



Franktuary was founded in downtown Pittsburgh in 2004, when college friends Megan and Tim shelved their degrees and started slinging franks from the basement of historic Trinity Cathedral. The duo have been serving their signature frankfurters for over a decade, topping them with locally sourced regional and ethnic condiments. Though they have left the cathedral basement behind, the spirit of the original Franktuary lives on in its mobile truck and Lawrenceville bar and restaurant, and, of course, in the name.



STARTERS

FRIED CAULIFLOWER BITES

Tossed with Frank's Red Hot, house BBQ, or house teriyaki. With celery, carrots, and bleu cheese or ranch. \$7

NEW CHICKEN TENDERS

Four crispy chicken tenders with honey dijon dipping sauce. \$7

NEW DELICIOUS INDECISION APPETIZER SAMPLER

Some of everything, perfect for sharing! Four onion rings, two pierogi, pickle chips, cauliflower bites, and your choice of two dipping sauces. \$12.50

ONION RINGS

Halos on your plate. Great with our chipotle aioli! \$4

GARBANZO FRIES

Peppery and delicious, like nothing you've ever tasted before. With Thai peanut sauce or garlic aioli. \$7

PIEROGI PLATE

Six deep fried pierogi with sour cream or choice of dipping sauce! \$10.50

FRIED PICKLE CHIPS

Salty and sour pickle chips with a side of ranch. Pucker up! \$4.25

DEEP-FRIED SOFT PRETZEL

A deep-fried soft pretzel perfect for dipping! Choose salted or cinnamon-sugared; dip in cheese sauce, chocolate sauce, or house mustard.
single \$4 | basket of three \$10 Add sauces + \$.50.

POUTINE QUEBECOISE

Traditional Canadian late night food: hand cut french fries loaded with house brown gravy 🍷, fresh cheese curds, and scallions.

Pronounce: "poo-TEEN."
Translate: "hot MESS."

small \$5.50 | large \$9.50

CREATE YOUR OWN POUTINE

Load up your fries with any five items from the Create Your Own list. Add a chopped frank for \$3.

small \$6.50 | large \$10.50

HAND CUT FRIES

With ketchup or garlic aioli. \$3.50



SIGNATURE FRANKS

NEW YORKER

All-beef snappy casing frank with sauerkraut, sweet onion sauce, and spicy brown mustard on potato roll. Franktuary's Manhattan street cart inspiration and best seller. \$5.25

CHICAGO IMPOSTER

All-beef skinless frank with relish, onion, banana pepper, tomato, pickle, yellow mustard, celery salt, and poppy seed on potato roll. We've been dragging our Windy City look-alike through the Garden of Eden since 2004. \$5.50

PITTSBURGH

Local grass-fed beef frank topped with a deep fried pierogi, vinegar slaw, and PGH sauce on potato roll. Throw fries on top for \$.25 because: y'inz from ahrahnd here?? \$6.50

OAHU

All-beef snappy casing frank topped with grilled pineapple, teriyaki, bacon, and scallions. \$6

TEXAN

All-beef snappy casing frank with grass-fed beef chili, sharp cheddar, jalapeños. \$6.25



NEW CHEF'S CHOICE

Our hot dog artists will create a masterpiece just for you! Tell your server about allergies, dietary restrictions, or serious dislikes and then enjoy the surprise! \$6.50

IT'S BACK!! PA DUCHESS

Local grass-fed beef frank topped with apple compote, grilled onions, and white cheddar cheese. \$5.50

NEW BEYOND HARVEST

Unbelievably meat-like Beyond Meat sausage on a whole wheat bun topped with roasted root vegetables, pomegranate balsamic glaze, and parmesan cheese crisps. Ditch the parm to make it 🌱! \$11

NEW BANH MI

All-beef skinless frank with caramelized pork belly, pickled carrots and daikon, sriracha mayo, and cilantro. \$6.50

REYKJAVÍK

All-beef snappy casing frank with remoulade, onion, ketchup, yellow mustard, and fried onion straws on potato roll. Inspired by a delicious hot dog from an unpronounceable shack—Bæjarins Beztu Pylsur—in a parking lot in Iceland. \$5

CORN DOG

All-beef skinless or veggie frank fried in house cornmeal batter. \$5.50

THE COLOSSUS: A FLAMING VOLCANO OF FRANKFURTERS

Go huge! A stack of franks in buns on a bed of greens and hand cut fries with cascading condiments and a surprise inside. Yes, it's really lit.

