## appetizers

### Honey Smoked Trout Dip (GFO)
smoked trout, jalapeño cream cheese, honey mustard, green onion, cilantro and mayo
served with grilled pita triangles, pickled jalapeños and lemon wedges 20

### Pork Green Chili (GFO)
slow braised pork in our house made roasted poblano sauce w/cotija cheese, green onion
served with flour tortillas 17

### Wings (8) (GFO)
• hot • barbecue
• spicy asian • cajun rub
carrots & celery w/choice of ranch or bleu cheese 20

### Shrimp & Polenta (3) (GF)
sauteed shrimp, kale and corn over goat cheese polenta cakes w/an amber aioli 19

### Truffle Fries
truffle oil, parsley and parmesan 16

### Lettuce Wraps (GFO)
leaf lettuce, cucumbers, carrots, pickled red onions and fresh herbs
served with soy sauce & our spicy asian vinaigrette
some assembly required 24
choice: • chicken & shrimp
• impossible veg

### Corkscrew Calamari
wild caught and responsibly sourced, lightly dusted calamari
served with spicy remoulade & cocktail sauce 17

## salads

### House (GF)
mixed field greens, cucumbers, carrots, shaved red onions and grape tomatoes w/house made apple cider vinaigrette 16

### Caesar (GF)
romaine lettuce, parmesan cheese, grape tomatoes and crispy garbanzo beans w/creamy caesar dressing 17

### Quinoa & Kale (GF)
tri color quinoa, shaved kale, cucumbers, carrots, tomatoes, almonds & golden raisins w/our house made apple cider vinaigrette 19

### Cobb (GF)
chopped greens, applewood smoked bacon, bleu cheese crumbles, pumpkin seeds, grape tomatoes and hard boiled egg w/our house made maple balsamic vinaigrette 22

### additions
• chicken 11 • salmon * 14 • shrimp # 12

## soup

### Smoked Trout Chowder
cup 11 • bowl 16

### Tomato Basil w/ Mini Grilled Cheese
cup 11 • bowl 16

## sides

House Salad 9
Caesar Salad 10
French Fries 12
Sweet Potato Fries 14

* these items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# the following major food allergens are used as ingredients: milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy & sesame. please notify staff for more information on these ingredients (060126)

# sandwiches

choice of french fries or cider slaw • substitute: house salad 1.00 • caesar salad 1.50

## Kickin Chicken
tender, butterflied chicken breast, lettuce, tomatoes & onions w/chipotle aioli on brioche 20

## Chicken Pesto Panini
tender, butterflied chicken breast, provolone, spinach, tomatoes & onions w/ basil almond pesto on ciabatta 22
veggie style (without chicken) 17

## Country Fried Chicken
buttermilk battered chicken breast, lettuce, tomatoes & onions w/chipotle aioli on brioche 21

## Impossible Veggie Burger
lettuce, tomatoes & pickled red onions w/chipolte aioli on brioche 20

## Boozy Burger *
upper choice, dry aged angus beef, cheddar, caramelized onions, lettuce & tomatoes w/ beer mustard aioli on an ale wheat bun 23

## Simple Burger *
upper choice, dry aged angus beef, lettuce, tomatoes & onions on brioche 20

## Elk Burger *
american elk, roasted poblanos, goat cheese, pickled red onions & lettuce w/bourbon blueberry sauce on brioche 25

## Braised Bison Sammy
tender, slow braised bison, provolone & horsey sauce on ale wheat bun w/side of au jus 22

## BLAT
applewood smoked bacon, lettuce, avocado & tomatoes w/amber aioli on 9 grain toast 18
veggie style (without bacon) 16

### options
cheddar, swiss, pepper jack, provolone or bleu 2.5
caramelized onions , 'shrooms or pickled jalapeno 1.5
avocado, bacon, guacamole or fresh jalapeno 2.5

### substitutions
house salad 1.00 • caesar salad 1.50
sweet potato fries 2.25
truffle fries or chipotle maple sweet potato fries 3.5
gluten free bun 3.5

# entrees

## Rocky Mountain Trout (GF)
lemon-butter-caper stuffed rainbow trout, roasted potatoes and green bean almandine w/pan sauce 34

## Pan Seared Salmon *
pan seared salmon over sauteed asparagus and charred tomato cous cous w/zesty citrus gremolata 34

## Fish Tacos (2 or 3) (GF)
blackened cod, cider slaw & pico de gallo w/chipotle aioli on corn tortillas
served with house black beans & guacamole
choice: • two 22 • three 27

## Bison Stroganoff
braised bison, pappardelle's wide egg noodles, caramelized onions and mushrooms in a sinfully delicioius sherry cream sauce 29

## Creamy Penne Pesto
house made basil almond pesto, charred tomatoes, cream, parmesan and green onion 20
with: • chicken 11 • salmon * 14 • shrimp 12

## Fish & Chips (2 or 3)
beer battered cod and french fries served w/spicy remoulade, cocktail sauce & mini cider slaw
choice: • two 22 • three 27

no separate checks please. a 3% convenience fee will be applied for credit card transactions.
an automatic 20% gratuity may be added to parties of 6 or more. menu items, hours & prices subject to change without notice [060126]