



APPETIZERS

KICKING CAMEL FRIED PICKLE CHIPS

Dill pickles coated in rice flour then we hit it with a little two step when they are golden brown 6.99

PUB CHIPS

House fried chips topped with a creamy bleu cheese sauce, Applewood smoked bacon, green onions, and shaved parmesan 7.99

KITCHEN SINK NACHOS (Enough to Share)

Tri color chips smothered in white cheese sauce, chili, black olives, green onions, jalapenos, and topped with salsa, guacamole, and sour cream 10.99

SLIDERS

Legacy Certified Beef patties with caramelized onions and special sauce served on Hawaiian rolls, with a side of chips 11.99



BREADED, BONELESS OR DRY RUBBED

Tossed in one of our amazing home-made sauces \$ Market Price

SAUCES

Buffalo // Habanero BBQ
Sweet Asian // Mustard BBQ,
Truffle Parmesan

SALADS

KICKING CAMEL HOUSE

Roma tomatoes, mixed greens, cucumbers, red onions, and mixed cheese served with a sweet roasted garlic vinaigrette 3.99/8.99

ASIAN CHICKEN

Marinated farm-raised chicken seared to perfection, placed on a bed of mixed greens, ramen noodles, mandarin oranges, Asian vegetables and wontons served with a sesame vinaigrette 8.99

THE FARMHOUSE

Artichokes, quinoa, feta cheese, Roma tomatoes, carrots, cucumbers, arugula and mesclun greens. Topped with farm-raised chicken and guacamole served with an herb vinaigrette 10.99

CLASSIC CHEF

Mixed greens, topped with tomatoes, ham, turkey, Applewood smoked bacon and hard boiled eggs served with your choice of dressing 10.99

THE PITTSBURGH STEAK

Chopped "ice-burgh" lettuce, Roma tomatoes, hard boiled eggs, green onions and shredded cheddar cheese. Topped with French fries, grilled and sliced Legacy Certified Beef ribeye. Served with ranch dressing 11.99

DRESSINGS

Ranch Vinaigrettes
Thousand Island Balsamic
French Sweet Garlic
Italian Sesame
Bleu Cheese Herb

ADD

Chicken +5
Salmon +8
Crab Cake +7
Philly Steak +4

SOUPS

CUP 3.99

BOWL 6.99

BAKED POTATO SOUP

Sautéed Applewood smoked bacon, onions and potatoes with a creamy cheese base topped with sour cream and green onions

LOADED CHILI

Ground Legacy Certified Beef, beans, onions topped with sour cream, shredded cheddar cheese and scallions

SOUP OF THE DAY

BURGERS • SANDWICHES & WRAPS

All come with fries or kettle-ranch chips. You may also choose to have a gluten free bun or "naked" (lettuce wrapped - no bun)

KICKING CAMEL ALMOST FAMOUS DEEP-FRIED CHEESEBURGER

Our hand-crafted Legacy Certified Beef patty, grilled medium. Topped with American cheese and special sauce. Served on a locally sourced bun that is battered and deep fried till golden brown 12.99

DEATH BY BACON BURGER

Our hand-crafted Legacy Certified Beef patty, grilled to your liking. Topped with aged-cheddar cheese, sliced Applewood smoked bacon, bacon jam, sweet bacon mayo, arugula and roasted red peppers. Served on a locally sourced bun 14.99

HANGOVER BURGER

Our hand-crafted Legacy Certified Beef patty grilled to your liking. Topped with a fried egg, smoked sausage, cheddar cheese, Roma tomato, mayo and lettuce. Served on locally sourced bun 11.99

THE PITTSBURGHER

Our hand-crafted Legacy Certified Beef patty grilled to your liking. Topped with provolone cheese, coleslaw, fries, Roma tomatoes and served on soft Italian bread 12.99

THE SLOPES

Smoked sausage, stacked with pierogis, caramelized onions and America cheese. Served on Italian bread

