

# COCKTAILS

## MARGARITAS

### CLASSIC MARGARITA

Lunazul tequila, agave sweet + sour, triple sec + house salt rim [190 cal] 10.25

Upgrade to Cadillac [245 cal] +4

### MANGO CHILE MARGARITA

Altos reposado tequila, ancho reyes chile liqueur, mango purée, lime, agave sweet + sour, tajín rim [180 cal] 13.25

### SEASONAL WATERMELON MARGARITA

Lunazul tequila, fresh watermelon, triple sec, agave sweet + sour, tajín chamoy rim [180 cal] 13.25

### NEW YUZU SKINNY MARGARITA

Pantalones organic blanco tequila, cold-pressed yuzu lime juice, agave sweet + sour, house salt rim [100 cal] 13.25

### PATRÓN PALOMA

Patrón silver tequila, grapefruit juice, soda, agave sweet + sour, house salt rim [200 cal] 14.25

## MARTINIS

### COLD BREW

Tito's handmade vodka, kahlúa coffee liqueur, crème de cacao, foam, chilled cold brew coffee [190 cal] 12.95

### WILD BLUEBERRY + LEMON

Tito's handmade vodka, wild blueberries, agave sweet + sour, sugarcane, pineapple juice [160 cal] 12.75

### CUCUMBER + MINT

Rain cucumber vodka, agave sweet + sour, cucumbers, mint [160 cal] 12.75

## SIGNATURE

### HUCKLEBERRY MULE

Wheatley vodka, ginger beer, huckleberry purée, lemon, soda [210 cal] 12.50

MOSCOW MULE [180 cal] 11.50

### SEASONAL POG SLOSHIE

A jackson hole, wy, favorite: pantalones organic blanco tequila blended with passion fruit, orange + guava purées, agave sweet + sour, triple sec, tajín chamoy rim [260 cal] 13.95

### TEQUILA OLD FASHIONED

Altos tequila, ancho reyes chile liqueur, crème de cacao, cointreau, orange juice, agave nectar, mole bitters, chocolate-dipped orange with sesame + chili [230 cal] 13.50

### SMOKED MAPLE BACON OLD FASHIONED

Housemade bacon-washed tincup bourbon whiskey, cedar smoke, montenegro amaro liqueur, bitters, maple syrup, bacon candy [240 cal] 13.95

## SPRITZES + SANGRIAS

### ELDERFLOWER LEMONADE SPRITZ

Aviation american gin, housemade butterfly pea tea lemonade, st-germain elderflower + orange liqueurs, soda [100 cal] 10.95

### LIMONCELLO BASIL SPRITZ

Caravella limoncello, st-germain elderflower liqueur, freixenet sparkling wine, fresh basil, soda [130 cal] 12.75

### HOUSEMADE SANGRIA: WHITE PEACH, RASPBERRY ROSÉ OR POMEGRANATE RED

Glass [160-200 cal] 10.95

## TIKI-TROPICAL

### THE TRADITIONAL MOJITO

Bacardi limón rum, sugarcane, mint, lime, soda [150 cal] 9.95

### PINEAPPLE MOJITO

Sailor jerry rum, pineapple juice, mint, lime, sugarcane, soda [200 cal] 12.95

### RUM BARREL PUNCH

Captain morgan spiced rum, malibu rum, pineapple, orange + pomegranate juices, sweet + sour, sugarcane, cruzan black strap [200 cal] 12.95

### BLUE HAWAIIAN

Ketel one vodka, myers's platinum white rum, blue curaçao, pineapple juice, orange juice, housemade agave sweet + sour [220 cal] 12.75

## MOCKTAILS

### POMEGRANATE SOUR FAUXTINI

Housemade zero-proof pomegranate elixir, citrus foam, dehydrated lime, served up [60 cal] 8.95

### COLD BREW CARAJILLO

Non-alcoholic, made with overnight cold brew + housemade vanilla-orange syrup [50 cal] 8.95

