

Aubree's

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, parmesan cheese, and parsley. \$11 | Deep Dish \$12 (Add additional toppings \$2 each)

AUBREE'S BREAD Hot bread sticks brushed with garlic butter, and sprinkled with parmesan cheese and parsley. \$6.50 (Add Herb Cheese Spread to any Aubree's Bread for \$2.50)

NEW! **Quesadilla (Choice of)**

- **CHICKEN TINGA** Chipotle, tomato, and onion stewed chicken breast.
- **BEEF BARBACOA** Hand shredded, slow-roasted beef with chipotle, lime, and doves.

Sauteed with cheese, green peppers, and onions. Served with a side of shredded lettuce, sour cream, house-made guacamole, and salsa. \$12

JUMBO SOFT PRETZELS Two freshly baked soft pretzels with cheddar cheese. \$9

NEW! **AUBREE'S BONE-IN OR BONELESS WINGS** Tender, crispy chicken tossed in one of our signature wings sauces. Served with celery, carrot sticks, and our house-made buttermilk ranch or bleu cheese dressing.

Sauces: Buffalo, BBQ Sauce, Hot Honey, or Ghost Pepper \$15 | \$12

BACON BRUSSELS SPROUTS Crispy, fresh Brussels sprouts tossed with Applewood smoked bacon and grated parmesan cheese, served with garlic aioli sauce. \$11

SOUTHWEST EGG ROLL Seasoned chicken breast, cheese, corn and black bean salsa, avocado wrapped in an egg roll and deep fried. Served with our house made creamy cilantro dipping sauce. \$11

NEW! **LAYERED NACHO DIP** Aubree's twist on nachos with oven baked refried beans, 4-cheese blend, topped with lettuce, diced tomato, jalapenos, black olives, and sour cream. Served with tortilla chips and side of salsa. \$12 (Add Chicken Tinga \$2, Carnitas \$3, or Beef Barbacoa \$4)

GREENS & SOUPS

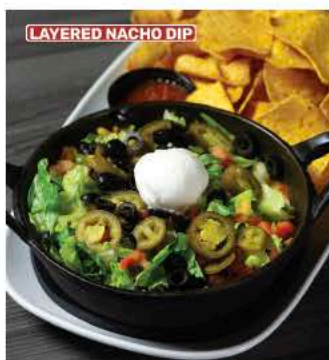
GREEK SALAD Fresh Romaine, tomato, red onion, Kalamata olives, banana peppers, beets, and feta cheese. \$12

HARVEST SALAD Grilled marinated chicken over mixed greens with toasted walnuts, dried cherries, Michigan apples, crumbled bleu cheese, and red onion. \$14

CHILI (GF), TOMATO BISQUE, AND SOUP OF THE DAY Large \$5 | Small \$4

CAESAR SALAD Crisp Romaine lettuce tossed parmesan cheese, croutons, grape tomatoes, and Caesar dressing. \$12 (Add Chicken \$2 or Shrimp \$4)

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. \$15



BUILD YOUR OWN PIZZA

PERSONAL

Hand Tossed \$11 | Gluten Free \$13 | Deep Dish \$12

1. Pick a Crust Flavor

- Butter
- Butter Cheese
- Garlic Butter
- Garlic Butter Cheese
- Cajun
- Ranch
- Everything Bagel Seasoning

2. Pick a Sauce

- Pizza Sauce
- Herb Infused Olive Oil
- BBQ Sauce

LARGE

Hand Tossed \$15 | Thin Crust \$15 | Deep Dish \$17

3. Pile on the Toppings \$2 EACH | LARGE: \$2.50 EACH

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

SIGNATURE PIZZA

PERSONAL

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

LARGE

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

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.

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

SUPREME Our traditional pizza sauce topped with pepperoni, Spanish onions, green peppers, fresh mushrooms, Italian sausage, ham, and our signature five-cheese blend.

MIGHTY MIGHTY MEAT Our traditional pizza sauce topped with pepperoni, ham, Italian sausage, ground beef, and our signature five-cheese blend.

