



s u g a r[®]
FACTORY
American Brasserie



MIAMI TROPICAL PUNCH \$45
Non-Alcoholic \$39

Soak up the Miami sunshine with fresh peaches, pineapple juice, tropical mai tai punch, and pina colada flavors. Bursting tropical flavors are shaken up with El Recuerdo Mezcal, White Tequila, El Recuerdo Mezcal, Gold Tequila, coconut rum, spiced rum, grenadine and Triple sec. Tropical gummy drops floating on top of this refreshing blend will have you soaking up the Miami sunshine wherever you are in the world.

Designed and tasted by Jorge "Gamebred" Masvidal



THE PEOPLES WATERMELON CADILLAC MARGARITA \$45
Non-Alcoholic \$39

Cruise through with one of our gummy Cadillacs to sip on this refreshing blend of fresh watermelon juice, Teremana Blanco Tequila, & Grand Marnier with a dash of Triple Sec, fresh lime, and fresh pineapple. You won't want to waste a sip of this delicious goblet. Topped with sour patch watermelons gummies, lime fruit slices, gummy pink Cadillacs and grenadine floater.

Designed and tasted by Dwayne "The Rock" Johnson



STRAWBERRY CADILLAC REPOSADO MARGARITA \$45
Non-Alcoholic \$39

Cruise into sweet strawberry sunshine with this Villa One reposado Margarita! Crafted with Villa One Reposado, Grand Marnier, strawberries, triple sec, fresh lime juice, simple syrup and a dash of sweet & sour. A Cadillac Margarita goblet wouldn't be complete without a garnish of pink Cadillac gummies, gummy apple rings and key lime fruit gummy slices on the rim!

Designed and taste by John Varvatos and Nick Jonas



WATERMELON SUGAR \$45
Non-Alcoholic \$39

Come and get that summer feelin at The SugarFactory! This flavor packed Goblet will leave you feeling watermelon sugar high with smooth Sunny vodka, tasty Svelvarey rum and blended with fresh watermelon, tropical pina colada and crisp lemonade. Topped with classic lemon heads, yummy watermelon and lemon slices! I don't know if I could ever go without this goblet!

Designed and tasted by Stassie Karanikolaou



HAWAIIAN PUNCH \$45
Non-Alcoholic \$39

Hawaiian Punch Jenner style! Made with 818 tequila, peach Sprinter Seltzer, fresh guava, passion fruit, orange and pineapple juices and a hint of grenadine. Tropical islands never tasted this good! Accompanied with a Sugar Factory duck to take home!

Designed and tasted by Kylie Jenner and Kendal Jenner



CALI LOVE \$45
Non-Alcoholic \$39

This one of a kind Goblet will have you feeling like palm trees, ocean breeze, salty air, and sun-kissed hair! Made with smooth 818 tequila blended with crisp apple and tropical pineapple flavor and topped with sweet key lime slices and yummy apple rings! This drink is guaranteed to leave you crushing on Cali!

Designed and tasted by Kendall Jenner



THE WATERMELON PATCH (MELONCITO 305) \$45
Non-Alcoholic \$39

It's summer all year long with this refreshing blend of Voli Vodka fresh watermelon, fresh lemon and citrus soda. Topped with a mountain of gummy sour watermelon slices

Designed and tasted by Pitbull



HENNY MOON \$45
Non-Alcoholic \$39

Enjoy the deep smoothness of Hennessy, the sweet citrus of fresh tropical tangerine juices and the lightness of Casamigos Tequila! Garnished with glitter sour stars & moons and sour peach hearts, this magical creation will have you howling at the moon with every sip!

Designed and tasted by George Clooney and Rande Gerber



OCEAN BLUE \$45
Non-Alcoholic \$39

Adventure awaits in the deep blue sea. You'll be reminded of the ocean when you see all the sharks swimming in this Hpnotiq cocktail!



CANDY SHOP \$45
Non-Alcoholic \$39

We'll take you to the candy shop! Join us "In Da Sugarfactory" for a magical blend of smooth Branson Cognac, tasty Casamigos Tequila and Malibu rum! This goblet is sure to leave you "feeling like it's your birthday" topped with a refreshing mix of fresh peaches, pineapple juice, and orange juice! Garnished with tasty sour peach slices, peach rings and colorful soda pop gummy mix!

Designed and tasted by 50 Cent, George Clooney, and Rande Gerber



THE BIG CLOUD \$45
Non-Alcoholic \$39

Join us at The Sugar Factory for an incredible one of a kind blue raspberry flavor packed goblet! Made with a smooth blend of premium Gran Coramino Cristalino, Selvarey rum, tangerine coco cocktail, tropical pineapple, fresh peach and melon. This wouldn't be complete without the fluffy blue raspberry cotton candy garnish. This delicious Goblet is sure to have you walking on a cloud!

