



The Best Food Around.

**580 US Highway 1 Bypass
Portsmouth, NH 03801
(603) 431-1440
(877) Chill-75
www.roundaboutdiner.com**



Anything with the GF logo is gluten free, however we are not a gluten free kitchen so please let us know of any severe allergies and we will do our best to accomodate. A large portion of our menu without the logo is also able to be made gluten-free at the customer's request.



Beverages

Soda/Juice

Fountain Beverages:

(unlimited refills)

Coke, Diet Coke, Sprite, Sprite Zero, Root Beer, Orange Soda, Grape Soda, Old-Fashioned Vanilla Coke, Ginger Ale, Dr. Pepper & Pink Lemonade 2.75

Bottles:

8oz Classic Coke, Saratoga Sparkling Water or Still Water 1.99



Premium Orange Juice, Pineapple, Grapefruit, Cranberry, Apple, or Tomato Small or Large

Premium Lemonade (Seasonal)

Coffee/Tea

Bottomless Cup of Locally Roasted Coffee (regular or decaf) 2.45

Lipton Tea 1.99

Fresh Brewed Iced Tea or Iced Coffee 2.75



Baker's Hot Chocolate with Whipped Cream

Milk or Chocolate Milk

Local, farm-fresh & hormone free. Small or Large



Personal Pot of White Heron Organic Teas 2.95

- Moroccan Mint Green
- Earl Grey
- Dubliner's Breakfast
- Citrus Green
- Daybreak Chai
- Cranberry Apple Ginger (Decaf)
- Coconut Rooibos (Decaf)
- Peppermint (Decaf)



SpecialtyCoffee

Nutty Irishman

Baileys Irish Cream and Frangelico. 6.99

B52

Kahlúa, Baileys Irish Cream & triple sec. 6.99

Irish Coffee

Baileys and Jameson, topped with whipped cream. 6.99

Keoke

Kahlúa, Brandy & Crème de Cacao. 6.99

Amaretto Coffee

Topped with whipped cream. 6.99

SpecialtyDrinks

Mimosas

Classic, Mango, Prickly Pear or Blood Orange



Roundabout Bloody Mary

Made with your choice of Vodka and our famous Bloody Mary mix. Garnished with a fresh lime wedge, olives and a celery spear.

Muddy Martini

Baileys, Tia Maria and Stoli Vanilla with chocolate swirl.

Bloody Martini

Absolut Peppar Vodka and a splash of Bloody Mary mix.

Breakfast

Griddle Classics

Jumbo Buttermilk Pancakes

Three topped w/ powdered sugar. 6.99

+1 Topping – add .99

+2 Toppings – add 1.49

+3 Toppings – add 1.99

Maine blueberries, chocolate chips, bananas, brown sugar, walnuts, house-made granola, strawberries, or shredded coconut.

Grand Marnier French Toast

Locally baked “When Pigs Fly” Challah bread griddled with our Grand Marnier cinnamon batter and dusted with powdered sugar and cinnamon. Served with warm syrup, whipped cream, and whipped butter. 9.99

Add sliced bananas or strawberries .99

“When Pigs Fly” French Toast of the Day

Today’s locally baked “When Pigs Fly” specialty bread, dipped in our Grand Marnier cinnamon batter and griddled to perfection. 8.99

Big Combo Griddle Breakfast

Two jumbo pancakes or two slices of sourdough French toast with powdered sugar, served with two eggs any style, home fries*, and choice of bacon, ham or sausage. 10.99



Add 100% Pure
New Hampshire
Maple Syrup 1.99

Two-Egg Breakfasts



Two Cage-Free Eggs

Any style served with oven roasted home fries* and your choice of buttered, locally baked Sourdough, Whole Wheat, Marble Rye or When Pigs Fly toast of the day. 5.99

Add a third egg 1.25

Add any one of the following:

Sugar-cured Bacon 2.79

Applewood Smoked Ham 2.79

Jumbo Vermont Maple Sausage 2.79

“Beyond” Veggie Burger 7.79

Our Own Corned Beef Hash 4.79

Muddy River BBQ Pulled Pork 3.79

Gluten free toast
available. Add \$1!

