

LUNCH

TUESDAY-FRIDAY



SHAREABLES & STARTERS

HOUSE BREAD	7
rosemary, parmesan, focaccia, whipped butter, balsamic, olive oil	
COOL RANCH ELOTE DIP	12
roasted corn, black bean, queso fresco, tortilla chips	
FRIED BRUSSELS	13
agrodolce, toasted almonds, fried garlic	
BABY BACK RIBS	14
yokosuka togarashi sauce, asian pickled cucumbers	
SPINACH & ARTICHOKE DIP	16
garlic, mozzarella, basil, toasted pita bread	
JUMBO CHICKEN WINGS	16
your choice of ragtown whiskey bbq or buffalo sauce, carrots and celery, blue cheese dressing, fried garlic	
FRIED CALAMARI	16
tempura breading, lemon cayenne aioli, lemon wedge	
SETTLERS NACHOS	10
queso, jalapeno, pico, sour cream, add short rib \$8, chicken \$8	
TEMPURA CAULIFLOWER	13
horseradish crema, plum chili sauce	
BACON WRAPPED DATES	10
smoked gouda stuffed dates, sriracha parsley oil	

SALADS

CHICKEN +8 SHRIMP +11 SALMON +12 TOFU +8

ROASTED BEET	13
arugula, goat cheese, roasted spicy pecans, balsamic vinaigrette	
CAESAR	12
romaine, boiled egg, romano, croutons, classic caesar dressing	
PEAR & BURRATA	14
arugula, poached pears, pepita granola, honey vinaigrette	
ICEBERG WEDGE	14
bacon, candied walnuts, cherry tomatoes, blue cheese dressing	

HANDHELDS

BLACKENED CHICKEN BLT	18
seared all-natural chicken, bacon, lettuce, tomato, swiss, mayo, sourdough bread, fries	
TOGARASHI FRIED CHICKEN	18
garlic aioli, pickled cucumbers, butter lettuce, tomatoes, brioche bun, fries	
FRENCH DIP	18
thin sliced ny strip, pepperjack, pepperoncini, horseradish crème, hoagie roll, fries	
EXOTIC BURGER	26
elk, bison, wagyu, boar blend, vermont white cheddar, bacon, jalapeno, barbecue aioli, lettuce, tomato, pickled cucumbers, onion ring, brioche bun, fries	
SHORT RIB GRILLED CHEESE	22
smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries	
SETTLERS BURGER	18
american beef patty, white cheddar, lettuce, tomato, roasted garlic aioli, pickles and fries	
REUBEN	18
corned beef pastrami, swiss, sauerkraut coleslaw, thousand island, rye bread, fries	

ENTREES

MUSHROOM RISOTTO	18
arborio rice sauteed with mushrooms, truffle oil, herbs, parmesan	
TACOS	15
cabbage, cilantro, pico de gallo, chipotle lime, crema choice of protein: blackened chicken or catch of the day + 3	
FISH AND CHIPS	16
cod, fries, tartar sauce	
SHRIMP SCAMPI	28
linguini pasta, roasted tomatoes, basil, lemon garlic butter, sub for GF pasta \$4	

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

PIZZA

SPICY CAPICOLA PIZZA	17
spicy salami, honey, mozzarella & provolone, chives, red sauce	
PEPPERONI PIZZA	16
mozzarella, provolone, red sauce	
CLASSIC MARGHERITA PIZZA	16
fresh mozzarella, tomatoes, basil	
BBQ CHICKEN PIZZA	17
ragtown whiskey BBQ sauce, chicken, jalapeno, onion, bacon, mozzarella, provolone	

KIDS

12 YEARS AND YOUNGER

KIDS GRILLED CHEESE	12
thick cut bread, cheddar, fries or salad	
CHICKEN TENDERS	12
chicken tenders, fries or salad	
KIDS MAC & CHEESE	12
cheese sauce, cavatappi, bread crumbs	
KIDS PIZZA	12
pepperoni or cheese, red sauce, mozzarella cheese	
SALMON	14
pan seared salmon, fries or salad	

ADDITIONAL SIDES

TRUFFLED POMME FRITES	12
romano cheese, rosemary	
MAC & CHEESE	12
five cheese blend, cavatappi pasta, bread crumbs	
GRILLED BROCCOLINI	9
five cheese blend, bread crumbs	
GRILLED ASPARAGUS	9
toasted almonds, lemon confit	

DESSERTS

ORANGE GINGER CARROT CAKE	10
sweet spice cake with cream cheese frosting, candied walnuts	
APPLE CROISSANT BREAD PUDDING	10
whiskey caramel sauce, vanilla ice cream	
CHOCOLATE LAVA CAKE	10
bourbon caramel sauce	
COOKIE SUNDAE	10
fresh baked chocolate chip cookie, vanilla ice cream, chocolate sauce, whipped cream	
SORBET TRIO	8
mango, raspberry, coconut ube	

DRINKS

SOFT DRINKS	3	HOT CHOCOLATE	5
coke products		MILK	3.5
JUICE	5	COFFEE & TEA	3.5
apple, cranberry, pineapple, orange, grapefruit		DOUBLE ESPRESSO	3
SPARKLING MINERAL WATER	7.5	CAPPUCCINO	4.5
house bottled water			

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

DEVILS GATE BOURBON	39.99	FIRST HARVEST TANGELO VODKA	19.99
RAGTOWN AMERICAN WHISKEY	49.99	BUTLER VODKA	24.99
8 YEAR RYE RESERVE	69.99	GREEN DITCH GIN	34.99

EXECUTIVE CHEF ROEL MENDOZA