JOSE'S CUBAN SANDWICH

Thinly sliced pork tenderloin, country ham, fried dill pickles, Swiss cheese and siracha honey mustard. Served on a pressed roll...straight outta Miami 10.99

A REAL PHILLY CHEESE STEAK

Shaved Legacy Certified Beef ribeye steak, onions, mushrooms and green peppers and cheese sauce. Served on an authentic Amorosa roll...straight outta Philly 11.99

BUFFALO CHICKEN ROLL

Farm-raised chicken tossed in a traditional Buffalo Sauce. Topped with provolone cheese, Bleu cheese or ranch dressing available. Served on an pressed roll...straight outta Buffalo 10.99

THE NORTH CAROLINA RUBEN

Slow smoked brisket. Topped with marinated cabbage and pimento cheese. Served on marble rye with BBQ mayo 14.00

GUACAMOLE CHICKEN SALAD WRAP

Homemade herb chicken salad, Roma tomatoes, lettuce and fresh guacamole. Served in a spinach tortilla 8.99

GREEK CHICKEN WRAP

Grilled farm-raised chicken, feta cheese, kalamata olives artichokes capers, lettuce, Roma tomatoes and a balsamic vinegar dressing. Served in a spinach tortilla 8.99

ENTREES

Entrees are **ONLY** served after 4pm unless specially requested ahead of time (minimum one hour notice)

KICKING CAMEL MAC & CHEESE

This one-of-a-kind mac and cheese starts with sautéed Applewood smoked bacon and Roma tomatoes tossed with seared farm-raised chicken or Legacy Certified Beef brisket, then coved in heavy cream and our special blend of four cheeses tossed with cavatappi noodles 12.99

BLACKENED SHRIMP ALFREDO

Lightly blackened shrimp in a bleu cheese alfredo sauce with sautéed mushrooms, arugula and peppers tossed with cavatappi noodles 13.99

CHESAPEAKE CRAB CAKES

Premium hand-made jumbo crab cakes, Maryland Style (No Fillers - 90% Crab with Old Bay Seasoning). Served with whipped potatoes, and coleslaw 13.99

PACIFIC PAN-SEARED SALMON

Pan seared fresh Pacific salmon cooked medium, paired with herb, freshly squeezed lemon and dill. Orzo and broccoli served with a roasted garlic cream sauce 15.99

MEDITERRANEAN CHICKEN

Pan seared farm-raised chicken over roasted red peppers, orzo and broccoli with a lemon herb vinaigrette 13.99

THE Legacy RIBEYE

A 16oz. Legacy Certified Beef ribeye, perfectly marbled. Topped with truffle parmesan butter, mushrooms and onions. Served on a bed of Applewood smoked bacon cheddar potato cakes and Southern-style green beans 25.99

CAROLINA COUNTRY FRIED STEAK

Classic country fried steak, fried crispy over whipped potatoes and smothered with a sausage gravy. Served with a side of Southern-style green beans 11.99

NO MEAT FOR YOU VEGGIE BOWL

(Unless You Want it) A veggie bowl, dinner-sized with quinoa, sauteed mushrooms, onions, broccoli, green beans and artichokes. Topped with arugula and red wine vinaigrette 8.99

ADD Chicken +5 Salmon +8 Crab Cake +7 Philly Steak +4

BREAKFAST

THE COUNTRY BOY

Two biscuits covered in sausage gravy with two eggs cooked to order with home fries. 7.99/5.99 half order

COUNTRY HAM PLATE

Country ham with two eggs. Served with a cheesy hashbrown casserole 8.99

STEAK AND EGGS

Country fried steak topped with sausage gravy and two eggs. Served with a side of home fries 12.99

THE COATS SCRAMBLE

Country ham, peppers, onions and two eggs with cheddar cheese over hashbrowns 7.99

THE MEL MEL PLATTER

Country ham, sausage links, three strips of Applewood smoked bacon with cheese and two eggs 12.99

