

SMACKERS

Buffalo Chicken Wing Dip

Made fresh! Served hot with fried jalepeño chips. 13.99

Baked Mac & Cheese

Made with FOUR CHEESES and oven-baked. 12.99

Sticky Lips Nachos

Fresh hand-cut fried tortillas with Sticky Lips Chili, melted cheddar and Monterey Jack cheese, onions, tomatoes, and hot or mild jalapeño peppers. Make it VEGETARIAN: substitute the chili with black beans.

Nachos... 10.99

With pulled pork or pulled chicken... 13.99

Loaded French Fries

Home-cut style fries loaded with chili, cheddar jack cheese, onions, pickled jalapeños, sour cream. 12.99

Pig Wings

Our famous pork ribs, lightly dusted, fried and smothered with Buffalo wing sauce. Add Thick n' Chunky Blue Cheese for 2.00. 2 Bones... 7.00 3 Bones... 10.99

Deep Fried Pickles

Kosher dill pickle spears, battered and breaded. Served with our spicy Cajun Buttermilk Ranch Dressing. 7.99

Ultimate Baked Mac & Cheese

If you like chili cheddar cheese dogs, this is for you. Zweigle's Red Hots and chili mixed into our baked mac & cheese. 14.99

Mississippi Catfish Strips

Hand-cut catfish strips, battered and breaded in our special blend of flour and southern style spices. Served with our tangy Cajun tartar sauce. Ask about our catfish 3 piece \$11.39 5 piece \$18.99

The Blue Collar Dinner Menu honors the men and women throughout history who learned a trade and built things with their own hands.

Chicken Bites

Hand-cut boneless chicken wings, battered. Get them crispy with sauce on the side, or smothered. Choose medium Buffalo style or Sweet n' Sour. Served with chips. Add Thick n' Chunky Blue Cheese for 2.00.

6 piece... 9.99

10 piece... 15.99

Grilled Drumsticks **GF**



Rubbed, smoked, and flame grilled chicken drumsticks, basted with our All American BBQ Sauce. Add Thick n' Chunky Blue Cheese for 2.00.

3 Drummers... 9.49

6 Drummers... 16.49

Fried Green Tomatoes

Hand-cut tomatoes, dipped in a special blend of spices and flour, then fried. Served with honey dijon dressing (seasonal).

Small (3 pieces)... 8.49

Large (5 pieces)... 14.49

CHICKEN wings

All orders served with SEASONED POTATO CHIPS. Add THICK N' CHUNKY BLUE CHEESE for 2.00.

Small 9.99 Large 16.99

FRIED & GRILLED BBO Lightly floured, fried tossed in sauce, then char-grilled.

BUFFALO STYLE Lightly floured and seasoned, fried, and tossed in sauce. Choose: BUFFALO SAUCE (mild) or SWEET & SOUR.

GARLIC PARMESAN Lightly floured, seasoned, fried, and tossed in our garlic parmesan sauce.

JAMAICAN JERK GLAZE Lightly floured, seasoned, fried, then tossed in a jerk glaze and char grilled.

Marquee Salads

Add extra cornbread \$2. Add side salad \$6.99.

Marquee Salad

Fresh cut greens tossed with tomatoes, jack cheese, cucumbers, red onions, and croutons. 13.99. Add a protein for \$5.

CHOOSE YOUR PROTEIN:

Grilled Chicken Blackened Chicken Jamaican Jerk Chicken Jamaican Jerk Shrimp **Buffalo Chicken Bites Smoked Pulled Pork** Grilled Salmon (add \$2) All Natural Beef Brisket (add \$2)

Soup & Salad

Bowl of soup (ask about today's soup choices). Side salad contains fresh cut greens tossed with tomatoes, jack cheese, cucumbers, red onions, croutons, and dressing. 13.99. Add a protein for \$5.