### STRAWBERRY JALAPEÑO MOCKARITA

Housemade zero-proof mezcal, crushed fresh strawberries, jalapeño, agave sweet + sour, chamoy + house salt rim [70 cal] 8.95

## SHAREABLES

### SANGRIA PITCHER

[680-720 cal] 23.50

### WATERMELON MARGARITA PITCHER

[970 cal] 35.00



## NON-ALCOHOLIC BEVERAGES

### SPARKLING REFRESHERS

With housemade agave sweet + sour [130-170 cal] 5.50

### STRAWBERRY CITRUS

Strawberry purée + sprite

CUCUMBER LEMON Fresh lemon, cucumbers + simple syrup

TROPICAL OJ, pomegranate, coconut-pineapple cream + mint

\$150  
REFILLS

## LEMONADES

### HUCKLEBERRY / STRAWBERRY / PINK

With a sugar rim [50-90 cal] 4.95

### TWISTED SODAS [160-300 cal] 5.50

ORANGE FANTA + VANILLA BEAN CREAM

BARQ'S ROOT BEER + VANILLA BEAN CREAM

\$150  
REFILLS

## SODAS + MORE



### ASSORTED ICED TEAS



# STARTERS

## BITES

### CHEF'S SNACKS

#### TANGY BBQ CHIPS

House chips tossed in a zesty cajun-BBQ seasoning [460 cal] 5.00

#### CHEESE + GARLIC HOUSE BREAD

Housemade blend of cheesy, garlicky goodness served toasted + warm [620 cal] 5.00

#### **NEW** CHILI GARLIC CUCUMBERS

Chilled english cucumbers marinated in spicy chili garlic crunch, rice wine vinegar, bell peppers, sesame seeds [340 cal] 7.00

#### BACON CANDY

Baked with brown sugar, crushed red pepper flakes and black pepper [250 cal] 9.95

#### **NEW** KOREAN FRIED CHICKEN BAO BUNS

Gochugaru pepper glaze, kimchi aioli, pickled cucumbers [700 cal] 9.50

#### LEMON PEPPER POTATO TOTS

With housemade buttermilk ranch [700 cal] 7.50

#### FRENCH ONION PASTRY PUFFS

Housemade garlic-herb cheese, slow-cooked caramelized onions, melted swiss cheese, au jus for dipping [910 cal] 8.50

#### CRISPY DEVEILED EGGS

Lightly fried, topped with smoked paprika and bacon candy [750 cal] 9.95



**ALL DAY  
SMALL PLATE  
-TRIO-  
3 FOR \$25**

Pick any 3 items from our **BITES** or **SMALL PLATES** to craft the perfect shareable or meal for the table.

## SMALL PLATES

#### ROASTED RED PEPPER HUMMUS

Served with veggies + garlic parmesan crisps [890 cal] 6.95

#### BRUSSELS SPROUTS

Crisped with lemon, garlic, butter, capers + crispy croutons, topped with romano cheese [470 cal] 10.50

#### HOT HONEY FETA DIP

Served with grilled herb french bread for dipping [1170 cal] 10.50

#### TIKKA MASALA MEATBALLS

Chicken meatballs topped with a spiced tomato curry sauce, cooling cucumber drizzle + micro cilantro [630 cal] 9.50

#### BUFFALO CHICKEN NUGGETS

Tossed in cajun spices and our high altitude hot sauce, served with celery and ranch [720 cal] 9.95

#### CHEDDAR CHEESE CURDS

Fresh wisconsin cheddar curds served with slow-cooked marinara sauce and housemade nashville hot ranch for dipping [770 cal] 10.50

#### CAJUN FRIES

Crispy french fries tossed in cajun and chile-lime seasonings, served with chipotle ranch dipping sauce [760 cal] 9.50

## LARGER SHAREABLES

#### SPICY TUNA CRISPY RICE\*

Sashimi-grade tuna poke tossed with chili garlic crunch on crispy rice, with guacamole, umami sauce, jalapeño and furikake [1240 cal] 16.50

