



Locally Grown.

Urban Stack takes pride in our community and region. We work with local farmers and vendors for the absolute best quality of meats and ingredients available whenever we can. We have specifically chosen a wide variety of meats that are either all-natural, organic, grass fed, free-range or from sustainable and humane farms. We are committed to freshness, quality and homemade goods. We would like to thank our local vendors and friends for being partners with us.



SPECIALTY DRINKS

All of our specialty cocktails are made with our hand-picked bourbons and whiskies. We will gladly make you something different from our full bar selection, so please ask.

THE DOWN & DIRTY

16 oz tall-boy can of PBR
& a shot of Old Crow.

\$8.00

MARGARITA

Reposado tequila, lime,
triple sec, agave.

\$9.00

SAZERAC

Old Overholt Rye,
brandy and bitters.

\$8.50

SMOKIN' MARY

Bacon bourbon, smokin' hot
sauce, splash of stout and
housemade bloody mix.

\$10.00

STRAWBERRY BLONDE

Bulleit Bourbon, Yellow
Chartreuse, lemon, fresh
strawberry, basil and bitters.

\$10.50

MANHATTAN

Four Roses Small
Batch Bourbon, Avena,
cherries and bitters.

\$11.50

DIXIE 8

Chattanooga Whiskey,
Luxardo Maraschino, bitters,
fresh orange and lemon.

\$11.00

OLD FASHIONED

Maker's Mark, luxardo
cherries, orange and bitters.

\$11.00

HIGH TEA

Homemade orange-mint
tea mixed with fresh
sweetened juices and
spiked with bourbon.

\$7 glass | \$18 carafe

MAKERS & GINGER

Maker's Mark Bourbon,
homemade ginger syrup
and Angostura Bitters.

\$10.50

BACON MANHATTAN

Benton's Bacon Infused
Bourbon, Maple Syrup, Mole
Bitters and coffee bean.

\$12.50

TENNESSEE JED

Jack Daniel's Tennessee
Whiskey, homemade Coca-
Cola syrup and bitters.

\$9.50

ORANGE CRUSH

Rebel Yell Bourbon, St.
Germain, orange sour,
fresh orange, fresh
mint and bitters.

\$10.00

WHISKEY SMASH

Bulleit Bourbon, lemon sour,
fresh mint and bitters.

\$10.50

SOUTHERN BELLE

Chattanooga Whiskey,
Chambord, cranberry
juice and fresh lime.

\$11.00

\$6 Handspun Shakes

Banana Fosters
Strawberries & Cream

Orange Creamsicle
S'mores

Cookies & Cream
Fresh Mint Chocolate

★ Made with Milk & Honey Ice Cream ★

URBAN STACK[®]

KILLER *&* MANLY
BURGERS DRINKS

URBANSTACK.COM

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APPETIZERS, BAR SNACKS & SALADS

BENTON'S POTATO SKINS

Benton's bacon, sharp cheddar cheese, U.S. barbecue sauce, crème fraiche and green onion.

\$9.99

FRIED BOLOGNA SLIDERS

House-made peppercorn beef bologna, American cheese, Fire & Ice Pickles and dijonnaise. Served on toasted Niedlov's buns.

\$9.99

GRILLED CHICKEN WINGS

Grilled jumbo chicken wings with Veggie Pickles. Served with Bourbon Street Barbecue Sauce or Smokin' Hot US Style.

\$12.99

FRENCH ONION SOUP

Served crock pot style with cheesy toast.

\$6.99

3 LITTLE PIGGIES CHILI

Homemade chili made with bacon, ground pork, chorizo, beef and of course tons of veggies and chilies.

\$7.99 bowl | \$4.50 cup

HOUSE-MADE PICKLE PLATE

House-made Fire & Ice cucumber pickles and spicy vegetable pickles.

\$5.99

URBAN NACHOS

House cut potato chips topped with 3 Little Piggies Chili, cheddar cheese, tomatoes, black olives, jalapeños, green onion and sour cream.

\$12.99

FRIED CHICKPEAS

Fried creamy garbanzo beans seasoned with our blend of Alchemy Spice Co. Spices

\$4.99

SMOKIN' HOT PIMENTO CHEESE DIP

Sharp yellow and white cheddar cheeses, roasted red pepper, and smoked jalapeño served hot with house-cut potato chips.

\$10.99

FARMHOUSE SALAD

Oven-dried tomatoes, roasted beets, asparagus, sugar snap peas, roasted corn and diced strawberries served over fresh greens.

Dinner salad is served with chopped grilled chicken.

Side Salad \$5.99
Dinner Salad \$11.99



SUNSHINE KALE SALAD

Kale, broccoli, feta, mango, celery, golden raisins, almonds, coconut flakes. Served with our Sweet Vidalia Onion dressing.

Dinner salad is served with chopped grilled chicken.

Side Salad \$5.99
Dinner Salad \$11.99



ALL AMERICAN CHEF SALAD

Hard boiled egg, broccoli florets, chickpeas, sliced tomatoes, shredded carrot, cheddar cheese, croutons, maple baked ham and grilled chicken. Served over chopped lettuce.

\$12.99

HOUSE-MADE DRESSINGS

Strawberry Balsamic (V)
Blue Cheese
Buttermilk Ranch
Sweet Vidalia Onion (V)
Roasted Red Pepper Vinaigrette (V)



URBAN CLASSICS

ALL BURGERS SERVED WITH A SIDE OF HOUSE FRIES

UPGRADES

The Yard Bird

6oz. hormone-free, antibiotic free, vegetarian fed chicken breast.