Designed and tasted by Kevin Hart and Bruno Mars



PRETTY IN PINK \$45
Non-Alcoholic \$39

Pink is more than just a pretty color at The Sugar Factory! This Goblet will leave you looking on the pink side of life with Tasha sparkling rose, 818 tequila and blended with fresh strawberry and raspberry lemonade. Topped with fluffy strawberry cotton candy and a sprinkle of fun glitter! You don't wanna miss this one of a kind goblet.

Designed and tasted by Natti Natasha and Kendall Jenner



CLASSIC WATERMELON PINA COLADA \$45
Non-Alcoholic \$39

You deserve a vacation. Lucky for you, watermelon piña coladas are what we like! This refreshing blend of Selvarey white rum, coconut rum, fresh pineapple, coconut, and watermelon is topped with a mountain of tropical gummy flamingos and tropical gummy flip flops.

Designed and tasted by Bruno Mars



THE TWISTED HART PEACH LEMONADE \$45
Non-Alcoholic \$39

Alright, alright alright! Let me explain the explosion of flavor you'll experience with this delicious and refreshing goblet! Made with Gran Coramino Cristalino, fresh peaches and homemade lemonade! Garnished with twisted unicorn lollipop straws and peach hearts, this drink will leave you twisted!

Designed and tasted by Kevin Hart



MAI TAI \$45
Non-Alcoholic \$39

We bring this Tahitian delight to you via warm tropical trade winds. Fresh orange & pineapple juices are blended to perfection with coconut and Selvarey white rum. Topped with a dark rum floater, this luscious libation will make the Tiki Gods smile.

Designed and tasted by Bruno Mars



STRAWBERRY LEMONADE SMASH \$45
Non-Alcoholic \$39

Stay fresh with this smooth blend of Still G.I.N. and Jack Daniels blended together with Peach Schnapps, fresh lemonade, strawberries, and a candy finish of classic lemon heads, gummy strawberries and candy lemon fruit slices to top off our delicious version of a strawberry lemonade.

Designed and tasted by Dr. Dre and Snoop Dogg.



THE SUGAR FACTORY DIAMOND ROSE \$45
Non-Alcoholic \$39

This sweet, yet crisp, goblet shines bright like a diamond, featuring our one of a kind Sugar Factory Rose, a fresh luxurius wine from Winery VintEdge! Prepared with our own one of a kind rose, fresh peach and raspberry flavors and topped with homemade lemonade! This goblet wouldn't be complete without a garnish of sour watermelon gummy bears and candy ring pops



HPNOTIQ LONG ISLAND ICED TEA \$45
Non-Alcoholic \$39

Dare to get hypnotized by this classic concoction! With the addition of Hpnotiq the refreshing blend of Peach Rum, Vodka, Triple Sec, El Recuerdo Mezcal, White Tequila, and freshly blended citrus juices will have you stuck in a trance. Served with a giant gummy snake crawling and climbing all over your glass. Topped with gummy lemon fruit slices, we dare you to take another sip!



FUZZY PEACH PENGUIN MANGO (THE TONGUE TWISTER) \$45
Non-Alcoholic \$39

This fresh and fruity Voli Vodka cocktail blends up fresh peach and mango puree with sparkling citrus soda! Finished with gummy fruit slices and gummy peach penguins

Designed and tasted by Pitbull



LOLLIPOP PASSION \$45
Non-Alcoholic \$39

Our signature goblet is a true taste of the tropics. We have blended together a wonderful mix of melon, coconut, and pineapple to create a taste sensation no one will be able to resist! For the final touch we garnish this yummy goblet of goodness with lollipops



WHITE GUMMI \$45
Non-Alcoholic \$39

You can't help but play with your food when you order this fresh and fruity rum-peach based cocktail. It will be as much fun to drink as it is to fish out the worms!



SOUR APPLE LOLLY \$26

You'll feel nostalgic after the first sip of our liquified sour apple lollipop. Rimmed with Bubble Gum Pop Rocks® this martini finishes with a bang!



WATERMELON BURST \$26

The crisp taste of watermelon bursts from the glass. After one taste of this delightful treat you'll wonder where the candy wrapper is!



BUBBA BUBBA GUM \$26

You'll be trying to blow bubbles after a few sips of this unique bubble gum cocktail. We get you started as we garnish this beauty with a ribbon of Bubble Tape®



COTTON CANDY COSMOPOLITAN \$26

Cotton candy memories make this one a can't-miss. We fuse the flavors of cotton candy with a traditional cosmopolitan and top it off with a puff of cotton candy!



