

HANDHELDS

All handhelds (except tacos and sliders) are served with one classic side choice (substitute signature side just \$1 more).

Caprese Chicken Sandwich

Grilled chicken breast with pesto, tomato, signature five-cheese blend, and a drizzle of balsamic glaze on a brioche bun. \$13

B.A.T. Grilled Cheese

Applewood smoked bacon, sliced avocado, tomatoes, and creamy Boursin cheese on grilled brioche bread, and served with a cup of tomato bisque or classic side. \$12

Fish Sandwich

Crispy mahi-mahi fillets, lettuce, tomato, American cheese, and house-made tartar sauce. \$13



NEW

Nashville Hot Chicken Sandwich

Crispy chicken breast hand-dipped in house-made Nashville Hot sauce, topped with baby arugula, pickled red onion, mayonnaise, and bread and butter pickles. \$13

Aubree's Turkey Reuben

Oven-roasted turkey breast, coleslaw, Swiss cheese, and Thousand Island dressing served on swirled marble rye bread and grilled. \$12

Aubree's Reuben

Thinly sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing sandwiched between swirled marble rye bread and grilled. \$12

Thai Chicken Sandwich

Crispy chicken breast, kimchi, shredded kale crunch, and Thai chili sauce. \$13



NEW

Pot Roast Patty Melt

Oven roasted pot roast layered with smoked Gouda cheese on grilled brioche bread. Served with pickled red onion, horseradish sauce, and Au Jus. \$13

Pub Tacos

Soft flour tortillas with salsa and cilantro.
2 Tacos - \$7 3 Tacos - \$9

Carne Asada - Hand-shredded, seasoned, slow-roasted beef.

Chicken - Marinated grilled chicken breast

Carnitas - Hand-shredded, seasoned, slow-roasted pork shoulder.



Aubree's Sliders

Served on a grilled brioche slider bun.
1 Slider - \$4 3 Sliders - \$10

Pulled Pork - Hand-shredded, seasoned, slow-roasted pork shoulder with our house-made BBQ sauce and apple coleslaw.

Beef & Cheddar - Hand-shredded braised beef with caramelized onions, creamy cheese sauce, and house-made zingy BBQ sauce.

BURGERS

Our burgers are hand-pattied and cooked to order using 1/2 pound fresh ground chuck. Ground chuck may be substituted with grilled chicken breast or turkey burger. All burgers are served with one classic side choice (substitute signature side for just \$1 more).

Build Your Own Aubree's Burger

Our classic 1/2 lb. burger. \$12

American Cheese \$1
Crumbled Bleu Cheese \$1
Cheddar Cheese \$1
Swiss Cheese \$1
Provolone Cheese \$1
Herb Cheese Spread \$1
Applewood Smoked Bacon \$2

Caramelized Onions .75
Onion Ring .75
Sautéed Mushrooms .75
Jalapeños .75
Pretzel Bun 1.50
Gluten-Free Bun 1.50

Old Detroit Burger

Topped with Bavarian ham, Applewood smoked bacon, and Swiss cheese. \$14



Aubree's

PIZZERIA & GRILL

PIZZA

BUILD YOUR OWN PIZZA

Crust Flavor

Butter, Butter Cheese, Garlic Butter, Garlic Butter Cheese, Ranch, Sesame, Poppy Seed, Onion, Cajun, Everything Bagel Seasoning

Sauce

Pizza Sauce, Alfredo Sauce, Herb Infused Olive Oil, BBQ Sauce

Toppings Personal \$2 each / Large \$2.50 each

Bacon	Ham	Kalamata Olives	Tomato
Grilled Chicken	Cajun Sausage	Artichoke Hearts	Spanish Onion
Ground Beef	Sun-Dried Tomatoes	Red Onion	Jalapeño Peppers
Pepperoni	Black Olives	Spinach	Fresh Green Peppers
Italian Sausage	Fresh Mushrooms	Pineapple	Banana Peppers
Scallions	Feta Cheese	Extra Cheese	

Personal Hand Tossed \$10
Personal Gluten Free \$12
Personal Deep Dish \$11

Large Hand Tossed \$14
Large Thin Crust \$14
Large Deep Dish \$16

AUBREE'S FAMILY MEAL DEAL \$31

One large, two-topping pizza, large Greek salad, and our Ultimate Feta Bread



AUBREE'S SIGNATURE PIZZAS

Margherita

Our house-made crust brushed with herb infused olive oil and topped with our signature five-cheese blend, grape tomatoes, fresh basil, and finished with a drizzle of balsamic glaze.