#### FIRECRACKER SHRIMP

Wok-fired shrimp tossed with ginger, garlic and spicy firecracker sauce, served over crispy rice paper [1350 cal] 16.50

#### CHICKEN LETTUCE WRAPS

Ground chicken, ginger, garlic, water chestnuts, bean sprouts, peanuts, carrots, sesame soy sauce, with pickled cucumbers, hoisin and romaine lettuce [580 cal] 16.50

#### PIE TIN NACHOS

Whoa nellie mexican-style lager cheese sauce, guacamole, tomatoes, pickled jalapeños, tapatio crema, queso blanco and cilantro [1560-1720 cal] 15.95  
**With Chicken Tinga** 17.50  
**With Carnitas** 17.50

#### CRISPY WINGS

Bone-in wings, served with celery, carrots, blue cheese dip, BBQ sauce and high altitude hot sauce [1830 cal] 17.50

#### INSIDE-OUT QUESADILLA

Crispy cheese-crust outside, melted cheddar and jack inside, served with guacamole, sour cream and salsa [1260-1420 cal] 15.95  
**With Chicken Tinga** 17.50  
**With Carnitas** 17.50

\*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.

# BOWLS

add soup [tomato or chicken tortilla] +5  
or salad [chopped wedge, caesar or house] +5

## NOODLES

### FETTUCCINE ALFREDO

Tossed in a creamy housemade parmesan and chardonnay cream sauce [1360-1600 cal] 17.25  
With Chicken 22.25 | With Shrimp 23.95

### **NEW** BURRATA CHEESE + SPRING GREENS RIGATONI

Lemon-cream sauce, zucchini, baby spinach, romano cheese, spring peas topped with burrata + basil oil [1400-1640 cal] 18.25 Add Bacon +2.50 [120 cal]  
With Grilled Chicken 23.25 | With Grilled Shrimp 24.95

### THAI NOODLES

Wok-fired noodles tossed with shrimp, ground chicken, tofu, peanuts, stir-fried egg, garlic, ginger, cilantro, bean sprouts, sesame oil and pad thai sauce [1430 cal] 22.95

## WOK-FIRED [690-990 cal]

Served with choice of protein + steamed rice

Chicken 20.95 | Shrimp 22.95 | Tofu 17.25

**Sweet + Spicy Sambal** Sweet chili sauce, garlic, broccoli, housemade sambal-marinated spicy carrots + baby corn

**Garlic Kung Pao** Kung pao sauce, ginger, garlic, hand-cut zucchini, onions, bell peppers, water chestnuts + peanuts

**Honey Teriyaki** Teriyaki sauce, ginger, garlic, mushrooms, bean sprouts, bell peppers, broccoli, onions, sesame seeds

## RICE

### MEDITERRANEAN CHICKEN BOWL

Grilled lemon chicken breast, yellow rice, tomato-cucumber-feta salad, kalamata olives, tzatziki sauce, roasted red pepper hummus [960 cal] 17.95

### BLACKENED CHICKEN BURRITO BOWL

Spanish rice, blackened chicken, cabbage, guacamole, black beans, hatch chiles, jack, cheddar, salsa, sweet corn, cilantro, tapatio crema [930 cal] 17.95

### LOCO MOCO FRIED RICE\*

Wok-fired rice with shaved hickory-smoked ham, seasoned ground beef, ginger, garlic, cabbage, peas, carrots, soy sauce + garlic chili crisp, topped with furikake, green onions and a sunny-side up egg, with a side of housemade teriyaki gravy [1430 cal] 17.95

### RIBEYE BIBIMBAP BOWL\*

Gochujang-marinated shaved ribeye, steamed rice, spicy carrots, pickled cucumbers, bean sprouts, spinach, sesame seeds, green onions and a sunny-side up egg [950 cal] 21.95

### CHILI CRUNCH AHI TUNA BOWL\*

Sashimi grade seared-rare tuna, furikake-seasoned rice, edamame, avocado, marinated cucumbers, pickled ginger, spicy garlic crunch and citrus soy dipping sauce [650 cal] 21.95

