

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 Seasoning

Sauce

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

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

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

Personal Hand Tossed \$9
 Personal Gluten Free \$11
 Personal Deep Dish \$10

Large Hand Tossed \$13
 Large Thin Crust \$13
 Large Deep Dish \$15



AUBREE'S SIGNATURE PIZZAS



AUBREE'S FAMILY MEAL DEAL \$31

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

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.

Mighty Mighty Meat

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

Personal Hand Tossed \$13
 Personal Gluten Free \$15
 Personal Deep Dish \$14

Large Hand Tossed \$18
 Large Thin Crust \$18
 Large Deep Dish \$20

BBQ Chicken

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

Vegetarian

Fresh green peppers, red onion, tomatoes, fresh mushrooms, and black olives with pizza sauce and our signature five-cheese blend.

Tuscan Sun

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

The Big Kahuna

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

CALZONES & ROLLS

Calzone

12" folded pizza crust with traditional sauce and our signature five-cheese blend with a choice of two toppings. \$11.50
(Additional toppings \$2 each)

Pizza Rolls

Extra-large pepperoni rolls topped with garlic butter and parmesan cheese. \$10.50

Spinach & Feta Pizza Rolls

Our delicious pizza rolls stuffed with spinach, feta cheese, and our signature five-cheese blend. \$10.50

HANDHELDS

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

Bourbon BBQ Chicken Sandwich

Grilled chicken breast smothered with our bourbon BBQ glaze and topped with Applewood smoked bacon, cheddar cheese, and house-made coleslaw. \$12

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. \$11

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. \$12



Aubree's Reuben

Thinly sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing sandwiched between swirled marble rye bread and grilled. \$11

Aubree's Turkey Reuben

Oven-roasted turkey breast, coleslaw, Swiss cheese, and Thousand Island dressing served on swirled marble rye bread and grilled. \$11

Blackened Chicken Sandwich

Sliced blackened chicken breast, cheddar cheese, and bacon piled high on a grilled French hoagie roll. Topped with lettuce, tomato, and mayonnaise. \$12

Pub Tacos

Soft flour tortillas with pineapple 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.

Blackened Chicken - Sliced blackened chicken breast, cheddar cheese, and bacon topped with lettuce, tomato, and mayonnaise.



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).

Aubree's Classic

Our classic 1/2 lb. burger. \$11

Top Your Own Burger

| | |
|-----------------------------|----------------------|
| American Cheese .75 | Pretzel Bun 1.25 |
| Crumbled Bleu Cheese .75 | Gluten-Free Bun 1.25 |
| Cheddar Cheese .75 | |
| Swiss Cheese .75 | |
| Provolone Cheese .75 | |
| Herb Cheese Spread 1.00 | |
| Applewood Smoked Bacon 1.50 | |
| Caramelized Onions .50 | |
| Onion Ring .50 | |
| Sautéed Mushrooms .50 | |
| Jalapeños .50 | |



Derby Bourbon Burger

Topped with our Derby Bourbon sauce, cheddar cheese, mayonnaise, an onion ring, and lettuce. \$12

Boursin Mushroom Burger

Creamy, herb Boursin cheese, sautéed mushrooms, and arugula on a pretzel bun. \$12

The Firehouse Burger

Spicy Capicola, jalapeños, banana peppers, provolone cheese, mayonnaise, and sriracha chili sauce on a pretzel bun. \$12

Old Detroiter Burger

Topped with Bavarian ham, Applewood smoked bacon, and Swiss cheese. \$12

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.



New Recipe

May 2021

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 Buffalo 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. Bone-In (GF) or Boneless \$12

Sauces:

Buffalo, Derby Bourbon BBQ, Frog Island BBQ, Honey Chipotle, Volcano, or Sticky Mango

NEW!

**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



Coconut Grove Chicken Sticks

Fresh chicken breast sliced into strips and coated with a crispy coconut crust, served with mango chutney and sweet chili dipping sauce. \$11.50

Chicken or Beef Quesadilla

Marinated grilled chicken breast or hand-shredded, seasoned, slow-roasted beef and shredded cheese. With pineapple salsa and mango sour cream. \$10.50

Jumbo Soft Pretzels

Two freshly baked soft pretzels with cheddar cheese sauce. \$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, Creamy Italian, Caesar, Greek, Fat Free Italian, Bleu Cheese, Fat Free Raspberry Vinaigrette, Honey Mustard, Lemon-Dijon Vinaigrette, Red Wine 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. \$10.50 / Chicken \$12.50 / Shrimp \$14.50

Aubree's Antipasto Salad

Fresh greens topped with salami, Capicola, feta cheese, artichoke hearts, beets, tomatoes, olives, sweet drop peppers, and banana peppers. Served with our house-made sweet red wine vinaigrette dressing. \$12.50

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



ENTRÉES

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. \$17



Beef Stroganoff

Tender chuck roast, Spanish onion, mushrooms, and parmesan cheese topped in rich beef gravy with sour cream. Served atop egg noodles with Aubree's Bread. \$16

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). \$15.50

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. \$13.50

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. \$15



Open Faced Roast Beef Sandwich

Roast beef and gravy on thick-cut grilled brioche bread. Served with smashed red skin potatoes and broccoli. \$13



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 \$1.50

Fish & Chips

House-trimmed cod dredged in beer batter served with fries, coleslaw, tartar sauce, and sweet cornbread. \$14.50

Chicken Pot Pie

House-made pot pie with diced chicken breast, peas, carrots, mushrooms, red onion, and red skin potatoes in a rich chicken gravy. Topped with puff pastry and served in our cast iron skillet. \$13.50

LUNCH COMBOS

11 A.M. TO 3 P.M. / EVERY DAY / \$8

1. Select ONE from this column: 2. Select ONE from this column:

- 2 Carne Asada Tacos
- 2 Carnitas Tacos
- 2 Chicken Tacos
- Pulled Pork BBQ Slider
- Beef & Cheddar Slider
- Blackened Chicken 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
- Chili Cheese Fries
- Onion Rings
- Side Greek Salad
- Side Caesar Salad
- Side House Salad



CLASSIC SIDES \$3

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

*Cooked in a shared fryer with gluten items.

SIGNATURE SIDES \$4

- Side Greek Salad
- *Bacon Brussels Sprouts (GF)
- Onion Rings
- Side Caesar Salad
- Honey Roasted Sweet Potatoes

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

EARN REWARDS FOR DINING AT AUBREE'S!
Ask Your Server to Join the Aubree's Nation Loyalty Club!