



We love food and feeding people!

Using local, hormone and antibiotic free meats and eggs, as well as fresh pesticide free vegetables, we make our sandwiches with as much love and passion as we can pack in. It's all about the flavour profile! We make food that you will come back for and crave time and time again.

USUAL SUSPECTS

Say Cheese!

9

A mix of Alberta Cheese white cheddar with gruyere

The Big Cheese

10

Pimento cheese, cheddar gruyere mix, dill pickles and shaved red onion

Hot Mess

12

Pimento cheese, pepper jack, banana peppers, sriracha mayo, Spragg's Spanish chorizo, free run fried egg

Aloha Arkansas

12

In truck made pulled pork with pineapple and smoked cheddar

Veg Head

10

Sunshine Greenhouse tomatoes, basil vinaigrette and local, fresh mozzarella

Tomato Soup

In truck made with hints of basil and thyme. Perfect for dipping! **Cup \$3.00 Shot \$1.50**

**We support these local farms:
Spragg's Meat Shop and Sunshine
Greenhouses. Our bread is supplied by
Redcliff Bakery.**

ROTATING SPECIALS

Home On The Range

TBD

In truck made Silver Sage slow roasted beef with shaved red onion, Brassica mustard and horseradish aioli, cheddar and gruyere cheese

B.A.G.

11

In truck made bacon jam, pink lady apples, gouda

You've GOAT to have it

11

In truck made goat ricotta, olive and fig tapenade, cheddar and gruyere

Kimchikaze

11

In truck made kimchi with sriracha mayo and gruyere cheese

Mac Melts

10-12

Mac and cheese in your grilled cheese! We will tweet the hash tag #macmelts when we are serving up the gooey goodness!

Misubi Chizo

12

Cheddar, gruyere, teriyaki glazed spam, kimchi, sesame crusted seaweed

CONTACT CHRIS TODAY

BOOK THE CHEEZY BIZNESS GRILLED CHEESE TRUCK FOR YOUR NEXT EVENT!



@cheezybizness



cheezybizness.com



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