



## BETWEEN BREAD

ALL SANDWICHES SERVED WITH WAFFLE FRIES  
ADD-ONS +2 EACH: CARAMELIZED ONIONS, CANDIED BACON,  
GUACAMOLE, PICKLED JALAPENO

### PATTY MELT | 24

8OZ BEEF PATTY, PEPPERJACK, AMERICAN CHEESE,  
CARAMELIZED ONIONS, MUSHROOMS, JALAPENO AIOLI,  
TEXAS TOAST

### MOUNTAIN BURGER | 23

LETTUCE, TOMATO, AMERICAN CHEESE, SECRET SAUCE,  
LOCALLY SOURCED CHALLAH BUN

### CRISP CHICKEN SANDO | 21

CRISPY BUTTERMILK BRINED SKIN-ON CHICKEN THIGH,  
CAJUN SLAW, SWEET PICKLES, GARLIC AIOLI,  
LOCALLY SOURCED CHALLAH BUN

### FALAFEL PITA | 21

CRISPY FALAFEL, CUCUMBER, ROASTED RED PEPPER  
HUMMUS, CHERRY TOMATO, ARUGULA  
ADD FETA +1



### CAROLINA PULLED PORK | 21

HOUSE SMOKED PORK SHOULDER,  
CAROLINA STYLE BBQ SAUCE, TANGY SLAW



## ENTREES

### DR PEPPER BRAISED SHORT RIBS | 34

GRATIN POTATOES, CRISPY BRUSSELS SPROUTS,  
VEAL DEMI GLACE



### BLACKBERRY HABANERO GLAZED SALMON | 32

POPCORN POLENTA, GRILLED BOK CHOY



### PESTO BRAISED SPAGHETTI SQUASH | 28

ARUGULA, SHAVED RED CABBAGE, ENOKI,  
ROASTED PEPITA DUKKHA



## SWEET TREATS

### TIRAMISU | 12

### DECADENT CHOCOLATE FUDGE CAKE | 12

### CHEF'S CHOICE FRESH BAKED COOKIES | 12

## SHAREABLES

### HATCH GREEN CHILI | 9

SMOKED PORK TENDERLOIN, HOUSE FRIED CHIPS



### ULTRA NACHOS | 16

QUESO BLANCO, LIME CREMA, PICO DE GALLO, GUACAMOLE,  
PICKLED JALAPENO, REFRIED BEANS

ADD CHICKEN +4, CARNITAS +5, SHRIMP SCAMPI +6, STEAK +6



### MANGO CART BRAISED STREET TACOS | 18

CARNITAS, SALSA VERDE, CABBAGE SLAW, COTIJA,  
CARAMELIZED ONIONS, FLOUR TORTILLA

### PUB FLATBREAD | 20

SUN DRIED TOMATO PESTO, PROSCIUTTO, FETA,  
BALSAMIC GLAZE, ARUGULA

### CHICKEN WINGS | 20

CARROTS & CELERY STICKS,  
BLEU CHEESE OR RANCH DRESSING  
CHOICE OF SAUCE: ORANGE HABANERO, CLASSIC BUFFALO,  
MANGO CART BBQ, GARLIC PARMESAN, BLACKBERRY HABANERO



## SALADS

### SPINACH & FETA | 18

DRIED CRANBERRIES, MANDARIN ORANGE, CANDIED PUMPKIN  
SEEDS, HONEY LEMON DRESSING

ADD CHICKEN +4, SHRIMP SCAMPI +6, STEAK +6



### LOADED WEDGE | 20

HARDBOILED EGG, SHAVED RED ONION, GORGONZOLA, CRISPY  
BACON, CHERRY TOMATO, AVOCADO,  
BLEU CHEESE DRESSING

ADD CHICKEN +4, ADD SHRIMP SCAMPI +6, ADD STEAK +6



### HERB CRUSTED CHICKEN CAESAR | 22

HOUSEMADE CAESAR DRESSING, PARMESAN, CROUTONS

ADD SHRIMP SCAMPI +6, STEAK +6



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN



## WINE

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### TIER 1 | 16 GLS | 70 BTL

TIAMO PINOT GRIGIO

FLEUR DE PRAIRIE ROSE

LA MARCA PROSECCO

KENDALL JACKSON CHARDONNAY

JOSH CABERNET SAUVIGNON

19 CRIMES RED BLEND

UNO MALBEC

H3 MERLOT

### TIER 2 | 19 GLS | 90 BTL

SANTA MARGHERITA PINOT GRIGIO

FLOWERS CHARDONNAY

POST & BEAM CHARDONNAY

FREIXINET CORDON NEGRO BRUT

DUCK POND PINOT NOIR

PRISONER UNSHACKLED RED BLEND

PATZ & HALL PINOT NOIR

7 CELLARS FARM CABERNET SAUVIGNON

### RESERVE CELLARS BY THE BOTTLE

ELWAYS RESERVE CABERNET SAUVIGNON | 140

CAKEBREAD CHARDONNAY | 150

RODNEY STRONG CABERNET SAUVIGNON | 160

MOET & CHANDON CHAMPAGNE BRUT IMPERIAL | 200

## CANNED

## COCKTAILS JAMESON

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### PRE-MADE CANNED COCKTAILS, 12 OZ | 14.75

GINGER & LIME

LEMONADE

ORANGE SPRITZ

## CANNED BEER

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### PREMIUM | 15.25

AVALANCHE AMBER ALE - 19.2 OZ

ODELL IPA - 19.2 OZ

KONA BIG WAVE - 25 OZ

MODELO - 24 OZ

VOODOO RANGER IPA - 19.2 OZ

STEM CIDER - 16 OZ

SHOCKTOP - 19.2 OZ

MICHELOB ULTRA - 25 OZ

### DOMESTIC | 14

COORS BANQUET - 24 OZ

COORS LIGHT - 24 OZ

BUDLIGHT - 25 OZ

### SELTZER | 15.75

NUTRL PINEAPPLE - 24 OZ

NUTRL WATERMELON - 24 OZ

TRULY - 24 OZ

TOPO CHICO - 24 OZ

### NON-ALCOHOLIC BEER | 6.50

BUDWEISER ZERO - 12 OZ

## DRAFT BEER

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### PREMIUM | 16 OZ - 13.25 20 OZ - 14.25

GOLDEN ROAD MANGO CART WHEAT

GOLDEN ROAD BELGIAN WHITE

KONA BIG WAVE GOLDEN ALE

BEER HUG IPA

SPACE DUST IPA

STELLA ARTOIS LAGER

AVALANCHE AMBER ALE

MICHELOB ULTRA

MICHELOB ULTRA BOCK

### DOMESTIC | 16 OZ - 12.25 20 OZ - 13.25

COORS LIGHT

BUD LIGHT

## BUCKETS

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### PREMIUM BEER OR SELTZER BUCKET | 90

CHOICE OF 6 PREMIUM CANS

### DOMESTIC BUCKETS | 75

CHOICE OF 6 DOMESTIC CANS