SALAD DRESSINGS:

Balsamic Vinaigrette, Italian, Blue Cheese, Cajun Ranch, **Buttermilk Ranch, Honey Dijon, Thousand Island, Salsa**

Bowls

Add extra cornbread \$2

Rice Bowl **GF**



Rice, black beans, corn, sauteed onions and green peppers, salsa, shredded cheese, cilantro, choice of meat (chopped chicken or pork). Drizzled with garlic dill dressing and sriracha. 15.99

Potato Bowl

Mashed potatoes and gravy, BBQ beans, corn, sauteed onions and green peppers, shredded cheese, cilantro, meat sauce, choice of meat (chopped chicken or pork). Drizzled with garlic dill dressing and sriracha. 15.99

Veggie Bowl **GF**



Rice, black beans, corn, sauteed onions and green peppers, salsa, shredded cheese, cilantro, grilled and chopped black bean patty. Drizzled with garlic dill dressing and sriracha. 15.99

Jerk Shrimp Bowl

Rice, black beans, corn, sauteed onions and green peppers, salsa, shredded cheese, cilantro, Jamaican jerk shrimp. Drizzled with garlic dill dressing and sriracha. 15.99

Sticky Icky Bowl

A "gourmet plate" in a bowl! Includes three "sides" mixed in: French Fries, Mac Salad, and BBQ Beans. Topped with red onion, cilantro, and spicy meat sauce. Cornbread on the side. Choose one: Hot Dog, Hamburger, Cheeseburger, Pulled Chicken, Pulled Pork. 15.99 Beef Brisket for additional 1.00

16 Famous **Homemade Sides**

\$4.50 per side

Sticky Lips Chili GF **Home-Cut Fries** BBQ Beans **GF**

Macaroni Salad **Sweet Potato Fries** Black Beans and Rice (GF) **Mashed Potatoes with Gravy**

Ratatouille GF

Collard Greens GF **Chorizo Cheddar Grits**

Tomato & Cucumber (seasonal) GF Cajun Corn GF

Mayo Based Coleslaw GF Mustard Based Coleslaw GF **Cottage Cheese** Mac & Cheese (add \$1)

Extra Cornbread \$2







Chicken Cheddar Jalapeño 5.99 Award Winning Chili **GF**) 6.49 Sticky Stomp Stew 6.49

The Basics Crushed red tomato sauce,

Pizza

part-skim mozzarella over French bread. 9.99



Pepperoni Bacon Sauteed Peppers Sauteed Onions Sauteed Mushrooms **Chopped Brisket** BBQ Pulled Chicken **BBQ** Pulled Pork

GF=Gluten Free. We do not use peanut oil. Prices subject to change. Sales tax not included. A 3.5% credit card convenience fee may be applied. An inflationary brisket surcharge may be applied, \$1 for sandwiches, \$2 for plates.

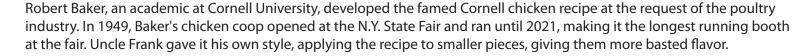




Choose From 3 Styles! Grilled Chicken Dinners







Brush basted and grilled over a bed of hot hardwood charcoals. Because we cook over charcoal, there may be a pinkish hue to the meat.

N.Y. STATE FAIR CORNELL RECIPE CHICKEN

Three piece (bone-in leg guarter and whole wing) Cornell recipe baste. 17.99

CHARCOAL GRILLED CHICKEN WITH JERK GLAZE

Three piece (bone-in leg quarter and whole wing) with Jerk Glaze. 17.99

CHARCOAL GRILLED CHICKEN WITH STICKY SWEET GLAZE

Three piece (bone-in leg quarter and whole wing) with Sticky Sweet Glaze 17.99

BBQ COMBOS

Served with honey glazed cornbread and TWO SIDES.

Add an additional meat for \$7.

Chicken and Ribs

Two piece bone-in leg quarter chicken, two individually cut rib bones (choose All-American or Cherry Bomb). 20.99
Add two additional rib bones for 7.00.
Add four additional rib bones for 14.00.

