



NOTORIOUS

HANDCRAFTED BURGERS AND BEER

STARTIN" STUFF



LEMONY GARLICKY GREEN BEANS – 10.95

NEW!

Green beans, Lemon, Garlic.



LET'S DIP – 13.95

NEW!

Spinach, Artichoke hearts, Hearts of palm, Grilled onion, Parmesan, Sour cream. Served with fresh chips.

FRIED HEARTS – 14.95

NEW!

Crispy fried artichoke hearts, Parmesan, Breadcrumbs. Served with remoulade .



BANGBANG BRUSSELS – 11.75

Brussels sprouts, Pork belly, Thai chili, Roasted peanuts, Kung Pao, Sesame seeds.

CAPO'S CALAMARI – 11.75

Breaded calamari strips, Marinara.

CHICKEN TENDERS – 12.75

Fried chicken tenders, House ranch .
Optional: Tossed in buffalo sauce.

FICKLE PICKLE – 10.5

Fried Vienna pickle chips, Spicy remoulade.

PETHEY'S PRETZEL – 10.25

Bavarian pretzel, Beer cheese, India pale ale mustard.

MOONEY'S MEATBALLS – 12.25

100% Beef chuck, Lamb, and Pork meatballs, Marinara, Parmesan, Grilled focaccia.

BATTERED ONION RINGS – 9.25

Spicy remoulade.

CRUSTED CURDS – 10.25

Herbed bread crumbs, Wisconsin cheddar curd, Spicy remoulade.



LIL' DEVILS – 10.50

Chipotle deviled eggs, Bacon, Parsley.



HOKE POKE** – 16.75

Ahi Poke, Baby heirlooms, Red onion, Citrus segments, Pepitas, Cucumbers, Scallions, Fresh jalapeños, Sriracha lemon aioli, Parsley, Avocado mash, Crispy wontons.



WING A DING DING – Five/9.75 or Ten/16.50

Pickle brined jumbo wings, Buttermilk soak, Fried crispy.
Choose From: House BBQ. Buffalo. Diablo. Old Bay. Korean Gochujang. Garlic Honey Lemon. Salt & Pepper. Lemon Pepper.



FLYING PIGS – Five/12.75 or Ten/19.50

Bacon wrapped chicken wings.
Choose From: House BBQ. Buffalo. Diablo. Old Bay. Korean Gochujang. Garlic Honey Lemon. Salt & Pepper. Lemon Pepper.

NASHVILLE HOT CHICKEN STRIPS – 16.95

Crispy chicken strips, Nashville sauce. Served on a bed of sourdough, Topped with Pickles and fresh garlic.



CRAZY FRIES – 15.95

Hand-cut fries, Carne asada, Grilled jalapeños, House cheese sauce, seared green onion.

HOT MESS – 17.95

Hand-cut fries, Marinated pulled pork, Grilled onion, House cheese sauce, Barbecue sauce, Fried egg, Crispy onion straws.



STREET CORN DIP – 13.5

Elote style sweet corn, Cotija cheese, Fresno peppers, Jalapeños, Cilantro, Lime. Served with corn chips..

TRUFFLE SHUFFLE – 11.95

Hand-cut fries, Truffle, Parmesan.
Served with Truffle aioli.

SWEETIE PEETS – 11.95

Sweet potato fries, Confectioner's sugar, Honey-jalapeño aioli.



100% GLUTEN FREE

SIPPIN" STUFF

SOFT DRINKS – 2.95

Coke. Diet Coke. Sprite Orange soda.
Dr. Pepper. Root beer. Lemonade.
Soda water.

FRESH BREWED ICED TEA – 3.50

Organic blend of black tea.

BOTTLED WATER – 4

Carlsbad alkaline water . Pellegrino

BEER & WINE LIST



Scan the QR code with your phone to see our latest collection of craft beer and wine.