S'MORES \$26

You'll want to cozy up next to a campfire as you sip on this marriage of marshmallow and chocolate with a graham cracker rim.



CHOCOLATE MUDSLIDE MARTINI \$26

This creamy blend of vodka, Kahlua, and Bailey's Irish Cream will exceed all of your chocolate expectations. Garnished with a chocolate drizzle, chocolate rim and dark chocolate shavings!



COCONUT CREAM PIE \$26

A perfect blend of creamy coconut with a distinct hint of caramel topped with light and fluffy whipped cream and toasted coconut flakes. This decadent dessert martini will make you think we slid a slice of fresh baked pie straight into your glass.



HASHTAG ESPRESSO \$26

Wake up and shake up with this exhilarating fusion of rich espresso, vodka and a dash of coffee liqueur, topped with a frothy layer of espresso crema.



OREO COOKIE DREAM \$26

Snap and sip this picture perfect martini that's as dreamy as it sounds, blending the invigorating kick of espresso with the irresistible flavor of Oreos and a hint of vanilla.



TIRAMISU KISS \$26

Fall in love with this espresso martini! With notes of mascarpone and cocoa mingling with bold espresso, this cocktail delivers a kiss of indulgence with every sip.



PISTACHIO SUMMER \$26

Summer favorite that blends rich espresso with creamy pistachio leaving you crave more! Served in a picture perfect pistachio incusted glass.



CARAMEL MACCHIATO TEMPTATION \$26

Indulge in a luxurious mix of smooth espresso and decadent caramel to elevate your cocktail experience to a new level of sophistication.

Mimosas



BABY LOVE MIMOSA \$20

Stunning mimosa! This combination of blue raspberry lemonade is sweet, crisp and tasty! Feel the bubbles of Tasha Sparkling rose with this tasty mimosa.

Designed and tasted by Natti Natasha



NATTI VICE MIMOSA \$20

Natti Natasha's spin on the delicious Miami Vice! Strawberry, pina colada, coconut rum and Tasha Sparkling Rose.

Designed and tasted by Natti Natasha



YUMMY YUMMY LOVE MIMOSA \$20

Take a sip of this mimosa and travel to the Caribbean! Guava, rum and fresh lemonade topped with Tasha sparkling rose.

Designed and tasted



DAY DREAMING MIMOSA \$20

Sweet and sour mimosa paradise. Enjoy raspberry and lemon flavors topped with sparkling champagne for this satisfying treat.



BRUNCH PUNCH MIMOSA \$20

Breakfast punch meets mimosa in a perfect blend of pineapple and amaretto, making a brunch cocktail.



ISLAND OASIS MIMOSA \$20

Take your tastebuds to the islands, after indulging in this banana and melon mimosa you'll want to head straight for the beach!



DIOSA MIMOSA \$20

Sweet and bubbly! The perfect combination to pair berries, lemon and Tasha sparkling rose! Get it in a flight!

Designed and tasted by Natti Natasha



PEACE, LOVE & HARMONIE \$23

We make this enchanting margarita with Hpnotiq and natural fruits. You'll experience an explosion of fruity flavor with a hint of rose in this classic cocktail.

Margaritas



TRADITIONAL MARGARITA \$23

Handcrafted margarita with fresh lime juice, agave and tequila. Refreshing and strong!



MANGO MARGARITA \$23

You can't go wrong with a mango twist on a classic! Enjoy with a Tajin rim.



COCONUT MARGARITA \$23

Made with sweet coconut cream, fresh lime juice, agave and tequila. Perfectly balanced between sweet and tart. Garnished with a zested graham cracker rim.



STRAWBERRY KIWI \$23

This margarita takes flavor to another level. We craft our own strawberry-kiwi cordial to create this unique signature margarita.



SPICY PINEAPPLE \$23

We infuse our tequila with pineapple and fresh jalapenos to give this cocktail the perfect balance! Sweet, spicy, tart. Ask for a Tajin or smoked salt rim!



WATERMELON MARGARITA \$23

Enjoy summer in a cup! Refreshing and sweet watermelon paired with fresh lime, agave and Premium 818 tequila. This margarita will have you asking for another round.

Designed and tasted by Kendall Jenner



OCEAN BLUE MARGARITA \$23

Tropical twist on a margarita with flavors of mango and pineapple. This delicious drink is made with fresh lime juice, fresh mango puree, pineapple and blue curacao.