CALZONES



CALZONES & PIZZA ROLLS

CALZONES 12" folded pizza crust with traditional sauce and our signature five-cheese blend with a choice of two toppings. \$14 (Additional toppings \$2 each)

PIZZA ROLLS Extra-large pepperoni rolls topped with garlic butter and parmesan cheese. \$13

PIZZA ROLLS





HANDHELDS

All handhelds (except for tacos and sliders) are served with your choice of one Aubree's side.

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 Aubree's side. \$13

POT ROAST MELT Oven roasted pot roast, layered with smoked Gouda cheese, on oven toasted hoagie roll. Served with our signature horseradish sauce and side of Au Jus. \$15

AUBREE'S REUBEN Thinly sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing sandwiched between swirled marble rye bread and grilled. \$13

AUBREE'S TURKEY REUBEN Oven-roasted turkey breast, coleslaw, Swiss cheese, and Thousand Island dressing served on swirled marble rye bread and grilled. \$13

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

MONTE CRISTO Grilled French toast with ham, turkey, melted Swiss cheese, mayonnaise, strawberry jam, and dusted with powdered sugar. \$14

ITALIAN GRINDER Oven toasted open faced hoagie roll with ham, pepperoni, 5-cheese blend garnished with lettuce, tomato, banana pepper rings, and red onion. Served with a side of Italian dressing. \$15

PUB TACOS Soft flour tortillas, cilantro sauce, cabbage, pickled red onions, Cotija cheese, served with a side of Mexi-Corn Salad. 2 TACOS \$8 | 3 TACOS \$10

- **BEEF BARBACOA** Hand-shredded, slow-roasted beef with chipotle, lime, and cloves.
- **CHICKEN TINGA** Chipotle, tomato, and onion stewed chicken breast.
- **CARNITAS** Hand-shredded, seasoned with garlic, sour orange juice, and cumin.

AUBREE'S SLIDERS Served on a grilled brioche slider bun. 1 SLIDER \$5 | 3 SLIDERS \$12

- **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 Aubree's side choice.

BUILD YOUR OWN AUBREE'S BURGER

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

CHEESE / TOPPINGS / BUNS

- American Cheese \$1
- Caramelized Onions .75
- Crumbled Bleu Cheese \$1
- Onion Ring .75
- Cheddar Cheese \$1
- Sautéed Mushrooms .75
- Swiss Cheese \$1
- jalapeños .75
- Provolone Cheese \$1
- Pretzel Bun \$1.50
- Herb Cheese Spread \$1
- Gluten-Free Bun \$1.50
- Applewood Smoked Bacon \$2



OLD DETROITER BURGER Topped with grilled Bavarian ham, Applewood smoked bacon, and melted Swiss cheese. \$14

ENTREES

CABO FISH TACOS Hand-battered fish 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

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

MAC & CHEESE Creamy, cheesy goodness! Cavatappi pasta tossed in a creamy cheese sauce and sprinkled with a crispy cornbread topping. \$13 (Add Jalapeno \$1, Chicken \$2, Bacon \$2, Shrimp \$4)

FISH & CHIPS Hand battered fish served with fries, coleslaw, tartar sauce, and sweet cornbread. \$16

POT ROAST POUTINE This popular Canadian dish meets Aubree's melt-in-your mouth pot roast! Thin-cut French fries topped with over roasted pot roast, Wisconsin White Cheddar cheese curds, and savory gravy in our cast iron skillet. \$13



AUBREE'S SIDES \$3.50

- Thin-Cut Seasoned Fries
- Sweet Potato Fries (GF)
- Side House Salad (GF)
- Roasted Red Skin Potatoes (GF)
- House-Made Coleslaw (GF)
- Mexi-Corn Salad (GF)
- Broccoli (GF)
- Side Greek Salad
- Bacon Brussels Sprouts (GF)
- Onion Rings
- Side Caesar Salad



Aubree's

Aubree's Pizzeria & Grill started in 1972 when Bill and Sandee French opened a little corner bar in Depot Town, Ypsilanti. Over the decades, our family has held tight to our core beliefs...

- ♥ We believe that guests come first.
- ♥ We believe in respecting our people.
- ♥ We believe in sharing our love for food.
- ♥ We believe that every experience matters.

Thank you for dining with us!

Andrew French

(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.

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.