

# Kooky Canuck

97 S 2nd St 38103-3009 · +19015789800 · Updated: Jan 14, 2026

[View online menu](#)



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## APP 'EH' TIZERS 13

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### Pick Three Kooky Combo

**\$15.99**

Start with Kooky Tenders, original or Buffalo style, with your choice of sauce. Then pick two of the following: Fried Cheese Bites, BBQ Egg Rolls, Fried Green Tomatoes, or Fried Dill Pickles. No substitutions

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### Perogies (Western Canada)\*

**\$9.99**

Potato and cheese perogies sautéed with onions and bacon, served with sour cream

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### BBQ Egg Rolls

**\$9.99**

An Asian favourite with a Kooky twist, our pulled pork and slaw wrapped tight and fried crispy golden brown

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### Fried Dill Pickles

Hand-cut and battered, with a side of Honey Mustard

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### Kooky Tenders

**\$10.99**

Chicken tenders, hand-battered and fried, served with hand-cut fries and BBQ ranch

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### Buffalo Tenders

**\$10.99**

Chicken tenders hand-battered and covered in your choice of sauce, served with Dill Ranch or Blue Cheese and hand-cut fries

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### Chicken Wings

**\$10.49**

Covered in your choice of sauce, served with Dill Ranch or Blue Cheese, carrots & celery

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### Fried Green Tomatoes

**\$9.99**

A simple southern classic served with a side of mustard remoulade

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### BBQ Nachos

**\$11.99**

Fresh tortilla chips, covered in shredded cheese, topped with cilantro sour cream, pulled pork baked beans, jalapeños, tomato and green onions. Pulled Pork or Grilled Chicken

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### Poutine (Pooh-Tin / Quebec)\*\*

From the backwoods of Quebec, Canada, white cheddar cheese curds over hand-cut fries, smothered in poutine gravy

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### Donair Poutine\*\*

**\$10.99**

Our signature poutine with tomatoes, onions and our homemade gyro meat

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### Fried Cheese Bites

**\$9.99**

Hand-cut mozzarella breaded and deep fried, served with our Strawberry Jalapeño sauce

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### Honey Drenched Sweet Fries

**\$6.99**

Sweet potato fries drenched in honey and cinnamon sugar

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## SALADS & SOUP 8

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## Blackened Chicken Caesar

**\$11.99**

Blackened chicken served atop a bed of Romaine lettuce tossed in our own Heinz 57 Caesar dressing

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## Prime Rib and Potato Soup

**AVAILABLE OPTIONS**

A rich hearty soup full of chunks of potato and prime rib

Cup: \$4.99

Bowl: \$7.49

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## Chopped Chef's

**\$11.99**

Fresh mixed greens with turkey and ham, bacon, egg, onion, mushrooms, tomato, shredded cheese, and your choice of dressing

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## Campfire Cobb

**\$11.99**

A blend of fresh greens topped with grilled chicken, egg, onion, blue cheese crumbles, bacon, and tomato all piled high, with your choice of dressing

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## Rocky Mountain Wedge

**AVAILABLE OPTIONS**

Half a head of iceberg lettuce topped with bacon, tomatos, onions, blue cheese crumbles, our Blue Cheese dressing and a drizzle of balsamic reduction

\$9.49

Add Chicken: \$11.99

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## Provincial Pear Chicken

**\$11.99**

A delectable blend of fresh greens topped with grilled chicken, pear, walnuts, blue cheese, and dried cranberries with Raspberry Vinaigrette

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## Log House

**AVAILABLE OPTIONS**

Fresh greens served with tomato, cheese, egg, and onion with your choice of dressing

\$9.49

Add Chicken: \$11.99

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## Southwestern

**\$11.99**

Crispy greens with tomato, corn, black beans, avocado, red bell pepper, sweet and spicy pecans, cilantro sour cream, cheese and tortilla strips, all tossed in our Mexi-Ranch dressing. Fried or Grilled Chicken or Fried Green Tomatoes

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## KOOKY DESSERTS 5

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### Birthday Avalanche

**\$32.49**

The Mount Logan (Canada's highest peak) of desserts with 18 scoops of ice cream, toppings, party favours, and a photo! Tackling a mountain has never been so much fun

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### The Avalanche

**\$26.49**

The dessert to end all desserts: a whopping 18 scoops of ice cream decorated with tons of toppings