STRAWBERRY MARGARITA \$23

Classic and delicious. Indulge in this classic cocktail made with fresh lime juice, agave, strawberries and Premium Gran Coramino Cristalino.

Designed and tasted by Kevin Hart



PASSION FRUIT \$23

Quench your thirst with this original creation. We take passion fruit, fresh lime juice, agave, tequila and cachaca to create this sweet, tangy and refreshing margarita.



GUAVA PARADISE \$23

A vibrant blend of smooth tequila and smoky mezcal, infused with fresh guava puree. This margarita is perfectly balanced with a hint of fresh lime for a refreshing, tropical twist.



PRETTY IN PINK \$23

Get ready to snap pictures and watch the magic right before your eyes! This show stopping margarita changes colors right before your eyes! Made with fresh lime juice, agave, sweet coconut cream, tequila and butterfly pea flower tincture.

APPETIZERS

- Giant Pretzel**
Housemade cheese sauce, mustard.....\$24
- Basket of Housemade Brioche Rolls**
Six warmed rolls, whipped cinnamon honey butter.....\$12
- Spicy Asian Cucumber Salad**
Ginger, garlic, soy, sesame oil, sriracha, honey.....\$13
- Buttermilk Onion Rings**
Chipotle dipping sauce.....\$16
- Foot Long Fried Mozzarella Stick**
Housemade marinara, Parmesan cheese.....\$16
- Crispy Chicken Tenders**
Choice of: Classic or Sweet Thai chili, house ranch sauce.....\$17
- Cheesesteak Spring Roll**
Hot Honey Ketchup.....\$17
- Quesadillas**
Three cheese blend, sour cream, pico de gallo.....\$18
Add chicken \$3
- Fried Macaroni & Cheese Pops**
Creamy marinara, basil, Parmesan cheese.....\$19
- Classic Fried Calamari**
Fried pepperoncini, housemade marinara.....\$19
- Buffalo Chicken Wings**
Choice of sauce: Buffalo, Sweet Thai Chili, celery sticks, ranch sauce.....\$21
- Spinach & Roasted Artichoke Dip**
Mozzarella & Parmesan, warm tortilla chips.....\$21
- Meatballs**
Homemade beef meatballs, housemade marinara, mozzarella, basil, Parmesan, grilled herb focaccia.....\$19
- Grilled Mini Burgers**
Three Angus sliders, American cheese, crispy onions, pickles, Sugar Factory sauce. Toasted brioche rolls.....\$20
- Chicken Parmesan Sliders**
Breaded chicken breast, tomato vodka cream sauce or marinara sauce, mozzarella, parmesan, homemade toasted buttered garlic knot rolls.....\$22
- Pink Princess Sliders**
Five classic beef mini burgers served on pink toasted brioche slider buns, topped with American cheese, pickles, crispy onions and Sugar Factory sauce (includes a signature duck to take home).....\$29



Sugar Factory Rainbow Sliders

Our classic colorful sliders, served with American cheese, crispy onions, pickles and the signature Sugar Factory sauce. Accompanied with a complimentary Sugar Factory Duck!.....\$28

PLATTERS

- Sugar Factory Sampler**
Buttermilk onion rings, crispy chicken tenders, Buffalo wings, Mac & Cheese pops, dipping sauces.....\$32
- Nashville Hot Platter**
Buffalo wings, Nashville hot chicken tenders, loaded cheese fries, with crumbled bacon & green onions, cajun-dusted onion rings.....\$35
- Red Sauce Platter**
Homemade beef meatballs, foot long mozzarella stick, marinara sauce, chicken parmesan sliders.....\$38

FLATBREADS

- Margherita**
Oven roasted tomatoes, fresh mozzarella, basil, parmesan, evoo.....\$15
- Pepperoni + Hot Honey**
Housemade marinara, pepperoni, mozzarella, oregano, hot honey.....\$17
- Wild Mushrooms**
Roasted wild mushrooms, mozzarella, caramelized onions, crumbled blue cheese, thyme, parmesan, evoo.....\$18

SOUPS

- Tomato Bisque**
Creamy tomato soup, basil, grilled herb focaccia.....\$12
- Classic French Onion**
Rich beef broth, caramelized onions, croutons, Swiss & provolone cheese.....\$14

