

## FRESH GREENS

Add grilled chicken, mahi mahi or avocado to salads for \$2.50 each.

**THE VALPARAISO** .....10  
The fountain of youth from the vale of paradise! Mixed greens topped with Bartlett pears, fennel, candied walnuts, craisins, blue cheese crumbles & champagne vinaigrette.

**TEX-MEX TACO SALAD** .....13.5  
An edible jalapeño cheddar tortilla shell filled with mixed greens and topped with marinated carne asada steak, shredded cheddar cheese, fresh jalapeño, our Haus-made guacamole, refried black beans, pico de gallo, green onions and finished with our jalapeño sour cream.

**THE SANTORINI** .....10  
Fresh mixed greens, kalamata olives, thinly sliced red onions, pepperoncinis, tomatoes, cucumbers, feta crumbles & crispy pita chips with a creamy feta dressing.

**THE GREENLAND** .....8.5  
Iceberg lettuce wedge with Applewood smoked bacon, tomatoes, cheddar cheese, green onions, Haus croutons & peppercorn ranch dressing.

**THE BORA BORA** .....10  
Mixed greens with black beans, corn, onions, tomatoes, roasted red peppers, topped with guacamole & tortilla chips. Served with a side of chipotle ranch dressing.

**THE SHANGHAI** .....13  
Sliced seared tuna served rare on a bed of mixed Asian greens, oranges, snap peas, red peppers, julienned cucumbers & crispy wontons with a toasted sesame vinaigrette.

**HAUS-MADE DRESSINGS:**  
• balsamic vinaigrette • creamy feta • toasted sesame vinaigrette • ranch • blue cheese • champagne vinaigrette • chipotle ranch

## HAUS SPECIALS

Served with your choice of Haus fries, side salad or southwest coleslaw. Upgrade to any premium side for an additional \$2.

**TAIPEI CHICKEN LETTUCE WRAP** .....11  
Six butter lettuce leaves served with marinated grilled chicken, crunchy veggies & cilantro, ready for you to wrap! Topped with a sweet & spicy sauce.

**GALAPAGOS FISH TACOS** .....13  
Three corn tortillas with blackened-seasoned, grilled mahi mahi, citrus slaw, pico de gallo & a refreshing avocado aioli.  
*Substitute chicken for no extra charge. Upgrade to sushi-grade tuna for \$2 more.*

**BRISTOL FISH & CHIPS** .....14  
Lightly hand-battered crispy mahi mahi. Served with french fries or you can substitute for coleslaw, a side salad or upgrade to any of our specialty haus fries.

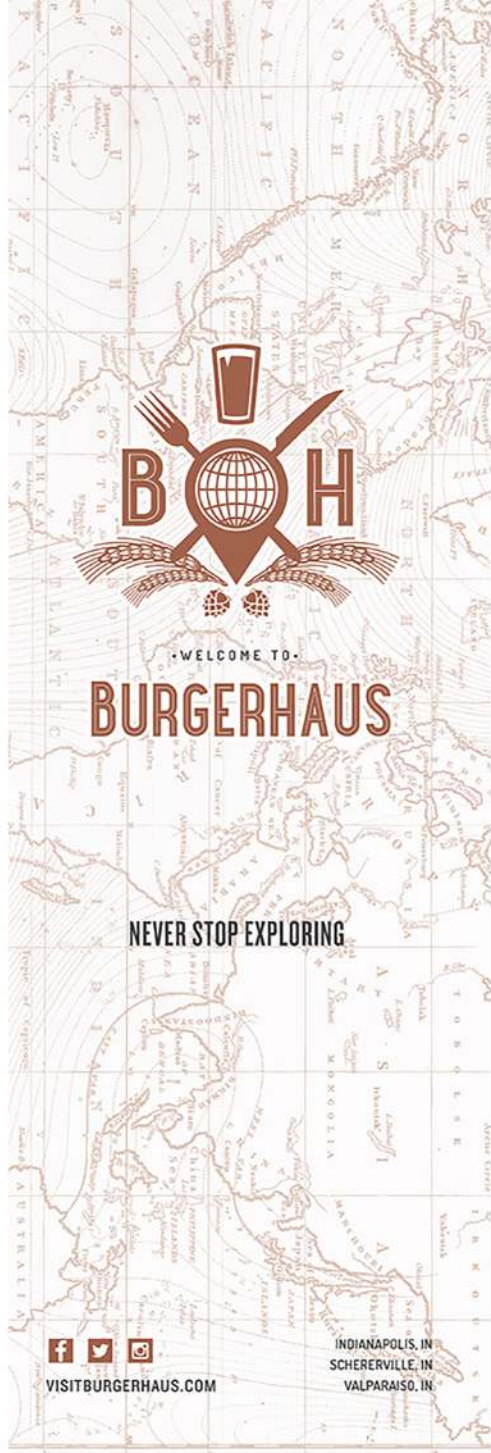
**MEDITERRANEAN PORTOBELLO** .....11  
Balsamic grilled mushroom cap with Brie cheese, baby spinach, caramelized onions & garlic mayo on a brioche bun.