*Our home fries may contain or be cooked with bacon drippings



Our local vendors include:

Native Maine - Saco, ME
Favorite Foods - Somersworth, NH
Taylor Lobster - Eliot, ME
When Pigs Fly - Kittery, ME

NH Coffee Roasting Co. - Dover, NH
Fuller’s Sugar House - Lancaster, NH
White Heron - Portsmouth, NH

Lite Bites

\$5.49

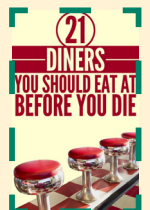
Available Monday to Friday
5:30-11:00am

1. One Cage-Free egg any style, choice of toast and home fries*.
2. Griddled buttermilk biscuits, homemade sausage gravy and home fries.*
3. ‘Eggy’ Sandwich: Toasted English muffin with cage free fried egg, sugar-cured bacon & melted American cheese.

Join us Sundays 9am-2pm for an All You Can Eat Breakfast Buffet and a Build Your Own Bloody Mary Bar!



Buzzfeed
knows whats
good! >>>



Breakfast Sides

Salmon Cake 4.99

Short Stack Pancakes 3.99

Grilled Cornbread 2.25

French Toast Style Cornbread 4.99

Bagel with Cream Cheese 2.99

Toast 2.25

Sugar-Cured Bacon 2.99

Jumbo Vermont Maple Sausage 2.99

Grilled Smoked Applewood Ham 2.99

“Beyond” Veggie Burger 7.99

Home Fries* 2.75

Fresh Fruit 3.99

Baked Beans 2.25

Corned Beef Hash 4.99

One Cage-Free Egg 1.50

Pulled Pork 4.99

Breakfast

Omelettes

All omelettes are made with freshly cracked, cage-free eggs and served with oven roasted home fries* & choice of toast. Choose from: Sourdough, Wheat, Marble Rye, English Muffin, Toast of the Day, Croissant*, Bagel* or Gluten Free*. (*Additional charges apply)



Classic Cheese

American, Swiss, Cheddar, Colby Jack, Goat*, Feta* or Bleu cheese* 8.99

Best Western

Applewood smoked ham, peppers, onions & cheese. 11.49

Chili and Cheese

Our own Lumberjack Chili and Cheddar cheese. 11.99

Veggie

Baby spinach, peppers, onions, mushrooms, tomatoes & cheese. 10.99

Meat and Cheese

Choose from our bacon, ham or sausage. 10.99

Bacon, Ham & Sausage. 12.99

Mediterranean

Baby spinach, black olives, onions, sun-dried tomatoes & feta cheese. 10.99

Roundabout Hash

Slow cooked corned beef hash and choice of cheese. 12.99

Sausage Bomb

Vermont maple sausage, roasted red peppers, sauteed mushrooms & onions and choice of cheese. 11.99

Turnpike Breakfast Specials



Monte Cristo

Thick cut sourdough bread filled with smoked ham and Swiss cheese, griddled with our French toast batter and finished with powdered sugar. Served with warm syrup and home fries*. 10.99

Breakfast Croissant

Jumbo butter croissant grilled with two cage-free fried eggs, 2 pieces of sugar-cured bacon and American cheese. Served with oven roasted home fries*. 10.99

Heart Healthy Yogurt & Granola

Fresh seasonal fruit, vanilla yogurt and house-made granola. 6.99

Huevos Roundabout

Scrambled eggs with maple sausage, jalapeños, peppers, onions, tomatoes, fresh garlic and Colby Jack cheese. Served with a side of warm tortillas, salsa, sour cream and home fries*. 10.99
Add our house-made guacamole. 1.99

Steak and Eggs

6 oz. Hand-cut sirloin grilled and served with 2 eggs any style, toast and home fries*. 16.99
Make it country style - fried w/ gravy 17.99

Breakfast Stop Wrap

Cheesy scrambled eggs, applewood smoked ham, Vermont maple sausage and sugar-cured bacon wrapped in a warm flour tortilla. Served with home fries*. 11.99

Oatmeal

House-made, Irish steel-cut oatmeal with fresh sliced bananas, walnuts, cinnamon & brown sugar, cooked in milk and served with a side of fresh fruit. 6.99 (served 'till noon)

Breakfast Bowl

Large bowl with cage-free scrambled eggs, home fries*, applewood smoked ham, onions, tomatoes, Colby Jack cheese & scallions. Served with toast. 10.99



Ben'addiction!

