



EPIC★FAST★FUN★

EST. 2014

DALLAS | GASTONIA | BELMONT

STARTERS

FRIED PICKLES 7.99

ONION RINGS 7.99

MOZZARELLA STICKS 8.59

CHIPS & QUESO 7.99

Sub Kettle Chips \$2.50

CHICKEN TENDERS 9.99

Chicken Tenders Dipped in Buttermilk, Battered and Deep Fried. Served with Choice of Side & Dipping Sauce

BUFFALO CHICKEN NACHOS 12.99

Sub Kettle Chips \$2.50

Tortilla Chips Piled High, House Queso, Lettuce, Tomato, Shredded Chicken, Buffalo and Homemade Ranchero Sauce

SALADS

ADD SALMON TO ANY SALAD \$4

MAIN ST. SALAD 12.99

Marinated Chicken Breast on Fresh Greens, Cheddar Jack, Diced Tomatoes, Cucumber and Red Onions. Served with Choice of Dressing

MAD GREEK SALAD 13.99

Marinated Chicken Breast on a Bed of Fresh Greens, Baby Spinach, Tomato, Red Onions, Cucumbers, Crumbled Feta, Kalamata Olives, Tzatziki and our Signature Greek Dressing

SWEET HEAT SALAD 13.99

Mixed Greens, Blue Cheese Crumbles, Tomato, Red Onion, Bacon, Celery, Avocado & Marinated Chicken Breast tossed in Sweet Heat Sauce. Served with Ranch Dressing

EPIC SEASONAL SALAD 13.99

Field Greens, Feta, Strawberries, Blueberries, Tomato, Red Onion, Candied Walnuts, Marinated Chicken Breast Served with Balsamic Vinaigrette

WING STREET

Crispy Fried Chicken Wings

Served as a Combination of Flats & Drumsticks. Served with Celery & Ranchero or Blue Cheese

S A U C E S

Plain | Buffalo | Sweet Heat | Kickin' BBQ

8 | 11.99

12 | 16.99



NEW MENU ITEMS

SMOTHERED CHICKEN

SERVED WITH CHOICE OF TWO SIDES

8oz Chicken Breast Grilled on the Flat Top, Smothered in Onions, Mushrooms, Applewood Smoked Bacon, Melted Provolone, Topped with House Made Honey Mustard.

16.99

MAIN STREET CHICKEN

SERVED WITH CHOICE OF TWO SIDES

Marinated Chicken Breast Grilled to Perfection, Smothered with Onions, Mushrooms, Applewood Smoked Bacon, Melted Cheddar Jack Cheese, Topped with Ranch & Sweet Heat.

16.99

SALMON BLT

SERVED WITH CHOICE OF ONE SIDE

Grilled Salmon, Applewood Smoked Bacon, Mixed Greens, Sliced Tomato & Boom Boom Sauce on a Brioche Bun

14.99

CHICKEN TENDER PLATTER

SERVED WITH CHOICE OF TWO SIDES

6 Chicken Tenders Dipped in Buttermilk, Fried Golden Brown, Served with 2 Dipping Sauces.

16.99

NEW FEATURED SIDES:

**BLUE CHEESE BACON
BRUSSEL SPROUTS**

**& SWEET POTATO
CASSEROLE**

+2.50



LOCAL PITA FAVS

SERVED WITH CHOICE OF SIDE

GRECIAN

Chicken Tips Marinated in our Signature Greek Dressing, Charred Onions, Lettuce, Tomato and Cucumber Tzatziki Sauce

BUFFALO CHICKEN

Marinated Chicken Tips, Melted Provolone, Buffalo and Ranchero Sauce

CAROLINA CHIPOTLE

Carolina Smoked Turkey Breast, Sliced Provolone, Lettuce, Tomato, and Artisan Chipotle Aioli

GYRO

Thinly Sliced Blend of Lamb and Beef, Grilled Onions, Lettuce, Tomato, and Cucumber Tzatziki

FALAFAPITA 9.99

Ground Chickpeas, Blended with Fresh Herbs and Spices, Deep Fried, Lettuce, Tomatoes, Red Onions, Cucumbers, Tzatziki and Garlic Chili Sauce

PHILLYS

SERVED WITH CHOICE OF SIDE

FRIED PICKLE PHILLY

Shaved Sirloin, Grilled Onions, Sliced Provolone, Sriracha Aioli & Hand-Battered, Deep-Fried Pickle Chips

AMERICAN

Tender Shaved Sirloin, Caramelized Onions, Grilled Mushrooms, Mayo and Three Slices of American Cheese

CALIFORNIA PHILLY 13.99

Shaved Sirloin With Grilled Mushrooms And Onion Topped With Melted Provolone Cheese, Fresh Avocado Slices And A Street Ranch Drizzle On A Warm Grilled Pita

13.59

STEAK & PIMENTO

Tender Shaved Sirloin, Grilled Onions & Southern-Style Pimento Melted to Perfection

SOUTHERN PHILLY

Choice of Chicken or Steak, Grilled Onions, Pickled Jalapeños, Melted Provolone and Buttermilk Ranchero

CHEECH & CHONG

Shaved Sirloin, Caramelized Onions, Smoked Provolone, Ranchero, Artisan Chipotle-Topped with NC Fried Pickles

