



ALLERGY INFO





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STARTERS	MILK & MILK PRODUCTS	EGG & EGG SOURCES	FISH	SHELLFISH	SOY	WHEAT & GLUTEN SOURCES	SESAME SEEDS OR OIL	SULPHITES	MUSTARD SEEDS OR OIL	PEANUTS & PEANUT SOURCES	TREE NUTS & THEIR DERIVATIVES	MSG	HYDROLYZED SOY OR WHEAT PROTEIN	ALCOHOL	PORK	GARLIC	ONIONS
BURGER SLIDERS	●	●			●	●	●	●	●		●				●		●
• Slider Patties																	
• Yellow Cheese	●				●												
• Lettuce / Tomato																	
• Bacon															●		
• Red Onions																	●
• Dill Pickle																	
• 3B Burger Sauce		●							●								●
• Slider Buns	●	●			●	●	●	●			●						
CALAMARI		●	M	●		●	M	M	M	M						●	●
• Breaded Calamari		M	M	●		●	M	M	M	M						●	●
• Fryer Oil (Canola)						●											
• Lemon Aioli		●														●	
• Lemon Wedge / Parsley																	
CAMEMBERT	●	M			M	●	M	M	M	●	M			●	●	●	●
• Camembert	●																
• Rosemary																	
• Crostini	M	M			M	●	M		M		M						
• Beer Honey						●								●			
• Prosciutto																	
• Roasted Garlic Purée																●	
• Bacon Jam	●				M	●		M	M	●				●	●	●	●
CHICKEN SLIDERS	●	●			●	●	●	●	●		●			●		●	●
• Chicken Bites					●	●										●	●
• Fryer Oil (Canola)						●											
• Fire Barn Honey Mustard									●								
• Sauce Mustard Mayonnaise		●				●			●					●			
• Smoked Gouda Cheese	●																
• Romaine Lettuce																	
• Slider Buns	●	●			●	●	●	●			●						

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CHICKEN WINGS - BBQ	●	M	●	●	●	●		●	●					●		●	●
• Chicken Wings	M	M			●	M			M								
• Fryer Oil (Canola)						●											
• 3B BBQ Sauce	●		●	●		●		●	●					●		●	●
CHICKEN WINGS – INFERNO	M	M			●	●			M							●	●
• Chicken Wings	M	M			●	M			M								
• Fryer Oil (Canola)						●											
• Wing Sauce																●	
• Green Onions																	●
NACHOS	●				M	●		M	M					●		●	●
• Nacho Chips						M											
• Fryer Oil (Canola)						●											
• Cheddar & Mozzarella Cheeses	●																
• Pico de Gallo																	●
• Black Olives																	
• Green Onions																	●
• Cheese Sauce	●				M	●		M	M					●		●	●
• Sour Cream	●																
• Salsa																●	●
• Add – Guacamole																●	●
• Add – Pulled Chicken																	
• Add – Pulled Pork						●									●	●	●
ONION SOUP	●	●			●	●	M	●	M		M					●	●
• Onion Soup	●	●			●	●		●									●
• Croutons	M	M			M	●	M		M		M					●	
• Smoked Gouda Cheese																	
PRETZEL	●				M	●	M	M	M					●		●	●
• Pretzel					M	●	M										
• Butter	●																
• Sauce Cheese	●				M	●		M	M					●		●	●
• Honey Mustard Sauce						●			●					●			

