



SQUARE




1


Burgers & Bar

Awesome.

3701 Henderson Boulevard
Tampa, Florida 33609
813-414-0101



1737 South Tamiami Trail
Sarasota, Florida 34239
941-870-8111



5239 University Parkway
Sarasota, Florida 34201
941-359-0001

SPECIALTY DRINKS

BOOMER SOONER MARGARITA Sauza Conmemorativa tequila, Grand Marnier and sweet and sour; shaken and served in a shaker with a strainer. Pour at your leisure! 8.49

THE SQUARE MARGARITA Patron Silver tequila, St. Germain Elderflower liqueur, and fresh lime juice served on the rocks; no salt. 9.99

CAPPUTINI Van Gogh Double Espresso vodka, Skyy Vanilla vodka and Godiva Chocolate liqueur. 9.99

ST.GERMAIN SPRITZER St. Germain, vodka and Pink Champagne. 8.99

CHOCOLATE MARTINI Skyy Vanilla, White and Dark Godiva chocolate liqueur and Bailey's; shaken and served in an Oreo-rimmed Martini glass. 8.49

POMEGRANATE MARTINI Pama liqueur, Skyy vodka, cranberry and sour mix. 8.49

SOUR APPLETINI Skyy vodka and Sour Apple liqueur. 7.99

SPIKED ARNOLD PALMER FireFly Sweet Tea vodka with lemonade. 8.99

CLASSIC SIDE CAR Brandy and Cointreau with lemon juice, served on the rocks with sugared rim. 8.49

BIRD KEY RUM RUNNER Meyers Dark rum, Bacardi rum, blackberry brandy, banana liqueur and sour mix. 9.99

PINKS AND GREENS Square 1 Vodka, St. Germain Elderflower liqueur, pink grapefruit juice and fresh basil. 9.49

BAY LIFE SANGRIA Fresh fruit muddled with Pinot Noir, Domaine de Canton ginger cognac, St. Germain Elderflower liqueur and pink champagne with a dash of cinnamon. 9.75

ANGELA'S ASHES Fresh blueberries, Jameson Irish Whiskey, Licor 43, fresh lemon juice and a hint of cinnamon. 9.49

MANGO MARTINI Cruzan Mango rum, pineapple and orange juices and a splash of grenadine. 7.99

DOUBLE HAZELNUT MARTINI Van Gogh Double Espresso vodka and Frangelico. 8.49

YELLOW CAKE MARTINI Skyy Vanilla vodka, Triple Sec, pineapple juice and grenadine. 8.49

GULF COAST COSMO Skyy Passion Fruit vodka, Cointreau, lime and cranberry. 8.99

THE JAZZ Fresh ginger, lemon, Bulleit Bourbon, Domaine de Canton ginger cognac, simple syrup and ginger beer shaken with fresh mint. 9.99

WHAT'S BETWEEN OUR BUNS

About the proteins we serve at SQ1:

THE ANGUS: Meyer's Natural Red, raised in Big Blackfoot River region, is the only major beef company to receive "Certified Humane" from the Humane Farm Animal Care program. Required standards include that the cattle be raised with shelter and sufficient space giving the ability to engage in natural behaviors. The cattle are never given antibiotics or hormones. They are allowed to mature slowly on natural grasses and grain diet, roaming the Meyer Ranch.

DURHAM BUFFALO comes from a ranch in northeast Wyoming that practices Holistic Management of the environment. As with Meyer's, no hormones or antibiotics are fed to the buffalo. We serve **DURHAM LAMB** and **KOBE (WAGYU)**, raised in the same manner as the Durham Buffalo and the Meyer's.

CHICKEN and **TURKEY** burgers are ground exclusively for SQ1, blending lean light to dark meat for a combination of maximum flavor and no added fat.

VERY VEGAN BURGER: Made in house with beans, brown rice, vegetable protein (TVP) and 12 other ingredients - all vegan!

