

INTRODUCING DAYTON'S NEWEST MOBILE FOOD TRAILER...

# ZOMBIE DOGZ

Gourmet hot dogs so good, people are dying to get their hands on one!  
**CHECK OUT OUR FREAKIN' AWESOME CREATIONS**

## Hunk a Hunk a Rotting Flesh

Our tribute to the King starts with an all-beef frank, topped with bacon and pan seared bananas flambéed in banana liquor, and topped with our homemade cashew butter.

## Juan of the Dead

This walking dead creation is our spin on a Cuban. An all-beef frank that's topped with Swiss cheese, house made pulled pork, imported datil bbq sauce, sweet and tangy mustard, and pickles.

## The Nibbler

This iconic hotdog has been zombified!! We've taken an American classic, the Coney, and turned it into something MAD-nificent... An all-beef, bacon topped frank, smothered in our homemade spicy chili. Topped with diced red onion, sweet and tangy mustard, and sliced muenster cheese.

## Sliced and Diced

An all-beef dog, topped with roasted pears, goat cheese, mixed greens, drizzled with a balsamic reduction, and finished with candied almonds.

## Gem City slasher

An inspiration of a friend's favorite. We have an all-beef dog topped with our avocado salsa mixed with white truffle oil, diced red onion, drizzled with cilantro sour cream and bacon bits.

## Blood Graffiti

An all-beef frank smothered in our secret blood sauce with provolone cheese, and grilled pepperoni bits. Careful, this could be your last meal!

## Carnivore of Crack

Like MEAT?!?! This dog is Zombie approved, using an all-beef dog again, bacon, shaved prosciutto, and topped with an egg fried in white truffle oil, covered with sharp cheddar cheese, truffle salt, and fresh ground pepper. Drip with hot sauce if you dare!

## Smells Like "zombie" Spirit

Our rendition of a sandwich classic, the Reuben, comes with an all-beef dog, topped with fresh sauerkraut, in-house 1000 island dressing, and Swiss cheese.

## Dead Dixie

This unique creation is bursting with flavors. Using an all-beef dog, topped with diced in season apples, gorgonzola cheese crumbles; apple wood smoked bacon bits, and drizzled in our signature spicy bbq sauce.

## Diablo Dog

This one packs a punch with our homemade spicy salsa, Jalapeno bacon bits, and topped with shredded sharp cheddar cheese. Warning!! Hot-chi-mamma...

## Calling in Dead

A crowd favorite! This starts with the all-beef dog loaded with our homemade creamy mac'n'cheese that's cooked in white truffle oil. The Calling is finished with a topping of cracker crumbles.

## Grandé Zombé

All beef dog, topped with Frankie's Freakie queso sauce, shredded lettuce, cilantro sour cream, and crushed corn chips.

## Killer Gauge

Family inspired, get this dog and you won't regret it. Our rendition of a classic buffalo wing! Start with the all-beef frank topped with a homemade buffalo chicken dip. This killer is finished off with blue-cheese crumbles, chopped celery, and red hot sauce. Boo-yah!

## The Bandito

Our homemade spicy salsa atop an all-beef frank with sliced avocados and chorizo sausage crumble. Finished with shredded cheddar cheese and a dollop of cilantro sour cream...so good!

## Empty Hearted

All-beef frank topped with mixed greens, kalamata olives, sun-dried tomatos, caramelized onions. This specialty is completed with feta and goat cheeses and toasted pine nuts!

## Victim #13

This combo dog starts with our house made truffle oil mac n' cheese covering an all-beef frank with fresh sauerkraut. Topped with our sweet and spicy chili, chopped red onions, pickles, and tangy mustard. Seriously, we did that!

## Lifeless Soul

This one is light, but unforgettable! The Lifeless Soul is topped with shredded carrots, diced cucumbers, banana peppers, hummus, and feta cheese. Great on the go!

## Brain Daddy

Pineapple, habanero pulled pork covering our dog, then topped with pineapple, mandarin oranges, maraschino cherries, sesame seeds, a spritz of lime juice and sprigs of cilantro. Sounds fancy?! ...It is! Get one, fancy pants.

## The Popsicle Challenge

Challenge time you freaks! This "waiver signing" creation delivers a pleasant sensation to your palette. We start with our all-beef dog smothered in a pile of fresh cut jalapeños. Then doused with Brix Miami Eat's secret zombie sauce and topped with Dave's Insanity Special Reserve. And THEN...ghost chili flakes. Take that stomach! By the way, finish this dog in 5 minutes or less, drink-free, and without messing yourself and we'll foot the bill. We'll even throw in some stickers and a koozie for that cold beverage you're going to need.

## The Undead

We couldn't forget about our non-meat eating friends. We use a tofu dog and will top it with any creation you choose from these toppings:

Tomatoes	Pears	Tropical Salsa
Strawberries	Pineapple	Gorgonzola Cheese
Spicy Salsa	Goat Cheese	Mac'n'Cheese
Apples	Provolone Cheese	Bananas
Blood Sauce	Mustard	Pickle
Peppers	Cashew butter	Cheddar Cheese
Onion	Cilantro Sour Cream	Sauerkraut
Avocado		

- \* Creations are rotated on the truck daily.
- \* All creations start with an all-beef frank unless noted otherwise.
- \* A tofu dog may be substituted on any combination.

**Gourmet Hot Dogs**  
**Dayton, Ohio**