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CHICKEN & CHEESE BITES	●	●			●	●						●				●	●
• Chicken Stuffed with Gouda	●				●	●						●				●	●
• Fryer Oil (Canola)						●											
• Spicy Mayo		●				●										●	
• Green Onions																	●
FRIES - LOADED	●	●				●								●	●	●	●
• Fries						M											
• Fryer Oil (Canola)						●											
• Sour Cream	●																
• Bacon															●		
• Green Onions																	●
• Bacon Mayonnaise		●				●								●	●	●	
FRIES – RANCH		●				●			●					●		●	●
• Fries						M											
• Fryer Oil (Canola)						●											
• Ranch Seasoning		●														●	●
• Chive Mustard Mayonnaise		●							●					●			●
FRIES - TRUFFLE	●	●				●		●								●	
• Fries						M											
• Fryer Oil (Canola)						●											
• Black Pepper																	
• Asiago Cheese	●																
• Truffle Mayo		●						●	●							●	
MAXI FRIES		●			M	●		●	●					●			
• Maxi Fries					M	●								●			
• Fryer Oil (Canola)						●											
• Dijon Mayonnaise		●						●	●								
MOZZARELLA STICKS	●				●	●										●	
• Mozzarella Sticks	●				●	●											
• Fryer Oil (Canola)						●											
• Tomato Garlic Sauce																●	

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ONION RINGS	●				M	●		M	M					●	●		●
• Onion Rings						●											
• Fryer Oil (Canola)						●											
• Maple Beer Sauce	●				M	●		M	M					●			
• Bacon															●		
• Hot Peppers																	
• Green Onions																	●
PICKLES	●	●				●		●	●							●	
• Breaded Pickles	●					●										●	
• Fryer Oil (Canola)						●											
• Dijon Mayo		●						●	●								
SWEET & SPICY CAULIFLOWER	●					●										●	
• Battered Cauliflower	●					●											
• Fryer Oil (Canola)						●											
• Sweet Chili Sauce																●	
SWEET POTATO FRIES		●				●										●	
• Sweet Potato Fries						M											
• Fryer Oil (Canola)						●											
• Spicy Mayo		●				●										●	

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BURGERS & SANDWICHES	MILK & MILK PRODUCTS	EGG & EGG SOURCES	FISH	SHELLFISH	SOY	WHEAT & GLUTEN SOURCES	SESAME SEEDS OR OIL	SULPHITES	MUSTARD SEEDS OR OIL	PEANUTS & PEANUT SOURCES	TREE NUTS & THEIR DERIVATIVES	MSG	HYDROLYZED SOY OR WHEAT PROTEIN	ALCOHOL	PORK	GARLIC	ONIONS
BURGER 3 BRASSEURS	●	M			M	●	M	M	M					●	●		●
• Hamburger Patty																	
• Maple Beer Sauce	●				M	●		M	M					●			
• Smoked Gouda Cheese	●																
• Bacon															●		
• Lettuce / Tomatoes																	
• Red Onions																	●
• Hamburger Bun	M	M				●	M										
BURGER BACON & CHEESE	●	M			●	●	M	●	●						●		●
• Hamburger Patty																	
• Mustard									●								
• Ketchup								●									
• Yellow Cheese	●				●												
• Smoked Gouda Cheese	●																
• Bacon															●		
• Dehydrated Onions																	●
• Dill Pickle																	
• Hamburger Bun	M	M				●	M										
BURGER CANDIED BACON	●	●			M	●	●				M				●		●
• Hamburger Patty																	
• White Cheddar Cheese	●																
• Candied Bacon															●		●
• Caramelized Onions																	●
• Lettuce																	
• Egg		●															
• Sesame Bun	M	●			M	●	●				M						
BURGER CLASSIC	M	●				●	M		●								●
• Hamburger Patty																	
• Lettuce / Tomatoes / Pickles																	
• Red Onions																	●
• 3B Burger Sauce		●							●								●
• Hamburger Bun	M	M				●	M										