**NAPOLI CHICKEN SANDWICH** .....12  
Grilled chicken breast, spinach, tomato, pesto & fresh mozzarella served on tomato focaccia bread.

**FRENCH RIVIERA GRILLED CHEESE** .....10  
Seasoned beefsteak tomato, basil pesto, cheddar & mozzarella cheese on grilled pita.

## FULL BELLY, FULL HEART.

For every burger you enjoy at Burgerhaus, we provide a balanced meal to a hungry child in third world poverty. We partner with Kids Alive International as we believe in being responsible neighbors in our global village. With your help, we will provide thousands of meals this year. We hope to feed millions in the many years to come. For more information, please visit our website or kidsalive.org. And thank you from the bottom of our full hearts.



Sir J.E. Burghstein

• THE MAN, THE MYTH, THE LEGEND •

They say after 999 days, the intrepid explorer returned from his global expedition with a weary crew and a worn leather-bound journal. The travelers told tales of wild lands and lost civilizations, fraught with danger and adventure. Though Sir J.E. Burghstein was tested, he remained devoted to his impassioned culinary quest: to discover The Finest Ingredients In The Known World. May his legacy live on!

## EXPLORATIONS

**NEW ORLEANS PICKLE CHIPS** .....8  
Tempura fried pickles, served with our own zesty peppercorn ranch.

**OSAKA SEARED TUNA** .....11  
Seared sushi-grade Ahi tuna on a bed of crispy Asian slaw mixed with honey-lime vinaigrette & topped with marinated cucumber & wasabi aioli.

**CASTROVILLE PARMESAN ARTICHOKE DIP** .....8  
The heartiest & freshest available. Served with crispy tortilla chips.

**BELFAST ONION RINGS** .....7.5  
They're golden & delicious! Served with Haus-made savory remoulade.

**LA PUEBLA CHIPS & GUACAMOLE** .....7.5  
Haus-made creamy guacamole bursting with flavor. Served with our own crispy corn chips.

**ABRUZZO BRUSCHETTA** .....7.5  
Fresh mozzarella, basil, tomato & garlic layered on four toasted slices of French bread & topped with a drizzle of balsamic reduction.

**CAIRO HUMMUS PLATTER** .....7.5  
Haus-made hummus served with soft pita chips & a stack of fresh veggies. Drizzled with roasted pepper aioli.

**POINT LOMA CARNE ASADA FRIES** .....11  
We top our Haus fries with a melted Mexican cheese blend, marinated carne asada steak, our Haus-made guacamole, jalapeño sour cream, pico de gallo and cilantro.