13.99



SIDES

SEASONED FRIES
KETTLE CHIPS
CUCUMBER SALAD
STEAMED BROCCOLI

PARMESAN TRUFFLE FRIES +2.50

BAKED MAC N CHEESE +2.50

SWEET POTATO FRIES +2.50

FRIED PICKLES +2.50

ONION RINGS +2.50

WRAPS

SERVED WITH CHOICE OF SIDE

EPIC CLUB WRAP 12.99

Signature Chicken Tips, Sliced Provolone, Crispy Applewood Smoked Bacon, Spinach, Tomatoes, Honey Sriracha on a 12" Sun-Dried Tomato Tortilla

STREET WRAP 13.59

Shaved Sirloin, Grilled Onions, Melted Provolone, Mozzarella Sticks Drizzled with Chipotle Ranch all Rolled Up in a Local Tortilla From the Queen City

ALABAMA SLAMMA 13.59

Fried Chicken Tossed in Nashville Hot Spice with B&B Pickles and Alabama White Sauce on a Local Tortilla Wrap

CHICKEN PESTO CLUB WRAP 12.99

Marinated Chicken Tips, Applewood Smoked Bacon, Provolone, Lettuce, Tomato, Mayo & Basil Pesto in a Spinach Wrap



CHICAGO REUBEN

Savory Corned Beef, Melted Swiss, Sauerkraut, House Thousand Island on Chicago Rye Bread 13.99

CHICKEN BACON RANCH 13.59

Grilled Chicken Tips, Melted Cheddar Jack Cheese, Applewood Smoked Bacon and Buttermilk Ranchero

22oz. STADIUM | 5.00

CUP

Ask Your Server How You Can Get One of Our Stadium Cups!



WHERE THE LOCALS EAT



KIDS MENU

SERVED WITH CHOICE OF SIDE
12 AND UNDER

GRILLED CHEESE	7.59
CORN DOG	7.59
CHICKEN TENDERS	8.99

EXTRA SAUCES

ADDITIONAL +.30

RANCHERO, BLUE CHEESE, KICKIN' BBQ, SRIRACHA AIOLI, HONEY SRIRACHA, HONEY MUSTARD, CHIPOTLE AIOLI, TZATZIKI, GREEK

DAILY DRINK SPECIALS

MONDAY

\$1 OFF NC DRAFTS

TUESDAY

\$2 OFF SIGNATURE COCKTAILS

WEDNESDAY

\$4 WHITE CLAW SELTZERS

THURSDAY

\$3.50 DOMESTIC BOTTLES
\$6.50 GREEN TEA SHOTS

FRIDAY

\$6 FIREBALL

SATURDAY & SUNDAY

\$5 MIMOSAS
\$8 EPIC BLOODY MARY'S

BEER LIST



NON-ALCOHOLIC DRINKS

SUNDROP | PEPSI | DIET PEPSI | DR. PEPPER | MOUNTAIN DEW | GINGER ALE | STARRY | LEMONADE | SWEET TEA | UNSWEET TEA | WATER

MERCH

ASK YOUR SERVER ABOUT PITA WHEEL T-SHIRTS, HOODIES, HATS, ETC. TODAY!



SIGNATURE COCKTAILS

*ALL ALCOHOL SALES ARE FINAL

BLACKBERRY JAM SESSION

Don Julio Blanco | St. Germain | Blackberry | Lemon | Thyme | Lemon Zest Sugar Rim

13



MIDTOWN MULE

Tito's Vodka | Fevertree Ginger Beer | Lime | Candied Ginger

10

PITA COLADA

RumHaven | Pineapple | Cream of Coconut | Vanilla Ice Cream in a Stadium Cup

13

*Available as non-alcoholic



RON BOURBONDY

Woodford Reserve | Lemon | Peach Puree | Bitters | Fresh Thyme

12

BOTANICAL BREAKDOWN

Empress Gin | Limoncello | Cucumber | Basil | Lemon

12



SMOKE BREAK

Bulleit Bourbon | House-made Rosemary Simple | Orange Bitters | Charred Orange Peel | Smoked with Hickory Wood Chips

12

YOU CAN'T SIP WITH US

Prosecco | Aperol | Lemon | Strawberry | Orange Bitters

11



EPIC BLOODY MARY

Social House Vodka | Pickle | Bacon | Olive | Celery | House Seasoning Salt Rim

11

TROPIC LIKE IT'S HOT

Absolut Vanilla | Triple Sec | Coconut Cream | OJ | Half & Half | Toasted Coconut Rim

11



ZIGGY STARDUST

Pinnacle Whipped Vodka | Rumhaven Coconut | Pineapple | Blue Curacao | Cherry | Sugared Rim

11



TUNE-UP

Hornito's Reposado | Grand Marnier | Fresh Jalapeno | Pineapple | Lime | Chili Salt Rim

11

WINE CELLAR

ALL WINES ARE 8oz POURS

SPARKLING

PROSECCO 9

Ballancin | Veneto, Italy
An Elegant and Pleasant Sparkling Wine with a Delicate Nose and Crisp Taste of Green Apple. Slightly Sweet but Balanced with Acidity

MOSCATO 10/26

Umberto Fiore Moscato d'Asti | Piedmont, Italy
Semi-Sparkling. Perfume of Fresh Vine Flowers Peach and Tropical Fruits

WHITE

CHARDONNAY 10/26

Edna Valley "Buttery" | CA
Aromas of Golden Apples Meet Sliced Pineapples. Decadently Buttery

RED

CABERNET SAUVIGNON 10/26

Cypress Vineyards / CA
Deep Red Color, Aromas of Black Plum and Dark Chocolate. Medium Bodied with a Juicy and Soft Finish



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