Supreme

Pepperoni, Spanish onions, green peppers, fresh mushrooms, Italian sausage, and ham with pizza sauce and our signature five-cheese blend.

Personal Hand Tossed \$14
Personal Gluten Free \$16
Personal Deep Dish \$15

Large Hand Tossed \$19
Large Thin Crust \$19
Large Deep Dish \$21

Tuscan Sun

Spinach, feta cheese, and sun-dried tomatoes with artichoke hearts, pizza sauce, and our signature five-cheese blend.

Breakfast

Ham, bacon, scrambled eggs, and four-cheese blend.



NEW

The Big Kahuna

Chicken, ham, pineapple, bacon, and red onion with our house-made BBQ sauce and four-cheese blend.

BBQ Chicken

Our house-made BBQ sauce topped with chicken, bacon, red onion, and four-cheese blend.

Kimchi

Thai chili sauce, pulled pork, kimchi, pineapple, red onion, cilantro, and our signature five-cheese blend.



NEW

Nashville Hot Chicken

Nashville Hot sauce, chicken tenders, bread & butter pickles, red onion, and our signature five-cheese blend.



NEW

Mighty Mighty Meat

Crumbled bacon, pepperoni, ham, Italian sausage, and ground beef with pizza sauce and our signature five-cheese blend.

GALZONES & ROLLS

Calzone

12" folded pizza crust with traditional sauce and our signature five-cheese blend with a choice of two toppings. \$12 (Additional toppings \$2 each)

Pizza Rolls

Extra-large pepperoni rolls topped with garlic butter and parmesan cheese. \$11

Spinach & Feta Pizza Rolls

Our delicious pizza rolls stuffed with spinach, feta cheese, and our signature five-cheese blend. \$11

APPETIZERS

The Ultimate Feta Bread

You Feta-Believe that you'll love this appetizer! Our famous feta-infused cheese bread is topped with garlic butter and parmesan cheese. \$9.50 / Deep Dish \$10.50

Top Your Own \$2 per topping (see front for topping list)

Aubree's Signature Feta Breads

No additions or substitutions. Deep dish add \$1.

Pepperoni \$10.50

Rattlesnake

Jalapeños, banana peppers, and bacon. \$11.50

Tuscan

Spinach, artichoke hearts, black olives, red onion, and sun-dried tomatoes. \$12.50

Cheese Bread

Smothered with our signature five-cheese blend, garlic butter, and parmesan cheese. \$9 / Deep Dish \$10

Aubree's Bread

Hot bread sticks brushed with garlic butter and sprinkled with parmesan cheese. \$6

Aubree's Boneless Wings

Tender, crispy chicken tossed in one of our signature wing sauces. Served with celery, carrot sticks, and our house-made buttermilk ranch or bleu cheese dressing. \$12

Sauces:

Buffalo, BBQ Sauce, Honey Chipotle, or Volcano.

Herb Cheese Spread

Perfect addition to our Feta, Cheese, or Aubree's Bread! 4 oz. \$2.50



Bacon Brussels Sprouts

Crispy, fresh Brussels sprouts tossed with Applewood smoked bacon and grated parmesan cheese, served with garlic aioli sauce. \$10.50

Korean Egg Roll

Slow-roasted pork shoulder and kimchi wrapped in an egg roll and deep fried. Served with a spicy Thai chili sauce. \$9



Chicken or Beef Quesadilla

Marinated grilled chicken breast or hand-shredded, seasoned, slow-roasted beef and shredded cheese. Served with salsa and sour cream. \$11

Jumbo Soft Pretzels

Two freshly baked soft pretzels with cheddar cheese sauce. \$7

Southwest Cheese Dip

Craft beer cheese sauce blended with flame-roasted corn and black bean salsa and jalapenos. \$7



Pot Roast Poutine

This popular Canadian dish meets Aubree's melt-in-your-mouth pot roast! Thin-cut French fries topped with oven roasted pot roast, Wisconsin White Cheddar cheese curds, and savory gravy in our cast iron skillet. \$12

GREENS & SOUPS

Dressings: Buttermilk Ranch, Caesar, Greek, Fat Free Italian, Bleu Cheese, Fat Free Raspberry Vinaigrette, Lemon-Dijon Vinaigrette, Thousand Island, and California French

Greek Salad

Fresh Romaine, tomato, red onion, Kalamata olives, banana peppers, beets, and feta cheese. \$11

Harvest Salad

Grilled marinated chicken over mixed greens with toasted walnuts, dried cherries, Michigan apples, crumbled bleu cheese, and red onion. \$12

Caesar Salad

Crisp Romaine lettuce tossed with black pepper, parmesan cheese, croutons, and house-made Caesar dressing. \$10 / Chicken \$12 / Shrimp \$14

