

DINNER

APPETIZERS

House Bread rosemary, parmesan focaccia, whipped butter, balsamic, and olive oil	7
Cool Ranch Elote Dip roasted corn, black beans, queso fresco, tortilla chips	12
Baby Back Ribs yokosuka togarashi sauce, asian pickled cucumbers, sesame seeds-DF	14
Fried Brussels agrodolce, toasted almonds, fried garlic-DF	13
Spinach & Artichoke Dip mozzarella, basil, toasted pita bread	16
Jumbo Chicken Wings your choice of: ragtown whiskey bbq, dry rub, or buffalo sauce, carrots, celery, fried garlic, and blue cheese dressing	16
Fried Calamari tempura breading, cayenne aioli, lemon-DF	16
Bone Marrow fennel, parsley lemon vinaigrette salad, sourdough, maldon salt, local honey mustard-DF	16
Tempura Cauliflower horseradish crema, plum chili sauce, cilantro	13
Smoked Gouda Bacon Wrapped Dates smoked gouda stuffed dates, sriracha, parsley oil	10
Venison Carpaccio parmesan, arugula salad, lemon aioli, baguette	19

KIDS

Chicken Tenders with fries or simple greens salad	12
Kids Pizza pepperoni or cheese, red sauce, mozzarella	12
Salmon with fries or simple green salad	14
Kids Grilled Cheese with fries or simple green salad	12



SALADS

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

Iceberg Wedge bacon, candied walnuts, cherry tomatoes, blue cheese dressing	14
Caesar romaine, boiled egg, romano, parmesan croutons, classic caesar dressing	12
Pear & Burrata arugula, poached pears, pepita granola, burrata cheese, honey vinaigrette-GF	14
Roasted Beet Salad arugula, goat cheese, roasted spicy pecans, balsamic vinaigrette-GF	13

DRINKS

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

GF-Gluten Free DF-Dairy Free

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.

EXECUTIVE CHEF ROEL MENDOZA

ENTREES

Short Rib Grilled Cheese 22 smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries or simple greens salad. sub for GF bread \$2	Niman Ranch Steak & Frites 42 7oz flat iron steak, truffled pomme frites, whiskey peppercorn demi-glace
Mushroom Risotto 24 arborio rice, mushrooms, herbs, truffle oil, parmesan, mascarpone, lemon confit-GF	Niman Ranch Braised Pork Shank 38 herbed parmesan polenta, broccolini, goat cheese mousse, apple-cranberry salsa-GF
Shrimp Scampi 28 linguini pasta, roasted tomatoes, basil, lemon-garlic butter. sub for GF pasta \$4	Grilled Salmon 34 brown butter israeli couscous, succotash, red chermoula sauce, tomato and lemon confit
Braised Short Rib 8oz 38 garlic fingerling potatoes, broccolini, natural jus, gremolata-GF	Exotic Burger 26 elk, bison, wagyu, boar blend, vermont white cheddar, bacon, jalapeno, BBQ aioli, lettuce, tomato, pickled cucumbers, onion ring, brioche bun, fries or simple greens salad. sub for GF bun \$2
Pesto Primavera Gnocchi 26 spinach, roasted tomatoes, squash, peas, basil-pesto cream, lemon confit. sub for GF pasta \$4	Buttermilk Fried Chicken 30 brandy peppercorn gravy, truffle macaroni and cheese, watermelon, cucumber coleslaw

SIDES	DESSERTS
Truffled Pomme Frites 12 romano cheese, rosemary	Apple Croissant Bread Pudding 10 whiskey caramel sauce, vanilla ice cream
Mac & Cheese 12 5 cheese blend, cavatappi pasta, bread crumbs	Chocolate Lava Cake 10 bourbon caramel sauce, vanilla ice cream sub for GF cake- \$2
Grilled Broccolini 9 5 cheese blend, bread crumbs	Cookie Sundae 10 fresh baked chocolate chip cookie, vanilla ice cream, chocolate sauce, whipped cream
Tri-Color Fingerling Potatoes 7 garlic, butter- GF/DF	Sorbet Trio 8 mango, raspberry, coconut ube- GF/DF
Grilled Asparagus 9 toasted almonds, lemon confit-GF/DF	Orange Ginger Carrot Cake 10 sweet spice cake, icream cheese frosting, candied walnuts
Soft Polenta 9 rosemary, parmesan-GF	

DON'T FORGET TO VISIT THE TRADING POST

Devil's Gate Bourbon	39.99	Butler Vodka	24.99
Ragtown American Whiskey	44.99	Green Ditch Gin	34.99

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