

BREAKFAST

Pioneer Platter*

\$12.95

Two eggs, house-made sausage patty, two bacon, and two slices of Texas toast

Clark Gable

\$13.95

Breakfast burrito with bacon, ham, and sausage, and cheese with sour cream and salsa.

Steak Bites & Eggs*

\$14.95

Sirloin steak bites, two eggs, and Texas toast.

Biscuits & Gravy

\$10.95

Two buttermilk biscuits made from scratch topped with country sausage gravy and served with a house-made sausage patty. Just like mama made!

French Toast

\$10.95

Two slices of French toast served with your choice of house-made sausage or bacon.

Banana Foster French Toast

\$12.95

Two slices of French toast topped with our special banana foster syrup, served with your choice of house-made sausage or bacon.

Cinnamon Roll Flapjacks

\$14.95

Hearty short stack of cinnamon roll pancakes topped with cream cheese syrup served with your choice of bacon or house-made sausage.

Flapjacks

\$9.95

Hearty short stack of pancakes served with your choice of bacon or house-made sausage.

Bagel & Cream Cheese

\$4.95

Yogurt Parfait

\$9.95

Low-fat Vanilla yogurt served with fresh berries and granola.

Blueberry Muffin

\$4.95

Biscuit & Fruit Butter

\$7.95

Buttermilk biscuit made from scratch served with your choice of house-made peach or blueberry butter

***Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.**

Parties larger than 8 will be subject to an auto-gratuity regardless of split checks.

SALAD, SNACKS & SIDES

Chef Salad

\$11.95

Freshly chopped lettuce, tomato, onion, cucumber, cheese, ham and turkey

Mediterranean Salad

\$12.95

Freshly chopped lettuce, tomato, onion, black olives, pepperoncini, feta cheese and salami.

House-made Chili

\$9.95

Made from a secret family recipe.

Ghost Tater Skins

\$9.95

Three tater skins topped with Pepper Jack cheese, jalapeno bacon, and our famous ghost sauce.

Quesadilla

\$8.95

Served with sour cream and salsa.

Potato Salad

\$3.95

Green Beans

\$3.95

Baked Beans

\$3.95

Coleslaw

\$3.95

Grown-Up Grilled Cheese

\$8.95

American, Swiss, & Cheddar melted to perfection between two slices of Texas Toast. Ghost IT for \$3.

BLT

\$10.95

Classic BLT served on Texas toast. Ghost IT for \$3.

Grilled Chicken Sandwich

\$13.95

Grilled chicken breast with Swiss cheese, lettuce, tomato, onion and garlic aioli. Ghost IT for \$3.

Steak Bite Plate

\$19.95

Sirloin steak bites served with a side of tater skins and green beans.

BBQ Plates

Served with baked beans and your choice of house-made potato salad or coleslaw.

Naked Hot Legs

\$18.95

Smoked chicken legs served with bama sauce.

St. Louis Style Ribs

\$26.95

Smoked St. Louis style spare ribs with whiskey BBQ sauce.

BBQ Brisket Sandwich

\$18.95

Smoked brisket with grilled onion, cheddar cheese and whiskey BBQ sauce.

Pulled Pork Sandwich

\$18.95

Smoked pork butt served with Carolina sauce.

All of our burgers are made with 100% fresh certified Angus beef and cooked smash-burger style

Cowboy Burger

\$11.95

1/4 lb Angus beef patty with your choice of American, Swiss, cheddar, or pepper jack cheese, and our Pioneer Sauce. Make it a double or triple for \$4 per patty.

Pioneer Melt

\$13.95

1/4 lb Angus beef patty served on toasted Rye bread, melted Swiss cheese and grilled onions.

Make it a double or triple for \$4 per patty.



OLD MAN LIVER Burger

\$18.95

Two 1/4 lb Angus beef patties, bacon onion jam, double bacon, cheddar cheese, fried onions, and whiskey BBQ sauce.

Handyman

\$16.95

1/4 lb Angus beef patty with pastrami, Swiss cheese, sauerkraut, thousand island, on Rye bread.

Make it a double or triple for \$4 per patty.



High Blue Cactus Burger

\$16.95

1/4 lb Angus beef patty with pickled and grilled Nopalitos cactus, bacon, and blue cheese sauce.

It's So Gouda

\$13.95

1/4 lb Angus beef patty with bacon onion jam and Gouda cheese.

Make it a double or triple for \$4 per patty.

Mushroom & Swiss

\$13.95

1/4 lb Angus beef patty with sauteed mushrooms, Swiss cheese, and garlic aioli.

Make it a double or triple for \$4 per patty.

Border Burger

\$13.95

1/4 lb Angus beef patty with pepper jack cheese, bacon, and fresh guacamole.

Make it a double or triple for \$4 per patty.

Hangover Burger*

\$14.95

1/4 lb Angus beef patty topped with house made chili and a fried egg.

Make it double or triple for \$4 per patty.



GHOST Burger

\$14.95

1/4 lb Angus beef patty topped with lettuce, tomato, onion, jalapeño bacon & our famous ghost sauce.

Make it a double or triple for \$4 per patty.

POLTERGEIST Burger

\$16.95

1/4 lb Angus beef patty topped with lettuce, tomato, onion, pepper jack cheese, jalapenos, jalapeno bacon, famous ghost sauce, and a dash of house made Hot A F Sauce.

Make it a double or triple for \$4 per patty.

*****CAUTION FIRE*****

Snap-O-Razzo Dog

\$9.95

All-beef hotdog grilled to perfection and served on a soft warm bun. Top it with—sauerkraut, relish, grilled onions, chili, cheese, onions—well just about anything for \$0.75 - \$4 each!



HAUNT DOG

\$13.95

Snap-O-Razzo Jalapeno Dog, wrapped in jalapeno bacon and topped with our famous Ghost Sauce.

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Coke
Diet Coke
Dr. Pepper

Sprite
Iced Tea
Root Beer

Lemonade
Arnold Palmer
Ginger Ale

IN THE BOTTLE

805
Blue Moon
Budweiser
Coors Banquet
Coors Light
Corona Extra
Dead Guy Ale
Dos Equis

Fat Tire
Guinness
Heineken
Lagunitas
MGD
Michelob Ultra
Miller Lite
Modelo

New Belgium Voodoo
Haze IPA
Newcastle
Sam Adams
Shiner Boc
Sierra Nev Pale
Stella

Have any beer Old Man Liver style!
Red Menace and a dash of Hot A F* Sauce**

****BUY THE COOKS A BEER \$5****

OK so they really can't drink on the job—that would be crazy since they are working with knives and fire!

But, they work really hard and would love to know that you appreciate their efforts.

DESSERT

Gold Miner's Delight

\$13.95

Giant chocolate chip ice cream sandwich topped with vanilla ice cream, chocolate and caramel sauce, whipped cream, and cherries.

Did someone say YUM?!

Molten Lava Chocolate Cake

\$9.95

Rich chocolate cake with a fudgy lave center.

New York Style Cheesecake

\$10.95

Topped with caramel and whipped topping

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