**JOIN US FOR HAPPY HOUR!
11-7 EVERYDAY & 10 PM TO CLOSE**

**SLOPPY JOE MONDAY! GLENDA JEAN'S OKLAHOMA RECIPE!
SERVED WITH YOUR CHOICE OF SIDE. 6.99**

WINE SELECTION

*wines are subject to change

WHITE WINES

	glass	bottle
"Pink," Sparkling, Australia	6.50	26.00
PINOT GRIGIO, Mezza Corona, Italy	5.50	22.00
REISLING, Chateau Ste. Michelle, Columbia Valley, Washington State	6.00	24.00
CHARDONNAY, Hogue, Washington	6.50	26.00
CHARDONNAY, Kendall Jackson, Special Select, California	8.25	33.00
HOUSE CHARDONNAY, La Terre	5.00	

RED WINES

	glass	bottle
CABERNET SAUVIGNON, Silver Palm, North Coast, California	8.75	35.00
PINOT NOIR, Le Petit Bistro, France	5.25	21.00
PINOT NOIR, Mark West, California	7.75	31.00
MALBEC, Graffigna 'Centenario,' Argentina	8.00	32.00
MERLOT, Blackstone, California	6.50	26.00
HOUSE CABERNET SAVIGNON, La Terre	5.00	

APPETIZERS

SPICY EGGROLLS Filled with Wild Bourbon Pulled Pork, slaw and pepper jack cheese. Sooner sauce served on the side for dipping. 6.25

AHI TUNA Seared sushi-grade ahi served rare with ginger soy dipping sauce, sriracha, and Asian slaw. 10.99

MUSHROOM EGGROLLS Porcini, portabello and button mushrooms with ricotta and goat cheese. Served with caponata aioli. 5.99

SUN-DRIED TOMATO & ARTICHOKE HUMMUS With a hint of garlic and a drizzle of olive oil. Served with grilled pita bread. 5.99

STICKS N STONES Fried cornmeal crusted okra and jalapeno "sticks". Served with Sooner sauce. 6.99

EDAMAME Sautéed in extra virgin olive oil and smoked sea salt. 5.49

FRIED DILL PICKLE CHIPS Indescribably delicious. Served with peppercorn ranch. 6.99

HOMEMADE DOUBLE DIPPED ONION RINGS If you've never had them, you will flip out. Seriously. Served with our homemade Sooner sauce. 7.49

SQ 1 AWESOME CHICKEN WINGS Smoked in-house using cherry and mesquite woods. Served with celery and bleu cheese dressing. Choice of one sauce: Buffalo, Frickin' Hot Sweet Chili or BarBQue. 6 wings 5.99 10 wings 9.99

FRIED JALAPEÑOS Served with peppercorn ranch. 3.99

SOUPS, SALADS & SUCH

SOUTHWESTERN ANGUS CHILI Just beef and chilis (and a little beer), topped with sour cream and scallions. Careful, it's spicy! Cup 4.25 Bowl 7.25 Add cheddar cheese .50

SPICY BEER CHEESE SOUP Made with Monterey Jack, parmesan and sharp cheddar cheeses. Cup 3.99 Bowl 6.50 Sprinkle with chopped applewood-smoked bacon 1.00

FRENCH ONION SOUP Classically prepared with a toasted crouton and gruyere cheese. Cup 3.99 Bowl 5.99

SOUP AND SALAD Half SQ1 chopped salad with your choice of soup. 8.99

MAC 'N CHEESE Made with cheddar & Swiss cheeses, mild green chile and onion, topped with crispy panko breadcrumbs. So good, you'll want to order extra to take home! Small 3.50 Large 6.50

AHI ASIAN CHOP CHOP Mixed greens and slaw, red onions, cucumbers and crispy wontons tossed in ginger soy dressing. Topped with seared Ahi tuna slices. 10.99