It's My Birthday—4 franks, 4 toppings \$17
That Special Someone—6 franks, 6 toppings \$22
The Last Supper—12 franks, 8 toppings \$37

CREATE YOUR OWN FRANKS

The **MEAT** shall inherit the earth.

all-beef snappy casing frank ^{Boar's Head} \$4.25
all-beef skinless frank ^{Smith's} \$3.75
local grass-fed beef frank ^{Jubilee Hilltop Ranch} \$5.50
uncured natural turkey frank \$5.25
tofu frank 🌱 \$4.50
Beyond Meat Italian sausage 🌱 \$9.50
local pork & beef kielbasa ^{Jubilee Hilltop Ranch} \$7.25

BUN *nation under God...*

potato roll
whole wheat roll 🌱
gluten free roll +\$2
no bun
bed of greens 🌱

THE FINE PRINT: *Choose up to 10 toppings. Make good choices: management is not responsible for unpalatable combinations. 🌱 = vegan, other items also might be; many are vegetarian, gluten-free, or special diet adaptable - please ask your server! Frank you very much.*

...with liberty and **MUSTARD** for all.

CHILI:
grass-fed beef chili +\$.25
vegan chili 🌱 +\$.25

CHEESE:
bleu crumbles
cheese curds
house cheese sauce +\$.25
nacho cheese
sharp cheddar
vegan cheese sauce 🌱 +\$.25

MUSTARD:
dijon 🌱
honey dijon
Miller's ^{banana pepper} Mustard 🌱
spicy brown 🌱
yellow mustard 🌱

SAUCE:
BBQ KC style
bleu cheese dressing
chipotle aioli 🌱
Frank's Red Hot
garlic aioli
house gravy 🌱

ketchup
mayonnaise
PGH sauce
ranch
relish 🌱
remoulade
Sriracha
Sriracha aioli
teriyaki 🌱
Thai peanut 🌱

peanuts
pickle spear
NEW pickled carrots/daikon
pickled red onions 🌱
pirate sword
rainbow sprinkles
sauerkraut 🌱
scallions
umbrella
vinegar slaw 🌱

STUFF:
cabbage & carrots
NEW cilantro
diced onions
NEW fried brussels sprouts
fried onion straws
fried pickle chips
green olives
grilled onions
grilled pineapple
gummy bears
jalapeños
kale
mac & cheese +\$.25
NEW parmesan crisps

\$1 STUFF:
avocado
bacon
vegan "bacon" 🌱
pierogi
ice cream
fried egg

FOR SMALL FRY

Frankensquid on Fry Beach

Hot dog sea creatures stranded on a beach of fries. \$7

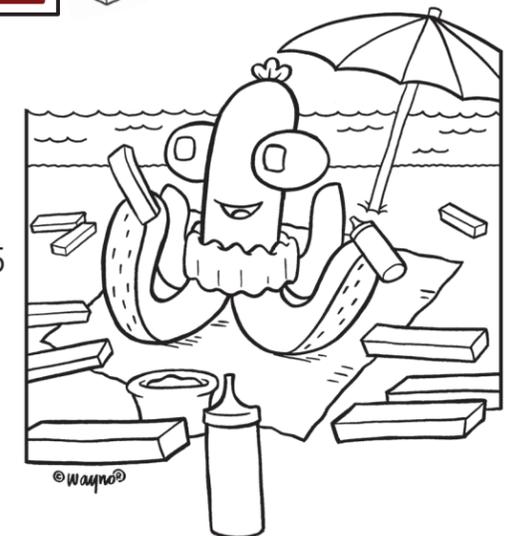
Pirate Frank's Swashbuckling Booty

Mini corn-dogs skewered on pirate swords: walk them off the plank into ketchup or mustard! With apple slices, fries, or mac & cheese. \$7.75

