

★★ BULL MOOSE BAR & GRILLE ★★

❧ DINNER MENU ❧

www.bullmoosebar.com | 815-786-8002 | info@bullmoosebar.com

ENGINE STARTERS

🍷 **Moose Wings (6)** 13.99
 ~ Sauces: Garlic Parm / Mild (Buffalo) / Medium / Hot / Mild-Que / Hot-Que / Bourbon Glaze / Teriyaki

Moose Wings (12) 20.99
 Same as the 6, just double the delicious!

🍷 **Texas Tachos** 16.99
 House-seasoned tater tots topped with pulled pork, Cheddar cheese, fresh jalapenos, bacon, and house made chipotle ranch.

Potato Skins 12.49
 Fresh potato skins topped with beer cheese sauce, sprinkled with cheddar cheese, bacon bits, & green onions. Served a side of sour cream.

Made Here **Chicken Tenders** 11.99
 4 Hand breaded chicken tenders served with your choice of dipping sauce
 ~ Upgrade: Make it a basket w/ choice of side! - 2.00

Made Here **Fried Pickles** 10.99
 Hand-breaded dill chips made to order, and served with a side of ranch.

🍷 **Loaded Nachos** 16.99
 Tortilla chips topped with white queso cheese, house-seasoned ground beef, fresh pico de gallo, cilantro, avocado and drizzled with our own seasoned sour cream.
 ~ Upgrade: Add Chicken - 3.00

NEW **Garlic Cheese Curds** 12.99
 Get your cheesy gooeyness on with our cheese curds. Comes with a side of ranch for dipping!

NEW **Pretzel Bites** 10.99
 Soft, jumbo Pretzels cut into bite size served with beer cheese sauce.

MAC & CHEESE, PLEASE



Chicken Bacon Chipotle Ranch Mac 19.99
 Our updated classic skillet mac with grilled chicken and bacon bits, seasoned with our own chipotle blend and ranch seasoning, bread crumbs and garnished with even MORE bacon bits, green onions and our house-made chipotle ranch!

👑 **The Southern** 19.99
 Our updated classic skillet mac topped with slow roasted BBQ pulled pork, bacon, onion straws, green onions, and drizzled with BBQ sauce.

Alfredo Mac 16.99
 Our classic mac pasta, but with our rich, house made alfredo sauce.
 ~ Upgrades: Add Chicken - 3.00 | Add Shrimp - 5.00

The "New" Classic Skillet Mac 14.99
 Our classic mac made with our updated proprietary blend of cheeses to get the cheesiest, gooiest mac around! Handmade to order, skillet made, we top it off with Parmesan and toasted bread crumbs.

👑 = AWARD WINNING | 🍷 = FAVORITES

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
 OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



STANDARD SIDES: HOUSE CHIPS / FRIES

UPGRADES (\$2): TOTS / APPLE SLAW / SOUP / BAKED POTATO

PREMIUM UPGRADES (\$3): SWEET POTATO FRIES / ONION STRAWS / BROCCOLI / ASPARAGUS /
CORN / SIDE SALAD / LOADED BAKED POTATO (\$4.50)



BOWLS & GREENS

Dressing Options: House Ranch, House Chipotle Ranch, French, Italian,
Balsamic, Thousand Island, Blue Cheese, Honey Mustard Or Oil & Vinegar

- Southwest Taco Salad** 16.99
Mixed greens, Cajun style oven roasted chicken, tomatoes, Cheddar cheese, corn, red onion, black beans, avocado, red cabbage, and jalapenos. Served with our own house-made chipotle ranch.
- Cobb Salad** 15.99
Mixed greens topped with oven roasted chicken, bacon, avocado, green onion, feta cheese, and a hard boiled egg. Served with a balsamic vinaigrette.
- Chopped Chicken Salad** 15.99
Mixed greens, red cabbage, tomato, green onion, grilled chicken, Bleu cheese crumbles, noodles, and bacon bits. Served with golden Italian dressing.
- Chef Salad** 14.99
Mixed greens topped with turkey, ham, hard boiled egg, cucumber, shredded Cheddar and tomato with your choice of dressing.
- Caesar Salad** 13.99
Mixed greens with Parmesan cheese and croutons and served with Caesar dressing.