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### Mini-Avalanche

**\$11.49**

Our snowball-size version of the original: 9 scoops of ice cream decorated with toppings

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### Root Beer or Cola Float

**\$5.99**

34oz topped with vanilla ice cream

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### S'mores

**\$8.99**

A campfire favorite that you can do right at the table: marshmallows, graham crackers, and chocolate

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## SKILLET DESSERTS 5

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<b>Deep Dish Cookie a la mode</b>	<b>\$8.99</b>
A huge Chocolate Chip cookie baked in its own skillet served with a scoop of vanilla ice cream	
<b>Deep Dish Brownie a la Mode</b>	<b>\$8.99</b>
Triple chocolate brownie in its own skillet served with a scoop of vanilla ice cream	
<b>Peach Cobbler a la Mode</b>	<b>\$8.99</b>
Peaches serenaded with sugar and cinnamon served with a scoop of vanilla ice cream	
<b>Maple Bread Pudding (Hamilton, Ontario)*</b>	<b>\$8.99</b>
Maple syrup bread pudding with dried cranberries drizzled with a Forty Creek sauce	
<b>Deep Dish Minis</b>	<b>\$5.49</b>
Chocolate Chip, Brownie, Maple Bread Pudding	

## KOOKY BURGERS 14

<b>Poutine (Pooh-Tin)*</b>	<b>\$12.99</b>
Burger meets cheddar cheese curds, fries and gravy. Only in America	
<b>Bacon &amp; Blue Cheese</b>	<b>\$12.09</b>
Crisp bacon and aged blue cheese melted over top	
<b>South Beach</b>	<b>\$12.09</b>
Served on a hoagie roll with ham, turkey, Swiss cheese, mustard and pickles	
<b>Simple Beginnings</b>	<b>\$10.49</b>
Build your own and cooked to your liking	
<b>Maple Bacon</b>	<b>\$12.09</b>
Maple syrup-candied bacon, maple bacon aioli, with a maple mustard glaze served on French toast	
<b>Holy Smoke (Warning Hot)</b>	<b>\$12.09</b>
We add our Holy Smoke! sauce along with fried jalapeños and pepper jack cheese	
<b>The Canadian*</b>	<b>\$12.09</b>
Canadian bacon, cheddar cheese, sautéed onions, and our Forty Creek BBQ sauce	
<b>Yonge Street (Longest Street in Canada and the World)</b>	<b>\$12.09</b>
Two patties with American cheese, sautéed onions & mush-rooms and bacon with our signature burger sauce	
<b>Mushroom Swiss</b>	<b>\$12.09</b>
Swiss gruyere cheese and sautéed Portobello, shiitake and button mushrooms	
<b>Veggie</b>	<b>\$10.49</b>
A charbroiled vegetable patty	
<b>Turkey</b>	<b>\$10.99</b>
Fresh ground turkey meat, seasoned and grilled	
<b>Pimento &amp; Fried Green</b>	<b>\$12.09</b>
Fried green tomatoes and house made pimento cheese	

**Memphis' Best****\$12.09**

Shoemaker Financial winner of the 2012 Best Memphis Burger Festival, featuring a fried egg, lettuce, avocado, BBQ onions, cheddar cheese and herb garlic mayonnaise

**Four Cheese****\$12.09**

American, Swiss, Jack, and Cheddar cheese

**KOOKY BURGERS - ADD ONS** 15**Fried Egg****\$0.79****Burger Sauce****\$0.59****Avocado****\$0.79****Maple Bacon Aioli****\$0.59****Fried Jalapeños****\$0.79****Pickled Jalapeños****\$0.59****Blue Cheese****\$0.99****Cheese****\$0.79****Pimento****\$0.99****Canadian Pea Meal Bacon****\$1.29****Bacon****\$0.99****Sautéed Mushrooms or Onions****\$0.69****Double Meat****\$3.79****Sweet Potato Fries****\$1.29****Herb Garlic Mayonnaise****\$0.59****THE CHALLENGES** 3**4 lb. Kookamonga****\$41.99**

The legend lives here! 4 pounds of pure beef, on a fresh baked bun, topped with lettuce, tomato, onion, pickles, and cheese totaling 7 1/2 pounds. If you, and only you, eat it ALL plus the fixin's in UNDER 60 minutes it's on us, not to mention that you get your picture on the Kooky Canuck Wall of Fame

