SUGAR FACTORY APPELTERS
Basked of Fris $8
Delicately creamed and rich.
Butterball Onion Rings $9
Chips mayo deep fried served with mornay sauce.
Chicken Fingers $12
Crispy chicken served with
classic ranch sauce.
Fried Macaroni & Cheese Pops $12
Housemade macaroni and cheese breaded and deep fried served with creamy bearnaise sauce.

Sugar Factory Rainbow Sliders $25
Our classic sliders served on colorful buns with American cheese, pickles, onions, and our Sugar Factory sauce. Accompanied by a complimentary deck in take-home.

SOUPS & SALADS
Tomato Bisque $9
Creamy tomato soup, served with garlic Parmesan croutin.

French Onion Soup $9
Rich beef broth, caramelized onions, and a Provolone cheese crust.

Cesar Salad $13
Romaine heart, shaved Parmesan cheese, bruschetta, croutons, Parmesan cheese with creamy Caesar dressing (add sliced chicken)
Steak $7, $10
(steak 54, $16)

Ginger Sesame Chicken Salad $17
Shredded cabbage, jicena, carrots, water chestnuts, mandarins, orange, green onions, basil, toasted sesame seeds, peanuts, cilantro and crispy wontons with ginger sesame dressing

SANDWICHES
Grilled Cheese Sandwich $14
Artisan white bread, aged cheddar cheese grilled golden brown, served with creamy mac & cheese (add soup $5)

Buffalo Chicken Sandwich
Crusty breaded chicken breast tossed in buffalo sauce, shredded romaine lettuce, sliced tomato, and herb mayo on a brioche bun

Grilled Chicken Breast Sandwich $15
All natural slow roasted chicken, melted Swiss cheese, sliced avocado, romaine lettuce, tomato and herb mayo, served on a toasted Ciabatta roll

The Signature Sugar Factory Burger $17
8 oz Black Angus Beef, shredded romaine, sliced tomato, pickles, crispy onion, Sugar Factory sauce with cheddar cheese on a toasted brioche bun

Waffle Breakfast Burger $19
8 oz Black Angus Beef, topped with creamy mac & cheese, sliced tomato, shredded romaine, pickles American cheese, applewood bacon and crispy onion served with 3BQ sauce on a toasted brioche bun

Flaming HOT Cheetos Burger $27
8 oz Angus burgers, topped with jalapeño popper jack cheese, more melty pepper jack, pickles, shredded lettuce, tomato, crispy onions, crispy mayo and served on a Texas style blazing flaming buns

CAIROLI INTERLS
Chicken and Waffles $23
Buttermilk fried chicken served on a buttered vanilla bean waffle served with maple syrup

Brick Chicken $26
All natural chicken breast served with thyme and garlic, served with mashed potato, green beans and choice of hot sauce.

Fish and Chips $23
Beer battered cod, served with lemon, tartar sauce, & malt vinegar

The Cajun Seeded Pimento $30
Beer battered jalapeño, served on a seeded pimento bun with bourbon sauce, and grilled jalapeños.

Pan Roasted Salmon $35
Slow roasted salmon, mashed potatoes served with creamed spinach and herb sauce.

NY Strip Steak $35
Pan seared strip, served with brandy cream, garlic, and rosemary served with garlic herb butter

Filet Mignon $35
8 oz Filet Mignon served with sautéed truffle butter, garlic butter, and green bean almondine (market price)

PASTAS
Served with Trasted Garlic Bread
*fonse can be added to any pasta for $1.25
Fettucine Alfredo $19
Garlic, basil and Parmesan cheese

Chicken Fettucine Alfredo $24
Garlic, basil, Parmesan cheese

Shrimp Alfredo $28
Garlic, basil, and Parmesan cheese

Cajun Pasta $24
Garlic, basil, Parmesan cheese and Cajun Alfredo sauce

Old Fashioned Milkshakes
Vanilla $11
Vanilla ice cream blended with vanilla sauce, served in a caramel swirled mug, topped with whipped cream.

Chocolate $11
Chocolate ice cream blended with chocolate sauce topped with whipped cream and dark chocolate shaving.

Strawberry $11
Strawberry ice cream blended with strawberry sauce, topped with whipped cream and strawberry shaving.