Choose Your Own Adventure Kid's Plate

All-beef skinless frank OR corn dog OR half grilled cheese sandwich OR chicken strips. With apple slices, fries, or mac & cheese. \$6.75

All Small Fry meals include milk, juice, or small draft soda.



SALADS & SIDES

Add a frank or two chicken tenders to any salad for just \$3.25!

^{NEW} ROASTED ROOT SALAD

Fried brussels sprouts, roasted root vegetables, apples, spiced walnuts, parmesan cheese crisps. On shredded raw kale, brussels, cabbage, carrots, and radicchio, with pomegranate balsamic dressing. \$7 small | \$12 large

MISO KALE SALAD 🌱

Fresh kale, pickled red onions, roasted beets and carrots, topped with sesame seeds and our tangy sweet ginger miso dressing. \$8 small | \$9.50 large

PITTSBURGH SALAD

Chicken tenders and french fries hanging out on a bed of lettuce, tomato, carrot, red onion, and cheddar cheese. With house ranch dressing. \$10

HOUSE SALAD 🌱

Lettuce, tomato, cucumber, red onions, cabbage, carrots, sourdough croutons, and balsamic vinaigrette. \$5.50 small | \$7.75 large

NOT DOGS

All Not Dogs include a pickle spear and a small house salad or fries.

PIXBURGH SAMMICH

Bacon, fried egg, provolone, vinegar slaw, and fries on sourdough. \$8.50 Sub vegan bacon for \$1.

AVOCADO FRIED CHIX SAMMICH

Chicken tenders, avocado, lettuce, tomato, pickled red onions, and house ranch on sourdough. \$8.75

SOUP OF THE DAY

Good hot soup. With crackers. \$6

CHILI BOWL

Grass-fed beef chili or vegan chipotle chili 🌱. Top with sour cream, cheddar, jalapeños, or onions. \$6.95

MAC & CHEESE

Noodles, cheesy sauce, crunchy topping. Consider yourself comforted. \$4.50

CHILI MAC OR VEGAN CHILI MAC 🌱

Chili over noodles topped with cheesy sauce. \$6.50
Yes, you can have it vegan! \$7.50

PIEROGI

A trio of deep fried pierogi with sour cream. \$5.50

SLAW 🌱

House vinegar slaw. \$3

BLT OR VLT 🌱

Bacon (real or vegan), lettuce, tomato, and chipotle aioli. \$8.50
Add avocado for \$1.50 because it's delicious.

BACON GRILLED CHEESE

Sharp cheddar and bacon on sourdough. \$8.50 Or skip bacon. \$7
Or sub vegan bacon and vegan cheese! 🌱 \$9.50

VIRGIN BEVERAGES

FOUNTAIN SODA

Pepsi, Diet Pepsi, Mountain Dew, Ginger Ale \$3

CRAFT SODA

Draft Agave Vanilla Creme \$3

On Tap 1919 Root Beer in frosty mug! \$4

BOTTLED SODA

Natrona Bottling Co Birch Beer, Cherry, Mint, Jamaica's Finest Ginger Beer \$3.50

Mexican Coca Cola \$3.50

COFFEE & TEA

French Press small \$3.50, large \$6

Hot Tea Earl Grey, Ginger Lemon, Black Chai Spice \$3

Iced Tea Lipton unsweetened \$3.50

JUICE & MILK

whole milk, chocolate milk, cranberry juice, apple juice, orange juice \$3

SWEETS

FLOAT OR SPIKED FLOAT

Vanilla ice cream with any draft soda. \$5

Spike it with Gosling's Dark Rum, Baileys, or Kahlua. \$8

CHOCOLATE MOUSSE

Sinfully dark chocolate with a hint of espresso. \$3

^{NEW} CHOCOLATE LAVA CAKE

With vanilla ice cream and warm cherry compote.