Country Benedict

Buttermilk biscuits, two poached eggs and homemade sausage gravy. Served with home fries*. 10.99

Portobello Vegetable Benedict

Jumbo toasted English muffin topped with balsamic-roasted portobello mushrooms, baby spinach, sliced tomatoes, two poached eggs and hollandaise- served with roasted red potato home fries*. 11.99



BBQ Pulled Pork Benedict

Classic Benedict

Jumbo English muffin topped with grilled Applewood smoked ham, two poached eggs and hollandaise. Served with home-fries*. 11.99

Hash House Benedict

Grilled homemade corned beef hash, two poached eggs, and hollandaise, served on an oversized English muffin with home fries*. 12.99

Fish Cake Benedict

House-made fish cakes served on a jumbo English Muffin with cage-free poached eggs, baby spinach, capers, & hollandaise. Served with home fries*. 12.99

Chili Cheese Benedict

Grilled cornbread topped with our homemade lumberjack chili, two poached eggs, hollandaise, and Colby Jack cheese. Served with home fries*. 11.99

Pulled Pork Benedict

Grilled cornbread topped with our award winning 15 hour smoked BBQ pulled pork, two poached eggs and hollandaise. Served with home fries*. 11.99

Ask about our daily breakfast specials!

*Our home fries may contain or be cooked with bacon drippings

Starters

Appetizers

Onion Rings

Hand-breaded onion rings with garlic-horseradish dip. 6.99

Bleu Cheese Chips

House potato chips smothered in local Vermont bleu and cheddar cheeses, bacon and chopped scallions. Served with ranch dip & bleu cheese dressing. 9.99

Truffle Fries

Straight cut crispy fries fried to perfection and tossed with White Truffle Oil, grated Parmesan cheese and fresh parsley. 8.99

Bacon Cheddar Chips

Our house potato chips smothered in bacon, our own cheese sauce, Colby Jack cheese, scallions, and sour cream. 8.99

Chili Cheese Fries

Crispy fries topped with our own Lumberjack chili, cheese sauce, Colby Jack cheese, scallions, and sour cream. 9.99

Sweet Potato Fries

With garlic horseradish dill sauce. 6.99

Sliders

Three mini rolls with choice of our award winning pulled pork, tuna or cheeseburgers and garnished with a fried pickle. 7.99

Fried Pickles

Bowl of our famous beer battered, deep-fried pickles served with garlic horseradish dill sauce. 7.99



Quesadillas

Served on your choice of flour or wheat tortilla with melted Colby Jack cheese and a side of sour cream and house salsa.

Grilled chicken, diced bacon, & salsa 10.99

Muddy River BBQ Pulled Pork 9.99

General Tso's Brussels Sprouts

Fresh brussels sprouts pan seared in a Thai plum sauce with carrots, pickled red onions, and mushrooms then finished with toasted sesame seeds and scallions. 8.99

Chicken Tenders

Boneless chicken tenders served with carrots, celery and our own bleu cheese or ranch dressing. Available naked, Buffalo style, BBQ or Sesame Thai Sauce. 9.99

Fowl Balls

Hand-cut chicken tenders wrapped in sugar-cured bacon, hickory smoked with our house rub spice then lightly fried till crispy. Served with homemade honey mustard. 8.99

Signature Salads

Classic Caesar Salad

Crisp romaine hearts, classic Caesar dressing, Parmesan cheese and our own house-made croutons. 8.99

Smoke House Salad

Large bed of mixed greens topped with grape tomatoes, cucumbers, shredded carrots, red onions, Colby Jack cheese, and homemade croutons. 8.99

