



APPS

Blistered Shoshito Peppers Sautéed with fresh garlic and ginger. Finished with cotija cheese, sesame seeds and cilantro. 5

Carne Asada Fries Potato wedges, thinly sliced ribeye, pico de gallo, beer queso. 12
add guacamole for 1

Calamari Lightly breaded and flash fried to order. Served with wasabi aioli and lemon. 10



Mac-N-Cheese Bites Elbow mac and white cheddar cheese sauce, panko breaded bites, lightly fried and served with chipotle ranch. 8

Smoked Trout Tray House smoked local Hagerman trout with cream cheese, capers and pita bread. 12



Pulled Pork Nachos Our house smoked southwest pulled pork atop flour tortilla chips sprinkled with black beans, Fresno chilis and pickled red onion. Covered in queso cheese, guacamole and pico de gallo. 12



Cheese Board Ballard's white cheddar cheese curds, sliced white Greek grilled, gorgonzola and house smoked cheddar. Served with pickled veggies, berry compote and grilled pita bread. 15

Sausage Platter Two links of specialty sausage. One smoked link and one grilled. Served along a fennel salad with pickled veggies and whole grain beer mustard. 12

Chips & Queso Fundido House beer cheese queso, roasted poblano peppers and ground chorizo. Served with Southwest seasoned flour tortilla chips. 10



Smoked Coconut Tofu Bites Smoked tofu breaded in coconut and lightly fried in peanut oil served with a vegan chipotle aioli. 5



TACOS 3 tacos per order on corn tortillas

Smoked Pulled Pork Shredded lettuce, pico de gallo, Fresno chilis, fresh cilantro and a side of tomatillo verde. 10



Caribbean Chicken Grilled chicken thigh, house slaw, mango salsa and a side of key lime aioli. 10



Korean BBQ Broccoli Breaded and fried broccoli florets, tossed in our Korean BBQ sauce topped with sesame coleslaw and green onions. 10

Blackened Salmon Grilled salmon, house slaw, pico de gallo and a side of chili lime crema. 13

Tostada 3 Tostada shells topped with coconut rice, southwest black beans, mango pico, queso fresca, cilantro and chicken or try it with our BBQ Jackfruit. 10



HERBIVORES

Southwest A bed of mixed greens sprinkled with pickled red onion, Fresno chilis and black beans. Topped with pico de gallo and queso fresco. Served with house tortilla chips and chipotle ranch. 10

Cobb A bed of mixed greens, Falls Brand bacon, diced tomato and gorgonzola crumbles. Topped with a hard boiled egg, sliced avocado and a side of bleu cheese dressing. 10



Caribbean A bed of mixed greens, pickled red onion, tomato, diced mango and Fresno chilis. Served with creamy jerk dressing. 10

Caesar Romaine topped with cherry tomatoes, parmesan flakes and house croutons. Served with zesty caesar dressing. 7



CARNIVORES (topping options)

Southwest Pulled Pork 3

BBQ Jackfruit 3

Marinated boneless chicken thigh 3

Fried Coconut Tofu 3

Blackened Salmon Filet 5

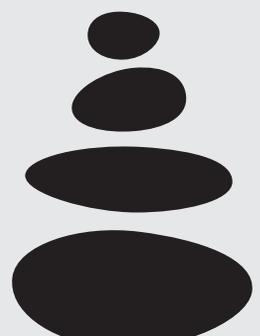
Grilled Ribeye 5

All proteins can be substituted with BBQ Jackfruit or Smoked coconut tofu. Enjoy vegetarians!

 = Vegetarian

 = Spicy

 = House Favorite





SANDOS

All sandos served on stoneground ciabatta with your choice of fresh cut chips or a house salad

Lil Havana Smoked pork shoulder, sliced Falls Brand ham, sliced pickles and melted provolone cheese. Brushed with house beer mustard and pressed. 10



Spicy Bird Breaded chicken thigh topped with Falls Brand bacon, pickled Fresno chilis and habanero jack cheese. Served with lettuce, tomato, red onion and smoky chipotle ranch. 10

Chicken Florentine Italian chicken thigh, sautéed spinach, red pepper bacon jam and provolone cheese. 10



Koto Cheesesteak Thin sliced ribeye sauteed with onions, mushrooms and red bell peppers in our black pepper jus. Finished with our beer cheese queso and chopped cilantro. 15

Seared Salmon Fresh salmon filet pan seared to medium well. Topped with sesame slaw and sliced English cucumbers. Finished with wasabi aioli. 13



The Jerk Grilled chicken thigh marinated in Caribbean spices. Topped with lettuce, tomato and pickled red onion. Served with our spicy jerk aioli. 10

Pickled Pig Smoked pulled pork topped with house slaw, pickled red onion, pickled Fresno chilis and house pickles. Topped with queso fresco and BBQ sauce. 10



Smoked Coconut Tofu Lettuce Tomato and Smoked tofu breaded in coconut and lightly fried in peanut oil topped with our mango salsa. 8



BURGERS

Ground beef 12 Black bean patty 12 Bison 14

SXSW Roasted Poblano Cheese, pulled pork, chipotle ranch, lettuce,, tomato, onion, and house made pickles.

Humpty Dumpty Ham, bacon, fried egg, cheddar cheese, lettuce, tomato, onion, and house made pickles.

Polish Express Caramelized onions, grilled sausage, red pepper bacon jam, lettuce, tomato, and house made pickles.

Fork and Knife Mushrooms cooked in our 80 grit porter, crispy onion strings, smothered in beer queso.



SUPPER

(Available after 5pm)

All entrees come with your choice of soup or salad

Bone-in Chop All natural Salmon Creek Farms pork chop. Pan seared to our medium well and finished with our key west chutney. 20

Ribs St. Louis style ribs slow cooked in house. Finished with our sweet and spicy BBQ sauce 1/2 rack. 15 or full rack 21

Mac-n-Cheese Our house blended cheese sauce over large elbow pasta with thick sliced bacon. 10 Add chicken 3, salmon 5, Ribeye 7

Rice Bowl Cilantro lime and garlic white rice topped with sauteed bell peppers red onions, mushrooms and Fresno chilis. 12 Add chicken 3, Salmon 5, Ribeye 7

Hagerman Trout Lightly breaded and pan fried with a lemon caper sauce served with coconut rice and our seasonal vegetable. 15

Salmon Skin on filet of salmon pan seared to our medium. Served with red pepper puree. 22



Ribeye A 16 oz cut of upper 2/3 choice Angus beef. 36

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