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BURGER MUNICH	●	●			M	●	M	M	●					●	●		
• Hamburger Patty																	
• Maître Jules Cheese	●																
• Oktoberfest Sausage	●					●									●		
• Beer Sauerkraut						●								●			
• Sauce Mustard Mayonnaise		●				●			●					●			
• Pretzel Bun					M	●	M	M									
SANDWICH GRILLED CHEESE	●	M				●	M									●	●
• Maître Jules Cheese	●																
• Swiss & Mozzarella Cheeses	●																
• Smoked Gouda Cheese	●																
• Butter	●																
• Bread French Sliced	M	M				●	M										
• Tomato Bisque	●					●										●	●
SANDWICH SUPREME	●	M				●	M								●	●	●
• Maître Jules Cheese	●																
• Swiss & Mozzarella Cheeses	●																
• Smoked Gouda Cheese	●																
• Blue Cheese	●																
• Candied Bacon															●		●
• Butter	●																
• Bread French Sliced	M	M				●	M										
• Tomato Bisque	●					●										●	●
SANDWICH SPICY CHICKEN	●	●		M	●	●	●	●	●							●	●
• Crispy Chicken	M	M			●	●											
• Frank's Buffalo Sauce																●	
• Coleslaw		●							●								●
• Sweet Pickles									M								
• Signature Sauce		●						●	●							●	●
• Potato Bun	●	M		M	M	●	●	●	M								

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FRENCH DIP	●	●				●	M								●	●	●
• Roast Beef															●	●	●
• Bread Baguettine	M	M				●	M										
• Swiss & Mozzarella Cheeses	●																
• Smoked Gouda Cheese	●																
• Grilled Onion Mayonnaise		●															●
• Jus															●	●	●
SANDWICH CHICKEN & WAFFLE	M	●			●	●									●		
• Waffles		●			●	●											
• Fried Chicken Breast	M	M			●	●											
• Mayonnaise		●													●		
• Bacon																	
• Tomatoes																	
• Lettuce																	
DOUBLE PORK HOT DOG	●	M	●	●		●	M	●	●					●	●	●	●
• Oktoberfest Sausage	●					●									●		
• Pulled Pork						●									●	●	●
• Smoked Gouda Cheese	●																
• 3B BBQ Sauce	●		●	●		●		●	●					●	●	●	
• Onions Fried						●										●	
• Poppy Seed Bun	M	M				●	M										

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FRIES REGULAR						●											
• Fries						M											
• Fryer Oil (Canola)						●											
• Choice – Dijon Mayonnaise		●						●	●								
• Choice - Ketchup								●									●
FRIES SWEET POTATO						●											
• Sweet Potato Fries						M											
• Fryer Oil (Canola)						●											
FRIES MAXI						●								●			
• Maxi Fries						●							●				
• Fryer Oil (Canola)						●											
COLESLAW		●							●								●
• Carrot / Cabbage																	
• Green Onions																	●
• Coleslaw Dressing		●							●								
SALAD HOUSE						●		●						●		●	●
• Lettuce / Vegetables																	
• Red Onions																	●
• Dressing						●		●					●			●	●
SALAD CAESAR	●	●	●		M	●	M		M		M				●	●	
• Romaine Lettuce																	
• Caesar Dressing	●	●	●													●	
• Croutons	M	M			M	●	M		M		M					●	
• Bacon															●		
• Asiago Cheese	●																
POUTINE	●	M	M	M	●	●		●	M							●	●
• Fries						M										●	●
• Fryer Oil (Canola)						●											
• Cheese Curds	●																
• Poutine Sauce	M	M	M	M	●	M		●	M							●	●

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5 CHEESES	●	●				●								●			●
• Flamm Dough						●											
• Grilled Onion Mayonnaise		●															●
• Maître Jules Cheese	●																
• Swiss & Mozzarella Cheeses	●																
• Smoked Gouda Cheese	●																
• Blue Cheese	●																
• Caramelized Onions																	●
• Beer Honey Sauce						●								●			
• Chives																	●
BBQ CHICKEN	●		●	●		●		●	●					●	●	●	●
• Flamm Dough						●											
• 3B BBQ Sauce	●		●	●		●		●	●					●		●	●
• Pulled Chicken																	
• Cheddar & Mozzarella Cheeses	●																
• Roasted Red Peppers																	
• Red Onions / Green Onions																	●
• Bacon															●		
• Sour Cream	●																
BRAISED	●					●			●						●	●	●
• Flamm Dough						●											
• Mustard Flamm Sauce	●								●								
• Pulled Pork						●									●	●	●
• Bacon Brussel Sprouts															●		●
• Swiss & Mozzarella Cheeses	●																
• Smoked Gouda Cheese	●																