Spinach Salad

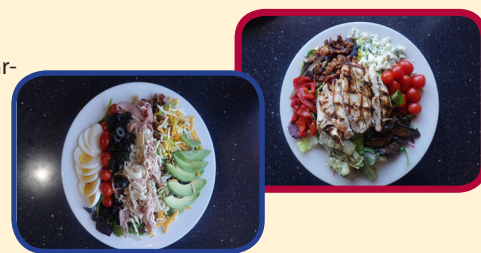
Baby spinach, tomatoes, sugar-cured bacon, scallions, bleu cheese, candied walnuts and raisins. 11.99

Chef Salad

Mixed baby greens with house roasted turkey breast, applewood smoked ham, Colby Jack cheese, hard-boiled egg, sugar-cured bacon, avocado, black olives, and grape tomatoes. 13.99

Chicken Cobb Salad

Mixed greens topped with marinated grilled chicken, bleu cheese crumbles, balsamic roasted portobellos, grape tomatoes, bacon, roasted red peppers, and artichoke hearts. 14.99



HOMEMADE DRESSINGS

Balsamic Vinaigrette,
Russian, Italian, Bleu Cheese,
Ranch, Horseradish Dill,
Honey Mustard

Add to any of the above salads

- Grilled chicken 4.99
(Buffalo, Cajun, BBQ or Plain)
- Muddy River pulled pork 3.99
- Salmon cake 3.99
- Grilled salmon fillet 6.99
- Real Maine lobster salad 13.99
- Tuna salad 3.99
- 6 oz. Sirloin 10.99
- Portobello mushrooms 2.99
- "Beyond" veggie burger 7.99

Soups

All soups served with homemade croutons

Classic New England Clam Chowder

Cup 4.99 Bowl 6.99

Our Own Lumberjack Chili

Topped with Colby Jack cheese and scallions.

Cup 4.99 Bowl 6.99

Gluten Free Soup of the Day

Chef's Homemade Soup of the Day

Sandwiches

Sandwiches served with crispy fries and a deep fried pickle garnish.

Salmon Cake Sandwich

House-made fresh salmon cake, golden fried and served on a grilled potato bun with lettuce, tomato, pickled red onions and avocado. Served with a side of homemade tartar sauce. 11.99

Artichoke-Tomato Melt

Thick-cut grilled sourdough with artichoke hearts and tomatoes, melted cheddar & homemade Russian dressing. 9.99

BBQ Pulled Pork Sandwich

A Phantom Gourmet favorite! House-smoked pulled pork with BBQ sauce on a grilled bun. 9.99



Hot Corned Beef Sandwich

Our own slow-cooked corned beef served hot with Swiss & spicy brown mustard. 11.99

Classic BLT or BLTCA

Three slices of sugar-cured, smoked bacon, green leaf lettuce, tomato & mayo on grilled sourdough. 9.99

BLTCA adds cheddar & avocado. 11.99

Classic Grilled Cheese

Cheddar and American cheese on grilled sourdough. 6.99

With green apples (sub goat for American) 7.99

With tomato 7.99

With bacon or ham 9.99

With avocado 8.99

Portobello Mushroom Melt

Thick-cut sourdough bread filled and griddled with Balsamic-roasted portobello mushrooms, fresh baby spinach, roasted red peppers and creamy goat and cheddar cheeses. 10.99

Cuban Sandwich

Thick cut sourdough bread filled with slow-smoked, tender pork shoulder, grilled applewood ham, red onion, sliced pickle, melted Swiss and Dijon mustard. 11.99

Turk-a-Doodle

House-roasted turkey breast rolled in a grilled flour tortilla with bacon, lettuce, tomato, cheese and Texas mayo. 10.99

Open-Faced Turkey

House-roasted turkey breast over grilled sourdough bread with house-made stuffing and gravy. Served with a side of cranberry relish. 12.99



Fried Haddock Sandwich

Fresh, local haddock, crispy fried with homemade beer batter and served with lettuce and tomato on a grilled bun. 11.99

