

HAPPY HOUR

DAILY 4:PM TO 6:PM

COCKTAILS

MOJITO

Rum, mint, fresh lime juice

MARGARITA

Tequila, fresh lime juice

RANCH WATER

Tequila, fresh lime juice, soda water

GREY HOUND

Vodka, grapefruit juice

MOSCOW MULE

Vodka, ginger, fresh lime juice

OLD FASHIONED

Whiskey, bitters, Demerara syrup

\$9



GRAPES | BEERS | WELL DRINKS

\$2 OFF ALL DRINKS

excluding premium wines and spirits.

Ask your bartender or server if you have any questions.



HAPPY HOUR

DAILY 4:PM TO 6:PM

SAMPLERS

BRONCO WINGS & DRUMMIES | \$12

Beer-braised wings and drumsticks with our Bronco BBQ or Barn Burner sauce and blue cheese dressing.

THE ROUND UP | \$16

Onion rings, chicken fingers and fries.

LOADED POTATO SKINS | \$9

Potato skins generously topped with savory bean chili, bacon, melted Cheddar cheese, and scallions.

SMOKED TROUT DIP | \$18

Served with Pita bread

ONION RINGS | \$11

Golden fried buttermilk onion rings with side of Chipotle Ranch dipping sauce.

STREET TACOS (2) | \$12

Choice of Al Pastor or Carne Asada with guacamole, onions, cilantro, drizzled with poblano salsa.

VEGGIE POT STICKERS | \$14

Delicate dumplings filled with a savory blend of vegetables and seasonings, served with a sweet chili dipping sauce.

CRISPY CALAMARI | \$15

Lightly buttermilk battered & fried golden with Chipotle aioli, cocktail sauce, and charred lemon halves.

MINI CAPRESES | \$14

Bite-sized delights featuring fresh mozzarella, cherry tomatoes, basil leaves, balsamic glaze, and pesto, perfect for a flavorful appetizer.

MEATBALLS | \$14

Savory meatballs topped with zesty marina sauce and avocado crema sauce.

LOADED PULLED PORK FRIES | \$19

Crispy golden fries topped with tender pulled pork, melted cheese, scallions, guacamole, Pico de Gallo, topped with Bronco BBQ or Barn Burner sauce.

MUSSELS IN A WHITE WINE DIJON BROTH | \$19
thyme, parsley and red onions, corn on the cob, charred lemon.

MEDITERRANEAN SHRIMP | \$19
shrimp, white wine, garlic, lemon juice, tomato, and onion.

LET'S EAT