

SHARED TREATS

ARTICHOKE DIP 16

PARMESAN & MOZZARELLA CREAM WITH BAKED PITA OR CHIPS

A POUND OF JUMBO WINGS 20

CHOOSE BETWEEN HONEY BUFFALO OR GINGER TERIYAKI STYLE

TRUFFLE PARMESAN FRIES 9

HAND CUT TOSSED IN WHITE TRUFFLE OIL & PARMESAN

FRIED GREEN TOMATOES (5) 13

SERVED WITH CHOLULA AOLI

BBQ ROAST PORK NACHOS \$18

MELTED JACK CHEESES, GUAC, SALSA AND SOUR CREAM

HOMEMADE CHEESE CURDS \$14

LIGHTLY BREADED GOLDEN BROWN SERVED WITH MARINARA

BATTERED FRIED PICKLES (20) 14

SERVED WITH CHOLULA AOLI

GRILL CHICKEN QUESADILLA PLATE 17.5

MADE DANG GOOD WITH MARINATED GRILLED CHICKEN, MONTEREY JACK CHEESES AND A GARDEN SALAD

SAMMIES & BURGERS

SERVED W/ HAND CUT FRIES OR COLESLAW. SUB SWEET FRIES, PARMESAN TRUFFLE FRIES, CAESAR SALAD OR MIX GREENS ADDITIONAL \$2

RUEBEN 18.50

SHAVED CORNED BEEF, SWISS CHEESE, 1000 ISLAND, SAUERKRAUT ON GRILLED MARBLE RYE

HOT PASTRAMI 18.50

SMOKED PEPPER CRUSTED THIN SLICED PASTRAMI PEPPERJACK CHEESE, PICKLES, GULDENS SPICY MUSTARD & MARBLE RYE

CHOLULA CHICKEN 19.25

BUTTERMILK MARINATED CHICKEN BREAST HAND BREADED WITH HERBS. TOPPED WITH PEPPERJACK, APPLEWOOD BACON AND CHOLULA MAYO

BLACKENED AHI CLUB 24

SUSTAINABLE LINE CAUGHT YELLOW FIN TUNA BLACKENED TO YOUR LIKING TOPPED WITH HOUSE SLAW SERVED ON A CHALLAH ROLL

GRILLED TURKEY BURGER 18.75

PERFECTLY SEASONED AND GRILLED TURKEY PATTY TOPPED WITH GUACAMOLE, SERVED ON A TOASTED CHALLAH ROLL

VEGGIE BLACK RICE BURGER 18.5

HANDMADE PATTY MIXED WITH ROASTED BELL PEPPERS, CHICKPEAS, CILANTRO & SPICES TOPPED CRANBERRY SAUCE AND A FRIED GREEN TOMATO

1/2 LB ANGUS BURGER 20

100% CERTIFIED ANGUS BEEF PATTY GRILLED TO YOUR LIKING WITH CHOICE OF: CHEDDAR, SWISS, AMERICAN OR PEPPERJACK. ADD BACON \$2

1/2 LB CADILLAC BURGER 24

100% CERTIFIED ANGUS BEEF, APPLEWOOD BACON, FRIED EGG, PEPPERJACK CHEESE AND TRUFFLE PARMESAN FRIES

MARKET SALADS

ADD GRILLED CHICKEN \$6
BUTTERMILK FRIED CHICKEN BREAST \$7
BLACKENED OR GRILLED AHI OR SALMON \$10

CAESAR 15

ROMAINE HEARTS WITH CREAMY CLASSIC CAESAR DRESSING, ZESTY CROUTONS AND PARMESAN CHEESE

SPRING GREENS 16.5

CRUMBLLED GOAT CHEESE, DRIED CRANBERRIES, SUNFLOWER SEEDS, CUCUMBER, TOMATO & BALSAMIC TOSSED SPRING GREENS

NICOISE 27

BLACKENED SOCKEYE SALMON SERVED WITH FINGERLING POTATOES, GREEN BEANS, TOMATOES, HARD BOILED EGGS, CHERRY TOMATOES, ASPARAGUS AND LIGHT PESTO