IT'S A WRAP

Served with Choice of Side.

See top of page.

Upgrade: Cauliflower Wrap - 3.00

- Italian Beef Wrap** 15.99
Italian beef, provolone cheese, grilled onions, grilled bell peppers, and giardiniera. Served with a side of Au Jus.
- Cajun Chicken Wrap** 14.99
Cajun style chicken with Muenster cheese, lettuce, tomato, onion, and house chipotle ranch.
- Chicken Caesar Wrap** 13.99
Romaine salad mix, shredded Parmesan cheese, chicken, croutons, and Caesar dressing.
- Turkey Club Wrap** 15.99
Shaved turkey, bacon, lettuce, tomato, pickles with our own mustard/mayo aioli.
- BLT Wrap** 13.99
The classic combo of bacon, lettuce, & tomato with mayo, served as a wrap.

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SANDWICH'S BEST SANDWICHES

Served with Choice of Side.
See top of page.

Pulled Cuban 14.99

Slow roasted pulled pork, shaved ham, and Swiss cheese, topped with mustard and pickles, pressed into a freshly toasted french roll.

Pulled Pork 14.99

Juicy, lightly barbecued, smoked pulled pork, served on a toasted bun.

Italian Beef Sandwich 14.99

Italian beef with Provolone cheese on a French roll and a cup of Au Jus. A classic!

~ Upgrades: Hot or Mild Giardiniera - 1.00 | Sweet Peppers - 1.50 | Grilled Mushrooms - 1.50 | Grilled Onions - 1.00

BLT Sandwich 14.99

The classic combo of bacon, lettuce, & tomato with mayo, served as a sandwich.

Cheese Toastie 12.99

Grilled Texas toast layered with Cheddar & Muenster cheese, grilled tomatoes & onions.

~ Upgrades: Add Bacon - 1.50 | Add Avocado - 2.00

Reuben 15.99

Fresh slow-cooked in house corned beef topped with swiss cheese, thousand island and sauerkraut served on toasted marble rye.

Roosevelt Melt 14.99

2 smash patties, American cheese, grilled onions, bacon, and pepper mayo served on toasted white bread.

Patty Melt 14.99

½ lb patty on marble rye and topped with sautéed onions and Swiss cheese.

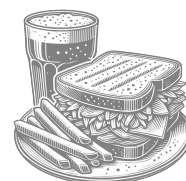
NEW Classic Hot Dog 8.99

Classic all beef hot dog & bun, just let us know how you want it.

~ Upgrades: +1 hotdog - 3.00

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BURGERS

Here at Bull Moose,
 we use Dave's Meat Market,
 in Yorkville, IL for our
 100% ground beef patties.



Substitutions available:
 Turkey Patty
 Beyond Burger (2.00 Upcharge)
 Gluten Free Bun (2.00 Upcharge)

Served with Choice of Side.
 See top of page.

Rough Rider 18.99
 Our ½ lb local beef patty, topped with slow roasted pulled pork, Provolone, Cheddar, onion straws and a BBQ drizzle.

Teddy's Choice 16.99
 Our Signature burger in Roosevelt's honor! Our ½ lb local beef patty with Cheddar, Provolone, and American cheeses, topped with bacon!

PBBB&JJ Burger 17.99
 Our ½ lb local beef patty, bacon, pepper jack cheese, peanut butter, and house jalapeño jam. It's a MUST try!

Caramel Apple Burger 17.99
 Our ½ lb local beef patty, fresh apples, bacon, caramel, and Swiss cheese. It's an award winner!

Mushroom Swiss Deluxe 17.49
 Our ½ lb local beef patty, bacon, marinated grilled mushrooms, grilled onions, and Swiss cheese.

The Copyright 15.99
 Two hand-pressed ¼ lb local beef patties, American cheese, lettuce, onion, pickle, and 1000 island. . . sound familiar?