## SIDES

**MACHU PICCHU CHILI** .....5  
• Topped with sour cream, cheese & chives

**MAC 'N CHEESE** .....4

**TODAY'S HAUS SOUP** .....4

**SIDE SALAD** .....4

## SPECIALTY HAUS FRIES

Serves two or more.

- SWEET POTATO (made with cinnamon sugar) \$6
- SPICY BLUE CHEESE (seasoned with Togarahsi) \$7
- GARLIC PARMESAN TRUFFLE OIL \$7
- CAJUN (served with chipotle ranch) \$5
- MACHU PICCHU CHILI CHEESE (sour cream, cheese, chives) \$7

## BEVERAGES

- Coca-Cola products - \$2.50
- Ice tea, coffee, lemonade - \$2.25
- Premium flavored iced tea (Monin purée) - \$3

**MILKSHAKES** .....5

The world's best ice cream to make the world's most delicious shakes. Chocolate, vanilla & strawberry!

## GOURMET BURGERS

All of our certified USDA prime burgers come with a choice of Haus Fries, southwest coleslaw, or side salad. Upgrade to any premium side for an additional \$2

**THE HAUS** .....10  
Our classic creation served on a brioche bun with butter lettuce, tomato, onions & your choice of cheese:

- Cheddar, American, chipotle Monterey, or Swiss
- Add \$1.50 for fresh mozzarella, Gouda, feta, blue, Brie or goat cheese
- Make it a double beef patty for an additional \$3
- Substitute a portobello mushroom cap, grilled chicken breast, ground turkey patty, or a vegetarian black bean patty - no charge
- Add bacon for an additional \$1.50

**THE AUSSIE** .....13

A combo of thick Applewood smoked bacon, Gouda cheese, a fried egg, mayo, butter lettuce & beefsteak tomato. Served on a whole wheat bun. Good on ya, mate!

**THE MONACO** .....13

Champagne cheddar cheese, sautéed onions & mushrooms, avocado, arugula & fine wine mayo. Elegant & vintage, served on a pretzel bun.

**THE TUSCAN** .....12

Fresh mozzarella, beefsteak tomato, thinly sliced red onion, fresh basil, baby spinach, garlic mayo & flavored with a balsamic reduction. Served on a brioche bun. Buon appetito!

**THE SANTIAGO** .....13.5

Jetset to a sensational mix of chipotle Monterey, avocado, tomato butter lettuce, chipotle mayo & fried jalapeños on a pretzel bun.

**THE COZUMEL** .....12.5

Island grilled pineapple, guacamole, American cheese, onions, jalapeños, mayo, butter lettuce & beefsteak tomato served on a whole wheat bun.

**THE BATON ROUGE** .....14

Our take on the Humalaya burger is served on a brioche bun with butter lettuce, andouille sausage, shrimp, cheddar cheese, a Haus-made cajun creole topping, spicy remoulade and topped with crispy onions.

**THE AMERICAN** .....13

Hardwood Applewood smoked bacon, blue cheese, caramelized onions, mayonnaise, mustard, butter lettuce & beefsteak tomato on a whole wheat bun, U-S-A! U-S-A!

**THE SALAMANCA** .....14

Chorizo, salsa verde, chipotle Monterey cheese, avocado, chipotle mayo, butter lettuce & crunchy tortilla strips on a pretzel bun. Arribal!

**THE BOZEMAN** .....11

Savory seven-ounce turkey patty topped with chipotle mayo, roasted red pepper, avocado, butter lettuce & chipotle Monterey cheese. Served on a pretzel bun.

**THE KYOTO** .....14

Six ounces of subhi-grade Ahi tuna balanced with yuzu kesho mayo, spinach & honey-citrus soy-sesame vinaigrette. Served on a brioche bun. Chef recommends at medium-rare.

• RARE - cool red center • MED RARE - warm red center  
• MED - pink & firm • MED WELL - small amount of pink • WELL DONE - no pink



Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of food borne illness.

KEEP EXPLORING. TURN OVER!