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CARNIVORE	●				M	●		M	M						●	●	●
• Flamm Dough						●											
• Tomato Garlic Sauce																●	
• Cheddar & Mozzarella Cheeses	●																
• Pepperoni					M										●		
• Bacon															●		
• Italian Sausage					M			M	M						●	M	M
• Caramelized Onions																	●
GRILLED VEGETABLE & GOAT CHEESE	●					●		●								M	●
• Flamm Dough						●											
• Pesto Cream Sauce	●															M	
• Sun Dried Tomatoes								●									
• Grilled Red Onions																	●
• Zucchini / Roasted Peppers																	
• Goat Cheese	●																
• Arugula																	
• Balsamic Reduction								●									
LILLOISE	●					●									●	M	●
• Flamm Dough						●											
• Flamm Sauce	●																
• Braised Pork Cheek															●	M	M
• Sautéed Mushrooms																	
• Caramelized Onions																	●
• Swiss & Mozzarella Cheeses	●																

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LONDONER	●					●									●	●	●
• Flamm Dough						●											
• Poblano Sauce	●															●	●
• Roast Beef															●	●	●
• Sautéed Mushrooms																	
• Caramelized Onions																	●
• Green Peppers																	
• Cheddar & Mozzarella Cheeses	●																
PEPPY	●				M	●									●	●	
• Flamm Dough						●											
• Tomato Garlic Sauce																●	
• Swiss & Mozzarella Cheeses	●																
• Pepperoni					M										●		
PESTO & ARTICHOKE	●					●		●	●							●	●
• Flamm Dough						●											
• Pesto Cream Sauce	●															M	
• Sun Dried Tomatoes								●									
• Artichokes / Kalamata Olives																	
• Red Onions																	●
• Swiss & Mozzarella Cheeses	●																
• Feta Cheese	●																
• Sundried Tomato Pesto								●	●							●	
• Basil Pesto																	
• Parsley																	

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SALADS	MILK & MILK PRODUCTS	EGG & EGG SOURCES	FISH	SHELLFISH	SOY	WHEAT & GLUTEN SOURCES	SESAME SEEDS OR OIL	SULPHITES	MUSTARD SEEDS OR OIL	PEANUTS & PEANUT SOURCES	TREE NUTS & THEIR DERIVATIVES	MSG	HYDROLYZED SOY OR WHEAT PROTEIN	ALCOHOL	PORK	GARLIC	ONIONS
CAESAR	●	●	●		M	●	M		M		M				●	●	
• Lettuce Romaine																	
• Caesar Dressing	●	●	●													●	
• Croutons	M	M			M	●	M		M		M					●	
• Bacon															●		
• Asiago Cheese	●																
• Add – Grilled Chicken																	
• Add – Fried Chicken	M	M			●	●											
LYONNAISE	M	●			M	●	M	●	●		M			●	●	●	●
• Arugula / Chicory																	
• Braised Pork Cheek															●	M	M
• Croutons	M	M			M	●	M		M		M					●	
• Red Onions / Chives																	●
• Lyonnaise Dressing								●	●				●				●
• “Jammy” Eggs		●															
WINTER	●					●	●		●	●	●			●	●	●	●
• Arugula / Chicory																	
• Roasted Butternut Squash																●	●
• Roasted Brussel Sprouts																●	
• Apples																	
• Bacon															●		
• Red Onions																	●
• Praline Nuts						●				●	●						
• Cran Raisins																	
• Dressing Winter							●		●				●				●
• Blue Cheese	●																