Add a Cage-Free Egg Topper or Slaw to any Sandwich 1.25

Add Gluten Free Bread to any Sandwich for 1.00

Add Guacamole 1.99

Add a Small House Salad to any Sandwich for 3.95

Buffalo Chicken Grilled Cheese

Cheddar and Bleu cheese on griddled sourdough with fried buffalo chicken tenders on griddled sourdough. 11.99

Maine Lobster Club

100% real Maine lobster meat, sugar-cured bacon, avocado, lettuce and tomato on grilled sourdough. 21.99

Pulled Pork Tacos

15-hour smoked, award-winning pulled pork, house BBQ sauce, chopped lettuce, pickled red onions, jalapeños and Colby Jack cheese. Served with sour cream and salsa. 11.99
Add our house-made guacamole. 1.99

Hot Turkey Meatloaf Sandwich

Served open-faced on toasted sourdough with turkey gravy and sautéed mushrooms & onions. 10.99

Southwestern Veggie Wrap

Plant based "Beyond" burger rolled in a grilled flour tortilla with fresh sliced avocado, lettuce, homemade salsa and Colby Jack cheese. 13.99 (Ask for no cheese to make it vegan)

Roundabout Club Sandwich

House-roasted turkey breast, applewood smoked ham, cheddar, bacon, lettuce, tomato & mayo served on grilled sourdough bread. 12.99.

Lobster Roll

5 oz. of fresh 100% Real Maine lobster meat tossed with a touch of mayo & served in a grilled, jumbo roll with shredded lettuce. Market Price.

Pulled Pork Grilled Cheese

Grilled sourdough bread filled with melted cheddar cheese and our 15-hour smoked, award-winning pulled pork. 10.99

Roundabout Corned Beef Reuben

Slow-cooked corned beef thick-cut and served on grilled marble rye with Swiss, sauerkraut & homemade Russian dressing. 12.99



Grilled Tuna Melt

Grilled thick-cut sourdough bread filled with albacore white meat tuna salad, diced cukes, lettuce, tomato and melted Swiss cheese. 10.99

Country Chicken Sandwich

House-marinated chicken breast golden-fried with Panko Crumbs and served over toasted sourdough with homemade sausage gravy. 11.99

Smokehouse Grilled Chicken

House-marinated chicken breast, sugar-cured bacon, cheddar & BBQ sauce. 12.99

Black and Bleu Chicken

Cajun spiced chicken with bleu cheese crumbles and served on a grilled, buttered bun. 11.99



Dog House \$9.99

Grilled & served in buttered buns with crispy fries

Two Fenway™ Franks Slathered in choice of:

- Colby Jack Cheese with Cheese Sauce
- Colby Jack Cheese with Homemade Chili
- Muddy - Pulled Pork & Coleslaw
- Baked Beans & Yellow Mustard
- Bleu Cheese & Bacon
- Russian Dressing & Sauerkraut
- BBQ, Bacon, Colby Jack Cheese
- BLT with Sugar Cured Bacon and Topped with Lettuce and Diced Tomato
- Plain Jane - Traditional Condiments. 9.29

Dinner

Roundabout Burgers

Half pound of 100% Angus beef served on a fresh grilled and buttered bun with green leaf lettuce, tomato and Bermuda onion. Served with crispy fries and deep fried pickle garnish.

Classic Roundabout Burger 10.99
With choice of American, Swiss, or Cheddar. 11.99

BBQ Smokehouse Burger
Classic with our sugar-cured bacon, cheddar & BBQ sauce. 12.99

Mushroom, Onion & Swiss Sautéed mushrooms, onions and melted Swiss on our classic 8 oz. patty. 12.99

Black and Bleu
Cajun spiced with creamy bleu cheese crumbles. 12.99

Chili Cheeseburger
Our own Lumberjack chili and melted Jack cheese. 12.99

The Alamo
Texas Mayo, jalapeños, and cheddar cheese. 12.99

Beyond Burger
High protein, plant-based, vegan burger with no GMO's, soy, or gluten. Looks and tastes like a real burger. 13.99