American Wagyu Beef

American Wagyu Beef. 100% hormone & antibiotic free, vegetarian fed and USDA Prime. American Wagyu cattle are the same cattle that provide us with Japanese Kobe Beef, however these cattle are raised domestically in the USA. **Add \$4.00**

THE BIG CHEESE

Chipotle ketchup, balsamic onions, lettuce, tomatoes, house sauce and your choice of one of 1 cheese: sharp yellow, white cheddar, house-made pimento cheese.

\$11.99

add bacon + \$1.00

HAMBURGUESA MAMACITA

Crumbled chorizo, pickled red onion, avocado, pickled jalapeño, tomato, lettuce, chipotle aioli and Fiesta cheese.

\$12.99

CHICAGO BURGER

Peppercorn bologna, celery-salted tomato, cherry pepper relish, sport peppers, yellow mustard, chopped onion and celery mayo.

\$12.99

NEW MEXICO GREEN CHILE CHEESEBURGER

Roasted green chiles, American cheese, pickled red onion, lettuce, tomato, vinegar mayo, and yellow mustard.

\$12.99

Vegan upon request. +\$2

PHILLY CHEESE STEAK BURGER

Sauteed pepper, onion and mushrooms, cherry pepper relish, chipotle ketchup, vinegar mayo and melted provolone cheese.

\$12.99

THE ITALIAN

Fried salami and capicola, cherry pepper relish, lettuce, tomato, onion, vinegar mayo, provolone and oregano.

\$13.99

N.CAROLINA CHILI CHEESEBURGER

3 Little Piggies Chili, cheddar cheese, slaw, mustard, chopped dill pickle and onion.

\$12.99

GUACAMOLE CHEESEBURGER

House-made guacamole, lettuce, tomato, bacon, Fiesta cheese, sliced red onion and chipotle aioli.

\$13.99

MUSHROOM MELT

Sauteed mushrooms, house sauce, oven-dried tomatoes, provolone cheese and a marsala reduction sauce.

\$12.99

GOOD DAY, SUNSHINE

Bacon, fried egg, white cheddar cheese, white vinegar mayo, lettuce and tomato.

\$13.50

THE NEW YORKER

Pastrami, coleslaw, swiss cheese and dijonnaise.

\$13.50

THE STEAKHOUSE

U.S. barbecue sauce, bacon, atomic horsey sauce, crispy onion, cheddar cheese and green onion.

\$13.99

THE BIG MIKE

Two all beef patties, U.S. special sauce, shredded lettuce, American cheese, diced pickles & onions on a triple stack Niedlov's bun.

\$15.99

FRIED GREEN TOMATO

Fried Green Tomato, sharp yellow cheddar, lettuce, white vinegar mayo, remoulade, and Benton's Bacon.

\$13.99

Certified Angus Beef

Our Urban Classics are 100% vegetarian fed, hormone and antibiotic free. All C.A.B. burgers are cooked through and guaranteed juicy every time.

SPECIALTY STACKS

ALL BURGERS SERVED WITH A SIDE OF HOUSE FRIES

Beyond Meat

Substitute a burger with a plant-based burger patty.

+2.00



Go Green

Substitute a lettuce wrap for your bun. Just say the word.

Gluten-Free Bun

Feel free to substitute a toasted GF bun on any burger. Just ask.

+1.50

Whole Wheat Bun

Feel free to substitute a toasted Niedlov's whole wheat bun on any burger. Just ask.

THE FARM BURGER

100% grass fed beef, sun-dried tomato relish, Cumberland cheese, celery mayo and lettuce.

\$14.99

Can be made Vegan upon request. +\$2

SOUTHWESTERN VEGGIE

Homemade spicy veggie patty, balsamic onion, tomato, lettuce, mango mayo and pepper jack cheese.

\$12.99

Can be made Vegan upon request. +\$2

THE STRAUSS BURGER

House-made turkey patty, lettuce, avocado, bacon, tomato, fried egg and blue cheese spread.

\$14.50

VEGAN ON SHROOMS (V)

Plant-based burger patty, mushroom relish, roasted red peppers, tomato, lettuce, balsamic onions, vegan garlic mayo, whole wheat bun.

\$12.99

ASIAN Q

American Wagyu Beef, wasabi savoy slaw, Asian ginger barbecue sauce, homemade cucumber kimchee and 5 pepper dry rub.

\$15.99

JIVE TURKEY

U.S. Jive spiced house-made turkey patty, tomato-pepper relish, smoked gouda cheese, lettuce and black-raspberry mayo.

\$14.50

Can be made Vegan upon request. +\$2

THE DIRTY BIRD

Spicy fried chicken, lettuce, tomato, sharp yellow cheddar cheese, served with a side of honey hot sauce.

\$13.99

THE VEGAN BIG CHEESE

Plant based burger, chipotle ketchup, balsamic onions, lettuce, tomato, vegan mayo, vegan cheese, whole wheat bun.

\$12.99

GOURMET BACON CHEESEBURGER

American Wagyu beef, bacon-onion compote, lettuce and gruyere & blue cheese.

\$15.99

SIDES & SUCH

STEAKHOUSE STYLE

Gouda Creamed Corn
Macaroni & Cheese
Creamed Spinach

\$5.00

FRIED AND SAUCED

House-Cut Fries **\$4.00**
Sweet Potato Fries **\$5.00**
Onion Rings **\$5.00**

★ CHOOSE A SAUCE ★

House Sauce or U.S. Steak Sauce

FRESHIES

Almost Pickled Beets (V)
Tomato & Blueberry Salad (V)
Cucumber & Black Eyed Pea Salad (V)
Potato Salad (V)

\$4.00

★ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Upon request, we will cook to your specifications with the options of "pink" or "not pink". ★