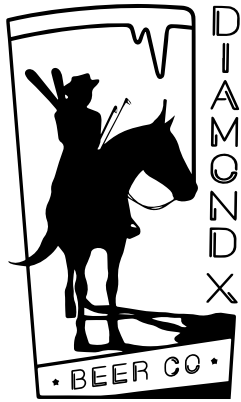


STARTERS

• GREAT BEGINNINGS •



BRICK OVEN BRUSSELS - 11

Oven fired brussels sprouts with goat cheese, balsamic reduction & oven-roasted pepitas. Add bacon 2.

POUTINE - 12

Our house fries smothered in gravy. Topped with fried cheese curds & charred green onions. Add pulled pork 4.

BARN BREAD - 10

House dough brushed with fresh garlic butter & honey. Served with house pesto (contains pecans) & marinara.

TRASH CAN NACHOS - 17

Fresh tortilla chips topped with layers of Blanco Queso, onions, tomatoes, black olives, cilantro, sour cream, & salsa. Choice of chopped chicken or pulled pork. Add jalapeño 1. Add guacamole 2.

TRUFFLE FRIES - 8

Our house fries with fresh shaved parmesan, truffle oil & fresh Italian parsley.

CHIPS & SALSA - 6

Our house-made chips & salsa. Add queso 2.

PRETZEL POLES - 12

Brick oven Bavarian pretzel poles served with house queso.

WOOD-FIRED SCAMPI - 17

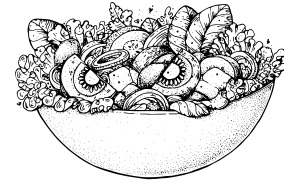
6 Tiger shrimp, velvety butter scampi sauce, parsley. Served with naan bread.

DEEP FRIED CAULIFLOWER - 13

Beer battered cauliflower served over red pepper hummus with honey drizzle.

GREENS

• FRESH & CRISP •



PEAR GORGONZOLA - 13

Candied pecans, gorgonzola, pear, dried figs & spring mix. Served with white balsamic. Add grilled chicken 4.

TATANKA - 16

Fried or grilled, buffalo chicken served on a bed of mixed greens with carrots, celery, pickled onions, & bleu cheese crumbles. Served with bleu cheese or ranch.

CAESAR - 16

Grilled or fried chicken on a bed of crisp romaine, topped with a soft-boiled egg, shaved parmesan, & croutons. Served with house Caesar dressing.

DENALI - 17

Alaskan smoked salmon, spinach, cherry tomatoes, soft egg, red onion & Tzatziki. Served with a lemon wedge.

THE OLYMPIAN - 15

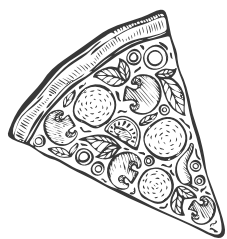
Gyro meat or grilled chicken on a bed of mixed greens topped with pickled beets, feta cheese, Kalamata olives, pepperoncini, & red onions. Tossed in tzatziki dressing.

BRIDGER CREEK - 14

Spinach, blackberries, raspberries, mandarin oranges, strawberries, feta cheese, strawberry vinaigrette & candied almonds. Add grilled chicken 4.

– DRESSINGS –

Ranch, Bleu Cheese, 1000 Island, White Balsamic, Caesar, BBQ Ranch, Oil & Vinegar, Tzatziki.



WOOD FIRED PIZZA

• LOVE AT FIRST BITE •

All 12" pizzas are made with fresh artisanal dough & prepared in a wood fired pizza oven. Start out with a House or Caesar salad for 3. Sub cauliflower crust 2.

MARGHERITA - 13

San Marzano tomato sauce, basil, & mozzarella.

HELLROARING - 15

San Marzano tomato sauce, Calabrese salami, Calabrian chilis, mozzarella, chili oil & arugula.

MYSTIC - 16

Pulled pork, house BBQ & smoked cheddar.

PEPPERONI - 14

San Marzano tomato sauce, pepperoni, & mozzarella.

BEARTOOTH - 15

San Marzano tomato sauce, basil, sausage, mozzarella & fresh ricotta.

WOODBINE WILD MUSHROOM - 16

Fire roasted portobella, crimini, oyster, shitake, shallots, garlic, olive oil, & mozzarella.

MEAT PIE - 16

San Marzano tomato sauce, pepperoni, Italian sausage, applewood smoked bacon, & mozzarella.

CHICKEN BACON RANCH - 15

House-ranch, grilled chicken, applewood smoked bacon, & mozzarella.

GREEK WEDDING - 16

Gyro meat, feta cheese, Kalamata olives, pepperoncini, red onions & Tzatziki.

THE BIG EASY - 15

Andouille sausage, green peppers, Creole sauce, & mozzarella.

SIERRA-ASADA - 17

Marinated carne asada, cilantro pesto & Mexican cheese blend. Served with salsa. Add jalapeño 1. Add guacamole 2.

WINGS



TRADITIONAL - 16

Wings are served with carrots, celery & your choice of Bleu Cheese or Ranch.

BONELESS - 13

Choose up to two of the following sauces or dry rubs:

Garlic Parmesan
Bold & Tasty

BBQ
Our house-made BBQ sauce. Sweet & Tangy

Gochujang
Korean Sweet Chili

Tatanka
Classic Buffalo

Asian Salt & Pepper
Asian inspired dry rub

Camp Fire
Our take on a Montana dry rub

Blackberry BBQ
Blackberries infused in our BBQ sauce

Southern Sweet Heat BBQ
A sweet BBQ sauce meets Nashville hot.