**6 lb. King Kookamonga****\$57.99**

Our Supersized version of the original, a 6 pound beef patty plus the fixin's totaling 12 pounds of pure de-light. If you and one friend can eat it All in 60 minutes, it's on us

**12 lb. Humonga Kookamongaa****\$99.99**

Our KOOKY version of the original, a 12 pound beef patty plus the fixins totaling 25 pounds of pure mad-ness. If you and three friends can eat it ALL in 60 minutes, it's on us. 24 hour notice required

## SANDWICHES & SPECIALTIES 12

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### Prime Rib

**\$13.99**

A half pound of succulent shaved prime rib dipped in au jus served piping hot on a toasted bun, with a side of horseradish sauce or au jus

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### Buffalo Chicken

**\$11.59**

A hand-breaded chicken breast fried golden brown then tossed in the sauce of your choice, topped with lettuce and tomato with Blue Cheese or Dill Ranch dressing on the side

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### Canuck Club

**\$11.59**

Classically stacked high with layers of smoked ham, juicy turkey, Canadian bacon, lettuce, tomato, mayonnaise, cheddar cheese (white or wheat toast)

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### American Club

**\$11.59**

A classic club stacked high with layers of smoked ham, tur-key, strip bacon, lettuce, tomato, mayonnaise, American and Swiss cheese (white or wheat toast)

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### Kathy's Pimento Cheese BL 'FG' T

**\$11.59**

The 'FG' stands for Fried Green tomatoes that complement this classic BLT served with house made remoulade (white or wheat toast)

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### Grilled Chicken

**\$11.59**

Signature seasoned grilled chicken served on a toasted bun with lettuce, tomato, onions, pickles and your choice of cheese

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### BBQ Pork

**\$11.59**

Tender smoked pork shoulder heaped on a fresh toasted bun topped with coleslaw (Memphis Style) and a side of pulled pork baked beans

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### Catfish Po' Boy

**\$11.99**

A boneless fillet served on Gambino bread with lettuce and tomato, served blackened or fried

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### Donair (Halifax, Nova Scotia)\*

**\$11.59**

Two pitas with shaved house made Gyro meat, onions and tomatoes smothered with original Halifax Donair sauce

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### Hot Dogs - Montreal Style\*\*

**\$10.99**

Two steamed hot dogs topped with mustard, relish, onion and cabbage (cayenne pepper optional but recommended)

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### Waffle Monte Cristo

**\$11.59**

Smoked ham, turkey, American & Swiss Cheese sandwiched between waffle and served with real maple syrup

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### Chicken Wings Plate

**AVAILABLE OPTIONS**

Covered in your choice of sauce, served with Dill Ranch or Blue Cheese, hand-cut fries, carrots and celery

(8): \$11.99

(16): \$21.99

(32): \$40.99

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## MAIN COURSE 9

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### Great Maple Sirloin\*

**\$12.99**

A 6oz sirloin steak marinated in maple syrup and served in a skillet with blue cheese mashed potatoes and green beans

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<b>Catfish Plate ("The Salmon of the South")</b>	<b>\$17.69</b>
One full pound fried or blackened	
<b>Prime Rib</b>	<b>AVAILABLE OPTIONS</b>
Prime rib loin covered in our special spice rub, slow cooked, and cut to order served with au jus and horseradish sauce	12oz: \$25.99
	16oz: \$28.99
<b>Mimi's Tourtière**</b>	<b>\$13.99</b>
Traditional French Canadian meat pie. Entrée does not come with two sides	
<b>Grilled Marinated Chicken</b>	<b>\$15.99</b>
Two boneless chicken breasts, marinated in a zesty blend of citrus and spices and grilled to order	
<b>Fish 'N' Chips</b>	<b>\$15.99</b>
Two generous fillets of cod hand-dipped in our English beer batter, served with fresh hand-cut fries and another side of your choice	
<b>Steak and Fries</b>	<b>AVAILABLE OPTIONS</b>
A hand-cut choice rib eye grilled to perfection, topped with our hand-cut fries and your choice of side	14oz: \$26.99
	20oz: \$35.99
<b>Maple Bacon Butter</b>	<b>\$2.99</b>
Launch your steak to a new level with our signature compound butter	
<b>Boneless Pork Chop</b>	<b>\$17.99</b>
A tender juicy 14oz boneless pork chop basted in Forty Creek BBQ sauce	