Jamaican Jerk Shrimp and Ribs

Jamaican Jerk Shrimp and two individually cut rib bones. 20.99

Chicken and Pork

Two piece bone-in leg quarter chicken and hickory smoked pulled pork. Choose your own sauce. 20.99

Chicken and Brisket

Two piece bone-in leg quarter chicken and all-natural BBQ beef brisket. Choose your own sauce. 20.99

Chicken & Sliced Turkey

Two piece bone-in leg quarter chicken and spice rubbed smoked sliced turkey breast drizzled in our liquid gold. 20.99

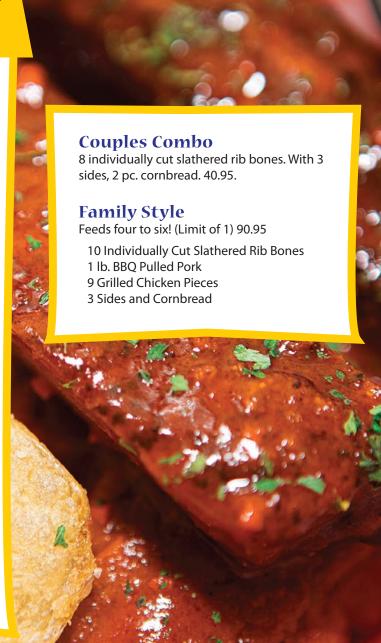
Chicken and Pork Belly Burnt Ends

Two piece bone-in leg quarter chicken and rubbed, smoked, and cubed pork belly, soaked in our Cherry Bomb BBQ sauce. 20.99

Boneless Chicken Breast and Ribs

Our chicken breasts are brined and marinated with Uncle Frank's secret recipe, grilled, then topped off with Chimichurri. With two individually cut rib bones. 20.99

Add two additional rib bones for 7.00. Add four additional rib bones for 14.00.



BBQ PLATES

Pit Smoked BBQ Ribs

Served with honey glazed cornbread and TWO SIDES.

St. Louis Cut Pork Ribs

Three BBQ ribs: These individually cut meaty ribs are marinated in a bath of our flavorful sauces. Choose All-American BBQ Sauce or Cherry Bomb BBQ Sauce. Big juicy flavor! 15.99.

Add two additional rib bones for 7.00. Add four additional rib bones for 14.00.

Double Bone Dry Rub

For those who love our Memphis Dry Rub Ribs with no sauce, this is for you!

Two bones... 9.50

Four bones... 15.99

Half Rack / Full Rack

If you like our traditional style of rib, then this is the rib for you. Rubbed and smoked, add your own sauce or ask for dry rub.

HALF RACK (5 to 6 bones)... 21.99 FULL RACK (10 to 12 bones)... 38.00



BBO Dinner Plates

Served with honey glazed cornbread.

Texas Beef Brisket

We use USDA certified prime beef brisket. Fresh cracked black pepper and spiced rub, hickory wood smoked up to 14 hours and hand sliced. served with pickle chips. Includes TWO SIDES. 24.99

Iowa State Pulled Pork

A heaping plate of spice-rubbed pork shoulders, slow hickory smoked up to fourteen hours, then hand pulled. With TWO SIDES. 21.99

Sticky Cakes

Crab meat, spiced up with pulled pork, lightly floured, and pan seared. Served with a Cajun tartar sauce. Our barbecue version of a Maryland favorite. With TWO SIDES. 23.99

Wallace's Fried Chicken

Our chef's secret recipe. Three pieces, crispy golden brown. Choose "Traditional Crispy" or "Birdland" style (smothered in sweet & sour sauce). Comes with TWO SIDES. 18.99

Jivin' Jambalaya

Pan seared no-tail shrimp, chicken, tasso pork, and Andouille sausage, cooked with tomatoes, peppers, and onions. Served over a heaping bed of rice. 23.99

Sides Plate

Choose any four of our famous sides. With honey glazed cornbread. 14.99

Vegetarian BBQ Dinners

Served with and honey-glazed cornbread and TWO SIDES.