# BURGERS

**INCLUDES ONE SIDE** | add soup [tomato or chicken tortilla] +5  
or salad [chopped wedge, caesar or house] +5

veggie patty available upon request

### HALF-POUND CHEESEBURGER\*

Grilled half-pound beef patty, choice of cheese, topped with lettuce, tomato, pickle and red onion [700 cal] 14.95

Add Avocado or Bacon Candy [80-120 cal] +2.50

### BBQ RANCH BACON\*

Grilled half-pound beef patty, topped with smoked bacon, cheddar, chipotle ranch, lettuce, tomato, pickle and red onion [1050 cal] 17.95

### BLACK + BLUE\*

Grilled half-pound beef patty, topped with blue cheese, smoked bacon, lettuce, tomato, pickle, red onion and blue cheese dressing [1100 cal] 17.95

### BAJA CALIFORNIA\*

Grilled half-pound beef patty, topped with guacamole, hatch chiles, jack, roasted jalapeño-lime aioli, lettuce, tomato, pickle and red onion [970 cal] 17.95

### ALL-AMERICAN\*

Two grilled quarter-pound beef patties, topped with american cheese, shredded lettuce, tomato, red onion, pickles, and bark + bite sauce [980 cal] 17.50

### BISON BURGER\*

All-natural durham ranch grass-raised wyoming bison + wagyu beef, havarti, caramelized onion + bacon jam, lettuce, tomatoes and mayo [970 cal] 20.95

### COWBOY RIBEYE BURGER\*

Grilled half-pound beef patty topped with shaved ribeye steak, whoa nellie mexican-style lager cheese sauce, melted mozzarella + creamy horseradish sauce [1440 cal] 20.95

**SIDES**  
[60-910 cal]

#### CHOICE OF SIDE

French Fries  
Apple Cider Slaw  
Pickled Cucumbers  
Fresh Fruit

#### MAKE IT PREMIUM

**NEW** Truffle Fries  
Cajun Fries  
Umami Fries  
Lemon Pepper Tots  
Onion Rings

+2<sup>50</sup>

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# MAINS

add soup [tomato or chicken tortilla] +5  
or salad [chopped wedge, caesar or house] +5



## BEEF

### CAMPFIRE POT ROAST

Slow-cooked beef chuck roast, simmered with garlic, thyme, carrots, onions, celery and red wine gravy, served with sautéed spinach and red skin potato mash [1020 cal] 23.95

### FILET + VEGGIE KEBABS\*

Tender pieces of filet steak and veggies, with yellow rice, tomato-cucumber-feta salad, kalamata olives, tzatziki sauce + roasted red pepper hummus [1260 cal] 21.95

### CHUCKWAGON FLAT IRON STEAK\*

10oz USDA Choice flat iron steak with a housemade coffee-cocoa rub, topped with smoked chili butter, served with sautéed spinach, red skin potato mash and a side of burgundy wine sauce [1380 cal] 30.95

really good with a glass of  
AUSTIN HOPE CABERNET!

### NEW YORK STRIP STEAK\*

12oz USDA Choice new york steak topped with herbs and served with green beans + roasted vegetables, potato au gratin, housemade green peppercorn sauce and steakhouse finishing salt on the side [1460 cal] 36.95 Add blue cheese crumbles [100 cal] +1

## BISON

### BBQ BISON MEATLOAF

All-natural durham ranch grass-raised wyoming bison + wagyu beef, smoked bacon, BBQ sauce, red skin potato mash, sautéed spinach, haystack onions and a burgundy wine sauce [1200 cal] 25.95



## CHICKEN

### CHICKEN POT PIE

Made by hand and filled with creamy gravy, roasted chicken and vegetables, topped with buttery golden crust, please check for availability after 9pm [1320 cal] 20.95

