

## 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 and lemon wedges 20

### Pork Green Chili (GFO)

slow braised pork in our house made roasted poblano sauce w/cotija cheese, green onion served with flour tortillas 17

### Wings (8) (GFO)

- hot • barbecue
- spicy asian • cajun rub

carrots & celery w/choice of ranch or bleu cheese 20

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

sautéed shrimp, kale and corn over goat cheese polenta cakes w/an amber aioli 19

### Truffle Fries

truffle oil, parsley and parmesan 16

### Lettuce Wraps (GFO)

leaf lettuce, cucumbers, carrots, pickled red onions and fresh herbs

served with soy sauce & our spicy asian vinaigrette

some assembly required 24

choice: • chicken & shrimp  
• impossible veg

### Corkscrew Calamari

wild caught and responsibly sourced, lightly dusted calamari served with spicy remoulade & cocktail sauce 17

## salads

### House (GF)

mixed field greens, cucumbers, carrots, shaved red onions and grape tomatoes w/house made apple cider vinaigrette 16

### Caesar (GF)

romaine lettuce, parmesan cheese, grape tomatoes and crispy garbanzo beans w/creamy caesar dressing 17

### Quinoa & Kale (GF)

tri color quinoa, shaved kale, cucumbers, carrots, tomatoes, almonds & golden raisins w/our house made apple cider vinaigrette 19

### Cobb (GF)

chopped greens, applewood smoked bacon, bleu cheese crumbles, pumpkin seeds, grape tomatoes and hard boiled egg w/our house made maple balsamic vinaigrette 22

### additions

• chicken 11 • salmon \* 14 • shrimp # 12

## soup

### Smoked Trout Chowder

cup 11 • bowl 16

### Tomato Basil w/ Mini Grilled Cheese

cup 11 • bowl 16

## sides

### House Salad 9

### Caesar Salad 10

### French Fries 12

### Sweet Potato Fries 14

\* 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.

# the following major food allergens are used as ingredients: milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy & sesame. please notify staff for more information on these ingredients (060126)

## sandwiches

choice of french fries or cider slaw • substitute: house salad 1.00 • caesar salad 1.50

### Kickin Chicken

tender, butterflied chicken breast,  
lettuce, tomatoes & onions  
w/chipotle aioli  
on brioche 20

### Chicken Pesto Panini

tender, butterflied chicken breast,  
provolone, spinach, tomatoes &  
onions w/ basil almond pesto  
on ciabatta 22  
veggie style (without chicken) 17

### Country Fried Chicken

buttermilk battered chicken  
breast, lettuce, tomatoes  
& onions w/chipotle aioli  
on brioche 21

### Impossible Veggie Burger

lettuce, tomatoes & pickled red  
onions w/chipotle aioli  
on brioche 20

### Boozy Burger \*

upper choice, dry aged angus  
beef, cheddar, caramelized  
onions, lettuce & tomatoes  
w/ beer mustard aioli  
on an ale wheat bun 23

### Simple Burger \*

upper choice, dry aged angus  
beef, lettuce, tomatoes & onions  
on brioche 20

### Elk Burger \*

american elk, roasted poblanos,  
goat cheese, pickled red onions  
& lettuce w/bourbon blueberry  
sauce on brioche 25

### Braised Bison Sammy

tender, slow braised bison,  
provolone & horsey sauce  
on ale wheat bun  
w/side of au jus 22

### BLAT

applewood smoked bacon,  
lettuce, avocado & tomatoes  
w/amber aioli on 9 grain toast 18  
veggie style (without bacon) 16

### options

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

### substitutions

house salad 1.00 • caesar salad 1.50  
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 rainbow trout,  
roasted potatoes and green bean almandine  
w/pan sauce 34

### Pan Seared Salmon \*

pan seared salmon over sauteed asparagus  
and charred tomato cous cous  
w/zesty citrus gremolata 34

### 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 22 • three 27

### Bison Stroganoff

braised bison, pappardelle's wide egg noodles,  
caramelized onions and mushrooms  
in a sinfully delicious sherry cream sauce 29

### Creamy Penne Pesto

house made basil almond pesto, charred tomatoes,  
cream, parmesan and green onion 20  
with: • chicken 11 • salmon \* 14 • shrimp 12

### Fish & Chips (2 or 3)

beer battered cod and french fries  
served w/spicy remoulade,  
cocktail sauce & mini cider slaw  
choice: • two 22 • three 27

no separate checks please. a 3% convenience fee will be applied for credit card transactions.

an automatic 20% gratuity may be added to parties of 6 or more. menu items, hours & prices subject to change without notice [060126]