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POUTINES	MILK & MILK PRODUCTS	EGG & EGG SOURCES	FISH	SHELLFISH	SOY	WHEAT & GLUTEN SOURCES	SESAME SEEDS OR OIL	SULPHITES	MUSTARD SEEDS OR OIL	PEANUTS & PEANUT SOURCES	TREE NUTS & THEIR DERIVATIVES	MSG	HYDROLYZED SOY OR WHEAT PROTEIN	ALCOHOL	PORK	GARLIC	ONIONS
TRADITIONAL	●	M	M	M	●	●		●	M							●	●
• Fries						M										●	●
• Fryer Oil (Canola)						●											
• Cheese Curds	●																
• Poutine Sauce	M	M	M	M	●	M		●	M							●	●
CARBONADE	●	M	M	M	●	●		●	●						●	●	●
• Fries						M										●	●
• Fryer Oil (Canola)						●											
• Cheese Curds	●																
• Poutine Sauce	M	M	M	M	●	M		●	M							●	●
• Carbonade	●				●	●		●	●						●	●	●
• Parsley																	

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PLATS BRASSERIE	MILK & MILK PRODUCTS	EGG & EGG SOURCES	FISH	SHELLFISH	SOY	WHEAT & GLUTEN SOURCES	SESAME SEEDS OR OIL	SULPHITES	MUSTARD SEEDS OR OIL	PEANUTS & PEANUT SOURCES	TREE NUTS & THEIR DERIVATIVES	MSG	HYDROLYZED SOY OR WHEAT PROTEIN	ALCOHOL	PORK	GARLIC	ONIONS
CARBONADE	●	M			●	●	M	●	●		M				●	●	●
• Carbonade	●				●	●		●	●						●	●	●
• Fries						●											
• Bread Baguette	M	M			M	●	M		M		M						
COTTAGE PIE	●			●	●	●		M	M					●		●	●
• Cottage Pie	●			●	●	●							●			●	●
• Cheese Mashed Potatoes	●				M			M	M							●	●
• Cheddar & Mozzarella Cheeses	●																
• Parsley																	
FISH & CHIPS	●	●	●		●	●	●		●					●			●
• Cod			●														
• Beer Batter	●				●	●	●		●				●				
• Fries						●											
• Coleslaw		●							●								●
• Tartar Sauce		●			●				●								●
PORK SHANK	●				●	●		●	M					●	●	●	●
• Pork Shank / Pork Jus	●				●	●		●					●	●	●	●	●
• Potato Mashed	●				M			M	M							●	●
• Green Beans																	
• Parsley																	
STEAK FRITES	●				M	●		M	M					●	●		●
• New York Steak																	
• Fries						●											
• Maple Bacon Butter	●				M	●		M	M				●	●			●
TRADITIONAL SAUERKRAUT	●				M	●		M	M					●	●	M	M
• Beer Sauerkraut						●							●				
• Oktoberfest Sausage	●					●									●		
• Toulouse Sausage					M			M	M						●	M	M
• Ham																	
• Potatoes																	

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DESSERTS	MILK & MILK PRODUCTS	EGG & EGG SOURCES	FISH	SHELLFISH	SOY	WHEAT & GLUTEN SOURCES	SESAME SEEDS OR OIL	SULPHITES	MUSTARD SEEDS OR OIL	PEANUTS & PEANUT SOURCES	TREE NUTS & THEIR DERIVATIVES	MSG	HYDROLYZED SOY OR WHEAT PROTEIN	ALCOHOL	PORK	GARLIC	ONIONS
APPLE CRUMBLE CHEESECAKE	●	●			●	●				M							
• Cheesecake	●	●			●	●											
• Caramelized Apples	●																
• Oatmeal Cookies					●	●				M							
DECADENT	●	●			●	●		M	M					●			
• Brownie Cookie Skillet	●	●			●	●		M									
• Vanilla Ice Cream	●																
• Beer Caramel Sauce	●				●			M	M					●			
DONUTS	●	●			●	●		M	M		M			●			
• Chocolate Donuts	●	●			●	●					M						
• Fruit Donuts	●	●			M	●					M						
• Beer Caramel Sauce	●				●			M	M					●			
MAPLE & BEER TARTE	●	●			●	●		M	M	●	●			●			
• Maple Beer Tarte	●	●			M	●		M		M				●			
• Brittle	●					●				●	●						
• Beer Caramel Sauce	●				●			M	M					●			
WAFFLE - CHOCOLATE	●	●			●	●					●						
• Waffles		●			●	●											
• Vanilla Ice Cream	●																
• Chocolate Icing	●																
• Skor	●				●						●						
WAFFLE - STRAWBERRY	●	●			●	●				M							
• Waffles		●			●	●											
• Vanilla Ice Cream	●																
• Strawberry Icing	●																
• Oatmeal Cookies					●	●				M							