Patty Melt
100% Angus burger served on grilled thick-cut sourdough with melted American cheese and sugar-cured bacon. 12.99

Roundabout Burger Club
Grilled "When Pigs Fly" sourdough, 1/2 pound burger, lettuce, tomato, bacon, red onion, mayo and cheese 13.99

The Pile-Up
Sourdough bread with 1/2 lb. burger, pulled pork, turkey, ham, bacon, egg, slaw, Russian dressing and Cheddar cheese. 18.99



POUNDbout Burger
Got a big appetite? Good!
Two half-pound Angus burgers, stacked with all the fixin's. 17.99
Even BIGGER and BETTER?
Add Melted American, Swiss, or Cheddar cheese. 18.99
LOADED...
Add sautéed mushrooms & onions, homemade gravy & onion rings. 19.99

Retro Diner Classics

House-Made Chicken Pot Pie
All white-meat, freshly roasted chicken with peas, carrots, potatoes and pearl onions in a light sauce and topped with our homemade pie crust. Served with choice of side & our own cranberry relish. 14.99

Fish and Chips
Fresh, local haddock golden fried with homemade beer batter and served with citrus-cole slaw and crispy fries. Served with house-made tartar and a lemon wedge. 17.99

Mediterranean Pasta
Sautéed artichokes, sun-dried tomatoes, black olives and spinach tossed with campanelle pasta in a pink vodka sauce and topped with feta cheese. Served with garlic toast. 11.99. With grilled chicken breast. 16.99

Chicken Tenders
Boneless chicken tenders served with crispy fries and our own bleu cheese or ranch dressing. Available naked, Buffalo style, BBQ or Sesame Thai sauce. 11.99

Muddy Pie
Our famous 15-hour smoked pulled pork topped with mashed potatoes, kernel corn & Colby Jack. Served with BBQ baked beans & grilled cornbread. 15.99


Build Your Own Mac N' Cheese
Campanelle pasta tossed in our homemade four cheese sauce then topped with toasted panko crumbs.
Charges may apply for additional toppings.

- **Classic** 11.99
- **Veggie** - baby spinach, tomatoes, onions, peppers, and mushrooms. 13.99
- **Sugar-Cured Bacon** 13.99
- **Vermont Maple Sausage** 13.99
- **Applewood Smoked Ham** 12.99
- **Fried Buffalo Chicken** - panko fried buffalo tenders and bleu cheese crumbles. 14.99
- **BBQ Pulled Pork** - 15 hour smoked BBQ pulled pork shoulder 13.99
- **All Meat** - applewood smoked ham, BBQ pulled pork, and diced bacon. 14.99

BBQ Pulled Pork Platter

15 hour smoked pork shoulder tossed in award winning BBQ sauce. Served with baked beans, citrus coleslaw, and grilled cornbread. 14.99

Signature Entrées

Grilled Salmon 
8 oz. fresh salmon fillet char-grilled & finished with your choice of sesame Thai glaze or scampi butter. Served with red bliss mashed potatoes & vegetable of the day. 19.99

Roundabout Sirloin Steak 
Hand-cut sirloin char-grilled to your liking and topped with sautéed mushrooms & onions. Served with mashed potatoes & vegetable of the day. 21.99

Turkey Dinner
House-roasted turkey breast with red bliss mashed potatoes, our own stuffing, house gravy, Chef's vegetable and homemade cranberry relish. 17.99

Country Chicken Dinner
House marinated chicken breast golden fried with Panko crumbs and served over red bliss mashed potatoes with homemade sausage gravy. Served with chef's vegetable. 15.99

Turkey Meatloaf
Two thick slices, served with turkey gravy, mashed potatoes, caramelized onions and mushrooms. 14.99

Chicken Fried Steak
Hand-cut sirloin coated with seasoned flour, lightly fried till golden and topped with homemade sausage gravy. Served with red bliss mashed potatoes and chef's vegetable. 16.99




Fish and Chips

Add a small house salad to any item for 3.95!