Barbecue Meatless Loaf

Veggie ground, seasoned and baked. Topped with sauteed mushrooms. Not your Momma's meatloaf! Drizzled with All-American BBQ Sauce. Served over mashed potatoes. 19.89

Portabella Mushroom **GF**



Sliced grilled portabella strips, marinaded in Italian dressing, topped with sauteed onions, peppers, melted provolone, and drizzled with balsamic vinegar. Served over rice. 18.99

Veggie Sticky Icky Plate

Cajun spiced black bean burger over black beans, French fries, mac salad. Topped with red onion, 16,99

Ratatouille Dinner **GF**



Fresh sauteed seasonal vegetables, over basmati rice. 16.99



Daily Fresh Fish Fry

Fresh 8-10 oz haddock. Choose beer battered or blackened. Served with Cajun tartar, 18.99

Fresh Salmon Fillet

Fresh 8 oz. salmon, grilled, and lightly basted with our Carolina Clipper Mustard Sauce. This is truly a delicious piece of fish! 23.99

Fried Southern Style Catfish Dinner

Lightly breaded in our special blend of flour, cornmeal, and southern style spices. Served with our tangy Cajun tartar sauce. 19.99

SMOKIN' GOOD SANDWICHES

Ground Steak Burgers

Our 8 oz. diner-style custom blend steak burgers are always fresh, never frozen. Grilled medium unless otherwise requested. Served with house-cut seasoned potato chips, dill pickle, and TWO SIDES.

All American Burger

With lettuce, tomato, red onion, and American cheese on a hard roll. 15.99

Awesome Burger

Blackened spiced and topped with jalapeño peppers (hot or mild) and crumbly blue cheese. Dressed with garlic dill, lettuce, tomato, onion on a hard roll. 16.99

BBQ Bacon Cheddar Burger

Topped with double smoked bacon, BBQ sauce, and melted cheddar cheese. Dressed, on a hard roll. 16.99

Mushroom Burger

With sauteed mushrooms and Swiss cheese on a hard roll. 16.99

Pulled Pork Sandwiches

Pulled hand rubbed pork shouders, slow hickory smoked.
Served with house-cut seasoned potato chips, dill pickle, and
TWO SIDES.

Original BBQ Pork Sandwich

Pulled pork, your choice of sauce on a hard roll. 15.99 Add mustard coleslaw for 50¢.

Buffalo BBQ Pork Sandwich

Pulled pork, Buffalo wing sauce, and crumbly blue cheese on a hard roll. 16.99

Philly Pork Sandwich

Pork topped with onions, peppers, mushrooms, and melted provolone on a hard roll. 16.99

Photo City Pork Sandwich

Pulled pork, topped with hickory smoked ham and melted provolone on a hard roll. 16.99

Specialty Sandwiches

Served with house-cut seasoned potato chips, dill pickle, and TWO SIDES.

Grilled Cheese Sandwich

American and Swiss cheeses, with sliced tomato on sliced sourdough bread. 15.99

Smoked Turkey Breast

Spice rubbed smoked sliced turkey breast drizzled in our liquid gold. With lettuce, tomato, onion, and garlic dill dressing on a hard roll. 16.99

Black Bean Burger

Chipotle black bean burger on a hard roll, with garlic dill dressing and dress set on the side. Swiss cheese optional. 17.99

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Rochester Cubano

Hickory smoked ham, marinated pork loin, and seasoned "el Spam", combined with mustard-mayo, pickles, melted swiss cheese. Brick pressed between two slices of Cubano bread. A Latino favorite! 17.99

Fried Catfish Sandwich

Battered and breaded in our special blend of flour, and southern style spices. Served with Cajun tartar sauce on a hard roll. 17.99

Add American cheese for 50¢.

Chicken Breast Sandwiches

Our 6 oz. boneless chicken breasts are brined and marinated with Uncle Frank's secret family recipe and then grilled. Served with house-cut seasoned potato chips, dill pickle, and TWO SIDES.

