

STARTERS

Chicken Wings, Meaty 1 pound, \$14 Sauces: Buffalo, BBQ, Cherry Chipotle, Atomic Pineapple, Sweet Chili

Artichoke Bacon Spinach Dip, \$14 Sweet Chili Shrimp, \$12 Pulled Pork Queso Fries, \$11 Battered Cheese Curds, \$11 Veggie Plate w/Ranch or Bleu Cheese, \$10 Beer Battered Mushrooms, \$10 Caprese Salad w/ Balsamic Reduction, \$8 Pork Slider, \$5/ea.

SALADS AND SOUP

Summer Salad

spinach, arugula, strawberries, feta, red onion, avocado, \$14

Apple Walnut Salad

mixed greens, apple, bleu cheese, spiced candied walnuts, red onion, egg, bacon, \$14

Garden

mixed greens, tomato, carrot, cucumber black olive, red onion, \$12

Caesar

romaine, parmesan, tomato, crouton, \$12

Add Protein to your Salad:

Pan seared Salmon*, \$12 Pan seared Shrimp, \$7 Grilled or Crispy Chicken, Brisket or Pork, \$6

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

Soup of the Day

Cup/Bowl \$4 / \$8

*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

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BURGERS

6oz Angus Chuck Grilled over a Woodfire Pecan Grill

Served with 1 side. LTO = Lettuce, Tomato, Onion Sub Grilled all-natural Chicken Breast add \$1 *Onion Rings and Mac-n-Cheese add each \$1

Animas*

cheddar, bacon, coleslaw, LT, onion ring, chipotle mayo, \$18

Bayfield Bleu*

bleu cheese crumbles, bacon, sautéed onion, mushroom, LT, \$18

Gunnison*

swiss, mushroom, sautéed onion, bacon, LT, \$17

San Juan*

cheddar, green chili, sautéed onion, LT, chipotle mayo, \$17

Weminuche*

cheddar, LTO, chipotle mayo, \$15

Burger Add-ons

Bacon \$1.50 / Green Chili \$1.50 / Double Patty \$6 Veggie Burger \$3 / Gluten Free Bun \$2 / Avocado \$2

SANDWICHES

Served with 1 side. (Onion Rings and Mac-n-Cheese each add \$1)

French Dip Brisket on a Ciabatta

our smoked brisket, swiss, sautéed onion, au jus, \$17

Turkey Bacon Club or Wrap

oven-roasted turkey, bacon, prosciutto, pepperjack, avocado, LTO, ranch, white bread or wrap, \$16

Southwest Grilled Chicken Sandwich

all natural chicken breast, pepper jack, bacon green chili, LTO, \$15

Pulled Pork Sandwich

our smoked pork, pickles, red onion, coleslaw, \$14

Grilled Portabella on a Ciabatta

grilled portabella mushroom, chimichurri aioli, mixed greens, pickled onions, fresh mozzarella, \$14



PIZZAS

Custom

Size: Personal 10" and Family 16" Cauliflower Crust 10" (add \$2)

\$17/26 Supreme marinara, pepperoni, sausage, mushroom, bell pepper, onion, black olive, mozzarella **Spicy Hawaiian** \$17/26 marinara, prosciutto, pineapple, jalapeno, mozzarella **Prosciutto & Fig** \$17/26 garlic oil, prosciutto, fig sauce, mozzarella **Buffalo Chicken** \$17/26 buffalo sauce, chicken, bacon, red onion, blue cheese crumbles, mozzarella Mia \$16/25 pesto, sun-dried tomato, spinach, arugula, feta, mozzarella Margherita \$16/25 fresh basil, tomatoes, mozzarella, garlic oil \$15/24 **Pepperoni** marinara, pepperoni, mozzarella

Sauces: Marinara, BBQ, Garlic Oil, Pesto, Buffalo **Meats**: Pepperoni, Sausage, Chicken, Prosciutto, Bacon \$2 Each

mozzarella, add sauce, meat & veggies below

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

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BBQ AND SMOKED MEATS

AS AVAILABLE OR UNTIL SOLD OUT
Served with your choice of 2 sides – see below
(Onion Rings and Mac-n-Cheese each add \$1)

Brisket Plate

8 oz in house smoked brisket, \$24

Half Rack Pork Ribs

in house seasoned and smoked pork ribs, \$24

Bourbon BBQ Smoked Chicken

wood-fired grilled chicken leg quarter marinated with bourbon BBQ sauce, \$18

ENTREES

Served with your choice of 2 sides – see below (Onion Rings and Mac n Cheese each \$1 extra)

Ribeye Steak* 12oz

hand cut Sterling Silver upper 2/3 choice, grilled over our woodfire pecan grill served with roasted garlic butter, \$38

Pork Chop, bone in 12 oz

grilled over our woodfire pecan grill, spicy peach chutney sauce, \$26

Salmon*

8 oz. Alaskan wild caught Salmon, pan seared, sweet chili sauce, \$22

Chicken Tenders

crispy all white meat chicken strips (3), \$16

PASTA

\$15/22

Chicken Parmesan over linguine

all white meat hand battered, lightly breaded with homemade marinara and side salad, \$18

SIDES

Onion Rings	\$6
Macaroni and Cheese	\$6
Hand Cut Fries	\$5
Sweet Potato Fries	\$5
Coleslaw	\$5
Side Salad	\$5
Chef's Potatoes	\$5
Vegetable of the Day	\$5

DESSERTS

Ask your server about our Daily Dessert Specials! Our desserts are made from scratch are as available or until sold out.

^{**18%} Gratuity will be added to parties of 6 or more 2% surcharge for using a credit card to offset fees