Chili (GF), Tomato Bisque, and Soup of the Day

Large \$5 / Small \$4 Toppings for chili extra



Shaved Brussels Sprout Salad (GF)

Shaved Brussels sprouts, kale, cabbage, carrots, radicchio, quinoa, grape tomatoes, and feta cheese in a light lemon-Dijon vinaigrette. \$11 / Chicken \$13 / Shrimp \$15

Coronado Cobb Salad (GF)

Seasoned chicken, fresh avocado, diced eggs, diced tomatoes, crumbled bleu cheese, Applewood smoked bacon, and green onion on a bed of crisp Romaine. \$14

Fattoush Salad

Crisp Romaine lettuce, grape tomatoes, cucumbers, green pepper, radish, green onion, parsley, fresh mint, and sumac croutons in a house-made Fattoush dressing. \$11 / Chicken \$13 / Shrimp \$15



ENTRÉES

Cabo Fish Tacos

Hand-battered cod dusted with cajun seasoning and wrapped in a grilled flour tortilla with house-made coleslaw, jalapeños, pineapple, and cilantro. Served with sour cream, crispy pita chips, and salsa. \$15



Mac & Cheese

Creamy, cheesy goodness! Cavatappi pasta tossed in a creamy cheese sauce and sprinkled with a crispy cornbread topping. \$12.50 / Add Chicken \$2, Shrimp \$4, Jalapeños \$1, Bacon \$2

Fish & Chips

House-trimmed cod dredged in beer batter served with fries, coleslaw, tartar sauce, and sweet cornbread. \$16

Pasta Gone Bayou

Fresh chicken and cajun sausage with sautéed mushrooms, onions, green peppers, penne noodles, tossed in a cajun cream sauce and topped with diced tomatoes and parmesan cheese. \$16



London Broil

Grilled, marinated Flat Iron beef steak thinly sliced and served on a bed of smashed red skin potatoes and beef demi-glace. Surrounded by Brussels sprouts. \$18



Coconut Grove Chicken

Fresh chicken breast coated with a crispy coconut crust and served with mango chutney. Choice of two classic sides (substitute signature sides for just \$1 each). \$17

LUNCH

COMBOS

11 A.M. TO 3 P.M. / EVERY DAY / \$9

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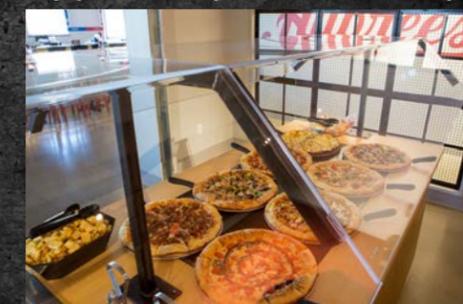
2 Carne Asada Tacos
2 Carnitas Tacos
2 Chicken Tacos
Pulled Pork BBQ Slider
Beef & Cheddar Slider
1/2 Reuben
1/2 Turkey Reuben
1/2 B.A.T. Grilled Cheese
1/2 Pot Roast Patty Melt

Broccoli
Cup of Soup/Chili
House-Made Coleslaw
Thin-Cut Seasoned Fries
Sweet Potato Fries
Onion Rings
Side Greek Salad
Side Caesar Salad
Side House Salad

PIZZA BUFFET

11 A.M. TO 2 P.M. / EVERY DAY / \$11 PER PERSON

Enjoy unlimited pizza, salad, and soup!



CLASSIC SIDES \$3

Thin-Cut Seasoned Fries
*Steak Fries (GF)
*Sweet Potato Fries (GF)
Roasted Red Skin Potatoes (GF)
Seasoned Quinoa (GF)
Side House Salad (GF)
House-Made Coleslaw (GF)
Smashed Red Skin Potatoes
Broccoli (GF)

SIGNATURE SIDES \$4

Side Greek Salad
*Bacon Brussels Sprouts (GF)
Onion Rings
Side Caesar Salad

EARN REWARDS FOR DINING AT AUBREE'S!

Ask Your Server to Join the Aubree's Nation Loyalty Club!

DESSERTS

Aubree's Apple A's \$7.50

Aubree's Cookie Crisp \$6

Chocolate Torte (GF) \$6

New York Cheesecake \$6

Aubree's Cinnamon Bread \$6

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(GF) **Gluten Friendly:** Aubree's Gluten Friendly menu items are prepared in a common kitchen with the risk of gluten exposure. We do not recommend these items for guests with Celiac Disease. Guests with gluten sensitivities should exercise judgement in consuming these items. Ask about Gluten Friendly beer and dessert options.