### FRIED CHICKEN DINNER

Two hand-dipped buttermilk boneless chicken breasts, red skin potato mash, white gravy, hot honey, sautéed spinach with smoked bacon [1590 cal] 23.50

### GRILLED LEMON CHICKEN

Two marinated and grilled chicken breasts, cauliflower mash, sautéed green beans, heirloom tomatoes, sliced almonds and citrus cream sauce [880 cal] 23.50

## FISH

### BEER BATTERED FISH + CHIPS

With lemon tartar sauce, creamy apple cider coleslaw, fries [2170 cal] 23.50

### GRILLED IDAHO TROUT

Grilled riverence farms trout topped with walnut citrus butter, served with crispy smashed potatoes, garlic green beans and lemon cream sauce [1460 cal] 26.95

### BLACKENED SHRIMP TACOS

Corn + flour blend tortillas, lemon tartar sauce, pickled red onion, salsa, spanish rice + cilantro black beans on the side [920 cal] 17.95  
Add Avocado [80 cal] +2.50

### GINGER SOY SALMON\*

Grilled and brushed with sweet soy glaze, served with stir-fried vegetables tossed in a peanut vinaigrette, topped with sesame seeds and served with steamed rice [1060/1090 cal] 26.95

### WILD-CAUGHT SEA BASS\*

Pan-roasted 6oz chilean sea bass, cauliflower mash, roasted veggies + heirloom tomatoes, garlic-herb crouton crackle, basil oil drizzle, lemon caper cream on the side [820 cal] 35.95

## HOUSEMADE SAUCES

DELIVERED  
TO YOUR TABLE

### HOT SAUCE

Ripened jalapeños,  
with vinegar + garlic

### CITRUS SOY

Soy sauce infused with  
fresh citrus

### BBQ SAUCE

Tangy with a sweet  
molasses backbone

### IPA MUSTARD

Whole-grain mustard +  
liquid blanket® IPA

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# SALADS

add soup [tomato or chicken tortilla] +5



## NEW CHICKEN SHAWARMA SALAD

Shawarma-seasoned roasted chicken, mixed greens, tomato + red onion, cucumber, hummus, feta cheese, roasted red pepper, crunchy garbanzo beans, garlic tahini dressing, tzatziki on the side [790 cal] 18.95

## GRILLED CHICKEN CAESAR

Grilled chicken atop chopped romaine, garlic croutons, parmesan, caesar dressing [750 cal] 16.95  
Sub 4oz Grilled Salmon +4.25

## SEARED AHI TUNA SALAD\*

Seared-rare furikake-crusting yellowfin tuna, field greens, carrots, radish, avocado, pickled cucumbers, peanut ponzu vinaigrette and sesame soy dipping sauce [500 cal] 22.75

## TEX-MEX SALAD

Roasted chicken, chopped romaine + iceberg lettuces, black beans, jack, cheddar, corn, avocado, tomatoes, jicama, BBQ sauce, tortilla strips, chipotle ranch [670 cal] 18.95

## THAI CHICKEN SALAD

Roasted chicken, chopped napa cabbage, mint, cilantro, carrots, green papaya, peanuts, red bell peppers, cucumbers, spicy peanut vinaigrette [440 cal] 18.95  
Add Avocado [80 cal] +2.50

## SOUTHERN FRIED CHICKEN SALAD

Hand-breaded chicken breast on a bed of mixed greens with candied walnuts, jack + cheddar cheese, hard-boiled egg, charred sweet corn, tomatoes, honey mustard dressing + a side of our nashville hot sauce for dipping [1140 cal] 18.95  
Add Avocado [80 cal] +2.50

## COBB SALAD

Roasted chicken, tomatoes, avocado, blue cheese crumbles, smoked bacon, hard-boiled egg, blue cheese balsamic dressing [920 cal] 18.95

## SOUPS

**TOMATO SOUP** [210-330 cal]  
Bowl 8.95 | Cup 6.95  
**CHICKEN TORTILLA SOUP**  
[230-350 cal]  
Bowl 8.95 | Cup 6.95  
Add Avocado [80 cal] 2.50