## SIDES 13

<b>Green Beans</b>	<b>\$3.99</b>
<b>Cheesy Corn</b>	<b>\$3.99</b>
<b>Coleslaw</b>	<b>\$2.99</b>
<b>Garden Salad</b>	<b>\$3.99</b>
<b>Beef Stroganoff</b>	<b>\$3.99</b>
<b>Mac 'n' Cheese</b>	<b>\$3.99</b>
<b>BBQ Baked Beans</b>	<b>\$3.99</b>
<b>Hand-Cut Fries</b>	<b>\$2.99</b>
<b>Sweet Potato Fries</b>	<b>\$4.99</b>
<b>Cucumber Salad</b>	<b>\$3.99</b>
<b>Blue Cheese Mashed Potatoes</b>	<b>\$3.99</b>
<b>Steamed Mixed Vegetables</b>	<b>\$3.99</b>
<b>Turnip Greens</b>	<b>\$3.99</b>

## BEVERAGES 12

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**Pepsi**

**Diet Pepsi**

**Mountain Dew**

**Dr. Pepper**

**Sierra Mist**

**Lemonade**

**Diet Dr. Pepper**

**Red Bull & Red Bull Sugarfree**

**Canada Dry Ginger-Ale\***

**IBC Root Beer**

**Bottled Water**

**Tea & Coffee**

## KIDS' MENU 6

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**Hot Dog**

**Hamburger / Cheeseburger**

**Chicken Tenders**

Grilled or Fried

**Grilled Cheese**

**Mac 'n' Cheese**

Yes it's Kraft Dinner

**Cheese Pizza**

## 34 OZ BEER 4

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**16oz AVAILABLE**

Molson Canadian Bud Light Michelob Ultra

**LOCAL - SEASONAL**

We take pride in supporting regional vendors. Selections change often. Memphis Made-Fireside-Amber Ale (5.1 ABV) Memphis Made-Catnap-IPA (6.2 ABV) Ghost River Brewing Co-Golden Ale (6.0 ABV) High Cotton-Scottish Ale (5.5 ABV) Crosstown-Lucky Chompers-Helles/Lager (5.7 ABV) Grind City-Tiger Tail-Malt Liquor (7.5 ABV) TailGate Brewery - Orange Wheat - American Pale Wheat (5.1 ABV) Local - Seasonal

**BOTTLE - DOMESTIC**

Labatt Blue (London, Ontario) Molson Golden (Montreal, Quebec) Budweiser Bud Light Coors Light Michelob Ultra Miller Lite Yuengling O'Doul's

## BOTTLE - PREMIUM

Moosehead (St John, New Brunswick) Angry Orchard Cider Corona Guinness Draft Can Heineken Modelo Especial Stella Artois

## WINE 5

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### WHITES 12oz GLASS \$6.99

Moscato Pinot Grigio Chardonnay White Zinfandel Sparkling

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### REDS 12oz GLASS \$6.99

Pinot Noir Merlot Cabernet Sauvignon

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### WHITES 12oz PREMIUM GLASS \$9.99

Chardonnay Pinot Grigio

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### REDS 12oz PREMIUM GLASS \$9.99

Cabernet Sauvignon Merlot Pinot Noir

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### LA MARCA PROSECCO (187ML) \$10.99

## DESSERTS 4

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### DEEP DISH COOKIE A LA MODE \$9.49

Chocolate chip cookie in its own skillet, served with vanilla ice cream

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### DEEP DISH BROWNIE A LA MODE \$9.49

Triple chocolate brownie in its own skillet, served with vanilla ice cream.

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### MAPLE BREAD PUDDING (HAMILTON, ONTARIO) \$9.49

Maple syrup bread pudding, dried cranberries, drizzled with Forty Creek sauce

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### PEACH COBBLER A LA MODE \$9.49

Peaches serenaded with cinnamon sugar served with vanilla ice cream

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## HAPPY HOUR 2

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### MON-FRI 3-7PM \$2.50

Well Drinks, Domestic Bottles, House Wine

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### SAT & SUN 10AM TO 5PM \$5.00

12oz Caesars, Mimosas, Marys

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## PREMIUM 34OZ COCKTAILS 5

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### PALOMA & JULIET \$14.99

Draft cocktail...Cannonborough grapefruit and elderflower, Lunazul reposado, Del Maguey Vida Mezcal, Tattersal sour cherry, sour, tajin rim

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### GOOMBAY SMASH \$14.99

Admiral Nelson Coconut, Bacardi Dark, and Cruzan pineapple rums, triple sec, pineapple & orange juices, sour, dash of bitters, 151 rum float.

