

# entrées

## Outfox Wings™

### Classic Fried Chicken \$5.99 | \$7.49 | \$8.99 | \$22.99

Brined and marinated in buttermilk, tossed in a flavorful seasoned coating, and pressure-fried in peanut oil until crispy. Served with Outfox™ Biscuits. Served in 2, 3, 4, 10 pieces.

### Smoked Wings \$9.99 | \$19.49 | \$28.99

Available in 8, 16, and 24. Bone-in and hickory BBQ smoked and flash fried in 100% peanut oil for a perfect savory finish.

### Roasted Wings \$9.99 | \$19.49 | \$28.99

Available in 8, 16, and 24. Bone-in wings and tossed in a savory seasoning of herbs, garlic, and olive oil, roasted in the oven and fried in 100% pure peanut oil. Finished with the flavor of your choice.

### Spicy Glazed Fried Chicken \$6.99 | \$8.49 | \$9.99 | \$24.99

Brined and marinated in buttermilk, tossed in a flavorful coating, and pressure-fried in peanut oil until crispy. Hand-brushed with our own not-too-spicy glaze. Served with Outfox™ Biscuits. Served in 2, 3, 4, 10 pieces.

### Traditional Bone-in Wings \$9.99 | \$19.49 | \$28.99

Available in 8, 16, and 24. Bone-in and tossed in our signature coating and fried in 100% peanut oil. Finished with the flavor of your choice.

### Traditional Boneless Wings \$9.99 | \$17.49 | \$25.45

Available in 10, 20, and 30. Boneless and tossed in our signature coating and fried in 100% peanut oil. Finished with the flavor of your choice.

Served with your choice of flavor. Note: Sauces and seasonings are served on the side.

Flavors include: Arctic Fox Sauce™, Sly Sauce™, Spicy Glaze, Buffalo, Sesame Teriyaki, Honey Sweet Chili, Honey Mustard, Texas BBQ, Ranch, Bleu Cheese, Honey, Sriracha Garlic Seasoning, Lemon Pepper Seasoning

## BECAUSE, BURGER™

### Because, Burger™ \$6.99 | \$9.99

Fresh potato bun. Never frozen, butcher's blend ground beef patty. White American cheese. Romaine lettuce. Tomato. Kosher dill pickles. Grilled sweet onions. Because, sauce. Also offered in a double patty option.

### Bleu Cheese Burger \$7.99 | \$10.99

Fresh potato bun. Never frozen, butcher's blend ground beef patty, Bleu Cheese crumbles. Romaine lettuce. Grilled sweet onions. Tomato. Kosher dill pickles. Honey mustard sauce. Also offered in a double patty option.

### Cheese on Cheese Burger \$6.99 | \$9.99

Fresh potato bun. Never frozen, butcher's blend ground beef patty. Griddled white Cheddar cheese. American cheese. Kosher dill pickles. Grilled sweet onions. Because, Sauce. Also offered in a double patty option.

### Bacon Burger \$8.95 | \$11.99

Fresh potato bun. Never frozen, butcher's blend ground beef patty. Thick cut bacon. Aged Cheddar cheese. Romaine lettuce. Tomato. Kosher dill pickles. Arctic fox sauce™. Also offered in a double patty option.

### Classic Burger \$6.49 | \$9.49

Fresh potato bun. Fresh never frozen, butcher's blend ground beef patty. White American cheese. Kosher dill pickle slices. Because, sauce. Also offered in a double patty option.

Sauces Include: Because, Sauce™, Arctic Fox Sauce™, Honey Mustard

# sides

### French Fries \$3.49

Crispy potatoes fried in 100% Canola oil and sprinkled with our house seasoning blend.

### Onion Rings \$3.99

Onions battered and fried in 100% Canola oil.

### Sweet Potato Tots \$3.49

Sweet Potato Tots tossed in seasoned salt.

### Brussels Sprouts \$6.99

Tossed with sea salt and flash fried in 100% Canola oil. Served with Sly Sauce™.

### Mac & Cheese \$3.15 | \$3.95

A classic macaroni and cheese recipe featuring a special blend of cheeses including Parmesan, Cheddar, and Romano. Baked in-restaurant to form a crispy top layer of baked cheese.

### Kale Crunch Side \$2.35

A blend of curly kale and green cabbage tossed with an apple cider and Dijon mustard vinaigrette, all topped off with salted, crunchy roasted almonds.

### Carrots & Pickles \$1.99

Sliced kosher dill pickles and carrots sticks. Served with choice of Ranch or Bleu Cheese.

### Outfox™ Biscuits \$1.95

Two miniature freshly baked buttermilk biscuits brushed with a honey butter spread.

# desserts

### Chocolate Toffee Cookies \$3.49

Two chocolate chip cookies with semi-sweet toffee. Baked fresh daily.

### Lemon Pie Bar \$3.99

A creamy, lemony filling atop a buttery and crisp pie crust. Sprinkled with powdered sugar.

## sauces and flavors

**Because, Sauce™** Our signature burger sauce – creamy, tangy and a little bit sweet.

**Arctic Fox Sauce™** Our version of a creamy white BBQ sauce made with mayo, brown sugar, horseradish, mustard, and cayenne. 🍴

**Sly Sauce™** A purée of Korean style pepper, sugar, vinegar, sesame, garlic, and soy. 🍴🍴

**Spicy Glaze** Our original blend of ground hot peppers and savory spices balanced with just a hint of sweetness resulting in a perfectly balanced not-to-spicy glaze. 🍴🍴

**Lemon Pepper Seasoning** Our version of a classic lemon pepper seasoning – salt, lemon, and black pepper. Salty, sour, and peppery all at once. 🍴

**Sesame Teriyaki** A traditional-style teriyaki sauce with a robust sesame taste. Salty, savory, and slightly sweet. 🍴

**Honey Sweet Chili** A sweet and sour blend of garlic, red pepper, sugar, and rice vinegar. 🍴🍴

**Honey Mustard** A blend of mayo, smooth Dijon mustard, whole-grain Dijon mustard, and honey. It's the perfect blend of creamy, spicy, sweet, and sour. 🍴

**Texas BBQ** A cross between mild buffalo sauce and a slightly sweet BBQ sauce. Made with black pepper, vinegar, and smokey tomato sauce. 🍴

**Ranch** A creamy classic—made with olive oil, egg, buttermilk, herbs, and garlic. 🍴

**Bleu Cheese** A creamy dressing made with thick buttermilk, bleu cheese, and white wine vinegar. 🍴

**Sriracha Garlic Seasoning** A dry version of your favorite Sriracha sauce. Red pepper flakes and garlic make this a very spicy rub. 🍴🍴

**Buffalo** Our version of the classic sauce. Cayenne and vinegar based. 🍴🍴

**Honey** Pure clover honey.

Chick-fil-A cooks in 100% refined peanut oil. According to the FDA, highly refined oils, such as highly refined soybean and peanut oil, are not considered major food allergens and therefore are not identified on this list. Due to the handcrafted nature of our food, variations in our supplier ingredients, and our use of shared cooking and preparation areas, we cannot ensure that our food is free from any allergens. We prepare our foods following procedures to prevent allergen cross-contact, but products containing wheat, egg, soy, gluten, sesame and milk are all made in our kitchens. There could be other potential allergens not addressed here. Please consult the ingredients on each product prior to consuming.

🍴 Vegetarian 🍴 Gluten Friendly 🍴 Mild 🍴🍴 Medium 🍴🍴🍴 Spicy