## SIDE SALADS

Add to any meal +5  
**CHOPPED WEDGE  
CAESAR SALAD  
HOUSE SALAD**

# SANDWICHES

INCLUDES ONE SIDE | add soup [tomato or chicken tortilla] +5  
or salad [chopped wedge, caesar or house] +5

## HOT

### GRILLED 5 CHEESE

Crispy parmesan cheese outside with cheddar, swiss, mozzarella and jack melted between sliced sourdough [980 cal] 14.25  
Add Bacon Candy [120 cal] +2.50

### CUBAN SANDWICH

Layers of shaved hickory-smoked ham, slow-cooked pork shoulder, swiss cheese, pickles and our liquid blanket® IPA mustard melted between sliced sourdough [1060 cal] 17.95

### FRIED CHICKEN SANDWICH

Buttermilk-fried chicken breast topped with melted havarti, honey mustard, creamy coleslaw, tomato and pickles, on a brioche-style bun [1220 cal] 17.95  
Add Bacon Candy [120 cal] +2.50

### POT ROAST BEEF DIP

Slow-cooked pot roast topped with melted mozzarella, caramelized onions and horseradish cream sauce, on a toasted roll with au jus on the side [1130 cal] 18.95

## COLD

### NEW DEVILED EGG SALAD SANDWICH

Housemade creamy egg salad, bacon candy, baby greens, spring onion aioli, multigrain wheat bread [1400 cal] 14.95

### WALNUT CHICKEN SALAD SANDWICH

Made with golden raisins, red onion, field greens, tomato, celery and curry mayo on sliced multigrain wheat bread [1060 cal] 14.95

### NEW CHICKEN SHAWARMA SALAD WRAP

Shawarma-seasoned roasted chicken, mixed greens, tomato + red onion, cucumber, hummus, feta cheese, roasted red pepper, crunchy garbanzo beans, garlic tahini dressing, lavash wrap, tzatziki on the side [690 cal] 17.50

### ROASTED CHICKEN CLUB

Roasted chicken, smoked bacon, avocado, lettuce, tomato and mayo, layered on toasted sourdough [970 cal] 17.50

**SIDES**  
[60-910 cal]

### CHOICE OF SIDE

French Fries Pickled Cucumbers  
Apple Cider Slaw Fresh Fruit

### MAKE IT PREMIUM +2.50

NEW Truffle Fries Umami Fries Lemon Pepper Tots  
Cajun Fries Onion Rings

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# LUNCH

DAILY 'TIL 4PM

## SOUP + SALAD

Cup of chicken tortilla or tomato soup, and a chopped wedge, house or caesar salad [280-780 cal] 8.95  
Upgrade to a Bowl of Soup [330-350 cal] +2

## QUARTER-POUND ALL-AMERICAN BURGER\*

Topped with american cheese, shredded lettuce, tomato, red onion, pickles, and bark + bite sauce served with fries [1350 cal] 12.95  
Add Avocado or Bacon Candy [80-120 cal] +2.50

## CHICKEN WOK BOWL

Choice of sweet + spicy sambal, garlic kung pao or honey teriyaki wok-fired with chicken and vegetables, served over steamed rice [390-610 cal] 14.50

## CANDIED BACON GRILLED CHEESE + TOMATO SOUP

Candied bacon and cheddar cheese melted between parmesan-crusting sourdough toast, served with housemade tomato soup for dipping [1070 cal] 12.50

## BEER BATTERED FISH + CHIPS

With lemon tartar sauce, creamy apple cider coleslaw, fries [1670 cal] 14.95

## BLACKENED SHRIMP TACOS

Corn + flour blend tortillas, lemon tartar sauce, pickled red onion, salsa, spanish rice + cilantro black beans on the side [920 cal] 14.95

