



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! 10
A mix Alberta Cheese white cheddar with gruyere

The Big Cheese 11
Pimento cheese, cheddar gruyere mix, dill pickles and shaved red onion

Hot Mess 13
Pimento cheese, pepper jack, banana peppers, sriracha mayo, Spragg's Spanish chorizo, free run fried egg

Aloha Arkansas 13
In truck made pulled pork with pineapple and smoked cheddar

Veg Head 11
Gull Valley 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 and Ranches:

Spragg's Meat Shop	Cloverleaf Cheese
Silver Sage Beef	White Gold Cheese
Gull Valley Tomatoes	Our bread is supplied by Daniel's Bakery
Springbank Cheese	

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. 13
In truck made bacon jam, pink lady apples, gouda

You've GOAT to have it 12
In truck made goat ricotta, olive and fig tapenade, cheddar and gruyere

Kimchikaze 15
In truck made pastrami and kimchi with sriracha mayo and gruyere cheese

Mac Melts 10-13
Mac and cheese in your grilled cheese! We will tweet the hash tag #macmelts when we are serving up the gooey goodness!

Misubi Chizo 13
Cheddar, gruyere, teriyaki glazed spam, kimchi, sesame crusted seaweed

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

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