



APPETIZERS

House Bread	7
rosemary, parmesan, focaccia, whipped butter	
Cool Ranch Elote Dip	10
roasted corn, black beans, queso fresco, tortilla chips	
Braised Pork Belly	14
bourbon braised, pickled vegetables, soy ginger glaze, fried rice noodles	
Roasted Brussels	13
green goddess dressing, toasted almonds, fried garlic	
Spinach & Artichoke Dip	16
garlic, mozzarella, basil, toasted pita bread	
Jumbo Chicken Wings	16
your choice of ragtown whiskey bbq or buffalo sauce, with carrots, celery, fried garlic, blue cheese dressing,	
Fried Calamari	16
tempura breading, lemon, cayenne aioli lemon wedge	
Bone Marrow	16
bourbon pineapple jam, fennel, parsley salad, mustard, sourdough	
Charcuterie & Cheese Board	26
Assorted meats & cheeses, jam, candied walnuts, local honey cornichons, crostini	
Buffalo Cauliflower	13
lemon dill crema, shaved carrots and vegetables	
Bacon Wrapped Dates	8
smoked gouda stuffed dates, sriracha, parsley pesto	

DINNER

SALADS

chicken +8 shrimp +11 salmon +10 tofu +8	
Roasted Delicata	12
house ricotta, hibiscus gel, candied walnuts, arugula, pickled red onion, champagne vinaigrette	
Caesar	12
romaine, boiled egg, romano, croutons, classic caesar dressing	
Pear & Burrata	14
arugula, honey vinaigrette, poached pears, pepita granola	
Simple Greens	10
mista greens, citrus vinaigrette, cherry tomato, cucumber, pepita seeds	

SOUPS

Potato Leek Soup	7/13
creamy potatoes, leeks and savory herbs, topped with fried leeks and bacon	
Soup du Jour	7/13

DRINKS

Soft Drinks	3
coke products	
Juice	5
apple, cranberry, pineapple, orange, grapefruit	
Sparkling Mineral Water	7.5
house bottled water	
Hot Chocolate	5
Milk	3.5
Coffee & Tea	3.5
Double Espresso	4
Cappuccino	4.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server with any possible allergies or dietary restrictions.

Parties of 8 or more are subject to a 20% gratuity. Large party checks may not be split more than 4 ways.

No outside food or beverage.

EXECUTIVE CHEF ROEL MENDOZA

ENTRÉES

Prime Niman Flat Iron garlic mashed potatoes, sauted broccolini brandy and peppercorn au jus	44
Bourbon Braised Pork Shank herbed polenta, asparagus, goat cheese mousse, apple-cranberry salsa	38
Dill & Lemon Roasted Salmon israeli couscous, spinach, broccolini, lemon yogurt green goddess	34
Exotic Burger elk, bison, wagyu, boar blend, vermont white cheddar, bacon, jalapeno, barbecue aioli, lettuce, tomato, pickled cucumbers, onion ring, brioche bun, fries	26
Herbed Roasted Airline Chicken garlic mashed potatoes, grilled broccolini, served with a chicken jus reduction	30
Pork Belly Carbonara pappardelle pasta, peas, parmesan, preserved egg yolk, spinach	26



Short Rib Grilled Cheese smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries	18
Mushroom Risotto arborio rice sauteed with mushrooms, herbs, truffle oil, parmesan	24
Shrimp & Grits andouille sausage, lightly spiced bourbon shrimp, arugula	24
Chef's Special Catch of the Day	M/P

SIDES

Garlic Mashed Potatoes with whipped butter	8
Truffled Pomme Frites romano cheese, chives, dijonnaise	12
Mac & Cheese cheese sauce, cavatappi pasta, bread crumbs	12
Grilled Asparagus lemon vinaigrette	9
Grilled Broccolini cheese sauce	9

DESSERTS

Bread Pudding salted caramel, hazelnuts, white chocolate, vanilla ice cream	10
Tiramisu lady fingers soaked in coffee and rum, mascarpone cream, cocoa powder	10
Chocolate Lava Cake bourbon caramel sauce	10
Cookie Sundae fresh baked chocolate chip cookie, vanilla ice cream, chocolate sauce, whipped cream	8

DON'T FORGET TO VISIT THE TRADING POST
ON YOUR WAY OUT

Devil's Gate Bourbon	39.99	Butler Vodka	24.99
Ragtown American Whiskey	49.99	Green Ditch Gin	34.99

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