ZYLER'S PANCAKE OR FRENCH TOAST PLATTER

Three buttermilk pancakes or three slices of Texas toast dipped in our homemade batter. Served with Applewood smoked bacon or sausage links 8.99

MAKE YOUR OWN OMELET

If it's on the menu we will put in there or on top of it up to three items. Served with cheesy hashbrown casserole 9.99

THE SOFIA SANDWICH

Fried eggs, sausage, Applewood smoked bacon and cheese on Italian bread. Served with cheesy hashbrown casserole 8.99

DESSERTS All 6.99

GRILLED STICKY BUN OF THE DAY WITH ICE CREAM

HOT FUDGE CAKE TOPPED WITH WHIPPED CREAM

CHERRY CHEESE CAKE

KIDS MEALS All 4.99

All meals include one side (fries, chips, broccoli, applesauce, or a salad)

GRILLED CHEESE

CHICKEN FINGERS

Fried or Grilled (Served fried unless you specify otherwise)

BUTTER NOODLES

KID SLIDERS with Cheese (or not)

SIGNATURE DRINKS

THE KICKING CAMEL SWEET TEA

Sweet tea vodka, lemonade with a splash of sprite

THE MASON JAR SANGRIA

Sweet red wine and ice wine blend, with fresh fruit

THE CAMPUS CURE BLOODY-MARY

Absolut pepper vodka, house-made Bloody Mary mix, lemon, lime, peppered bacon and shrimp

FIERY BLUE MOON

Fireball, Blue Moon over ice with candied orange, cinnamon and mint

UNICORN PINEAPPLE MARGARITA

Butterfly pea flower syrup, Teremana tequila, Malibu rum, Grand Marnier, pineapple juice, sour mix finished seared pineapple

CHELADA MONDEO

Lime juice, special salt blended rim with a hint of hot sauce

MANGO MOJITO

Mango puree, Bacardi rum, Malibu rum, fresh mint, lime soda and simple syrup

MEXICAN MARTINI

Patron, Cointreau, lime juice, orange juice, olive juice and jalapeno stuffed olives

THE CAMPUS MARGARITA

Mountain Dew, tequila, house-made sour mix, triple sec, lime juice, and Midori over ice

THE DIRTY SHIRLY

Cherry vodka, grapeadine, and lemon lime soda finished with cheese

WHITE CLAW / RASPBERRY COCKTAIL

Your choice of White Claw, fresh raspberry puree, ginger beer and lemon



614.419.7350
KICKINGCAMELGRILL.COM
174 N MCKINLEY ST. COATS, NC 27521

WEEKLY SPECIALS & EVENTS

Tuesday

TACO TUESDAY

Platters of 12 tacos 12.99
your choice of chicken-chorizo, carnitas or ground beef topped with cilantro and cheese with lime

Wednesday

DOUBLE HUMP DAY

½ all drafts and karaoke
½ all apps during karaoke

Thursday

SALSA NIGHT

Margaritas, Micheladas (regular or mango)
The Almost Famous Paloma and Mexican Martinis 3

Half off Nachos ½ off

Chips and queso or chips and salsa ½ off
6pm till 10:00pm

Friday

LADIES NIGHT

All Martinis & Wine ½ off
Apps ½ off 3:00-6:00pm
Select draft beers 3

Saturday

LIVE MUSIC

7:00pm-10:00pm

BRUNCH

8:30-11:00am

Bartenders Tuaca drink specials 5

Sunday

SUNDAY FUN DAY BRUNCH

8:30am-11:00am

Jager Bombs 3

Fireball 3

Bacon Bloody-Mary Pitchers (2 or more ppl) 15

Mimosa Pitchers (2 or more ppl) 15

PBR Cans 2.50



CAMEL OASIS FOR THE KITCHEN STAFF

Did you enjoy your meal and wanted to thank the chef and his cooking team for their hard work. Pay for a round of beers for the cooking crew. All team members under 21-years-old will be provided a non-alcoholic beverage. 15.00