



A warm welcome to Dockside Burgers & Bar!

The meat in our burgers comes from Swedish organic grass-fed cows that have been allowed to graze on grass and herbs. You may wonder why grass-fed beef is better than grain-fed beef? Well, besides the fact that the cows are much healthier when they can roam outside and eat the food they were made for, they also grow at a slower pace, which gives the meat time to naturally become tender and flavorful. It also contains a higher level of the essential Omega-3 than other meat. Tasty meat with a clean conscience!

Our burgers are handmade and prepared from scratch – we grind the meat daily to ensure top quality.

In addition to our regular menu, we always have a Burger of the Month at Dockside. This creation is either brand new or one of our customer favorites making a return. Do you have a favorite you'd love to see again? Email us or tag us on Facebook or Instagram. Make sure you follow us on social media!



BURGARE

Månadens Burgare -

149kr

A different burger every month, ask which one it is this month.

Cheese

135kr

Swedish organic grass-fed beef, cheddar cheese, caramelized onion, silver onion, ketchup, mustard, mayo

Trippel Cheese - Triple Cheese

149kr

Swedish organic grass-fed beef, cheddar cheese, Pepper Jack cheese, Edamer cheese, silver onion, caramelized onion, ketchup, mustard, mayo

Tryffel - Truffle

139kr

Swedish organic grass-fed beef, cheddar cheese, pickles, caramelized onion, truffle mayo

Vegan

149kr

Vegan burger, caramelized onion, BBQ sauce, vegan mayo

Crispy Hot Chili Cheese

149kr

Swedish organic grass-fed beef, cheddar, chili cheese, chili mayo, bacon, red onion

Jalapeño

139kr

Swedish organic grass-fed beef, cheddar cheese, jalapeño, caramelized onion, BBQ sauce, mayo

BBQ

139kr

Swedish organic grass-fed beef, cheddar cheese, bacon, pickled red onion, BBQ sauce, mayo

American

139kr

Swedish organic grass-fed beef, cheddar cheese, bacon, pickles, red onion, tomato, lettuce, house dressing, mayo

Halloumi

129kr

Fried halloumi cheese, pickled red onion, tomato, lettuce, BBQ sauce, mayo

Brie - mango chutney


139kr

Swedish organic grass-fed beef, brie cheese, mango chutney, arugula, red onion, mayo

Kids menu (upp till 12 år)

95kr

Swedish organic grass-fed beef(half size), cheddar cheese and ketchup, including fries and a juice box

 **Super hungry?** Double your burger and get two patties - 59kr

Burger Add-ons

Extra patty (Swedish organic grass-fed beef) +59kr

Caramelized onion + 10kr

Bacon + 10kr

Extra cheese + 10kr

Remember to pick a delicious side and dip sauce for your burger! You find them on the next page.

Gluten-free? Choose gluten-free bread or a lettuce wrap.

SIDES + MILKSHAKES

FRIES & EXTRAS

Regular Fries (potato/sweet potato/mix) 39kr/55kr/49kr

Loaded cheese pommes potato/sweet potato/mix 60kr/70kr/65kr
(With melted cheddar, chopped red onion, and jalapeño)

Side Salad (for burger) 39kr

Onion rings 45kr

Mozzarella sticks, 4 pcs 45kr

Chili Cheese, 4 pcs 45kr

DIPS - 12kr each

Truffle mayo

Chili mayo

Garlic aioli

Melted cheddar

Classic mayo

Wasabi ketchup

Vegan majo

Blue Cheese

BBQ sauce

Béarnaise

JUST A LITTLE HUNGRY

Halloumi sallad 59kr

Mozzarella & tomato sallad 59kr

Buffalo wings 6pcs 99kr

Served with blue cheese dressing and BBQ sauce

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MILKSHAKES - 69kr

Delicious shakes made with real ice cream and topped with whipped cream.

- Strawberry
- Chocolate
- Vanilla
- Tropical
- Caramell
- Espresso

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Apertifs

Aperol Spritz 125
Aperol, prosecco and soda water

Appletini 145
vodka, apple sour, orange liquor, lime & apple juice

Moscow mule 140
vodka, lime and ginger beer

Gin & Tonic 135
We have different tonic flavours, ask us which!