SO SWEET STRAWBERRY SALAD Freshly sliced strawberries, mixed greens, shredded parmesan and toasted almonds in a sweet and sour sesame dressing. 8.25 Add grilled chicken 2.00

SQ 1 CHOPPED SALAD Mixed greens, premium hickory-smoked bacon, pepper jack cheese, chopped tomato, red cabbage and roasted corn & black bean salsa tossed in dijon vinaigrette dressing. Half 5.50 Full 8.50 Add grilled chicken breast 2.00

ANGUS IN THE GARDEN Your choice of 100% Angus or chicken burger topped with cheddar over mixed greens, with roasted corn & black bean salsa, scallions and tortilla strips; tossed in our tangy Russian dressing and topped with a dollop of sour cream and fried jalapeños. 9.99 Chicken 10.99

SLOPPY JOE MONDAY! GLENDA JEAN'S OKLAHOMA RECIPE! SERVED WITH YOUR CHOICE OF SIDE. 6.99

SOONER SLIDERS

Served with your choice of French fries, baked beans, steamed broccoli or cole slaw.
Substitute Sweet Potato Fries or Fried Jalapeños 1.00 Mac 'n Cheese or Onion Rings 2.00

BILL'S CLASSICS

3 mini burgers topped with lettuce, tomato and mayonnaise. 8.99

SQ 1 ORIGINALS

3 mini burgers topped with sharp cheddar and red pepper & onion relish. 9.49

3 LITTLE PIGGIES

Wild bourbon pulled pork, sharp cheddar and Sooner sauce. 8.99

CHILI CHEESE

3 mini burgers with cheddar, chili and onion. 8.99

CHICKADEES

topped with provolone, sun-dried tomato mayonnaise, lettuce and tomato. 9.49

AWESOME BURGERS

Served with your choice of French fries, baked beans, steamed broccoli or cole slaw. All burgers available on a bed of greens.

Substitute Sweet Potato Fries or Fried Jalapeños 1.00 Mac 'n Cheese or Onion Rings 2.00

ALL-AMERICAN SQUARE DEAL BURGER 100% Meyer's Angus burger on a sesame seed bun with American cheese, curly leaf lettuce, beefsteak tomato, red onion and mayonnaise. 7.99
Buffalo 11.99 Chicken 8.99 Turkey 8.99

DRUNKEN PIG AND BULL Wild bourbon pulled pork, 100% Meyer's Angus, pepper jack cheese, onion rings and Sooner sauce on a sesame seed bun. 10.99

TOGA PARTY This award-winning burger features a 100% Meyer's Angus burger topped with feta cheese, grilled tomato, sun-dried tomato mayonnaise and basil leaves on a wheat bun. 9.99
Chicken 10.99

FIREBIRD Turkey burger topped with pepper jack cheese, applewood-smoked bacon "bits", fried jalapeños, curly leaf lettuce, red onion and Wild Bourbon BarBQue sauce on a whole wheat bun. 9.99

JUICY LUCY Cheddar cheese inside a half-pound 100% Meyer's Angus patty, grilled to your liking and topped with caramelized onions, lettuce and tomato with dijonaise on a brioche bun. 10.99

RED, WHITE & BLEU BURGER 100% Meyer's Angus burger with provolone & bleu cheeses, curly leaf lettuce and grilled beefsteak tomato on a sesame seed bun. 9.99
Kobe 14.99

MARY'S LAMB BURGER With herbed goat cheese, grilled red onion, lettuce, tomato and dijonaise on a brioche bun. 11.99

THETA An Oklahoma favorite. Angus, BarBQue sauce, mayonnaise, dill pickle slices and cheddar cheese on a sesame bun. 7.99

TURKEY COBB BURGER Ground turkey topped with avocado, chopped bacon, diced tomatoes, curly leaf lettuce and bleu cheese crumbles on a whole wheat bun. 10.49

