

DINNER

APPETIZERS

House Bread	7
rosemary, parmesan, focaccia, whipped butter, balsamic, olive oil	
Cool Ranch Elote Dip	10
roasted corn, black beans, queso fresco, tortilla chips	
Baby Back Ribs	14
yokosuka togarashi sauce, asian pickled cucumbers	
Fried Brussels	13
agrodolce, 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. served with carrots, celery, fried garlic, and blue cheese dressing	
Fried Calamari	16
tempura breading, lemon, cayenne aioli, lemon wedge	
Bone Marrow	16
fennel, parsley salad, sourdough, local honey mustard	
Charcuterie & Cheese Board	26
Assorted meats & cheeses, jam, candied walnuts, local honey cornichons, crostini	
Tempura Cauliflower	13
horseradish crema, plum chili sauce	
Bacon Wrapped Dates	8
smoked gouda stuffed dates, sriracha, parsley pesto	
Wood Oven Blistered Shishito Peppers	12
wasabi aioli, fried garlic	



SALADS & SOUP

chicken +8 shrimp +11 salmon +10 tofu +8

Simple Greens	10
mista greens, basil vinagrette, cherry tomato, cucumber, pepita seeds	
Caesar	12
romaine, boiled egg, romano, croutons, classic caesar dressing	
Pear & Burrata	14
arugula, honey vinaigrette, poached pears, pepita granola	
Iceberg Wedge	13
smoked bacon, cherry tomatoes, blue cheese dressing, candied walnuts	
Soup du Jour	12

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 may be 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



Short Rib Grilled Cheese 18
smoked gouda spread, bacon onion jam,
braised short rib, thick cut bread, fries

Mushroom Risotto 24
arborio rice sauteed with mushrooms,
herbs, truffle oil, parmesan

Shrimp Scampi 28
linguine, cherry tomatoes, fresh basil,
lemon white wine butter sauce

Chef's Special Catch of the Day M/P

ENTRÉES

Prime Niman Flat Iron 44
Roasted fingerling potatoes, sauted summer
vegetables, green peppercorn whiskey demiglace

Bourbon Braised Pork Shank 38
herbed polenta cake, asparagus, goat cheese
mousse, apple-cranberry salsa

Grilled Salmon 34
brown butter israeli couscous, succotash,
red chermoula sauce, lemon confit

Exotic Burger 26
elk, bison, wagyu, boar blend, vermont white
cheddar, bacon, jalapeno, barbecue aioli,
lettuce, tomato, pickled cucumbers, onion ring,
brioche bun, fries

Airline Chicken Piccata 30
marble potatoes, baby carrots, caperberries

Spaghetti al Pomodoro 26
whipped burrata cheese, fresh basil

SIDES

Truffled Pomme Frites 12
romano cheese, chives, dijonaise

Mac & Cheese 12
cheese sauce, cavatappi pasta,
bread crumbs

Sautéed Seasonal Vegetables 8

Grilled Asparagus 9
lemon vinaigrette

Herbed Roasted 9
Fingerling Potatoes

DESSERTS

Tiramisu 10
lady fingers soaked in coffee and rum,
mascarpone cream, cocoa powder

Chocolate Lava Cake 10
bourbon caramel sauce

Cookie Sundae 8
fresh baked chocolate chip cookie, vanilla
ice cream, chocolate sauce, whipped cream

Sorbet Trio 8
ask your server for todays flavors

Orange Ginger Carrot Cake 9
sweet spice cake with cream cheese frosting,
candied walnuts

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

Devil's Gate Bourbon 39.99

Ragtown American Whiskey 49.99

Butler Vodka 24.99

First Harvest Tangelo Vodka 19.99

Green Ditch Gin 34.99

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