BEERS ON TAP

Norrlands, light Swedish lager 40 cl / 50 cl	75kr / 85kr
Krusovice, light Czech lager 40 cl / 50 cl	85kr / 95kr
Full Ship of IPA, Swedish IPA 40 cl / 50 cl	85kr / 95kr
Guest tap!	
Ask us what's on! 40 cl / 50 cl	85kr / 95kr

LAGERS and PILS in Bottles and Cans

Mariestad export 50cl Swedish lager 5,3%	90kr
Sol 33cl Mexican light lager 4,5%	79kr
Wisby pils 33cl Swedish Pils 5,0% - Gotlands Brewery	79kr
Liberation Lager 33cl Gluten free light lager 4,5 % - Hyllie Brewery	79kr

VETEÖL på flaska

Blue Moon 33cl USA Wheat beer 5,4%	82kr
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SOUR BEER on can/bottle

Medows Gooseberry & Nettle 33cl Scanian sour beer - Hyllie Brewery	89kr
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IPA and PALE ALE in bottle

Hyllie IPA 33 cl Swedish Ipa 6,5% - Hyllie Brewery	89kr
Sitting Bulldog 33 cl Swedish Ipa 6,4%- Gotlands Brewery	89kr
Sunny Disposition 33cl Swedish India Pale Ale 5,7% Hyllie Brewery	85kr
Nyhamnen Porter 44cl Swedish porter 5,7% - Hyllie Brewery	89kr

CIDER

Briska Pear Cider	79kr
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WHISKEY/LIQUEURS/RUM/SPIRITS

Cragganmore 12 YO	32 kr/cl
Plantation, vintage	28kr/cl
Jägermeister	28kr/cl
Coffee liqueur	23kr/cl
Hot Shot	89kr
(Galliano, coffe, cream)	
Licorits & chilli shot	23kr/cl
Candy shot, different flavours 3 cl	65kr

WINES BY GLASS & BOTTLE

Red- I´talja Rosso Italiano - Italy 13%

95kr / 415kr

Medium-bodied with generous fruity notes of ripe cherries and wild raspberries. Soft tannins, good balance, and a nice herbal finish.

Rosé- La Méridionale Rosé - France 12%

95kr / 415kr

Berry-forward and fresh, with aromas of red berries, citrus fruits, and herbs. Dry, fruity, and fresh on the palate with notes of raspberry, redcurrant, wild strawberry, mandarin, and blood orange. Good minerality and a hint of herbs for a refreshing finish.

Grape: Grenache

White- La Méridionale Blanc - France 12,5%

95kr / 415kr

Dry, fruity, and fresh with notes of pineapple, citrus, grapefruit, peach, and melon. Fresh tropical and citrus aromas with slight herbal notes.

Grapes: Chardonnay, Sauvignon Blanc

Prosecco Treviso DOC Cuvée Extra Dry - Italy 11%

98kr / 415kr

Medium-bodied, fresh, and fruity with citrus, pear, peach, and mineral. Rich mousse with small bubbles and a clean finish.

Grape: Glera

VINES BY BOTTLE:

Torre Del Falasco Valpolicella Ripasso DOC - Italy 13,5%

490kr

Medium-bodied wine with flavors of dark fruit, chocolate, and a hint of almond. Silky tannins and a slightly warm, long finish. Fruity and slightly sweet aroma with notes of dark berries and dried fruit.

Grapes: Corvina, Rondinella

Chateau Souverain Cabernet Sauvignon - USA 14%

470kr

Dark, fruity aroma with notes of blackcurrant, blackberry, chocolate, vanilla, and freshly roasted coffee. Fruity flavor with sweet spice and smooth tannins.

Grapes: Cabernet Franc, Cabernet Sauvignon

Pilipponnat Royal Reserve Brut - Champagne 12,5%

990kr

Elegant, fruity, fresh, dry, and balanced with distinct apple notes, creamy caramel, and slight yeasty bread tones. Fresh aroma with citrus fruits, ripe winter apples, gooseberries, yeast, and butter.

