



BURGERS

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**FRESH,
HOMEMADE
AND
KICK ASS
FLAVOR**

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KICKASS 245

1/3 pounder Angus beef patty, iceberg lettuce, tomato, dill pickle, Raging Bull sauce

MIGHTY BEAST 295

1/3 pounder Angus beef patty, griddle maple bacon, aged cheddar, spicy beer mustard sauce, lettuce, tomato, dill pickle, Raging Bull sauce

RAGING WAGYU 345

1/3 pounder Australian Wagyu beef patty, braised onions, chili chutney, lettuce, tomato, dill pickle, Raging Bull sauce

KICKIN' CHICKEN 245

1/3 pounder grilled chicken thigh, griddle maple bacon, Raging Bull sauce, Iceberg lettuce, tomato, dill pickle,

NAKED FISH 345

Crispy fried grouper fillet, criolla, romaine lettuce, nikkei tartar sauce

PRETENDER 245

Braised red kidney beans, quinoa, guacamole, beetroot, lettuce, grilled bell pepper

SIDES

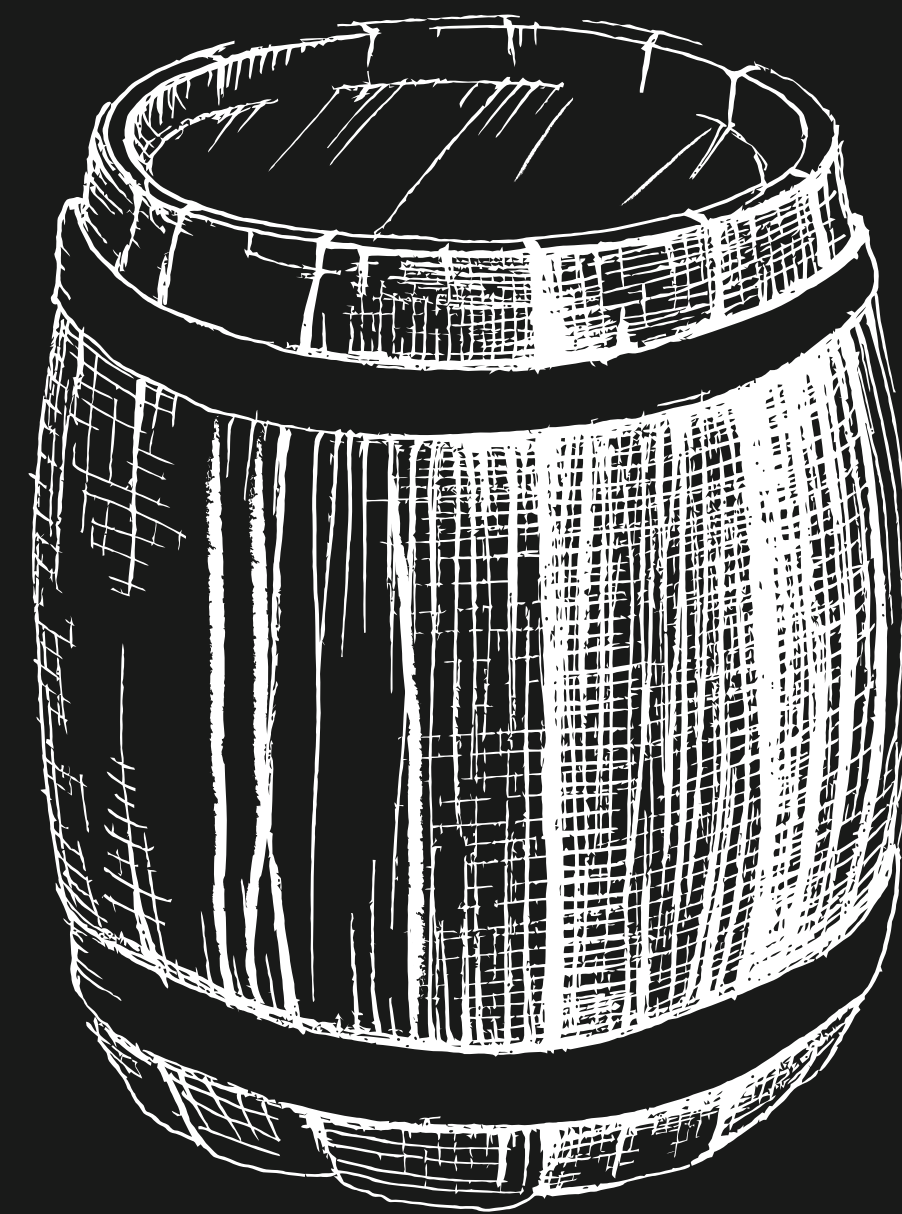
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THICK CUT FRIES 85

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MESSY FRIES 160

Thick cut fries topped with pulled pork, Raging Bull BBQ sauce, cheddar cheese



**BOURBON SHOT
FROM THE BARREL
100**

BEER

**BULL'S DRAFT
(500ML)
250**

**BLANCHE DE
BRUXELLES
200**

**SAN MIGUEL
LIGHT
100**

**STELLA
ARTOIS
160**

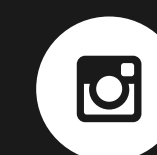
MILKSHAKE

VANILLA.....190

CHOCOLATE.....190

UBE.....190

CONNECT WITH US



@ragingbullburgers #RagingBullBurgers
www.ragingbullburgers-fort.com



Prices are in Philippine pesos and inclusive of applicable local government taxes



BURGERS WITH A CONSCIENCE AND THE ATTITUDE OF A ROCKSTAR

Raging Bull Burgers is not just a burger shop. It's a flavor-forward, offbeat locale with a rockstar attitude. Born from the desire to practice nose-to-tail butchery, cuts of brisket, rump and wagyu are marinated in Raging Bull's chart topping seasoning mix.

All burgers are charcoal grilled and topped with crisp fresh produce together with our feisty secret sauce made according to our own recipe. Fresh, homemade and kick ass flavor – the credo at Raging Bull Burgers.

The menu offers mean burgers with spunk in every bite. Ground daily, our beef comes from the best of Australian and USDA beef with a focus on high quality grain-fed and grass-fed beef by working with local farmers through a ranch-to-table approach.