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KIDS MEALS	MILK & MILK PRODUCTS	EGG & EGG SOURCES	FISH	SHELLFISH	SOY	WHEAT & GLUTEN SOURCES	SESAME SEEDS OR OIL	SULPHITES	MUSTARD SEEDS OR OIL	PEANUTS & PEANUT SOURCES	TREE NUTS & THEIR DERIVATIVES	MSG	HYDROLYZED SOY OR WHEAT PROTEIN	ALCOHOL	PORK	GARLIC	ONIONS
CHICKEN BITES					●	●										●	●
• Chicken Bites					●	●										●	●
• Honey																	
CHEESE FLAMM	●					●										●	
• Flamm Dough						●											
• Tomato Garlic Sauce																●	
• Cheddar & Mozzarella Cheeses	●																
CHICKEN SANDWICH	●	●		M	●	●	●	●	M								
• Crispy Chicken	M	M			●	●											
• Lettuce																	
• Mayonnaise		●															
• Potato Bun	●	M		M	M	●	●	●	M								
GRILLED CHEESE	●	M			●	●	M										
• Bread French Sliced	M	M				●	M										
• Butter																	
• Yellow Cheese	●				●												
GRILLED CHICKEN																	
• Chicken Breast																	
PEPPERONI FLAMM	●				M	●									●	●	
• Flamm Dough						●											
• Tomato Garlic Sauce																●	
• Cheddar & Mozzarella Cheeses	●																
• Pepperoni					M										●		
MINI CHEESEBURGERS	●	●			●	●	●	●			●						
• Slider Patties																	
• Lettuce / Tomatoes																	
• Slider Buns	●	●			●	●	●	●			●						
• Yellow Cheese	●				●												

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MINI HAMBURGERS	●	●			●	●	●	●			●						
• Slider Patties																	
• Lettuce / Tomatoes																	
• Slider Buns	●	●			●	●	●	●			●						
POUTINE	●	M	M	M	●	●		●	M							●	●
• Fries						M										●	●
• Fryer Oil (Canola)						●											
• Cheese Curds	●																
• Poutine Sauce	M	M	M	M	●	M		●	M							●	●

KIDS DESSERTS	MILK & MILK PRODUCTS	EGG & EGG SOURCES	FISH	SHELLFISH	SOY	WHEAT & GLUTEN SOURCES	SESAME SEEDS OR OIL	SULPHITES	MUSTARD SEEDS OR OIL	PEANUTS & PEANUT SOURCES	TREE NUTS & THEIR DERIVATIVES	MSG	HYDROLYZED SOY OR WHEAT PROTEIN	ALCOHOL	PORK	GARLIC	ONIONS
OATMEAL COOKIES					●	●				M							
• Oatmeal Cookies					●	●				M							
SORBET	M				●												
• Sorbet	M				●												
SUNDAE	●				●			●									
• Vanilla Ice Cream	●																
• Whipped Cream	●				●												
• Chocolate Sauce	●				●												
• Maraschino Cherry								●									

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