

Hot or Cold Local Apple Cider \$3.00

Cider Cocktails \$4.50

Hot Carmel Apple

Hot apple cider with butterscotch schnapps

Spicy Cider

Hot apple cider with spiced rum

Peppermint Patti

**Hot Chocolate with peppermint schnapps
& whipped cream**

Homemade Pumpkin Pancakes

(made with real pumpkin)

**Served for Breakfast,
lunch or dessert!**

**Available Sept. 1
for a limited time**



11th Annual September Hand Crafted Burger Bash

**5 different hand crafted burgers
each week for 4 weeks,
total of 20 burgers during September!**

VOTE for your
favorite burger
each time you try one,
20 guests will **WIN** burgers
each month for a year!



**All Burgers are
1/2 pound fresh ground Black Angus Beef
or Rico's 50/50 burger.**

**50% Chuck & 50% Smoked Bacon
ground daily and hand pattied daily in house**

**Choice of buns on all burgers are:
Brioche, Pretzel or Multi Grain**

**All served with
Beer Battered French Fries & Coleslaw
\$11.95**

Week #1 Sept. 1 – 8

Bayou Burger

½ lb. fresh Black Angus Burger seasoned Louisiana style, topped with pepper jack cheese, crispy onion tangles & Rico's Bayou sauce
(Pairs well with James St. Brown or Merlot)

Roadhouse Burger

½ lb. of Rico's 50/50 burger topped with caramelize onions, Hickory smoked bacon, sautéed mushrooms with smoked Gouda cheese
(Pairs well with Widow Maker or Pinot Noir)

Buffalo Blue Chick Burger

Grilled chicken breast dipped in buffalo sauce & topped with our own blue cheese coleslaw
(Pairs well with Sam Adams Oktoberfest or Chateau GT Late Harvest Riesling)

Portabella Mushroom Swiss Burger

½ lb. of our fresh Black Angus burger topped with sautéed Portabella mushrooms & melted Swiss cheese
(Pairs well with Two Hearted or Pinot Noir)

Peppercorn Burger

½ lb. of Black Angus burger topped with thick cut peppered bacon, melted pepper jack cheese, peppercorn steak sauce, and crispy onion tangles
(Pairs well with Earthen Ales or Cabernet Sauvignon)

Week #2 Sept. 9-15

Sicilian Burger

½ lb. of Prime Black Angus ground beef topped with mozzarella cheese, marinara sauce, fresh basil, tomato slices, grated parmesan cheese with garlic basil aioli
(Pairs well with Two Hearted or Pinot Noir)

Jalapeno Bacon Jam Burger

½ lb. Black Angus Burger topped with creamy peanut butter & jalapeño bacon jam and Hickory smoked bacon
(Pairs well with James Street Brown or Smackintosh Cider or Chateau GT Late Harvest Riesling)

Reuben Burger

½ lb. of fresh Black Angus burger underneath our own homemade corned beef & Rico's own sweet & sour kraut with melted Swiss cheese with 1000 Island dressing
(Pairs well with Earthen Ales or Blakes Hard Cider or Merlot)

Cowboy Burger

½ lb. of Rico's 50/50 burger topped with shaved ham, smoked bacon, cheddar cheese and BBQ sauce
(Pairs well with Widow Maker or Cabernet Sauvignon)

BBQ Chicken Burger

Grilled chicken breast with sweet baby rays sauce, hickory smoked bacon, lettuce, tomato and our homemade ranch
(Pairs well with Widow Maker or Pinot Noir)

Week # 3 Sept. 15-22

Omaha Steak Burger

½ lb. Black Angus Burger, topped with sautéed mushrooms, provolone cheese, crispy onion tangles with creamy horseradish sauce
(Pairs well with James Street Brown or Cabernet Sauvignon)

Mac Attack Burger

½ lb. of Rico's 50/50 burger, topped with bacon served in-between two of our homemade grilled mac & cheese patties
No bun...knife & fork!
(Pairs well with Widow Maker or Smackintosh Hard Cider or Pinot Noir)

Rico's Sliders

Three tasty min burgers hand pattied with Rico's 50/50 blend burger topped with grilled onion and American cheese on soft burger buns
(Pairs well with Two Hearted or Merlot)

BBQ Gouda Stuffed Burger

Smoked Gouda cheese, stuffed into the middle of fresh ground Black Angus burger, topped with hickory smoked bacon with onion tangles
(Pairs well with Widow Maker or Pinot Noir)

Inferno Burger

½ lb. of Black Angus burger seasoned with heat & topped with grilled onions, pepper jack cheese, crispy onion tangles with giardiniera aiola
(Pairs well with Two Hearted or Chateau GT Late Harvest Riesling)

Week #4 Sept. 22-30

Stuffed Bleu Cheese & Bacon Burger

Bleu cheese stuffed into the middle of fresh ground burger, topped with hickory smoked bacon & crispy onion tangles
(Pairs well with Widow Maker or Cabernet Sauvignon)

Guacamole Bacon Burger

Rico's 50/50 grind piled with homemade guacamole, thick cut peppered bacon & pepper jack cheese
(Pairs well with Two Hearted or Pinot Noir)

Kansas City Burger

½ lb. of Black Angus burger with sautéed mushrooms, caramelized onions, hickory smoked bacon and melted American cheese
(Pairs well with James Street Brown or Pinot Noir)

Honky Tonk Burger

½ lb. of Black Angus burger with thick cut peppered bacon, Wisconsin Brick cheese, crispy onion tangles, served with BBQ sauce
(Pairs well with Widow Maker or Merlot)

Turkey Melt

Seasoned ground turkey topped with smoked bacon, sautéed leeks and caramelized onions with smoked gouda cheese
(Pairs well with Earthen Ales or Fishtown White)