Sides

- Crispy Fries 2.25
-  BBQ Baked Beans 2.25
-  Red Bliss Mashed Potatoes 2.25
-  Cole Slaw 2.25
- Homemade Stuffing 2.25

- Vegetable of the Day 2.25
-  Sweet Potato Fries 3.50
- Mac'n' Cheese 3.50
- Onion Rings 3.50
-  Small House Salad 4.95

Dessert

House-Made Desserts

All our desserts are made here at the Roundabout Diner from scratch by our own pastry chef! Just like the good ol' days.

Ask your server for a list of today's homemade desserts. Some to look forward to may include:



Wild Maine Blueberry Pie 5.95
...a la mode 6.95



Banana Cream Pie (featured on the Phantom Gourmet) 5.95

Oreo Mousse Pie

And Many More...

Ice Cream Specialties

Roundabout Sundae

Two scoops of ice cream (your choice), choice of sauce: hot fudge, caramel, strawberries, or pineapple - whipped cream, walnuts and a cherry on top. 4.99



Jr. Roundabout Sundae

1 scoop of your choice, 1 topping of your choice, whipped cream, walnuts and a cherry on top. 3.29

Warm Brownie Sundae

Warm, fudgy, house-made brownie topped with vanilla ice cream, hot fudge, whipped cream and walnuts. 4.99

Classic Banana Split

Scoop each of vanilla, chocolate, and strawberry ice cream, fresh banana, hot fudge, strawberries, and crushed pineapple. Topped with whipped cream and walnuts. 5.99

Floats

Soda fountain classics, made with ice cream and soda. 3.79

Purple Cow

Vanilla ice cream and grape soda.

Classic Rootbeer Float

Smooth, creamy and delicious.

Boston Cooler

Vanilla ice cream and ginger ale.

Coffee Float

Vanilla ice cream, hot coffee and whipped cream.

Roundabout Float

Your choice! Any flavor of ice cream and soda you'd like with whipped cream.

All over New England for the past 12 years Chill Catering has been doing weddings, corporate luncheons, charity drives, and all sorts of events ranging from groups of 20-2000 people. Visit www.chillcatering.com or call 877-244-5575 for more details.



Plan your next event with us!

With over 12 years of expertise, Chill Catering can provide your next event with an elegant and mouthwatering experience.



Frappes

Premium Frappes

Banana Cream Pie

Vanilla ice cream, fresh sliced bananas, whipped cream, graham cracker crumbs. \$7



Triple Chocolate

Fudge Brownie

Chocolate ice cream, hot fudge, chocolate milk, brownie chunks. \$7.50

Bananas Foster

Vanilla ice cream, fresh sliced bananas, crushed walnuts, caramel, and cinnamon. \$7.50

Pineapple Upside-Down Cake

Vanilla ice cream, pineapple puree, maraschino cherries, and toasted coconut. \$7.50

The G.O.A.T.

Vanilla ice cream, our famous sugar-cured bacon, peanut butter, and fresh sliced bananas. \$8

Diner Classics \$5

Classic Vanilla

Triple Chocolate

Strawberry

Coffee

Mint Chocolate Chip

Rotating Flavor

Diner Signatures

Peanut Butter Banana \$6.5

Strawberry Banana \$6

Cookies & Cream \$6

Chocolate PB \$6.5

Chocolate Malt \$6

Vanilla Malt \$6

Add a scoop of premium CBD powder to any frappe for \$3

Boozy Frappes (21+)

Boozy Banana Cream Pie

Vanilla ice cream, fresh bananas, crème de banana, marshmallow vodka, whipped cream, graham cracker crumbs. \$12

Spiked Cookies & Cream

Vanilla ice cream, crushed Oreos, Kahlua liqueur, whipped cream. \$12

S'more Booze Frappe

Chocolate ice cream, hot fudge, marshmallow vodka, graham cracker crumbs, whipped cream. \$13

Irish Coffee Frappe

Coffee ice cream, espresso liqueur, Bailey's Irish cream, caramel, whipped cream. \$13

Myer's Bananas Foster

Vanilla ice cream, fresh sliced bananas, crushed walnuts, caramel, and dark Rum. \$13