

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 *make it a malt*

SHAKE OF THE MONTH 16oz \$5.50

andes mint chip

FLOAT 16oz \$5.00

choice of coke or barq's root beer

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 root beer

HOUSE-MADE GINGER BEER \$3.50

House Brewed

COAST ROAST ICED TEA \$2.50

Beer, Wine, & Cocktails On Back

Draft Beer

STIEGL radler.....	\$6.00
AVAL natural cider 10oz.....	\$5.00
FOUNDERS solid gold premium lager.....	\$5.00
LAGUNITAS pils.....	\$6.00
WEIHENSTEPHANER hefeweissbier.....	\$6.00
SAINT ARNOLD white noise dry-hopped wit.....	\$6.00
SECOND LINE blood orange saison.....	\$7.00
BAYOU TECHE acadie amber.....	\$6.00
TIN ROOF “uberfruit” kettle sour.....	\$7.00
URBAN SOUTH lime cucumber gose.....	\$7.00
SIERRA NEVADA brut ipa.....	\$6.00
PORT ORLEANS gleason ipa.....	\$6.00
URBAN SOUTH holy roller ipa.....	\$7.00
PARISH nova vert ipa*.....	\$8.00
FOUNDERS nitro oatmeal stout.....	\$6.00
BELL’S kalamazoo stout.....	\$7.00
PORT ORLEANS “burger proof” stout (10oz).....	\$7.00

Canned Beer

BUDWEISER, MILLER LITE, COORS LIGHT	\$4.00
MICHELOB ultra.....	\$4.00
ARGUS ginger perry dry cider.....	\$6.00
SAINT ARNOLD raspberry af sour.....	\$6.00
NOLA blonde.....	\$5.00
BODDINGTONS pub ale.....	\$5.00
PORT ORLEANS dorada mexican lager.....	\$5.00
WASATCH ghostrider white ipa.....	\$5.00
GREAT RAFT commotion american pale ale.....	\$5.00
BELL’S hopslam double ipa*.....	\$8.00
PORT ORLEANS coffee break stout.....	\$5.00

Cocktails

FROZEN IRISH COFFEE	\$10.00
tullamore dew & sacred bond brandy, coffee, irish cream, vanilla	
DRAFT APEROL SPRITZ	\$9.00
aperol, prosecco, soda water, orange	
SHOT & CIDER	\$9.00
three roll spiced rum & an aval cider back	
COMPANY BUCK	\$9.00
choice of spirit, orange, ginger beer, bitters	
MEXICAN FIRING SQUAD	\$9.00
lunazul tequila, housemade grenadine, lime, chili salt	
TODDY (SERVED ICE COLD!)	\$9.00
chamomile-infused sazerac rye, yellow chartreuse, honey, lemon	
TCB OLD FASHIONED	\$9.00
evan williams bonded bourbon, manifest, angio & orange bitters	



Leave Work Happy

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

Wine

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

Downtown

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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.