HOUSE COBB

GRILLED CHICKEN, AVOCADO, APPLEWOOD BACON, BLUE CHEESE, HARD BOILED EGGS AND CHOPPED TOMATO SERVED OVER TOSSED ROMAINE & RANCH WITH GRILLED CHICKEN BREAST 20

SUB

BUTTERMILK CHICKEN 22

BLACKENED OR GRILLED SALMON 27

BLACKENED OR GRILLED AHI STEAK 27

ENTREES

(PLEASE NO SUBSTITUTIONS)

TEMPURA FISH AND CHIPS 21

BEST IN THE VALLEY! SERVED WITH CIDER SLAW, HAND CUT FRIES AND CAPER REMOULADE

CHICKEN FRIED STEAK 27

BEEF SIRLOIN BREADED AND TOPPED ON GARLIC MASHED POTATO WITH SAUSAGE GRAVY AND A GARDEN SALAD

STICKY RIBS 27

HOUSE MARINATED SPARERIBS GRILLED AND GLAZED WITH TRUFFLE BACON MAC N CHEESE AND HOUSE SLAW

EGGPLANT PESTO 24

LIGHTLY BREADED EGGPLANT BAKED WITH MARINARA AND MOZZARELLA WITH PESTO CREAM LINGUINI

CHICKEN PARMESAN 25

PAN FRIED BREADED CHICKEN CUTLET BAKED WITH MOZZARELLA AND TOSSED MARINARA LINGUINI

TRUFFLE MAC N CHEESE 23

HAND BREADED CHICKEN BREAST WITH APPLEWOOD BACON AND TRUFFLE CREAM SAUCE

WALLEYE CROQUETTES 29

HANDMADE CAKES WITH WILD CAUGHT WALLEYE AND CRAB. PERFECTLY SEASONED, SAUTÉED AND SERVED WITH HOUSE SLAW AND FRIES

SIGNATURE SPECIALS

Available after 5:00pm

MONDAYS

(AVAILABLE ALL DAY UNTIL SOLD OUT)

PRIME RIB FRENCH DIP AU JUS 19

SERVED WITH FRIES OR SLAW

EMILIO'S RECIPE MUSHROOM PHILLY DIP 21

WITH PEPPERS, ONIONS AND PEPPERJACK

SERVED WITH FRIES OF SLAW

TACO TUESDAYS

BAJA FISH 22

HAND BATTERED CRISPY COD FILLETS WITH SLAW,
AVACADO AND CILANTRO CREAM

BIRRIA PORK 21

BOSTON BUTT BRAISED IN CHILIES AND BROTH WITH
MOZZARELLA CILANTRO AND DICED ONION.

ALL TACO PLATES SERVED WITH SPANISH RICE AND DUCK FAT
REFRIED BEANS

WEDNESDAYS

CAJUN SHRIMP SCAMPI LINGUINI 24

WHITE SHRIMP, GARLIC, ARTICHOKE,
TOMATO, WHITE WINE, LIGHT PESTO

ITALIAN SAUSAGE RIGATONI 23

SPICEY SAUSAGE LINKS, SWEET SAUSAGE,
BELL PEPPERS, GARLIC, MARINARA

THURSDAYS

BUTTERMILK FRIED CHICKEN DINNER 28

GARLIC MASHERS AND PAN GRAVY, CIDER COLESLAW
CHEDDAR JALAPENO CORN BREAD AND DESSERT
EACH MEAL SERVED WITH A BREAST, LEG AND THIGH

FRIDAYS

CERTIFIED ANGUS PRIME RIB 38

14OZ CUT HAND SLICED ANGUS RIBEYE WITH
SMOKED AU GRATIN POTATOES GLAZED HEIRLOOM
BABY CARROTS & HOUSE VEAL JUS

SATURDAYS

CHEFS SPECIAL M.P.

