

ALL DAY MENU



DESSERT \$10

Brownie Sundae

Warm Chocolate Chunk Brownie,
Vanilla Ice Cream, Caramel,
Chocolate Drizzle, Whipped Cream

Salted Caramel Cheesecake

Mixed Berry Coulis, Salted
Caramel, Whipped Cream

COFFEE AND TEAS

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

Cappuccino
Hot Chocolate
Latte

Americano
*Can be made iced
\$5

STARTERS

- \$15 ^V **Baked Spinach & Artichoke Dip** with house chips
- \$16 **Chili Rubbed Wings** buffalo sauce, blue cheese, carrots, celery
- \$15 ^V **Roasted Garlic Hummus** tomatoes, carrots, celery, cauliflower, pita chips
- \$18 **Pulled Pork Nachos** nacho cheese, pickled jalapenos, corn and bean relish, sour cream
- \$5/10 ^V **Tomato Bisque** basil oil, fontina crostini
- \$16 ^V **Tomato Bisque & Garden Salad**
Dressings: raspberry mojito, lemon poppy, honey chipotle, ranch, blue cheese

SALADS

Add Chicken \$5 Add Salmon \$7

- \$16 ^{GF/V/N} **Summer Superfood**
spinach, arugula, quinoa, dried cherry, fresh blueberry, Gold Creek feta
toasted pistachio, raspberry mojito vinaigrette
- \$16 ^{GF} **Bibb Salad**
bibb lettuce, bacon, strawberry, spiced pepitas, blue cheese crumbles, lemon
poppy vinaigrette
- \$16 ^{VS} **Southwest Chop Salad**
butter lettuce, spinach, black bean and corn relish, heirloom tomato, bell
pepper, avocado, tortilla crisps, Honey Chipotle Ranch

SANDWICHES

Choice of Garden Salad or Fries

Add Bacon \$2 Add Avocado \$2 Add Fried Egg \$2

- \$18 **Spicy Chicken Sandwich**
pepper jack cheese, pickled onion, pickled jalapeno, serrano aioli
- \$18 **RTG Burger**
lettuce, tomato, onion, dill pickle slices, fry sauce
choice of american, swiss, cheddar, pepper jack
- \$17 ^V **Roasted Red Pepper & Black Bean Burger**
lettuce, tomato, onion, avocado crema
choice of american, swiss, cheddar, pepper jack
- \$18 **Pulled Pork Sandwich**
High West whiskey bbq, crispy onions, honey chipotle coleslaw,
dill pickle slices

ENTREES

- \$22 **Fish & Chips**
grilled lemon, tartar sauce, coleslaw
- \$26 ^{GF} **Seared Salmon**
sweet potato succotash, quinoa, citrus beurre blanc
- \$28 **Pan Roasted Airline Chicken**
quinoa, brown rice, roasted cauliflower, black bean relish, blistered heirloom
tomatoes, avocado, jicama slaw
- \$32 ^{GF} **Grilled Ribeye**
garlic herb mashed potatoes, grilled asparagus, cherry demi-glace

KIDS \$10

^V **Grilled Cheese**
Kid's Cheeseburger

Chicken Fingers
^{GF} **Grilled Chicken Breast**

Includes choice of raw carrots & celery, green salad, fries or roasted 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)
Cashless payment only at this time