



SHAREABLES

Pork Belly Bites \$15

Truffalo-glazed crispy pork belly, sweet potato puree, smoked goat cheese, + microgreens

Mountain Nachos \$15

Crispy wonton chips, pulled pork or chorizo, beer cheese, fontina, avocado crema, salsa verde, + pico

Pub Pretzel \$12

Sourdough pretzel knots with bourbon smoked salt. Served with beer cheese + honey mustard

Fire Mountain Poutine \$15

Hand cut potato wedges, bison green chile, beer cheese, cheese curds, lamb + bison chorizo

Smoked Chicken Wings \$16

Slow-smoked wings with choice of sauce:
TAVA Original, BBQ, or Truffalo

Ahi Tuna Tartare \$20

Asian marinated Ahi Tuna, fresh avocado, cucumber, sriracha mayo, + wonton chips

SUMMER SALADS

(GF, V) **Grilled & Chilled** \$14

Marinated vegetables, dressed greens, tomatoes, burrata, EVOO, + aged balsamic

(GF, V) **Beet Salad** \$14

Roasted golden beets, roasted pickled red beets, candied pecans, goat cheese, + citrus-herb vinaigrette

Chef V's Caesar Half \$7/ Whole \$13

Classic: Romaine, house caesar, croutons. + parmesan
Spicy: classic with chili sauce, fresh mozzarella, + red pepper strings. Add Chicken \$6

TAPROOM FAVORITES

Gluten Free Buns and Impossible Meatless Patties are Available

Grilled Chicken Sandwich \$16

Lettuce, tomato, onion, house pickles, dijon aioli, on a grilled Sourdough Boulangerie brioche. Served with fries.
Add choice of cheese \$2

***Ranch Foods Direct Burger** \$19

Wagyu beef cooked to order, dijon aioli, bacon, fontina, and cheddar on Sourdough Boulangerie bun with lettuce, tomato, onion, pickle.
Served with fries.

TAVA BLT \$16

House-smoked bacon, tomato jam, mixed greens, and roasted poblano-avocado aioli on thick-cut Texas toast.
Served with fries.

***PBJ Burger** \$19

1/3 lb Bison, Beef, or Yak, cooked to order, with bacon jam, cheddar, poblano-avocado aioli, on a Sourdough Boulangerie Bun, with lettuce, tomato, onion, + pickle.
Served with fries.

***Legendary Local Slider Trio** \$20

Yak, Beef & Bison sliders on kaiser brioche from Sourdough Boulangerie. Cooked to Chef's specification, may have some pink. Add fries \$5

Mountain Mac \$18

House-smoked bacon, green chilies, beer cheese.
Add Chicken \$6

Fries \$6

Crispy & delicious.
Upgrade to Bacon-Beer Cheese
or Garlic Truffle Parmesan for \$2

RHIANNA'S MADE FROM SCRATCH DESSERTS

Sweet Praline Bread Pudding \$12

Custard soaked breads, raisins, toasted pralines, creme anglais, + caramel bourbon

Chocolate Cake \$12

Scratch cake, chocolate mousse, ganache, + gold flakes.
Add vanilla ice cream \$2

Key Lime Pie \$12

Tart & sweet on graham cracker crust, whipped cream, + edible flowers

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Tips are shared amongst our entire hardworking team. Parties of 6 or more may be charged an auto gratuity of 20%, and any checks left open will be charged 20% at the close of business.*