***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

GREEN STUFF

BEET DOWN – 13.5

Baby arugula, Roasted beets, Hearts of palm, Pickled red onion, Toasted pepitas, Crispy chèvre, Herbed quinoa, House vinaigrette

CHICKEN CAESAR – 14.95

Grilled chicken, Grilled artisan romaine, Grated parmesan, Sourdough croutons, House caesar dressing



HE GOT TOASTED – 12.5

Toasted quinoa, Artichoke hearts, Kale, Kalamata Olives, Garbanzo beans, Cucumbers, Tomato medley, Feta, Mint, House balsamic vinaigrette



STUCK ON SALAD – 12.5

Hydroponic butter lettuce, Chèvre, Hearts of palm, Tomato medley, Cucumbers, Citrus segments, Shaved radish, Toasted pepitas, Citrus shallot vinaigrette



MA BARKER – 12.5

Hydroponic butter lettuce, Organic mixed greens, Romaine, Kale, Tomato medley, Garbanzo beans, Cucumbers, Sweet red onion, Quinoa, Toasted pepitas, Sunflower seeds, Citrus segments, Jalapeños, Citrus shallot vinaigrette

GREEK GYRO SALAD – 17.95

Gyro meat, Romaine, Pickled red onion, Kalamata olives, Crispy garbanzo beans, Tomato medley, Cucumbers, Red peppers, Feta, House Greek dressing



NOTO NIÇOISE – 18.95

Herb crusted Norwegian salmon, Hydroponic butter lettuce, Tuscan marinated potatoes, Asparagus, Baby heirlooms, Kalamata olives, Red onion, Shaved radish, Six minute egg, Capers, Dijon balsamic vinaigrette

ADD PROTEIN TO YOUR SALAD:

SHAVED ANGUS RIBEYE.
NEW ZEALAND LAMB.
SALMON. BURGUNDY PEPPER TRI-TIP.
TURKEY PATTY.
BEYOND BURGER® PATTY.
- 7.5

CHICKEN BREAST. BEEF PATTY.
- 4.5

ASK FOR IT BLACKENED

CHINESE CHICKEN – 16.95

Chargrilled free-range chicken, Spring mix, Super food slaw, Carrots, Radish, Pickled fresno chilis, Citrus segments, Scallion, Mint, Crispy wontons, Citrus shallot vinaigrette, Ginger peanut drizzle.

TACO SALAD – 17.95 NEW!

Crispy flour tortilla, Seasoned ground beef, Shredded iceberg, Tomato medley, Shredded cheddar jack blend, Jalapeños, Chopped red onions, Cilantro, Black olives, Spicy tomatillo ranch

WEDGE FUND – 14.95 NEW!

Iceberg wedge, Tomato medley, Red onion, Blue cheese wedge, Bacon, Deviled egg, House ranch

GONE NUTS – 14.95 NEW!

Kale, Quinoa, Red grapes, Pepitas, Walnuts, Cashews, Almonds, Sunflower seeds, Roasted red peppers, Parmesan cheese, Lemon shallot vinaigrette

"WRAP IT UP!"

Have your salad wrapped up
in a spinach tortilla. - 2

100% GLUTEN FREE

SLURPIN' STUFF

PORK POZOLE – 8.95 NEW!

Tender pork, Hominy, Chilies. Topped with cabbage, Radishes and Lime wedge. Served with crispy tortillas.

CHICKEN TORTILLA – 8.95

Chicken, Root vegetables, Tomato broth, Lemon, Tortillas, Avocado, Sweet corn, Crema.

ALBONDIGAS – 8.95

Meatballs, Root vegetables, Tomato broth, Sweet corn, Lemon.

FRENCH ONION – 8.95

Four hour caramelized onions, Beef broth, Foccaccia crouton, Melted swiss.

SOURDOUGH GRILLED CHEESE – 4.5

Add to any soup or salad.

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SAMMYS N' STUFF

SPICY CHICK'S SAMMY – 16.95 **NEW!**
Nashville hot chicken breast, House slaw, Pickles.
House bun.

NAPOLEAN DIP – 16.95 **NEW!**
Prime rib seasoned and roasted daily sliced thin,
Wasabi aioli, Rosemary red wine au jus. Toasted
Amoroso Roll.

CHOPPED CHEESE – 14.95 **NEW!**
Seasoned cheesy chopped beef, American cheese,
Adobo seasoning, Lettuce, Tomato, Mayo, Ketchup.
Amoroso roll.

YOOZA CHICKEN – 16.95
Grilled free-range chicken, Crispy onion straws, Honey
cured bacon, Lettuce, Local tomatoes, Avocado lime
crema, Toasted telera roll.