SALADS

- Add Chicken \$8, shrimp \$12, *steak \$15, salmon \$22
- Chopped Wedge Salad**
Romaine hearts, chopped tomatoes, applewood smoked bacon, blue cheese dressing.....\$14
 - Greek Salad**
Romaine hearts, tomatoes, slivered red onions, cucumbers, kalamata olives, feta, pepperoncini, lemon herb vinaigrette.....\$16
 - Caesar Salad**
Romaine hearts, shaved Parmesan, everything bagel seasoned croutons, Caesar dressing.....\$17
 - Ginger Sesame Chicken Salad**
Grilled chicken breast, shredded cabbage, julienne carrots, water chestnuts, green onions, mandarin orange, sesame seeds, roasted peanuts, cilantro, crispy wontons, ginger sesame dressing.....\$24
 - Bistro Steak Salad**
Grilled sirloin, romaine hearts, roasted red peppers, charred red onions, wild mushrooms, crumbled blue cheese, zinfandel vinaigrette.....\$28
 - Pan Roasted Salmon Salad**
Romaine hearts, avocado, mango, cucumbers, roasted bell peppers, slivered red onions, cilantro, basil, lemon herb vinaigrette.....\$30

SANDWICHES

- Grilled Four Cheese Sandwich**
American, provolone, aged cheddar, Swiss, toasted sourdough bread, creamy marinara.....\$18
Add tomato soup +\$6 Add ham +\$3
- Turkey Club**
Roasted turkey breast, applewood smoked bacon, provolone, cheddar, romaine, sliced avocado, tomato, pickles, herb mayo, toasted artisan white bread.....\$20
- Crispy Buffalo Chicken Sandwich**
Breaded chicken breast, Buffalo sauce, romaine, tomato, herb mayo, toasted brioche bun.....\$20
- Grilled Chicken Breast Sandwich**
Swiss cheese, romaine, tomato, sliced avocado, herb mayo, toasted French baguette.....\$21



- Meatball Sandwich**
Homemade beef meatballs, housemade marinara, provolone, Parmesan, grilled herb focaccia.....\$22

ALL DAY MENU RIVER NORTH

PASTA & NOODLES

All pastas are served with grilled herb foccacia
Add Chicken \$8, Shrimp \$12

- Penne Primavera**
Cherry tomatoes, mushrooms, broccoli, asparagus, roasted garlic, basil, light tomato cream sauce, Parmesan.....\$23
- Spaghetti Marinara**
Homemade marinara, fresh mozzarella, Parmesan, toasted garlic bread crumbs.....\$23
- Penne Alfredo**
Roasted garlic, basil, Parmesan cheese.....\$23
- Cajun Penne Alfredo**
Roasted garlic, basil, Parmesan cheese.....\$24
- Spicy Spaghetti Alla Vodka**
Tomato cream vodka sauce, calabrese pepper, whipped ricotta, parmesan.....\$24
- Sweet & Sour Chicken & Thai Noodles**
Crispy fried chicken, garlic, green & red bell peppers, onions, sweet & sour sauce, toasted sesame seeds.....\$25
- Spicy Beef & Broccoli Thai Noodles**
Wok seared beef & broccoli, garlic, ginger, soy sauce, oyster sauce, Thai chili peppers, scallions, toasted sesame seeds....\$28

Pasta for two

- Chicken Parmesan**
Crispy chicken breast, housemade marinara, shredded mozzarella, Parmesan, spaghetti.....\$44
- Spicy Chicken Spaghetti alla Vodka**
Crispy chicken breast, tomato cream vodka sauce, shredded & fresh mozzarella, calabrese peppers.....\$48

FAJITAS

Served with rice & corn tortillas. Variety of peppers, tomatoes, onions, cilantro, sour cream & pico de gallo.

- Fajitas El Jardin**
Garden Vegetables.....\$20
- Chicken**\$22
- Shrimp**\$24
- Steak**\$26

ENTREES

- Sugar Factory Fish & Chips**
Tempura & beer battered cod, signature fries, lemony sesame slaw, pickled jalapeño tartar sauce.....\$24
- Chicken & Waffles**
Classic or Hot Honey, Choice of Buttermilk fried chicken or crispy chicken breast tenders, classic vanilla bean waffle, whipped butter, maple syrup.....\$30
- Brick Chicken**
Pan-seared chicken breast, roasted fingerling potatoes, lemon tomato herb sauce, crispy onions.....\$32
- Pan Roasted Salmon**
Grilled asparagus, lemon tomato herb sauce.\$40
- Roasted Twin Maine Lobster Tails**
Grilled asparagus, roasted fingerling potatoes, lemon, white wine, melted butter...\$71
- Surf & Turf**
8 oz Angus filet, garlic-herb butter, Maine lobster tail, grilled asparagus, roasted fingerling potatoes, white wine, lemon, melted butter.....\$81

SIDES

- Roasted Fingerling Potatoes \$11
- Garden Salad \$11
- Signature Fries \$11
- Roasted Cremini Mushrooms \$12
- Steamed Broccoli \$12
- Grilled Asparagus \$13

*“This item can be cooked to order. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individual with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.”