SUNDAYS

SUNDAY BRUNCH (SUMMER MONTHS)

NFL TICKET AND COLLEGE GAMES SPECIALS

Split plates \$5

Sorry we do not accept apple pay

KID'S Menu

12 and under, we ID

Grill cheese & fries \$9

Chicken Tenders & fries \$10

Cheese Quesadilla \$8.5

Kids Caesar salad \$8

Kids Burger & fries \$11

Hot Dog & fries \$10

SWEETS!!!

**BIG ENOUGH TO SHARE
BUT WHY SHOULD YOU!**

NEW YORK CHEESECAKE 9

**CHOCOLATE
FOUR LAYER CAKE 8.5**

CHOCOLATE CHIP

BREAD PUDDING

WITH CINNAMON ICE CREAM 11

Service Dog's

(Must have more than 2 limbs. no exceptions. none)

Applewood bacon 4

Angus burger 10

**Grilled and chopped
(Cadillac style 14)**

**Menu pricing and availability may be
subject to change**

Wines, Suds and Bubbles

By the glass

Merlot Vista Point, California 9/31

Malbec Camila, Argentina \$10/35

Pinot Noir Gnarly Head, California \$10/35

Cabernet La Terre, California \$9/31

Rose Campuget, France \$10/35

Pinot Grigio Donini, Italy \$9/31

Sauvignon Silver Gate, California \$10/31

Chardonnay La Terre, California \$9/31

Sparkling Mionetto Brut, Italy \$10/35

Whites

Chardonnay

Newton Sky side 2016, California \$45

Ryan Patrick Rock Island 2015, Columbia Valley \$50

Fritz 2013, Russian river valley \$70

Sauvignon Blanc

Lola Kay 2015, Napa Valley \$50

Huia 2016, New Zealand \$55

Cloudy Bay 2016, New Zealand \$70

Duckhorn 2016, Napa Valley \$75

Pinot Grigio

Livio Felluga 2015, Italy \$65

Santa Margherita 2015, Italy \$65

Zinfandel

Randall-Monroe 2012, California \$40

Hendry Block 28 2013, Napa Valley \$100

Reds

Pinot Noir

Diora La Petite Grace Pinot Noir, Monterey \$50

Syrah

Amavi Cellars Syrah, Walla Walla Valley \$65

Bubbles

Miquel Pons Cava, Spain \$35

Gustave Lorentz Cremant D'Alsace, France \$70

Canard-Duchêne Brut, France \$75

Perrier-Jouët Brut, France \$85

Alfred Gratien Brut, France \$90

Veuve Clicquot Brut, France \$130

Drafts 7

Mutant IPA

Oskar Blues Brewing Co. Longmont Colorado.

Bighorn Pilsner

Capital Creek, Basalt Colorado.

Native Amber

Golden Brewing Co. Golden, Colorado

Mountain Time Lager

New Belgium Brewing Co. Fort Collins, Colorado

Native Nativa

Golden Brewing Co. Golden, Colorado

Endo Brothers Hazy Ale

Capital Creek, Basalt Colorado.

Cans 6

Budweiser 16 oz

Bud Light 16 oz

Coors Banquet 16 oz

Coors Light 16 oz

Miller Lite 16oz

Michelob Ultra 16oz

Modelo Especial

Stella

Casa Bonita Mexican Lager

Heineken

Fat Tire 16oz

Drumroll Hazy Ipa 12oz

Guinness 16 oz

Snowmelt Electrolyte Assorted Flavors

White Claw Assorted Flavors

Snow Capped Cider

Woodchuck Mimosa

Heineken 00 Nonalcoholic

Ask your server or bartender about our rotating IPAS and other seasonal brews

HAPPY HOUR

Served Daily 3pm-6pm

DRINK

Cans 5 Well Tall drinks 8

House Wine 8

\$1.5 Off All Drafts

Lift Moscow Mule/John Dalys 12

Well Shot & any Draft Beer 10

Eat

Grilled Chicken Quesadilla Plate 14

Half Pound Angus Burger & Fries 16.5

Eggplant Parmesan 18

Chicken Parmesan 18.50

Wings Buffalo or Teriyaki Style 16

We Do Not Offer Our Happy Hour For carry Out