Grilled Chicken Breast

Dressed with garlic dill dressing lettuce, tomato, and red onion on a hard roll. 15.99

BBQ Bacon Cheddar Chicken

Chicken breast with double smoked bacon, melted cheddar cheese, and BBQ sauce. Dressed, on a hard roll. 16.99

Awesome Chicken

Blackened spiced chicken breast with jalapeños (hot or mild) and crumbly blue cheese. Dressed with garlic dill, lettuce, tomato, onion on a hard roll. 16.99

Pulled Chicken

Charcoal grilled chicken, hand pulled and topped with sauteed onions, provolone, and All-American BBQ Sauce on a hard roll. 16.99

Beef Brisket Sandwiches

We use USDA certified prime beef brisket. Hickory smoked. Served with house-cut seasoned potato chips, dill pickle, and TWO SIDES.

Lone Star Sandwich

BBQ beef brisket sandwich with pickle and onion. 16.99

Brisket Dip

BBQ beef, sauteed onions, melted American, on a hard roll. Au jus. 17.99

Brisket Bleu

BBQ beef with carmelized onions and crumbly blue cheese, drizzled with Cherry Bomb Sauce, on a hard roll. 17.99

Brisket Bomber

BBQ beef topped with double smoked bacon, mushrooms, BBQ sauce, and melted cheddar ,on a hard roll. 17.99

Chop Shop Brisket

Same great tasting brisket, chopped and topped with your choice of BBQ sauce and sauteed onions, on a hard roll. 17.49

Philly Brisket Sandwich

BBQ beef topped with sauteed mushrooms, onions, peppers, BBQ sauce, and melted provolone. 17.99

Crabcake Sandwich

Lightly pan seared, with lettuce, tomato, and Cajun tartar sauce on a hard roll.

Pittsburgh Sandwich

A whole meal between two slices of sourdough: home-cut style fries, tomato, and mustard coleslaw are piled over your choice of protein. 17.99. Add melted provolone for 1.00

Pulled Pork Hamburger
Chicken Breast Portabella Mushroom
Black Bean Burger
Texas Beef Brisket (add 1.00)

Fresh Desserts

Locally made at Leo's Bakery. Save room for pie or cake! Or take some home for later!



Sticky Gooey **Double** Chocolate Ice Cream **Brownie**



Chocolate Cake



Strawberry Cream Pie



Key Lime Pie



Banana **Cream Pie**



Boston Cream Pie



Grasshopper Pie



Carrot Cake



Peanut Butter Brownie Pie

Bottled Soft Drinks

FIZ is locally owned since 1922. Made with 100% pure cane sugar!



Birch Beer Wisniak Black Cherry Soda

Fiz Cola

Buffalo

Retro Grape Soda

Specialty

Beverages Syracuse Orange

SARANAC 1888 SOFT DRINKS

Root Beer Shirley Temple Orange Cream



FOUNTAIN SODA

Served in a Chilled Mason Jar **Unlimited Refills!**



SUNKIST ORANGE SODA STEWART'S ROOT BEER SHAMROCK LOGANBERRY RYAN'S LEMONADE (Cane Sugar)

DR. PEPPER **RC COLA** RC DIET COLA 7-UP

COLD PINT GLASS

WHOLE MILK CHOCOLATE MILK APPLE JUICE

UNSWEETENED ICED TEA SOUTHERN SWEET TEA **Unlimited Refills!**

\$2.99

\$3.49

STRAWBERRY LEMONADE

\$3.49

OTHER FAVORITES

FRUIT SMOOTHIES

Strawberry-Lemonade

Strawberry

\$6.99

COLD CAN SODA

PEPSI COLA DIET PEPSI MOUNTAIN DEW

\$2.50

HOT DRINKS

HOT TEA HOT BREWED COFFEE HOT COCOA with WHIPPED CREAM



KIDS MENU

Age 12 and under. Includes one side order and a fountain drink.

Grilled Cheese	8.99
Zweigle Red Hot Sliders (2)	8.99
Burger Sliders (2)	9.99
Add cheese	1.00
BBQ Pork Sliders (2) with BBQ Sauce	8.99
Crispy Chicken Bites Sweet n' Sour sauce on side	8.99
Two Bone Rib with BBQ Sauce	8.99
Two Drummers with BBQ Sauce	8.99