OKIE HOT DOG ¼-lb. Angus hot dog with our housemade Southwestern Angus chili, sharp cheddar cheese and chopped red onion on a hoagie bun. 6.99

ALOHA CHICKEN Ground chicken burger topped with applewood-smoked bacon, Swiss cheese and a grilled pineapple ring. Served on a sesame seed bun with teriyaki ginger sauce. 9.99

DECADENT DIVA Chicken burger with caramelized onions, curly leaf lettuce, brie and sun-dried tomato mayonnaise served on a whole wheat bun 10.99
Add a fried egg 1.00

BUFFALO BOB Ground buffalo topped with applewood-smoked bacon, onion rings and spicy beer cheese sauce on a sesame seed bun. 13.99
Turkey 10.99

WILD BOURBON PULLED PORK with grilled red onion, pepper jack cheese and cole slaw on a sesame seed bun. 8.99

3-MUSHROOM CHEESEBURGER 100% Meyer's Angus burger with porcini, portabello and garden mushroom sauté, topped with melted gruyère cheese on a whole wheat bun with Sooner sauce. 9.99
Chicken 10.99 Kobe 14.99

BARBQUE BACON BURGER Applewood-smoked bacon, sharp cheddar cheese and BarBQue sauce on a 100% Meyer's Angus burger. Served on a sesame seed bun with lettuce, red onion and tomato. 9.99
Buffalo 14.99

BLEU BACON BURGER 100% Meyer's Angus burger with applewood-smoked bacon, bleu cheese crumbles, curly leaf lettuce, red onion and beefsteak tomato on a sesame seed bun. 10.99
Kobe 14.99

DECADENT DADDY Kobe burger with caramelized onions, curly leaf lettuce, brie and sun-dried tomato mayonnaise on a kaiser bun. 13.99
Add a fried egg 1.00

RISE & SHINE 100% Meyer's Angus burger topped with applewood-smoked bacon, fried egg, caramelized onions and gruyère cheese on a Brioche bun. 10.99
Kobe 14.99

ONE HOT CHICK-A-DEE Chicken Burger with Buffalo hot sauce, bleu cheese, lettuce and beefsteak tomato on a sesame seed bun. 8.99
Turkey 8.99

OLD-FASHIONED BURGER 100% Meyer's Angus burger on a sesame seed bun with American cheese, red onion, dill pickle slices and mustard. 8.49
Chicken 8.99 Turkey 8.99

ALL-AMERICAN "SQUARED" Double the deliciousness! Two 100% Meyer's Angus burgers on a sesame seed bun with two slices of American cheese, curly leaf lettuce, beefsteak tomato, red onion and mayonnaise. 12.99

CHILI CHEESE BURGER 100% Meyer's Angus burger with cheddar cheese, SQ1 Chili and chopped onion. Served on a sesame seed bun. 8.99
Add a fried egg 1.00

BAJA CHICKEN Chicken burger, pepper jack cheese, apple-wood smoked bacon, avocado, jalapeños, lettuce, tomato and Sooner sauce on a sesame bun. 11.99

VEGETARIAN CHOICES

PORTABELLO BURGER Large portabello mushroom cap (no meat here!) topped with mixed greens, avocado, beefsteak tomato, goat cheese spread and sun-dried tomato mayonnaise on a whole wheat bun. 10.99

X-RATED GRILLED CHEESE Gruyère & sharp cheddar cheeses, dill pickle slices, beefsteak tomato and mayonnaise melted between two slices of grilled sourdough bread. Truly sinful! 8.99
Slap on some applewood-smoked bacon! 1.25

VERY VEGAN VEGGIE BURGER Square 1 recipe! Served on a whole wheat bun and topped with curly leaf lettuce, beefsteak tomato, sun-dried tomato and artichoke hummus and fresh avocado. 10.49

Substitutions or changes may be subject to a charge. All prices and menu items are subject to change.

*Consuming raw or under-cooked meats or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.

