGHT</b> .....	\$3.50
<b>MICHELOB</b> ultra .....	\$3.50
<b>ARGUS</b> ginger perry dry cider .....	\$6.00
<b>SAINT ARNOLD</b> raspberry af sour.....	\$6.00
<b>NOLA</b> blonde .....	\$5.00
<b>BODDINGTONS</b> pub ale .....	\$5.00
<b>PORT ORLEANS</b> dorada mexican lager.....	\$5.00
<b>WASATCH</b> ghostrider white ipa .....	\$5.00
<b>GREAT RAFT</b> commotion hazy pale ale .....	\$5.00
<b>BELL'S</b> hopslam double ipa* .....	\$8.00
<b>PORT ORLEANS</b> coffee break stout.....	\$5.00

## Cocktails

<b>FROZEN BANANA HAMMOCK</b> .....	\$10.00
three roll estate spiced & red stick rum, banana, coconut, lime	
<b>DRAFT APEROL SPRITZ</b> .....	\$9.00
aperol, prosecco, soda water, orange	
<b>SHOT &amp; “BEER”</b> .....	\$9.00
sacred bond bonded brandy & aval cider	
<b>COMPANY BUCK</b> .....	\$9.00
choice of spirit, orange, ginger beer, bitters	
<b>MEXICAN FIRING SQUAD</b> .....	\$9.00
tequila, housemade grenadine, lime, chili salt	
<b>TCB TODDY (CHOICE OF HOT OR COLD!)</b> .....	\$9.00
chamomile-infused rye, yellow chartreuse, honey, lemon	
<b>BURGER PROOF OLD FASHIONED*</b> .....	\$12.00
russell’s reserve bourbon, angostura and orange bitters, demerara	



*Leave Work Happy*

**1/2 PRICED BEER, WINE, & SPECIALTY COCKTAILS**  
mon-fri from 3 til 6

## Wine

<b>WHITE</b> brand pinot blanc ‘17.....	\$9/\$35
<b>ROSÉ</b> domaine vetriccie ‘17.....	\$9/\$35
<b>SPARKLING</b> scarpetta frico frizzante .....	\$9/NA
<b>SPARKLING</b> torre oria cava.....	NA/\$35
<b>RED</b> les heretiques ‘16.....	\$9/\$35

### Downtown

611 O’KEEFE AVE UNIT C7  
504-309-9422  
@companyburger

### Freret Street

4600 FRERET STREET  
504-267-0320  
@companyburger



*“Not Just Another Burger”*

**Open Everyday 11 a.m. to 10 p.m.**