

DINNER



APPETIZERS

House Bread	9
rosemary, parmesan focaccia with a side of whipped butter, balsamic, and olive oil	
Cool Ranch Elote Dip	12
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-DF	
Spinach & Artichoke Dip	16
mozzarella, basil, side of toasted pita bread	
Jumbo Chicken Wings	16
your choice of: ragtown whiskey bbq, dry rub, or buffalo sauce. served with carrots, celery, fried garlic, and blue cheese dressing	
Fried Calamari	16
tempura breading, cayenne aioli, lemon-DF	
Bone Marrow	16
fennel, parsley lemon vinaigrette salad, sourdough, maldon salt, local honey mustard-DF	
Charcuterie & Cheese Board	26
assorted meats & cheeses, jam, candied walnuts, local honey, cornichons, crostinis	
Tempura Cauliflower	13
horseradish crema, plum chili sauce, cilantro	
Smoked Gouda Bacon Wrapped Dates	10
smoked gouda stuffed dates, sriracha, parsley oil	
Wood Oven Blistered Shishito Peppers	12
wasabi aioli, fried garlic GF/DF	

SALADS & SOUP

chicken +8 shrimp +11 salmon +12 tofu +8

Simple Greens	10
mixed greens, basil vinaigrette, cherry tomato, cucumber, pepita seeds-GF/DF	
Caesar	12
romaine, boiled egg, romano, parmesan croutons, classic caesar dressing	
Pear & Burrata	14
arugula, honey vinaigrette, poached pears, pepita granola, burrata cheese-GF	
Roasted Beet Salad	13
arugula, goat cheese, roasted spicy pecans, balsamic vinaigrette-GF	
Soup du Jour	7/12

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.
Large party checks may not be split more than 4 ways.
No outside food or beverage.

EXECUTIVE CHEF ROEL MENDOZA

ENTRÉES

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

Mushroom Risotto 24
arborio rice sauteed with mushrooms,
herbs, truffle oil, parmesan, mascarpone,
lemon confit-GF

Cajun Shrimp and Sausage Penne 28
roasted fennel, peas, tomato confit,
spinach in a brandy garlic cream sauce
sub for GF Pasta \$4

Chef's Special Catch of the Day M/P

Braised Short Rib 8oz 38
golden mashed potatoes, broccolini, natural jus,
gremolata-GF

Spaghetti al Pomodoro 26
whipped burrata cheese, fresh basil
sub for GF pasta \$4

Choice Ribeye 13oz 48
golden mashed potatoes, brussels sprouts,
mushrooms, red wine, truffle oil demiglace- GF

Niman Ranch Braised Pork Shank 38
herbed polenta cake, broccolini, goat cheese
mousse, apple-cranberry salsa-GF

Grilled Salmon 34
brown butter israeli couscous, broccolini, spinach,
red chermoula sauce, tomato and 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 or salad- sub for GF bun \$2

Buttermilk Fried Chicken 30
brandy peppercorn gravy, truffle macaroni and
cheese, butternut squash coleslaw

SIDES

Truffled Pomme Frites 12
romano cheese, rosemary

Mac & Cheese 12
5 cheese blend, cavatappi pasta,
bread crumbs

Grilled Broccolini 9
5 cheese blend, bread crumbs

Golden Mashed Potatoes 7
scallions, cream, butter

DESSERTS

Apple Croissant Bread Pudding 10
whiskey caramel sauce, vanilla ice cream

Chocolate Lava Cake 10
bourbon caramel sauce, vanilla ice cream
sub for GF cake- \$2

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

Sorbet Trio 8
mango, raspberry, coconut ube- GF/DF

Orange Ginger Carrot Cake 10
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

Butler Vodka 19.99

Rag Town American Whiskey 44.99

Green Ditch Gin 34.99

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