Garlic Buster Burger 16.99
 Two seasoned smash patties stacked with provolone, cheddar, grilled onions, crispy bacon, shredded lettuce, and raw onion — all brought together with our house garlic aioli on a gourmet bun.

B.Y.O.B. - Build your own Burger 13.99

No one knows how to best build a burger than you! Tell us what you want, and we'll make it! 5 Steps to your own masterpiece! (Some items may include an upcharge.)

Step 1 Choose Patty:	Step 2 Choose Seasoning (if applicable):	Step 3 Choose Cheese:	Step 4 Choose Toppings:
<ul style="list-style-type: none"> • Beef (and temp) • Grilled Chicken • Crispy Chicken • Turkey Patty • Beyond Burger (2) 	<ul style="list-style-type: none"> • O.G. Classic • Garlic Pepper • Spicy Blend • Blackened • Cajun • Lemon Pepper 	<ul style="list-style-type: none"> • American • Cheddar • Muenster • Pepper Jack • Provolone • Swiss • Bleu • None 	<ul style="list-style-type: none"> • Lettuce • Tomato • Onion • Pickle • Mayo • Mayo/Mustard Aioli
Step 5 Any Extras? Avocado (2) Bacon (2) Grilled Onions (1) Grilled Shrooms (1.50) Fresh Jalapenos (1) Egg (2) Extra Cheese (1) Jalapeno Jam (1)			

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MAIN FARE

Served with choice of soup or salad

Rib Dinner 17.99

½ Rack of ribs, slow cooked in-house,
fall-off-the-bone tender, topped with BBQ
sauce. Served with potato and vegetable.
- FULL Rack - 24.99

Shrimp Basket 17.99

Fresh hand-breaded shrimp served with house
cocktail sauce. Includes choice of side.

🔪 8oz Top Sirloin (Picanha) Steak Dinner 27.99

Prized portion of the top sirloin, it's flame-seared to a perfect char, we cook it to order, top with maitre de
butter, served with potato and vegetable.

Grilled Chicken and Wild Rice 16.99

A grilled marinated chicken breast with your
choice of lemon pepper, cajun, or blackened
seasoning served over a bed of wild rice and
choice of vegetable.

Blackened Tuna Filet 19.99

Seared to medium rare on a bed of wild rice,
roasted corn, house pico de gallo, & fresh
avocado.

DESSERTS

NEW ♥ Chocolate Lava Cake 10.99

Delicious chocolate cake with a gooey
chocolate fudge center served with a scoop of
vanilla ice cream with chocolate drizzle.

Fried Cheesecake 10.99

Tossed in cinnamon sugar served with a scoop
of ice cream and caramel drizzle

Root Beer Float 5.99

Brownie 9.99

Local fresh baked brownie served with a scoop
of ice cream and chocolate drizzle

Homemade Chocolate Chip Oatmeal 8.99

Cookie Bar
served with ice cream and Nutella drizzle

Ice Cream Sundae 6.99

- Just a scoop of Ice Cream - \$4

ROBERT'S "BURN YOUR FACE" CHALLENGE

🔥🔥 12 Jumbo Wing BYF Challenge 20.99

How hot is hot? Robert can help answer that. We're bringing some of the hottest peppers we can get our
hands on for this one. We're taking 12 of our own jumbo wings and dousing them in BYF Sauce! To win: eat
all 12 wings, no silverware, no dips, no drinks, no bathroom breaks within 15 minutes. Accomplish the mission
and get your picture on our survivor board and a T-Shirt for your victory! NOT FOR THE FAINT OF HEART!

- NOTE: You have to be at least 18 years of age to try this challenge. You will be required to sign a waiver before
performing this challenge. The sauce we use is a blend of some of the hottest peppers on the market (I.E. Reapers,
Scorpions, etc...) and our sauce easily exceeds 1,000,000 Scoville units. AGAIN: THIS IS RIDICULOUSLY HOT. BURN YOUR
FACE HOT.

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