CHICKEN PARMY – 15.95
Breaded free-range chicken, House pesto, Parmesan,
Provolone, House marinara, Italian roll.

PORKY BIG – 16.95
House pulled pork, House BBQ sauce, Coleslaw,
Crispy onions, House bun.

PHILIP FROM PHILADELPHIA – 16.95
Chopped Angus ribeye, Griddled onions, Provolone,
Mayo, Mustard, Ketchup, Amoroso roll.

All Sammys N' Stuff come with French Fries,
Sub a Salad, Potato Salad,
Coleslaw, or Onion Rings. - 2

"WRAP IT UP!"
Have your sammy wrapped up
in a spinach tortilla. - 2

MEATBALL SHMEATBALL – 15.95
100% Beef chuck, Lamb, and Pork meatballs,
Provolone, Parmesan, Marinara, Amoroso roll.

S.B.L.T.A. – 16.95
Norwegian blackened salmon, Honey cured bacon,
Hydroponic butter lettuce, Local tomatoes, Avocado
mash, Spicy remoulade, Fresh toasted sourdough.

CUBANO – 17.95
House pulled pork, Prosciutto di parma, Swiss, Yellow
mustard, Pickles, Grilled telera roll.

WHAT A REUBEN – 16.95
Sliced corned beef, Sauerkraut, Swiss, Dill pickles,
Thousand island, Marbled rye.

CRACK CRACK – 16.95
Notorious' peppered burgundy tri-tip, India pale ale
mustard, House BBQ sauce, House bun.

STEAK FRITES – 18.95 **NEW!**
Seasoned grilled 12oz ribeye, Mushroom
demi-glace, Handcut kennebec fries.

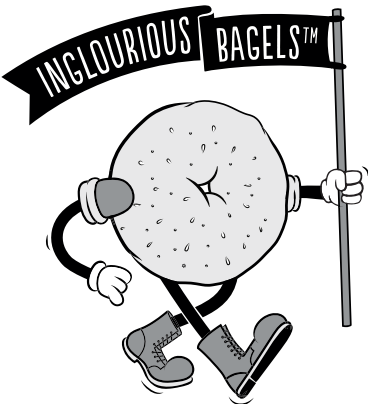
TACO STUFF

3 of one kind – No substitutions.

**CARNE ASADA, PORK,
CHICKEN, OR GROUND
BEEF– 12.95**
Cilantro, Onion, Avocado, Lettuce,
Tomatoes, Cheese, Red or green salsa.

**NOTORIOUS' CRACK, BEYOND
MEAT®, SEARED AHI, OR
BLACKENED SHRIMP – 15.95**
Cilantro, Onion, Avocado, Lettuce,
Tomatoes, Cheese, Red or green salsa.

Make it a
Burrito! - 2



CHECK OUT OUR SISTER RESTAURANT!

Looking for something earlier in the day? Inglourious Bagels bakes fresh, New York style bagels daily, and they've got all the flavors, schmears, breakfast sandwiches, and chutzpah you could ask for!

Hand-made, using New York water and premium ingredients, their Jewish delicatessen inspired menu brings east coast flavors and traditions to our California shores.

Whether you just need a hot cup of Joe or premium espresso to get your day going, or dozens of bagels and lox to feed the family they have what you're looking for, and they're open early right next door.

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BURGER STUFF

C. WALLACE – 17.95 NEW!

*Proprietary beef blend, Caramelized onions, Tomato, Notorious sauce. Served on a bed of gooey, melty cheese. House bun.

PAIR WITH A LAGER / CABERNET

NOTORIOUS – 16.95

*Proprietary beef blend, Honey cured bacon, Tillamook cheddar, Iceberg lettuce, Grilled onions, Local tomatoes, Notorious sauce, Toasted house bun.

PAIR WITH A LAGER / CABERNET

BULGER – 15.5

*Proprietary beef blend, American cheese, Shredded iceberg lettuce, Red onions, Local tomatoes, Pickles, Notorious sauce, Toasted house bun.

PAIR WITH AN IPA / CABERNET

CAPONE – 16.95

*Proprietary beef blend, Pepperjack, Crispy onions, Pan fried cage free egg, Avocado mash, Sriracha aioli, Toasted sourdough bun.

