



NEW SPICY ONION STRAWS



On Trend.

Premium toppers have grown +7% on menus over the last 4 years. Differentiate your menu with this spicy take on a proven favourite.

Versatile.

Thinly sliced onions coated in a spicy, crunchy breading bring a scratchmade look and flavorful kick to toppers, builds, and sharable snacks.

Authentic.

Appetizers are up to 2x more profitable when used across the menu in upcharge-worthy signature items.²

BITES MADE FOR BEER

Honey & Harissa Bird's Nest

A "nest" of spicy onion straws sauced and tossed with honey & harissa –with a little ranch on the side. Add a skewer of shrimp or handful of chicken fingers to **serve as a main dish**.



Chili Chile Tumbleweeds

Onion straws topped with meaty chili, Cheddar cheese, chopped tomatoes, red onions, sliced jalapeños and a drizzle of citrus sour cream – **creates the perfect shareable.**

Product Information				Case Weight		Preparation		
Distributor Code	Code	Product	Pack Size	Net Lbs	Gross Lbs	Cooking Method	Temp °F	Time (minutes)
	1000008532	Brew City® Spicy Onion Straws	6 x 2 lbs	12	13.37	Deep Fry	350°F	1 ½
						Convection	450°F	2 ¾ /side
						Conventional	450°F	4 /side



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