MAC N' CHEESE



Start out with a house or Caesar salad for 3. Fries 2. Sweet Fries 3. Seasonal Veggie 3. Sub Gluten Free Noodles 2.

CLASSIC - 14

Our five-cheese sauce tossed in fusilli noodles.

BUFFALO CHICKEN - 17

Our five-cheese sauce tossed in fusilli noodles, bacon, fried chicken, green onions, & Tatanka sauce.

CAMPFIRE - 17

Our five-cheese sauce tossed in fusilli noodles, pulled pork, house BBQ, & onion straws.

GRILLED SHRIMP ALFREDO - 19

Our-house Alfredo sauce tossed in fusilli noodles & topped with grilled shrimp.

PHILLY MAC - 17

Sharp-white cheddar cheese tossed in shell noodles topped with sliced rib eye, red peppers, green peppers, & sautéed red onions.

KRIS'S KREOLE MAC - 21

Sharp-white cheddar cheese tossed in shell noodles topped in andouille sausage, grilled shrimp, & bell peppers.

SWEETS

APPLE PIE COBBLER - 7

House-made apple pie cobbler with ice cream.

CAST IRON BROWNIE - 8

A brick oven brownie served with ice cream & a chocolate drizzle. (Contains peanut butter)

SMORE'S ICE CREAM PIE - 8

Chocolate chip ice cream pie on a graham cracker crust topped with toasted marshmallow whip & chocolate drizzle.

ROOT BEER FLOAT - 5

ICED STRAWBERRY CHEESECAKE - 8

House-made strawberry cheesecake ice cream served on a graham cracker crust and topped with a brown sugar crumble & strawberries.

SIDES

HOUSE MADE SOUP Cup - 3 Bowl - 6

SIDE SALAD - 4 **SIDE CAESAR - 4**

SWEET FRIES Small - 3 Large - 7

FRIES Small - 2 Large - 6

ADD SEASONAL VEGGIE - 3

CHEF J'S FAVORITES

Served with your choice of fries or soup. Add Sweet fries 1. Start out with a house or Caesar salad 3. Add seasonal veggie 1.

CRISPY CLUCKS - 15

100 % FRESH, hand-breaded chicken & served with fries, coleslaw, & ranch. Toss clucks in your favorite wing sauce.

GRANDMA D'S CATFISH FINGERS - 17

Beer battered catfish fingers served with coleslaw & tartar.

SWEET HEAT RIB TIPS - 15

Deep fried mini ribs tossed in Southern Sweet Heat BBQ sauce. Served with coleslaw & garlic bread.

CHICKEN CAESAR SANDWICH - 16

House-fried Caesar chicken, lettuce, tomato, Havarti, & Swiss on a parmesan bun.

ANGRY ROOSTER - 16

Fried Chicken tossed in Tatanka sauce, pickled onions, pickles, garlic aioli, lettuce and tomato.

CHICKEN CORDON BLEU - 17

Fried or grilled chicken topped with honey ham, Swiss Cheese, Dijon mustard, lettuce, & tomato. Served on a parmesan bun.

BURGERS

All burgers are fresh, ½ pound Certified Angus Beef. Served with your choice of fries or soup. Add Sweet fries 1. Start out with a house or Caesar salad 3. Add seasonal veggie 1. Substitute Gluten-free bun for 2. Substitute Beyond Burger for 2.

DELUXE - 13

Topped with lettuce, onion, pickles & tomatoes. Add cheese 1.

BACON CHEESE - 15

Topped with bacon, cheddar, lettuce, tomato, onion, & pickle.

G.O.A.T. - 16

Topped with spicy goat cheese, garlic aioli, caramelized onions, tomato, & arugula.

URBAN COWBOY - 16

Topped with gorgonzola, bacon, caramelized onions, caramelized pears & garlic aioli.

QUESO BURGER - 16

Topped with white queso, caramelized onions, pickles, & hatch chile aioli.

FRENCH ONION BURGER - 16

A Kaiser bun topped with caramelized onion, onion rings, French onion aioli, Havarti, & Swiss. Served with Au Jus.

PATTY MELT - 16

Topped with jalapeño-cheese spread & apple-smoked bacon. Served on jalapeño corn bread.

HOT SANDWICHES

Served with your choice of fries or soup. Add Sweet fries 1. Start out with a house or Caesar salad 3. Add seasonal veggie 1.

HOT ROAST BEEF - 14

Sliced prime rib & melted Swiss. Served on a French Baguette with Au Jus. Add sautéed onions & peppers 2. Add queso 2.

DIAMOND DIP - 15

Sliced prime rib, applewood smoked bacon, Swiss cheese, steak sauce aioli on a hoagie roll. Served with au jus. Add sautéed onions & peppers 2.

BILLY CHEESESTEAK - 17

Sliced prime rib, applewood smoked bacon, steak sauce aioli on a hoagie roll smothered in queso. Add sautéed onions & peppers 2.

PULLED PORK - 15

Hardwood smoked pork. House BBQ, pickles, hatch chile coleslaw, & cheddar. Served on a brioche bun.

SMOKED SALMON BLT - 16

Smoked salmon, applewood smoked bacon, lettuce, tomato, & honey aioli. Served on a croissant. Add avocado 2.

THE MACHINE - 15

Black-Russian Rye Bread topped with Certified Angus Beef Pastrami, havarti cheese, sauerkraut, caramelized onions, & 1000 Island.