Chocolate Cookie Jar $14
Vanilla ice cream blended with Oreo cookie crumbles, chocolate chips, and caramel sauce served in a chocolate covered mug with chocolate chips, whipped cream, and drizzled with more caramel sauce

BatterTender $14
Vanilla ice cream blended with butterscotch sauce, served in a chocolate swirled mug topped with whipped cream, crumbled Butterscotch and a fun sized Butterscotch.

IN-SEAN MILKSHAKES
Tie Dye $19
Vanilla ice cream blended with vanilla sauce served in a chocolate mug with Skittles® and drizzled with red, blue, green and yellow vanilla topped with whipped cream, Zing Bobs®, cotton candy, a candy necklace and rainbow sprinkles

Neapollett® Banana $19
Vanilla ice cream blended with Neapollett® and chocolate chips topped with chocolate dipped banana, whipped cream and rainbow sprinkles served in a chocolate covered mug topped with chocolate and chocolate chips.

Cookie Monster Makes a Wish $21
Vanilla ice cream blended with cookies & cream, topped with whipped cream, and chocolate cookie crust served in a chocolate covered mug with fortune cookie pieces.

Princess Makes a Wish $21
Vanilla ice cream blended with vanilla sauce, topped with whipped cream, a marshmallow swirl white chocolate Kit® & Kapp® and a pink frosted cupcake with a birthday candle. Served in a white chocolate mug covered in pink sprinkles

Giggle Sockers $19
Cookies & cream ice cream blended with white chocolate cookies & cream, topped with a caramel wafer, Snickers®, whipped cream, and chocolate drizzle served in a chocolate covered mug with chocolate sockers.

Campfire Spiked S’mores $31
Non-Alcoholic $29
Chocolate & coffee ice cream blended with espresso, toasted marshmallow, graham crackers, and roasted marshmallow served on top of a dark chocolate covered mug with Neapollett® hot fudge and marshmallows.

Overload Staffed Chocolate Chip Cookie Sandwich $15
Cookies and cream ice cream sandwich in between two Oreo stuffed chocolate chip cookies topped with whipped cream. Overload cookie crumbles and drizzled with chocolate sauce

Cookie Skillet $10
Warm chocolate chip cookie stuffed with Neapollett®, drizzled with powdered sugar, a scoop of vanilla ice cream, drizzled with rainbow white chocolate sauce, sprinkled with M&M® and pistachio candy and pomegranate seeds

OLD FASHIONED SANDWICHES FOR TWO
The Classic $15
Giant scoop of vanilla, chocolate, and strawberry ice cream covered with whipped cream, and topped with a chocolate tart, and a gummy cherry on top!

Strawberry Cheesecake Overload $15
Three scoops of strawberry ice cream with New York Cheesecake chunks and strawberries topped with strawberry sauce, whipped cream, and white chocolate strawberry shavings.

Chocolate Blackout $17
Giant scoop of chocolate ice cream, strawberry, chocolate chunk ice cream, and creamy chocolate brownie topped with chocolate whipped cream, dark chocolate shavings, and white strawberry with a gummy cherry on top!

Banana Split $17
Giant scoops of strawberry, chocolate, strawberry ice cream with strawberries caramelized bananas, and chocolate malt balls topped with chocolate, strawberry and caramel sauce, whipped cream, toasted walnuts, and powdered sugar with a gummy cherry on top!

World Famous Sugar Factory King Sundae $99
served 12
24 scoops of ice cream covered with dark chocolate curls and strawberry sauce caramelized banana, marshmallows, chocolate chip cookie chunks, a glazed donut, a red velvet cupcake, white chocolate, strawberries, and whipped cream served on a sugar cone and rainbow and chocolate sprinkles, peanut butter crunch waffles cones, unicorn pops, candy necklaces, and topped off with whipped cream gummy cherries, and sprinkles (where applicable)

*This item can be cooked to order. Throughly 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, & individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.

We try to identify ingredients that may cause allergic reactions for those with food allergies. Our food production staff is trained on the severity of food allergies. We label menu with potentially-allergen-containing ingredients; however there is always a risk of cross-contamination. Please consider that some of the common allergens we use could change the formulation at any time, without notice. Customers concerned with food allergy need to be aware of this risk. Please be aware of the facilities in our production that use meat, nut, shell fish, wheat, milk, cheese, and products that cause other common food allergies. If you have any type of food allergy, please refrain from eating our products.