Grapes: Pinot Noir 67%, Chardonnay 29%, Pinot Meunier 3%

COFFEE & TEA

Espresso	25kr
Americano	30kr
Cappuccino/latte	42kr
Tea	30kr
Iced latte	39kr
Hot chocolate	39kr

SODA & NON-ALCOHOLIC

Cola/Cola Zero/Fanta/Sprite/Trocadero	30kr
Loka natural/ Loka lemon(carbonated water)	25kr
Melleruds, light lager 33cl	45kr
Ginger Joe (Ginger beer)	39kr
Ship Full of IPA 33cl	45kr
Briska päron - alkoholfri	43kr
Non - alcoholic drink	89kr

DESSERTS

Homemade rhubarb crumble with vanilla ice cream 65kr

Homemade blackberry crumble with vanilla ice cream 65kr

Vanilla ice cream with caramel, chocolate, or strawberry sauce, 59kr
mini marshmallows, cracker, and whipped cream

MILKSHAKE

Supersmarriga shakes som är gjorda på gräddglass och serveras med grädde på toppen - 69kr

- Strawberry
- Chocolate
- Vanilla
- Tropical(mango and lime flavour)
- Caramell
- Espresso

WHISKEY/LIQUEUR/RUM/SPIRIT

Cragganmore 12 YO	28kr/cl
Plantation, vintage	25kr/cl
Jägermeister	28kr/cl
Coffee liqueur	20kr/cl
Hot shot	89kr
Liqorits & chilli shot	20kr/cl
Candy shot, various flavors	3 cl 65kr

COCKTAIL 'S

Appletini	145	Blue Lagoon	140
Refreshing classic with vodka, apple sour, orange liqueur, fresh lime juice, and apple juice		Sometimes called Isbjörn(Polar Bear) in Swedish. Vodka, blue curacao, and Sprite – bright blue and refreshing	
Espresso Martini	140	Vodka Red bull	135
A cocktail that both wakes you up and cools you down, made with vodka, Kahlua och riktig espresso		A modern classic served ice cold with vodka and Red Bull.	
Pornstar Martini	140	Moscow Mule	140
A magically pretty and tasty cocktail made from vodka, passion fruit and fresh lime juice, served with a shot of prosecco on the side		Classic and fresh with vodka, fresh lime juice and ginger beer. Want a twist? Try it with strawberry flavor – it tastes heavenly!	
Vodka lime	135	White Russian	140
Bright, tangy, and just the right sourness packed with fresh lime, sugar syrup, and soda.		A sweet classic made with vodka, Kahlua och shaken milk	
Aperol Spritz	125	Daiquiri	135
The perfect pre-dinner drink – a refreshing mix of Aperol, prosecco, and soda water.		A sweet-and-sour classic with bold flavor – made with rum, fresh lime juice, and sugar syrup.	
Mojito	140	Carpinhia	135
The ultimate summer cocktail – light rum, fresh lime, mint, sugar syrup, and soda.		Another summer favorite – cachaça, loads of fresh lime, and sugar syrup.	
Mojito Strawberry	140	Gin Hass Passion	135
A sweeter twist on the classic – light rum, strawberry, and lime. Just as refreshing, just a bit softer.		A popular gin drink with passion fruit purée, fresh lime juice, and Sprite.	
Gin & Tonic	135	White lady	140
A timeless favorite with gin and tonic water. We have several tonic types – ask us what's available today!		A sweet-and-sour gin cocktail with orange liqueur, fresh lemon juice, and sugar syrup.	
French 75 Cocktail with prosecco	150	Irish Coffee	135
A classic cocktail from 1915, our way – gin, lemon juice, sugar syrup, and prosecco.		A warming classic made with Irish whiskey, brown sugar, strong coffee, and a generous layer of cream.	

Candy Shot (various flavors) - 3 cl 65kr
Hotshot (Galliano, kaffe, and cream) 89kr

Want an alcohol-free version of any cocktail? Just ask – we'll gladly fix one for you!