

## 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

### Wings (8) (GFO)

- hot • barbecue
  - spicy asian • cajun rub
- carrots & celery w/choice of ranch or bleu cheese 18

### Corkscrew Calamari

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

### Pork Green Chili (GFO)

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

### Truffle Fries

truffle oil, parsley & parmesan 14

## salads

### House Salad (GF)

mixed field greens, cucumbers, carrots, shaved red onions & grape tomatoes w/our house made apple cider vinaigrette 15

### Caesar (GF)

romaine lettuce, parmesan cheese, grape tomatoes & crispy garbanzo beans w/creamy caesar dressing 16

### Cobb (GF)

chopped greens, applewood smoked bacon, bleu cheese crumbles, pumpkin seeds, grape tomatoes & hard boiled egg w/our house made maple balsamic vinaigrette 20

### additions

- chicken 10
- salmon\* 13
- shrimp 11

## soup

### Smoked Trout Chowder

cup 10 • bowl 15

### Tomato Basil w/ Mini Grilled Cheese

cup 10 • bowl 15

### Bison Stew

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 (120325)

## sandwiches

choice of french fries, cider slaw or house salad

### Kickin Chicken

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

### Country Fried Chicken

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

### BLAT

applewood smoked bacon,  
lettuce, avocado & tomatoes  
w/amber aioli on 9 grain toast 18

### 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 a brioche bun 20

### Elk Burger\*

american elk, roasted poblanos,  
goat cheese, pickled red onions  
& lettuce w/our bourbon  
blueberry sauce on a brioche  
bun 24

### Braised Bison Sammy

tender, slow braised bison,  
provolone & horsey sauce  
on an ale wheat bun  
w/side of au jus 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 rainbow trout,  
roasted potatoes & green bean almandine  
w/pan sauce 34

### Pan Seared Salmon\* (GF)

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

### Bison Stroganoff

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

### Creamy Penne Pesto

house made basil almond pesto, charred tomatoes,  
cream, parmesan & green onion 19

with: • chicken 10 • salmon\* 13 • 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 21 • three 25

### Fish & Chips

beer battered cod & french fries  
served with spicy remoulade,  
cocktail sauce & mini cider slaw 25