Bonus: gluten free! \$8.75

NOW ON CONCOURSE B!

Find your favorite franks near gate B32.



TEES FOR SALE. ALSO WE CATER.

catering@franktuary.com

BOTTLED BEER

- Iron City** Light 4.15% light lager \$3
Miller Lite 4.17% light lager \$2
Troegs Perpetual 7.5% American IPA \$6
Yuengling 4.5% American amber lager \$3.50
Bell's Two Hearted 7% American IPA \$5.50
Pabst Easy Pabst light 3.8% \$3
Victory Golden Monkey 9.5% tripel \$7
Rogue Dead Guy 6.8% maibock/helles bock \$7
Victory Prima Pils 5.3% German Pilsner \$5
Rivertowne Hala Kahiki 4.8% pineapple ale \$5.50
Henry's Hard Lemon Lime 4.2% hard sparkling water \$4
Fat Head's Head Hunter 7.5% American IPA \$7
DuClaw Sweet Baby Jesus 6% chocolate peanut butter porter \$6.5
Left Hand Milk Stout 6% sweet milk stout \$7
21st Amendment Brew Free! or Die 7% American IPA \$6
Chimay Grande Réserve (blue) 9% Belgian strong dark ale \$11
Fat Head's Bumble Berry 5.3% honey blueberry ale \$6
Red Star Kombucha 2.5% green tea kombucha \$6
Cigar City Jai Alai American IPA 7.5% \$6
Full Pint Chinookie 7.1% IPA \$5
Aurochs Gluten Free Ale 4.5% session IPA \$8
Sly Fox Helles 4.9% Munich helles lager \$5
Platform Rosellini 5% fruit ale \$7
East End Big Hop 5.8% American IPA \$6
Oskar Blues Dale's 6.5% American pale ale \$5
Oddsides Ales Mosaic Dank Juice 7% New England IPA \$6
Oskar Blue's Mama's Little Yella Pils 5.3% bohemian pilsner \$5
Epic Tart N Juicy 4.5% sour IPA \$7
Franziskaner 5% German Hefeweizen \$8



LIBATIONS

- AUTUMN OLD FASHIONED**
Liberty Pole rye whiskey, Penna Dutch Apple Pie, maple syrup, bitters \$9
- APPLE CIDER RUM-ARITA**
Rum 6, apple cider, cinnamon syrup, lime \$9
- PIMM'S #2**
Pimm's, cucumber, St Elder liqueur, lemon \$7
- GREY 'N' CLOUDY**
Maggie's Farm spiced rum, lime, ginger beer, bitters, honey \$7
- LARRYVILLE MULE**
vodka, lemon simple, St Elder liqueur, ginger beer, lime juice \$8
- CHURCH WINE PUNCH**
port, red wine, Big Spirits cinnamon whisky, lemon, honey, clove \$8



EVENTS

HAPPY HOUR DEALS 5 - 7 pm | Tues - Fri
ALL DRAFTS 1/2 OFF + Frank of the Month \$3

Trivia Tuesdays: FUN FUN FUN with Dr. Drew, 8 pm

Win It Wednesdays! Competitive Eating Training
Eat 3 franks in 2 minutes to get your name on the Wiener Board!
Plus 50% off your tab and a \$10 gift card.

Third Thursdays: Beer and Frank Pairings, 5-7 pm, \$15
A trio of pours from a featured brewery paired with a trio of styles on a foot long frank!

Flying? We've got beer for that.
Find Franktuary near gate B32!



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