

YOUBOU

BAR & GRILL

FOOD

Fries \$5

Wings \$12

mild, medium or hot / black garlic aioli

Fish & Chips \$18

cod / homemade fries / tartar sauce

Burger & Fries \$14

house ground beef patty / homemade fries

Vegan Burger \$15

Black bean patty / homemade fries or salad

Ribs \$19

baby back ribs / bbq sauce / homemade fries

Organic Greens \$8

Margherita Pizza \$13

tomato sauce / mozzarella / basil

Calabrese Salami Pizza \$15

kalamata olives / tomato sauce / mozzarella

Meat Lovers Pizza \$18

salami / pepperoni / bacon / mozzarella

Fettuccine Bolognese \$16

homemade pasta / slow braised beef / tomato / grana padano

Mushroom Risotto \$14

portobello mushrooms / grana padano

SPECIALS

Wednesday's

15% off Pizza

Thursday's

\$12 Burger & Fries

Sunday's

\$19 Sunday Roast

DRINKS

RED WINE

	GLS	BTL
49 North	\$8	\$30
Mission Hill, Estate Series, Cabernet Merlot	\$12.5	\$52
Averill Creek, Pinot Noir		\$66

WHITE WINE

	GLS	BTL
49 North	\$8	\$30
Mission Hill, Estate Series, Sauvignon Blanc	\$9.5	\$45
Averill Creek Vineyard, Pinot Grigio	\$14	\$54
See Ya Later Ranch, Riesling		\$41
Jackson-Triggs, Reserve Chardonnay	\$8.5	\$32

SPARKLING

		BTL
Averill Creek Vineyard, Charme De L'ile VQA		\$60

ROSE

	GLS	BTL
Mission Hill, Estate Series	\$12.5	\$50

DRAUGHT BEER

Russell Brewing - Lager	\$6
Russell Brewing - Pale Ale	\$6.5
Red Arrow - Kuston Kolsh	\$7
Red Arrow - Midnight Umber	\$8
Seasonal - ask your server	

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