PAIR WITH AN AMBER / CABERNET

SWISSHROOM – 15.5

*Proprietary beef blend, Sautéed mushroom, Swiss, House balsamic, Bacon jam, Arugula, Tomato, House bun.

PAIR WITH AN IPA / RED BLEND

BIG POPPA – 16.5

*Proprietary beef blend, Honey cured bacon, Tillamook cheddar, Hand battered onion rings, House BBQ sauce, House bun.

PAIR WITH AN IPA / RED BLEND

SHAME ON BRIE – 16.5

*Proprietary beef blend, Crispy prosciutto, Creamy brie, Baby arugula, Apricot onion jam, Truffle aioli, House bun.

PAIR WITH A LAGER / CABERNET

All Burger Stuff comes with French Fries. Sub a Salad, Potato Salad, Coleslaw, or Onion Rings. - 2

Watching your carbs?
Ask for a "Burger Bowl" or "Lettuce Wrap"

"SMASH IT"
Sub two smash patties.
- 2

"WRAP IT UP"
Get your burger wrapped
in a spinach tortilla.
- 2

BLACKENED BLUE – 16.5

Blackened beef, Bleu cheese, Apricot onion jam, Arugula, Bacon, Balsamic reduction, Lemon sriracha aioli, House bun.

PAIR WITH A HEFEWEIZEN / SAUVIGNON BLANC

THE VEGAN – 16.5

BEYOND BURGER® Patty, Vegan cheese, Shredded iceberg, Red onion, Local tomatoes, Pickles, Ketchup, Yellow mustard, Toasted sourdough bun.

PAIR WITH A PALE ALE / CHARDONNAY

BONANO'S TURKEY – 15.5

All natural turkey, Avocado mash, Feta, Baby arugula, Grilled onions, Local tomatoes, Fresh herb aioli, Sprouted wheat bun.

PAIR WITH A PALE ALE / CHARDONNAY

SMASH IT – 15.5

Two smashed patties, American cheese, Onions, Pickles, Lettuce, Thousand island, Ketchup and mustard, House bun. (served well done only)

PAIR WITH AN IPA / RED BLEND

MEANIE BEANIE – 16.5 NEW!

House made blackbean patty, Pepperjack, Avocado, Lettuce, Tomato, House BBQ sauce. House bun.

PAIR WITH A PALE ALE / CHARDONNAY

Veggie, Vegan, and Gluten free options available!

*Antibiotic and hormone free blend of Brisket, Shortrib, and Chuck.

FINISHIN" STUFF

MALTS – 8.95

Hand dipped premium ice cream:
Salted caramel. S'mores.
Cookies & cream.
Reese's peanut butter crumbs. Mint chip.

BUTTERSCOTCH BOMB PUDDING

– 10.95
House made butterscotch bun pudding, Cold butterscotch pudding, Salted caramel drizzle.

BIG TIME BROWNIE – 10.95

Warm Ghiradelli brownie, Vanilla ice cream, Chocolate syrup.

LEMON CAKE – 11.95 NEW!

SEASONAL SORBET – 4.95 NEW!

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Proprietors - Brian & Julie Gruber

Executive Chef - Brian Gruber

760 431-2929

www.NotoriousBurgers.com

6955 El Camino Real
Carlsbad, CA 92009



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NOTORIOUS

HANDCRAFTED BURGERS AND BEER

At Notorious Burgers, we are committed to sourcing the best possible products from local purveyors. When possible, we use organic produce, sustainable seafood, cage free poultry and eggs, and 100% hormone, antibiotic free, humanely raised beef. All of our sauces, dressings, and aiolis are made in house to ensure the highest possible quality without unnecessary ingredients.

Some of our purveyors include:

O'Briens Boulangerie
(Escondido, CA)
Carlsbad Farmer's
Market
(Carlsbad, CA)
Katie's Produce
(Fallbrook, CA)

Go Green Agriculture
(Encinitas, CA)
Fresh Origins
(San Marcos, CA)
San Diego Pretzel
(San Diego, CA)
Lady and the Chef
(Oceanside, CA)

Carlsbad Alkaline
Mineral Water
(Carlsbad, CA)
Gonestraw Farms
(Riverside, CA)