

## appetizers

### Honey Smoked

#### Trout Dip (GFO)

smoked trout, jalapeño cream cheese, honey mustard, green onion, cilantro and mayo

served with grilled pita triangles, pickled jalapeños & lemon wedges 18

### Pork Green Chili (GFO)

slow braised pork in our house made roasted poblano sauce w/cotija cheese, green onion served with flour tortillas 16

### Wings (8) (GFO)

- hot • barbecue
- spicy asian • cajun rub

carrots & celery w/choice of ranch or bleu cheese 18

### Shrimp & Polenta (3) (GF)

sauteed shrimp, crispy kale & corn over creamy goat cheese polenta cakes w/an amber aioli 18

### Truffle Fries

truffle oil, parsley & parmesan 14

### Lettuce Wraps (GFO)

leaf lettuce, cucumbers, carrots & pickled red onions w/ fresh herbs

served with soy sauce & our spicy asian vinaigrette

some assembly required 22

choice: • chicken & shrimp  
• impossible veg

### Corkscrew Calamari

wild caught & responsibly sourced, lightly dusted calamari served with spicy remoulade & cocktail sauce 16

## salads

### House Salad (GF)

mixed field greens, cucumbers, carrots, shaved red onions & grape tomatoes w/our house made apple cider vinaigrette 14

### Caesar (GF)

romaine lettuce, parmesan cheese, grape tomatoes & crispy garbanzo beans w/creamy caesar dressing 15

### Quinoa & Kale (GF)

tri color quinoa, shaved kale, cucumbers, carrots, tomatoes, almonds & golden raisins w/our house made apple cider vinaigrette 18

### Cobb (GF)

chopped greens, applewood smoked bacon, bleu cheese crumbles, pumpkin seeds, grape tomatoes & hard boiled egg w/our house made maple balsamic vinaigrette 19

### additions

• chicken 9 • salmon\* 12 • shrimp 11

## soup

### Smoked Trout Chowder

cup 10 • bowl 15

### Tomato Basil w/ Mini Grilled Cheese

cup 10 • bowl 15

## sides

House Salad 8

Caesar Salad 9

French Fries 10

Sweet Potato Fries 12

\*these items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions (061523)

## sandwiches

choice of french fries, cider slaw or house salad

### Cuban Panini

slow roasted pulled pork, applewood smoked bacon, swiss cheese, yellow mustard, shredded lettuce & pickles w/roasted garlic aioli on ciabatta 19

### Short Rib Sammy

tender, slow braised short rib, provolone & horsey sauce on an ale wheat bun w/side of au jus 20

### BLAT

applewood smoked bacon, lettuce, avocado & tomatoes w/amber aioli on 9 grain toast 17

### Impossible Veggie Burger

lettuce, tomatoes & pickled red onions w/chipotle aioli on a brioche bun 18

### Kickin Chicken

tender, butterflied chicken breast, lettuce, tomatoes & onions w/chipotle aioli on a brioche bun 19

### Country Fried Chicken

buttermilk battered chicken breast, lettuce, tomatoes & onions w/chipotle aioli on a brioche bun 19

### Boozy Burger\*

upper choice, dry aged angus beef, cheddar, caramelized onions, lettuce & tomatoes w/ beer mustard aioli on an ale wheat bun 22

### Simple Burger\*

upper choice, dry aged angus beef, lettuce, tomatoes & onions on a brioche bun 19

### Elk Burger\*

american elk, roasted poblanos, goat cheese, pickled red onions & lettuce w/our bourbon blueberry sauce on a brioche bun 22

### additions

cheddar, swiss, pepper jack, provolone or bleu 2.5  
caramelized onions, mushrooms or pickled jalapeno 1.5  
avocado, bacon, guacamole or fresh jalapeno 2.5

### substitutions

caesar salad 1.25 • sweet potato fries 2.25  
truffle fries or chipotle maple sweet potato fries 3.5  
gluten free bun 3.5

## entrees

### Rocky Mountain Trout (GF)

lemon-butter-caper stuffed trout, roasted potatoes & green bean almandine w/pan sauce 32

### Pan Seared Salmon\* (GF)

roasted fingerling potatoes, crispy kale & charred tomatoes w/a mildly spicy roasted pepper drizzle 32

### Beef Stroganoff

beef tenderloin, pappardelle's wide egg noodles, caramelized onions & mushrooms in a sinfully delicious sherry cream sauce 27

### Creamy Penne Pesto

house made basil almond pesto, charred tomatoes, cream, parmesan & green onion 18  
with: • chicken 9 • salmon\* 12 • shrimp 11

### Fish Tacos (2 or 3) (GF)

blackened cod, cider slaw & pico de gallo w/chipotle aioli on corn tortillas served with house black beans & guacamole  
choice: • two 19 • three 23

### Fish & Chips

beer battered cod & french fries served with spicy remoulade, cocktail sauce & mini cider slaw 23

no separate checks please. an automatic 20% gratuity may be added to parties of 6 or more.  
menu items, hours & prices subject to change without notice [061523]