FOR THE SMALL FRY

10 & under. Served with a fountain drink and your choice of fries or steamed broccoli and chocolate or vanilla mini cupcake.

2 MINI CHEESEBURGERS Topped with American cheese. 4.99

GRILLED CHEESE SANDWICH Served with dill pickle slices. 3.99

HOT DOG Served on a hoagie roll. 3.99

MAC 'N CHEESE Scrumptiddlyumptious. 3.99

DESSERTS & TREATS

SQ1 ZEPHS Sweet ricotta beignets with SQ1's incredible warm chocolate sauce. 5.99

CUPCAKES Large 2.75 Mini 1.50
Red Velvet • Creamy "Dreamy" Vanilla • Carrot Pecan • Dark Chocolate • Mini Sampler 3 for 3.50 Large Sampler 3 for 7.00

SHAKES & MALTS 4.50
Chocolate • Vanilla • Caramel • Brown Cow
• Strawberry

BOSTON COOLER FLOAT The original Vernor's Gingerale and Blue Bell vanilla ice cream. 5.00

DEVILISHLY DARK SUNDAE Dark chocolate cupcake with buttercream chocolate frosting, Bluebell vanilla ice cream and housemade hot fudge. Topped with a strawberry.
Full 4.99 Petite 2.99

SOUTHERN RED VELVET SUNDAE A silky red velvet cupcake with housemade cream cheese frosting, Bluebell vanilla ice cream, whipped cream, and a strawberry.
Full 4.99 Petite 2.99

CLASSIC CARROT CAKE SUNDAE House baked carrot cake with hints of cinnamon and allspice, crowned with a silky cream cheese

5239 University Parkway
Sarasota, Florida 34201 • 941-359-0001

1737 South Tamiami Trail
Sarasota, Florida 34239 • 941-870-8111

3701 Henderson Boulevard,
Tampa, Florida 33609 • 813-414-0101

Soon in Ft. Myers

www.square1burgers.com



BEER SELECTION

BOTTLES

*subject to change

Abita, Purple Haze
Amstel Light
Anchor Steam
Bass
Beck's
Bud Light
Budweiser
Cigar City Maduro
Coors Light
Corona
Corona Light
Dogfish 90 Minure IPA
Heineken

Hoegaarden
Jalehouse
Magic Hat Circus Boy
Miller Lite
Negro Modelo
Newcastle
O'Douls
Pilsner Urquell
St. Paulie N/A
Sierra Nevada Torpedo
Smithwick's Ale
Woodchuck Cider
Woodchuck Amber

DRAFT

Bud Light
Cigar City Jai Alai, IPA
Guinness Stout
Magic Hat #9
Michelob Ultra
Miller Lite

Sam Adams Seasonal
Shock Top
Stella Artois
Yuengling
...and other premium beers

THE SQUARE 1 STORY . . .

Once upon a time (1964), in Norman, Oklahoma, Bill Shumate opened his first restaurant, a burger joint called "Across the Street" (it was located across the street from his alma mater, the University of Oklahoma). Many years and restaurants later, he yearned to go back to the business he loved best: Burgers. In 2006, he and his partner, Joanie Corneil, began developing a new restaurant concept. After researching "burgers" across the country, they decided that the all-American favorite food could be enjoyed with other types of 'between the bun,' not just beef. As a result, the menu features not only the best beef in the country—Meyer's Angus—but also buffalo, Kobe, chicken, turkey, ostrich, tuna, portabello mushroom and vegan burgers. As a nod to Bill's history, they named their new venture SQUARE 1 BURGERS & BAR. The original location opened in Tampa, in 2008, with an edgy atmosphere and full service bar that set a new standard in casual dining. Our goal is to provide you with the best burgers, atmosphere and libations. We want you to have an AWESOME experience, leaving our doors thinking "What a nice party!" at SQUARE 1 BURGERS & BAR.

ENJOY!