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<b>GIN-GER SWIZZLE</b>	<b>\$14.99</b>
Old Dominick Gin, Domaine de Canton ginger liqueur, red wine vinegar, bitters, sour	
<b>MAPLE BROWN BUTTER OLD FASHIONED</b>	<b>\$10.99</b>
Forty Creek whisky washed in brown butter, maple syrup, angostura bitters, orange peel	
<b>BLOODY CAESAR</b>	<b>\$10.99</b>
House-made clamato juice, Skyy vodka, aquavit, Montreal steak spice rim	

## 34OZ COCKTAILS 7

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<b>PEACH BOURBON PALMER</b>	<b>\$11.99</b>
Bourbon, peach liqueur, lemonade, sweet tea	
<b>FLYING MOOSE</b>	<b>\$11.99</b>
Melon, citrus vodka, raspberry rum, sour, lemon lime soda	
<b>STRAWBERRY MOJITO</b>	<b>\$11.99</b>
Rum, triple sec, mint, strawberries, sour, lemon lime soda	
<b>KOOKY MARGARITA</b>	<b>\$11.99</b>
Tequila, orange liqueur, sour, salt rim	
<b>MAID OF THE MIST</b>	<b>\$11.99</b>
Cherry vodka, peach liqueur, blue curacao, lemon lime soda	
<b>SANGRIA</b>	<b>\$11.99</b>
Red wine, gin, rum, brandy, lemon lime soda	
<b>KOOKY L.I.T.</b>	<b>\$11.99</b>
Gin, tequila, vodka, rum, triple sec, sour, cola	

## TIPSY TUESDAYS 1

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### 34oz Cocktails

## LIQUOR 13

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### CANADIAN WHISKY

Caribou Crossing Single Barrel • Crown Royal: Black, Reserve, Apple, or Peach • Crown Royal 18yr Pendleton • Pendleton 1910 Rye 12yr • Forty Creek: Double Barrel, Copper Pot, Confederation Oak • Canadian Club: 9yr Reserve, 12yr Small Batch • VO Gold • Rich and Rare Reserve • Tangle Ridge • Canadian Hunter • J.P. Wiser's: Deluxe, Reserve

### TENNESSEE WHISKEY

George Dickel No. 8: Barrel Select, Bottled in Bond, 8yr Bourbon • Blue Note: Juke Joint, Crossroads, 17 • Riverset Rye • Jack Daniels Old No. 7 • Belle Meade Bourbon, Reserve Cask • Corsair: Dark Rye, Triple Smoke • Nelsons Green Brier Sour Mash • Chattanooga: Barrel Finished 91, Cask 111 Unfiltered Single Fermentation, Port Barrel Finished 95, Rye 99 • Tennessee Rye Malt • Old Dominick Huling Station: Straight Bourbon, Straight Wheat • Daddy Rack: Small Batch, Single Barrel

### SCOTCH WHISKY

Chivas Regal 12 Yr • Glenlivet • McAllan 12yr • Johnny Walker 18yr, 15yr

## AMERICAN WHISKEY

Seagram's 7

## KENTUCKY BOURBON

Maker's Mark • Woodford Reserve

## RYE WHISKEY

Bulleit 95 Rye

## IRISH WHISKY

Proper 12 • Jameson • Slane

## VODKA

Crystal Head • Grey Goose • Titos • Ketel One • Stolichnaya • Skyy • Old Dominick • Absolut

## VODKA FLAVOURS

Deep Eddy Ruby Red • Old Dominick Honeybell • Stoli: Bluberi, Citros, Vanil • 360 Double Chocolate

## RUM

Bacardi: Superior, Spiced, Dark, Raspberry • Admiral Nelson Coconut • Pirates Treasure 151 • Cruzan Pineapple

## TEQUILA

Casamigos: Blanco, Reposado, Añejo, Mezcal • Don Julio Blanco • Herradura: Blanco, Reposado, Añejo • Patron Silver

## GIN

Tanqueray • Old Dominick Southern • Corsair Barrel Aged • The Botanist

## PREMIUM LIQUEURS

B&B • Jägermeister • Rumpel Minze • Louisa's Coffee Caramel Pecan • Fireball • Irish Cream • D'Usse VSOP • D'Usse XO • Tattersall: Aquavit, Sour Cherry, Crème de Fleur • Ciroc VS Brandy • Mr Black Cold Brew Coffee • Domaine De Canton