Monster SMASHED BURGERS

The Signature Sugar Factory

Two 4oz Angus beef patties, cheddar cheese, pickles, shredded lettuce, tomato, crispy onions, Sugar Factory sauce, toasted brioche bun.....\$22

Swiss Onion

Two 4oz Angus beef patties, shaved grilled onions, Swiss cheese, pickles, shredded lettuce, tomato, crispy onions, hot honey ketchup, toasted brioche bun.....\$22

Blue Cheese Bacon

Two 4oz Angus beef patties, blue cheese crumbles, applewood smoked bacon, pickles, shredded lettuce, tomato, crispy onions, Sugar Factory sauce, toasted brioche bun.....\$23

California Veggie

Vegan patty, provolone, shredded lettuce, tomato, sliced avocado, crispy onion, herb mayo, toasted brioche bun.....\$23

The Big Cheesy

Two 4oz Angus beef patties, American cheese, creamy mac & cheese, applewood smoked bacon, pickles, shredded lettuce, tomato, crispy onions, BBQ sauce, toasted brioche bun.....\$24

Waffle Breakfast Burger

Two 4oz Angus beef patties, cheddar cheese, applewood smoked bacon, country sausage, fried egg, hash brown, sausage, country gravy, classic waffles.....\$25

Flaming HOT Cheetos®

Two 4oz Angus beef patties, pepper Jack cheese & Hot Cheetos® crusted pepper Jack cheese block, pickles, shredded lettuce, tomato, crispy onions, chipotle mayo, crushed Hot Cheetos®, toasted brioche bun.....\$25

* 24K Gold Burger

This Item is made to order and requires Additional Time to Prepare

Burger is dripping in 24K gold leaf. Served with freshly dusted golden French fries and a 24K Golden Milkshake. The 24K Rich Chocolate Golden Milkshake is topped with Ferrero Rocher® golden truffles and a gold draped chocolate donut with whipped cream. A gold dusted milk chocolate macaroon and gold dusted vanilla ice cream bar with golden Ferrero Rocher® truffles. Served in a decadent dark chocolate mug dripping in 24K edible gold!.....\$175



The Big Boss BURGER

Shareable

2 Lbs. Angus smashed beef burger patties, pickles, shredded lettuce, tomato, crispy onions, Sugar Factory sauce, giant toasted brioche bun, stuffed with signature fries, melted house cheese sauce poured tableside.....\$100

Steak Frites DINNERS

Choice of:

Signature Fries, Truffle Fries, or Parmesan Fries

All our steaks are served with:

Garlic - Herb Butter

- 8oz. Chopped Steak**.....\$20
Our blend of chuck, brisket & short rib, stuffed with mozzarella cheese, smothered caramelized onions
- * 8oz. Kona Crusted Steak Tips**.....\$24
Charred onions, wild mushrooms.
- * 8oz. Center Cut Top Sirloin**.....\$28
- * 10oz. New York Strip Sirloin**.....\$40
- * 12oz. Boneless Ribeye**.....\$42
- * 8oz. Center-cut Tenderloin Filet**.....\$49

Add:

- Grilled Shrimp Skewer.....\$12
- Pan Roasted Maine Lobster Tail.....\$37

OMELETS

- Three Cheese Omelet**
Mozzarella, provolone, aged cheddar.....\$17
- Veggie Omelet**
Mushroom, onions, tomatoes, bell peppers, asparagus, and green onions.....\$17
- Southwestern Omelet**
Ham, Swiss, peppers, pico de gallo.....\$18

E G G S

- Eggs Your Way**
Two eggs, home fries, applewood smoked bacon or country sausage, buttered toast.....\$15
- Spanish Hash**
Potatoes, onions, red & green bell peppers, chorizo, two eggs your way, buttered toast...\$17
- Sugar Factory's Egg Benedict**
Poached eggs, Canadian bacon, grilled asparagus, Hollandaise sauce, toasted English muffins, home fries.....\$20
- Steak & Egg**
Grilled sirloin steak, two eggs your way, home fries, buttered toast.....\$30

BREAKFAST Sandwiches

- All served with signature fries
- The Classic**
Scrambled eggs, cheddar cheese, toasted brioche bun.....\$15
Add Ham \$4 Add Bacon \$4
 - The Garden**
Scrambled eggs, provolone, tomatoes, sliced avocado, herb mayo, toasted brioche bun.....\$17
 - Nashville Chicken**
Crispy Fried Chicken, Nashville hot sauce, fried eggs, cheddar cheese, toasted brioche bun.....\$19
 - Ham & Cheese Croissant**
Two eggs, any style, on a toasted, buttery, flaky croissant with melted aged cheddar and sliced ham.....\$18

