

Take away menu 1 daily 11am-8pm

APPETIZERS & SHARED PLATES

SADDLES NACHOS | queso, tomatoes, jalapenos, diced red onion, sour cream, green onion 16 add chicken 6 add buffalo chili 6

CHICKEN WINGS | choice of buffalo or barbecue; served with ranch or blue cheese, celery, carrot sticks 15

CRISPY CHICKEN TENDERS | barbecue, ranch, or honey mustard 15

LOADED FRENCH FRIES I queso, green onions, bacon, sour cream 15 add chicken 6 add buffalo chili 6 add pulled pork 6

XXL PRETZEL | storm peak ipa mustard, queso 12

HUMMUS | olive oil, naan bread, celery, carrot sticks, mixed olives 13

SOUPS & SALADS

TOMATO BISQUE | parmesan cheese cup 6 bowl 9

BUFFALO CHILI I sour cream, green onions cup 8 bowl 11

WALNUT APPLE SALAD 1 cranberries, red onion, blue cheese crumbles, balsamic vinaigrette 16 add grilled chicken 6

CAESAR SALAD I parmesan cheese, croutons, caesar dressing 15 add grilled chicken 6

BURGERS, SANDWICHES & ENTREES

(Served with fries, sweet potato fries, fresh fruit, coleslaw or veggie sticks) (Gluten Free Bun available 2)

SADDLES BURGER | caramelized onions, gouda cheese, arugula, house sauce 18 substitute beyond burger patty

CHEESEBURGER | 16 add bacon 3 substitute beyond burger patty

CHICKEN CAPRESE SANDWICH | buffalo mozzarella, roma tomatoes, arugula, balsamic glaze, basil aioli on focassia bread 17

PHILLY CHEESESTEAK | caramelized onions, grilled peppers, cheese sauce 19

FISH & CHIPS | beer battered cod, coleslaw, tartar sauce 21

GRILLED CHEESE & TOMATO BISQUE | cheddar & gouda cheeses on focassia bread 16

ROASTED PORTOBELLO WRAP | roasted portobello mushrooms & red bell peppers, greens, goat cheese 17

PULLED PORK SANDWICH | barbecue sauce, coleslaw 16

CHICKEN CAESAR WRAP | grilled chicken, greens, croutons, 17

PIZZA

(Gluten-Sensitive Option Available 10in for 12in price)

CREATE YOUR OWN 1 bacon, chicken, ham, steak, pepperoni, sausage, banana peppers, green peppers, jalapenos, black olives, red onions, mushrooms, pineapple, tomatoes

12in 16 16in 22 meat each 3 veggies each 1

KID'S MEALS

(All meals include choice of fries, fresh fruit, or veggie sticks)

MAC & CHEESE | 9 GRILLED CHEESE | 9 ALL-BEEF HOT DOG | 9 CRISPY CHICKEN TENDERS | 9

DESSERTS

TIRAMISU CAKE | 7.95 LIMONCELLO CAKE | 7.95 CHOCOLATE MOUSSE CAKE | 7.95

From The Bar

SOUS VIDE COCKTAIL COLLECTION

(Sous vide is a precise cooking process that allows you to control the exact levels of extraction and infusion. This blend of art and science adds more complexity to the flavor compared to longer, less consistent infusion methods.) STAY-PUFT OLD FASHIONED | marshmallow root-infused angel's envy bourbon, scrappy's chocolate bitters 14 PRIMO MANHATTAN | bacardi gran reserva diez rum, raspberry-infused riserva speciale ambrato vermouth, amaro montenegro 14 YAMPA RIVER ROYALE | mint & lemon-infused oxley london dry gin, brut champagne, ginger beer 14

COLD COCKTAILS

HEAVENLY DAZE MARGARITA | sauza silver tequila, fresh lime juice, triple sec, citrus sour, salted rim 12 CHAMPAGNE POWDER | ski town vodka, chambord, lemon juice, barefoot brut champagne 14 SPICY GRAPEFRUIT PALOMA | habanero-infused cazadres silver tequila, grapefruit cordial, lime juice, club soda, habanero and grapefruit salted rim 13

DOWNHILL FROM HERE 1 kettle one botanical cucumber & mint, lime juice, ginger beer 13

HOT COCKTAILS

HOT APPLE PIE 1 tuaca liqueur, hot apple cider, whipped cream cinnamon stick 13 CARAMEL IRISH COFFEE 1 jameson irish whiskey, baileys irish cream, dekuyper buttershots, coffee, whipped cream 14 JINGLED DIRTY CHAI 1 somrus chai cream liqueur, hot coffee, roasted marshamllow 13

BUBBLES

(6oz)

Brut Champagne, Barefoot, California 9 Sparkling Rose, Martini & Rossi, Italy 11 Processco, La Marca, Italy 12

RED WINE

(6 oz. | 9 oz. | Bottle)

Cabernet Sauvignon, The Federalist, Lodi, California 12 | 15 | 40 Cabernet Sauvignon, Chateau Souverain, Alexander Valley, California 9 | 12 | 31 Pinot Noir, Prophecy, California 10 | 13 | 34 Merlot, Proverb, California 9 | 12 | 31 Red Blend, Dreaming Tree Crush, California 11 | 14 | 37

WHITE WINE

(6 oz. | 9 oz. | Bottle)

Chardonnay, Chateau Ste. Michelle MIMI, Horse Heaven Hills, Washington 11 1 14 1 37 Chardonnay, Athena, California 9 1 12 1 31 Moscato, Seven Daughters, Italy 10 1 13 1 34 Pinot Grigio, Ruffino, Italy 10 1 13 1 34 Pinot Grigio, Proverb, Italy 10 1 13 1 31 Sauvignon Blanc, The Seeker, Marlborough, New Zealand 12 1 15 1 40

DRAFT BEER

BLUE MOON | Belgian White Ale 6.5 COORS LIGHT | Lager 6 MOOSE DROOL | Big Sky Brewing Brown Ale 6.5 FAT TIRE | New Belgium Brewing Amber Ale 6.5 HAZY LITTLE THING | Sierra Nevada IPA 6.5 STELLA ARTOIS | Belgian Pilsner 7 MAESTRO | Storm Peak Brewing IPA 6 ROTATOR TAP | 7

PACKAGE BEER

ANGRY ORCHARD | Hard Cider 6.5 BUD LIGHT | American Lager 6 BUDWEISER | American Lager 6 CORONA EXTRA | Pale Lager 6.75 MICHELOB ULTRA | Pale Lager 6 O'DOUL'S | Non-Alcoholic 6 TRULY HARD SELTZER | Berry 16oz 8 WHITE CLAW | Black Cherry 6.5

LOCAL BEER

AVERY | White Rascal Belgian-Style White Ale 7 FUNKWERKS | Saison 7 ODELL'S BREWING | 90 Shilling Amber 7 STORM PEAK | Kolsh 7 NEW BELGIUM | Ranger IPA 16oz 8 LEFT HAND | Nitro Milk Stout 7