## SAUCES <sup>1</sup>

### SAUCES

SIGNATURE BBQ GOLDEN BBQ SEASONED THAI CHILI MEMPHIS TIGER STYLE STRAWBERRY JALAPENO MEDIUM HOT HOLY SMOKE! \*EXTREMELY HOT\*

## SALAD & SOUP <sup>11</sup>

### BLUE RIBBON

**\$13.99**

Chopped cheese burger, chopped pickle & onion, iceberg lettuce, toasted sesame burger, sauce

### CHOPPED CHEF'S

**\$13.99**

Mixed greens, turkey, ham, bacon, egg, onion, mushroom, tomato, shredded cheese, choice of dressing

### PRIME RIB & POTATO SOUP

**AVAILABLE OPTIONS**

Cup: \$5.49

Bowl: \$8.99

### CAMPFIRE COBB

**\$8.99**

Mixed greens, egg, red onion, blue cheese crumbles, bacon and tomato, shredded cheese, choice of dressing

**ROCKY MOUNTAIN WEDGE** **\$8.99**

Half head of iceberg lettuce, chopped bacon, tomatoes, onion, blue cheese crumbles & dressing, balsamic reduction

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**PROVINCIAL PEAR** **\$8.99**

Mixed greens, pear, candied walnuts, blue cheese, dried cranberries & raspberry vinaigrette

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**LOG HOUSE** **\$7.99**

Mixed greens, tomato, red onion, shredded cheese, egg, choice of dressing

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**SOUTHWESTERN** **\$8.99**

Mixed greens, tomato, black beans, corn, avocado, red bell pepper, sweet & spicy pecans, shredded cheese, tortilla strips, cilantro sour cream, mexi-ranch dressing

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**CANADIAN CAESAR** **\$8.99**

Romaine hearts, shredded parmesan, Heinz 57 Caesar dressing

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**HOUSE MADE DRESSINGS**

DILL RANCH BLUE CHEESE HONEY MUSTARD BBQ RANCH RASPBERRY VINAIGRETTE HEINZ 57 CAESAR THOUSAND ISLANDS MEXI-RANCH

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**OTHER DRESSINGS**

ITALIAN VINAIGRETTE FAT FREE SUN-DRIED TOMATO RED WINE VINEGAR AND EVOO

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**KIDS** 7

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**HOT DOG**

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**HAMBURGER**

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**CHEESEBURGER**

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**FRIED OR GRILLED CHICKEN TENDERS**

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**GRILLED CHEESE**

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**CHEESE PIZZA**

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**MAC 'N' CHEESE (KRAFT DINNER)**

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**BURGER - ADD ONS** 4

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**VEGGIES**

AVOCADO...0.99 FRIED JALAPENOS...0.79 PICKLED JALAPENOS...0.59 SAUTEED MUSHROOMS...0.99 SAUTEED ONIONS...0.79

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**SAUCES**

BURGER SAUCE...0.79 MAPLE BACON AIOLI...0.79 HERB GARLIC MAYO...0.79 MAPLE MUSTARD GLAZE...0.79

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**PROTEINS**

FRIED EGG...0.99 HOUSE-MADE PEAMEAL BACON...1.49 DOUBLE MEAT...4.99 STRIP BACON...1.49

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**CHEESES**

AMERICAN...0.79 CHEDDAR...0.99 MONTEREY JACK...0.99 PEPPER JACK...0.99 SWISS...0.99 HOUSE-MADE PIMENTO...0.99 BLUE...1.49

**KOOKAMONGA****\$45.99**

Record time 4m 43s by Matt Stonie 4lbs of ground beef, 10" custom made bun, 1 1/2 lbs of lettuce, tomato, onion, pickles, and cheese totaling 7 1/2 lbs. One person challenge.

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**KING KOOKAMONGA****\$63.99**

Record time is 15m 59s 6lbs of ground beef, 12" custom made bun, and all the fixin's, totaling 12lbs. Two-person challenge.

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**HUMONGA KOOKAMONGA****\$109.99**

Record time 23m 12s 12lbs of ground beef, 16" custom made bun, and all the fixin's, totaling 25lbs. Four-person challenge.

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