BRUNCH SIDES

- Buttered Toast.....\$5
- Hash Browns.....\$6
- Applewood Smoked Bacon.....\$7
- Flaky Buttery Croissant.....\$6
- Turkey Bacon.....\$7
- Home Fries.....\$10
- Grilled Country Sausage.....\$7
- Grilled Chicken Sausage.....\$7
- Baked Ham.....\$7
- Bowl of Fresh Berries.....\$10

Sugar Factory Breakfast Buffet Plate
Shareable
A golden, crispy tater tot waffle stacked with layers of fluffy scrambled eggs, savory sausage & applewood smoked bacon. Smothered in rich country gravy, scallions, buttered toast.....\$28

SUGAR FACTORY'S Golden Stack Pancakes

- Lemon Blueberry**
Ricotta whipped cream, powdered sugar, honey butter maple syrup.....\$16
- Berry Dream**
Fresh macerated berries, whipped cream, powdered sugar, honey butter maple syrup..\$16
- Cinnamon Apple Crumble**
Homemade cinnamon apple filling, brown sugar crumbles, whipped cream, powdered sugar, honey butter maple syrup.....\$21



Insane Double Stack Rainbow Pancakes
Fluffy colorful rainbow buttermilk stack, warm maple syrup, powdered sugar, butter, chocolate chips, gummy bears, strawberries, whipped cream, rainbow sprinkles. Comes with a signature Sugar Factory rubber duckie for you to take home!.....\$30

Giant CINNAMON Rolls

Served in a hot cast iron skillet

- The Classic Cinnamon Roll**
Cream cheese frosting, powdered sugar.....\$16
- Cinnamon Pecan Roll**
Salted butter caramel sauce, candied pecans, powdered sugar.....\$17
- Chocolate Dubai Roll**
Crushed pistachio, Pistachio kataifi frosting, chocolate drizzle.....\$18

FRENCH TOAST

- The Classic**
Whipped cream, fresh berries, powdered sugar, honey butter maple syrup.....\$14
- Raspberry**
Mascarpone whipped cream, powdered sugar, raspberry compote, honey butter maple syrup.....\$15
- Crème Brûlée**
Vanilla bean cream, whipped cream, powdered sugar, honey butter maple syrup.....\$16

BELGIAN WAFFLES

- The Original**
Warm waffle brushed, melted butter, garnished with fresh berries, topped with whipped cream & powdered sugar.....\$15
- Nutella Cream**
Nutella® drizzle, whipped cream and powdered sugar.....\$15
- Strawberry Cheesecake Stuffed Waffle**
Warm waffles stuffed with strawberries and delicious NY cheesecake. Topped with strawberries, whipped cream, strawberry sauce, and powdered sugar.....\$21
- Chicken & Waffles**
Classic or Hot Honey. Choice of Buttermilk fried chicken or crispy chicken breast tenders, classic vanilla bean waffle, whipped butter, maple syrup.....\$30

*This item can be cooked to order. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.

Cakes

- Rainbow Cake**
Layer's of colorful vanilla cake, white chocolate sauce, skittles® and whipped cream.....\$19
- New York Cheesecake**
Topped with strawberries, blueberries, raspberries, raspberry sauce, and whipped cream..\$16
- Chocolate Cake**
Layers of chocolate devil's food cake, dark chocolate icing with bittersweet chocolate fudge sauce, chocolate curls, chocolate malt balls, and whipped cream.....\$16

OLD FASHION SUNDAES for Two

- The Classic**
Giant scoops of vanilla, strawberry & chocolate ice cream, whipped cream, rainbow sprinkles, chocolate sauce, gummy cherry.....\$19
- Banana Split**
Giant scoops of vanilla, strawberry & chocolate, whipped cream, fresh strawberries, caramelized bananas, strawberry, chocolate & caramel sauce, chocolate malt balls, toasted walnuts, powdered sugar with a gummy cherry.....\$21
- Cookie Jar**
Giant scoops of cookies & cream ice cream, whipped cream, caramel and chocolate sauce, crushed Oreo®, chocolate chip cookie chunks.....\$21



WORLD FAMOUS

Sugar factory king kong sundae

20 scoops of ice cream covered with hot fudge, caramel and strawberry sauces, caramelized banana, marshmallows, chocolate chip cookie chunks, a glazed donut, a vanilla cupcake, white chocolate strawberry, gummy bears, M&M's®, Skittles®, Oreo® cookie crumbles, rainbow and chocolate sprinkles, graham® cracker crumbles, waffle cones, unicorn pops, candy necklaces, topped off with whipped cream and gummy cherries!