Add Avocado [80 cal] +2.50



**BUILD  
YOUR OWN  
COMBO**

**11<sup>95</sup>**

Mix and match  
your choice of  
sandwich, soup or  
salad and side  
[500-1840 cal]

|          |                                                                                                                                                                                                                                          |
|----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| PICK ONE | <b>1/2 SANDWICH</b><br>Grilled 5 Cheese<br>Walnut Chicken Salad<br>NEW Deviled Egg Salad<br>NEW Chicken Shawarma Wrap +1<br>Roasted Chicken Club with avocado and bacon +1                                                               |
| PICK ONE | <div> <b>CUP OF SOUP</b><br/> Tomato<br/> Chicken Tortilla<br/> Upgrade to a Bowl +2 </div> OR <div> <b>SALAD</b><br/> Chopped Wedge<br/> House<br/> Caesar </div>                                                                       |
| PICK ONE | <div> <b>SIDES</b><br/> French Fries<br/> Apple Cider Slaw<br/> Pickled Cucumbers<br/> Fresh Fruit </div> OR <div> UPGRADE +2.50<br/> NEW Truffle Fries<br/> Cajun Fries<br/> Umami Fries<br/> Lemon Pepper Tots<br/> Onion Rings </div> |

## LUNCH BOWLS

### BLACKENED CHICKEN BURRITO BOWL

Spanish rice, blackened chicken, cabbage, guacamole, black beans, hatch chiles, jack, cheddar, salsa, sweet corn, cilantro, tapatio crema [930 cal] 14.95

### MEDITERRANEAN CHICKEN BOWL

Grilled lemon chicken breast, yellow rice, tomato-cucumber-feta salad, kalamata olives, tzatziki sauce, roasted red pepper hummus [960 cal] 14.95

### LOCO MOCO FRIED RICE\*

Wok-fired rice with shaved hickory-smoked ham, seasoned ground beef, ginger, garlic, cabbage, peas, carrots, soy sauce + garlic chili crisp, topped with furikake, green onions and a sunny-side up egg, with a side of housemade teriyaki gravy [1430 cal] 14.95

### RIBEYE BIBIMBAP BOWL\*

Gochujang-marinated shaved ribeye, steamed rice, spicy carrots, pickled cucumbers, bean sprouts, spinach, sesame seeds, green onions and a sunny-side up egg [950 cal] 18.95

### CHILI CRUNCH AHI TUNA BOWL\*

Sashimi grade seared-rare tuna, furikake-seasoned rice, edamame, avocado, marinated cucumbers, pickled ginger, spicy garlic crunch and citrus soy dipping sauce [650 cal] 18.95

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## TAKE-HOME

# TV DINNERS

Made in-house, frozen in retro-style trays and ready to pop in the oven when you need them. **\$11 EACH**

**POT PIE** Filled with hand-shredded chicken + vegetables, in a pie dough crust

**BBQ MEATLOAF** Meatloaf, red skin mashers, brown gravy, garlic butter corn, peas + carrots, peanut butter cup brownie

**NEW POT ROAST** Gravy, red skin mashers, garlic butter broccoli, huckleberry-apple cake dessert

**SHEPHERD'S PIE** Slow-cooked beef + vegetable stew topped with red skin mashers and jack + cheddar cheeses, with garlic butter broccoli + a chocolate chip brownie

**LEMON CHICKEN** Marinated + grilled chicken over yellow rice, with citrus cream sauce, served with garlic butter broccoli + pineapple upside down cake

**BUY 5  
GET ONE  
FREE**



## OUR STORY

At Lazy Dog, we're proud to carry on a tradition of hospitality that has been passed down through three generations of the Simms family. Our goal is to create warm, memorable experiences with every meal.

Growing up as a kid, I cherished exploring the Rocky Mountains with my family. I hold dear those memories, especially the ones made around the dinner table. This served as my inspiration when creating Lazy Dog ... sharing that spirit with guests in everything we do.

We've carefully sourced seasonal ingredients from farmers, ranchers and growers we trust and respect. We approach every dish with the same care and love that we would for our own families.

Thanks for joining us today. We hope you'll come back and visit again soon.

*Chris*  
founder