



STARTERS

Southwest Artichoke Dip	\$14
Pork Sliders	\$5/ea
Pulled Pork Queso Fries	\$11
Beer Battered Mushrooms	\$10
Deep Fried Cheese Curds	\$10
Sweet Chili and Bacon Glazed Shrimp	\$12
Hush Puppies	\$6
BBQ Pork Nachos	\$12
Chicken Wings	\$14

Sauces: Buffalo, BBQ, Cherry Chipotle, Atomic Pineapple

SALADS AND SOUP

Garden	\$10
mixed greens, tomato, carrot, black olive, red onion	
Caesar	\$10
romaine, parmesan, tomato, crouton	
Winter Salad	\$12
spinach, bacon, roasted sweet potato, red onion, tomato	
Cran Apple Salad	\$12
spinach, apples, cranberries, feta, pecans, red onion	

Add Protein to your Salad:

Grilled or Fried Chicken	\$6
Shrimp	\$7
Woodfired Salmon	\$12

Dressings: Ranch, Blue Cheese, Caesar, Italian, Raspberry or Citrus Vinaigrette or Balsamic (Extra \$1/additional side of dressing)

Soup of the Day

Cup/Bowl	\$4/\$8
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***Add-ons**

Bacon \$1.50 / Green Chili \$1.50
Double Patty \$6 / Gluten Free Bun \$2

BURGERS

Served with 1 side. (Onion Ring and Mac n Cheese \$1 extra)
LTO = Lettuce, Tomato, Onion

Weminuche	\$15
cheddar, LTO, chipotle mayo	
Gunnison	\$17
swiss, mushroom, sautéed onion, bacon, LT	
Animas	\$17
cheddar, bacon, coleslaw, LT, onion ring, chipotle mayo	
San Juan	\$17
cheddar, green chili, sautéed onion, LT, chipotle mayo	
Moving to the Country	\$17
cheddar, bacon, green chili jam, peaches, LTO	
Bayfield Blue	\$17
blue cheese crumbles, bacon, sautéed onion, mushroom, LT	

SANDWICHES AND WRAPS

Served with 1 side. (Onion Ring and Mac n Cheese \$1 extra)

French Dip Brisket on a Hoagie Roll	\$15
smoked brisket, swiss, sautéed onion, au jus	
Pulled Pork Sandwich	\$14
pickles, red onion, coleslaw	
Southwest Grilled Chicken Sandwich	\$15
pepper jack, green chili, bacon, LTO	
Buffalo Fried Chicken Sandwich	\$14
deep fried chicken breast, buffalo sauce, LTO	
Chicken Caesar Wrap	\$14
grilled chicken, parmesan, tomato, romaine, caesar dressing	
Hot Club	\$14
hot turkey & ham, sautéed onion, cheddar, bacon, tomato jam, lettuce	
Spicy Ham and Cheese	\$12
grilled ham, cheddar, green chili	
Reuben on Rye	\$14
house cured corned beef, sauerkraut, swiss, thousand island dressing	
Flank Steak Sandwich	\$16
sliced steak, spinach, sauteed onion, tomato	
Shrimp Po' Boy	\$14
fried shrimp, pickles, fried onion, LT, remoulade sauce	
Meatball Grinder on a Hoagie Roll	\$15
house-made meatballs, sauce, sautéed pepper, onion, mozzarella	

NOTICE: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



PIZZAS

Personal 10"/Family 16"

Cauliflower Crust 10" (add \$2)

Pepperoni \$15/22

marinara, pepperoni, mozzarella

Supreme \$16/23

marinara, pepperoni, sausage, mushroom, bell pepper, onion, black olive, mozzarella

Spicy Hawaiian \$16/22

marinara, prosciutto, woodfire grilled pineapple, jalapeno, mozzarella

Prosciutto \$16/22

garlic oil, prosciutto, fig sauce, mozzarella

BBQ Chicken \$16/23

bbq sauce, chicken, bacon, red onion, jalapeño, mozzarella

Mia \$16/22

pesto, sun-dried tomato, spinach, feta, mozzarella

Custom \$14/20

mozzarella, add ingredients below

Sauces: Marinara, BBQ, Garlic Oil, Pesto, Alfredo

Meats: Pepperoni, Sausage, Chicken, Prosciutto, Bacon **\$2 Each** / Ground Beef **\$3**

Veggies: Mushrooms, Onion, Bell Pepper, Black Olive, Pineapple, Jalapeno, Spinach, or Sun-dried Tomato **\$1 Each**

DESSERTS

Ask your server about our Daily Dessert Specials!

Our desserts are made from scratch as available or until sold out.

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BBQ AND SMOKED MEATS

**AS AVAILABLE OR UNTIL SOLD OUT*

Served with your choice of 2 sides

(Onion Ring and Mac n Cheese \$1 extra)

The Jolly Brisket Plate \$20

Half Rack Pork Ribs \$19

Half Smoked Chicken Plate \$18

ENTREES

Ribeye Steak \$34

Woodfired w/ roasted garlic butter served with chef's potatoes and veggie of the day

New York Strip \$28

Woodfired cajun seasoning, blue cheese, sautéed onion, served with sweet potato hash, veggie of the day

Flank Steak \$22

Woodfired served with cheesy bacon gnocchi, veggie of the day

Herb Roasted Chicken Breast, bone in \$19

served with sweet potato-bacon hash, veggie of the day

Grilled Pork Kabobs \$19

Pork loin, peppers, onion, pineapple, sweet chili glaze, w/ fried rice

Salmon \$20

Spicy teriyaki glaze, w/ fried rice, veggie of the day

Spaghetti with Meatballs \$18

house-made meatballs, sauce w/ side salad, bread

Alfredo \$18

fettuccine, grape tomatoes, broccoli, house-made alfredo sauce, side salad, bread
*(Substitution: Pesto sauce for Alfredo)

Add Protein to your Pasta:

Grilled or Fried Chicken \$6

Shrimp \$7

Woodfired Salmon \$12

SIDES

Grilled Carrots \$5

Hand Cut Fries \$5

Sweet Potato Fries \$5

Onion Rings \$6

Macaroni and Cheese \$6

Coleslaw \$5

Dinner Salad \$5

Chef's Potatoes \$5

Vegetable of the Day \$5