\$125 Serves 12 (20 scoops) or \$60 Serves 6 (12 scoops)

HOT & COLD Coffee

Choice of milk: Oat, Almond, Whole Milk

- Espresso** (single).....\$4
- Cortadito**.....\$6
- Brew Coffee** (regular)\$7
- Salted Caramel Cream**
Milk, condensed milk, whipping cream, espresso, cocoa powder.....\$14
- Pistachio Cream**
Pistachio butter, whipping cream, milk, espresso coffee, chopped pistachio.....\$14
- Brown Sugar Cream Matcha**
Milk, matcha powder, brown sugar sauce, espresso.....\$14
- Crème Brûlée**
Vanilla cream, whipping cream, espresso, sugar in the raw.....\$14

HOT CHOCOLATE

- Triple Hot Chocolate**
White, Dark and Milk shaved chocolate, milk, cocoa dust.....\$12
- Pink Cloud**
White chocolate, milk, marshmallow fluff, pink pearls.....\$12
- Hazelnut Hot Chocolate**
Nutella spread, milk, cocoa dust, whipped cream, chocolate stuffed cinnamon churro.....\$12

Cookie SKILLETS

All served with spaghetti ice cream served tableside

- Brownie Sundae**
Warm brownie, topped with everything you can dream of: Vanilla, chocolate, strawberry ice cream, whipped cream, roasted peanuts, warm chocolate sauce, gummy cherry....\$28
- Cookie Skillet**
Warm chocolate chip cookie stuffed with Nutella® and dusted with powdered sugar, vanilla ice cream, white chocolate rainbow sauce, M&M's®.....\$31
- Taste of Campfire S'mores Cookie**
Warm chocolate brownie, brûlée marshmallow, graham cracker, vanilla ice cream, Hershey's® chocolate pieces, whipped cream, warm chocolate sauce.....\$31

CLASSIC Shakes

- Strawberry**
Strawberry ice cream blended with vanilla sauce, strawberry swirled mug, whipped cream, strawberry curls.....\$14
- Vanilla**
Vanilla ice cream blended with vanilla sauce, caramel swirled mug, whipped cream, white chocolate curls.....\$14
- Chocolate**
Chocolate ice cream blended with chocolate sauce, chocolate swirled mug, whipped cream, dark chocolate curls, chocolate sprinkles.....\$14
- Cookie Jar**
Cookies n cream ice cream blended with Oreo® cookie crumbles, caramel & chocolate swirled mug, whipped cream, chocolate chips, Oreo® cookies....\$16
- Dubai Chocolate**
strawberries, and melted chocolate, in a pistachio sauce swirled mug, topped with whipped cream, melted chocolate, crushed pistachios, kataifi, and a chocolate-covered strawberry.....\$18

Insane shakes

- Cookie Monster**
Cookies 'n cream ice cream blended with vanilla sauce, topped with whipped cream, a blue glazed donut, a chocolate chip cookie, a blue frosted cupcake with a birthday candle and served in a chocolate covered mug with chocolate chip pieces.....\$23
- Strawberry Cheesecake**
Strawberry ice cream blended with NY cheesecake, served in a decorated vanilla pink curl mug, topped with a NY cheesecake slice, cupcake, strawberry toppings, whipped cream, gummy strawberries, and drizzled strawberry sauce.....\$21
- Brownie Volcano**
Chocolate shake served in a chocolate frosted mug, mini chocolate chips, topped with a chocolate frosted donut, a brownie ice cream bar, chocolate pocky cookies, whipped cream and dark and white chocolate drizzle.....\$21
- Glitter Under the Sea**
Vanilla ice cream blended with rainbow sprinkles served on a teal covered mug with colorful neon sauces. Topped with whipped cream, a splash of colored glitter, mermaid tails, pink pearls, sour gummy flowers, rainbow sprinkles.\$21
- Rainbow Brite**
Vanilla ice cream served in a tie dye mug, topped with a rainbow unicorn pop, a vanilla rainbow cake, whipped cream, white chocolate sauce and a birthday candle.....\$23
- S'mores Brownie**
Chocolate ice cream blended with toasted marshmallow syrup. Topped with an insane seven layer s'more brownie tower, served on top of a chocolate covered mug with Hershey® bar pieces and dusted with graham® cracker crumbleand pieces.....\$23



*This item can be cooked to order. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked."

