

## ALL DAY MENU

### STARTERS

- \$16 **Baked Spinach & Artichoke Dip** <sup>V</sup>  
With house chips
- \$16 **Chili Rubbed Wings**  
Buffalo wing sauce, house made ranch dressing, carrots, celery
- \$15 **Garlic Hummus** <sup>V</sup>  
Cucumbers, carrots, celery, cauliflower, grilled pita
- \$18 **Chicken Nachos**  
White cheese sauce, pickled jalapenos, black bean relish, sour cream
- \$16 **Soup & Salad**  
Bowl of soup & garden salad  
Choice of dressing: apple cider vinaigrette, cilantro lime, or ranch
- Beef & Bean Chili or Soup du Jour**  
Cup \$5 or Bowl \$10

### SALADS

Add Chicken \$6 or Salmon \$8

- \$16 **Winter Superfood** <sup>GF/V/N</sup>  
Kale, spinach, brussels, quinoa, sweet potato, pumpkin seeds, dried cranberry, goat cheese, apple cider vinaigrette dressing
- \$16 **Chop Salad** <sup>GF/V</sup>  
Arugula and bibb lettuce blend, fire roasted corn, black beans, roasted red pepper, tomato, avocado, tortilla strips, cilantro lime dressing
- \$16 **Caesar Salad**  
Brussels, kale, cherry tomato, focaccia, parmesan, caesar dressing

### SANDWICHES

Choice of Winter Slaw or Fries. Upgrade to soup du jour \$3.

- \$18 **Spicy Chicken Sandwich** <sup>N</sup>  
Pepperjack cheese, pickled onion, jalapeno aioli
- \$19 **Cheese Burger**  
American or swiss, lettuce, tomato, onion, fry sauce  
\$2 add bacon, \$2 add avocado
- \$17 **Roast Pepper & Black Bean Burger** <sup>V</sup>  
American or swiss, lettuce, tomato, onion, garlic aioli  
\$2 add avocado

### HOT LAPS

- \$22 **Chili Verde** <sup>GF</sup>  
Pork roast, pepper jack polenta, warm corn tortilla, grilled lime
- \$20 **Vegetarian Quinoa Bowl** <sup>GF/V</sup>  
Grilled corn, roast pepper, quinoa, avocado, seared cauliflower, jicama slaw  
add chicken \$6 or Salmon \$8
- \$28 **Braised Short Rib**  
Mashed potatoes, roasted root vegetables, pan jus, buttermilk crispy onions
- \$22 **Fish & Chips**  
Grilled lemon, tartar sauce, french fries



### DESSERT \$12

**Chocolate Decadence Cake**  
Berry compote & whipped cream

**Brownie Sundae**  
Warm chocolate chunk brownie,  
vanilla ice cream, caramel,  
chocolate drizzle & whipped  
cream

### NY Cheesecake

Berry compote

### COFFEE AND TEAS

Regular or Decaf  
Pike Place® Roast  
Teavana® Teas  
Espresso  
\$4

Cappuccino  
Hot Chocolate  
Mocha  
Latte  
\$6

### For Our Young Shredders 12 & Under for \$12.00

Grilled Cheese <sup>V</sup>  
Kid's Cheeseburger

Chicken Fingers  
Grilled Chicken Breast <sup>GF</sup>

Includes choice of carrot & celery sticks, green salad, fries or roasted root vegetables

GF-Gluten Free V-Vegetarian N-Contains Nuts

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
(Please note an automatic 20% gratuity will be added to parties of 6 or more)

# LIBATIONS

## Cocktails

### Bloody Jerry 14

Tito's, Old Bay Rim, Bacon, Pepperoncini, Olives

### Bomber Day Fizz 13

Bombay, Prosecco, Cranberry, Simple Syrup, Lime

### Diablo Margarita 15

Espolòn Blanco, Cointreau, Jalapeño, Pomegranate Juice

### Ripsaw Mule 15

High West American Prairie Bourbon, Ginger Beer, Lime

### The Dreamcatcher Cocoa 13

Absolut Vanilla, Cinnamon Stick, Whipped Cream

## Well Liquors 8

**Vodka** Tito's

**Whiskey** Jim Beam White Label

**Tequila** Espolòn Blanco

**Rum** Bacardí Superior

**Gin** Beefeater

**Scotch** Dewar's White Label

*Premium Liquors Available Upon Request*

## Beer Bottles & Cans

Bud Light 16oz 7

Modelo Lager 16oz 8

10 Barrel Pub Beer 16oz 7

Dogfish Head SeaQuench Ale Session Sour 12oz 7

Sierra Nevada Hazy Little Thing IPA 12oz 8

Lagunitas Sumpin' Sumpin' Ale 12oz 8

Wasatch Polygamy Porter 12oz 8

## Draft Beer

**16oz \$6      22oz \$8      pitcher \$22**

Michelob Ultra

**16oz \$8      22oz \$10      pitcher \$24**

Pacifico Lager

Uinta 801 Pilsner

Widmer American Hefeweizen

Moab Dead Horse Amber Ale

Founders All Day IPA

Roadhouse Loose Boots Apres IPA

New Belgium Voodoo American Haze

## Wines by the Glass 13

Adami Garbel Prosecco, IT

Joel Gott Sauvignon Blanc, CA

Cavit Pinot Grigio, IT

Chalk Hill Sonoma Coast Chardonnay, CA

Charles & Charles Rose, WA

Line 39 Pinot Noir, CA

14 Hands Merlot, WA

Josh Cellars Cabernet Sauvignon, CA

## Refreshing Alternatives

O'douls N/A 6

Angry Orchard Crisp Apple Hard Cider 7

Truly Hard Seltzer 7

- Wild Berry, Blueberry, or Strawberry Lemon

## Wines by the Bottle

### Bubbles

Adami Garbel Prosecco, IT **58**

Domaine Chandon Brut, CA **68**

### White

Joel Gott Sauvignon Blanc, CA **56**

Cavit Pinot Grigio, IT **50**

Chalk Hill Sonoma Coast Chardonnay, CA **60**

Charles & Charles **Rose**, WA **48**

### Red

Line 39 Pinot Noir, CA **48**

Meiomi Pinot Noir, CA **62**

Alamos Malbec, AR **45**

14 Hands Merlot, WA **45**

Austin Hope Troublemaker Red Blend, CA **58**

Josh Cellars Cabernet Sauvignon, CA **55**

## Soft Drinks

### Soda 4

Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper, Mountain Dew, Diet Mountain Dew

### Rockstar Energy Drink 6

### Rockstar Energy Drink Sugar Free 6

### Iced Tea or Lemonade 4

### Juice 5

Orange, Grapefruit, Cranberry, Apple