



TIME FOR

DINNER

CHOOSE YOUR OWN ADVENTURE



4-10 PM

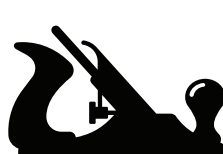
WEEKDAYS & SUNDAYS



4-11 PM

FRI & SAT

WE'RE BRINGING OUT
FOOD AND DRINK



APPETIZERS & SALADS:

GF CAJUN LAMB SAUSAGE \$9

Roasted bell peppers, creamy brown mustard sauce

GF BEETS BY LOCA HALF \$7 / FULL \$13

Beets, arugula, grapes, pumpkin seeds, goat cheese, grapefruit vinaigrette

THE MASSIVE ATTACK SALAD HALF \$7 / FULL \$13

Tempura broccoli, asparagus, avocado, spinach, cucumbers, Parmesan, preserved lemon vinaigrette

PEPPERS FIVE WAYS \$14

Bacon-wrapped jalapeños, fresno poppers, grilled shishitos, mixed pickled peppers & pepper jam

Add a fresno or jalapeño \$2.50

GF BLUE CORN EMPANADAS \$8

Stuffed with zucchini, squash & Oaxaca cheese, served with a smoked tomato sauce

GF CREOLE SHRIMP & GRITS "ETOUFFEE" \$12

Potatoes, bell peppers, garlic, tomato, butter sauce

GF CURRY DUCK-LAMB ALBONDIGAS \$9

Lamb, pork & duck meatballs served on a bed of cheesy polenta with cucumber sour cream sauce

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Our kitchen is not allergy free, however, we encourage you to ask your server for **GF** Gluten Free and Vegetarian preparation of any dish on our menu.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGY YOU MAY HAVE.

MEATS:

GF WHOLE FRIED IDAHO TROUT

ONE FISH / \$11.75 TWO FISH / \$22.75



("RED FISH, BLUE FISH")

GF COCHINITA PIBIL (RED-CHILE BRAISED PORK)

1/4 LB / \$7.75 1/2 LB / \$14.75 1 LB / \$28.75

GF ROTISSERIE CHICKEN



CAJUN SPICED
OR
LEMON BROWN BUTTER

1/4

\$5.75

1/2

\$11.75

1

\$21.75

GF ROASTED GOAT (CABRITO)

1/4 LB / \$9.75 1/2 LB / \$18.75 1 LB / \$36.75

GF MEZCAL BBQ & DRY RUB BRISKET

1/4 LB / \$8.75 1/2 LB / \$16.75 1 LB / \$32.75

GF CORIANDER ROASTED COLORADO LAMB*

1/4 LB / \$9.75 1/2 LB / \$18.75 1 LB / \$36.75

PORTION COUNSELING: 1/4 LB of meat is decent for one person. 1/2 LB of meat is for people who can eat.

DESSERTS:



GF BUTTERSCOTCH PUDDING \$3/\$6

Almond toffee, whipped cream

GF WARM CHOCOLATE BROWNIE \$7

Salty Dog chocolate ice cream, toasted walnuts

GF BUTTERNUT SQUASH CHEESECAKE \$7

Cashew crumble, whipped cream, rum caramel sauce

SEASONAL FRUIT COBBLER \$7

Streusel, vanilla ice cream

SIDES: SMALL \$5 / LARGE \$10

GF CHICKPEA CROQUETTES

GF SPICY & SWEET BRAISED GREENS

GF DIRTY RICE WITH SAUSAGE & PEPPERS

GF SPICED FRIED SWEET PLANTAINS

GF ORANGE-ROSEMARY GLAZED BRUSSELS & SQUASH

GF MUSHROOM GOAT CHEESE SMASHED POTATOES

GF HAND-CUT FRENCH FRIES

WISCONSIN CHEDDAR MAC & CHEESE

All ingredients may not be listed. All sides are vegetarian except the Dirty Rice and all except the Mac & Cheese are **GF** gluten free. DUE TO SPACE CONSTRAINTS, WE DO NOT HAVE AN ISOLATED GLUTEN FREE FRYER. If you have Celiac disease or extreme gluten sensitivity, please consult with your server about the most appropriate menu options for you.

BREADS:

JALAPEÑO CORNBREAD \$4

GF HANDMADE CORN TORTILLAS \$2.50

GREEN-CHILE CHEDDAR BISCUIT \$4

GF GRIDDLED GOAT CHEESE MASA \$3

EVERYONE WANTS TO BE HAPPY

REMINDER No. 2 OF 3



HAPPY HOUR

TUESDAY - FRIDAY 4-6PM

SATURDAY - SUNDAY 4-5PM

MENU

DINNER

LAST UPDATED 10/31/17





WINE BY THE GLASS/BOTTLE

ALL THE BEERS 

COCKTAILS & LIQUOR 



WHITES

- \$11 / \$40 BUBBS (YEP THAT'S BUBBLES / STEORRA BRUT)
- \$9 / \$32 UNDERWOOD PINOT GRIS (WILLAMETTE VALLEY, OREGON)
- \$11 / \$40 QUIVIRA SAUVIGNON BLANC (SONOMA COUNTY, CALIFORNIA)
- \$10 / \$36 BONNY DOON PICPOUL (CENTRAL COAST, CALIFORNIA)
- \$10 / \$36 BOUNDARY BREAKS RIESLING (FINGER LAKES, NEW YORK)
- \$12 / \$44 OLD VINE ROSÉ (CENTRAL COAST, CALIFORNIA)
- \$12 / \$44 CHEHALEM INOX CHARDONNAY (WILLAMETTE VALLEY, OREGON)
- \$12 / \$44 ZACA MESA WHITE BLEND (SANTA YNEZ VALLEY, CALIFORNIA)



REDS

- \$10 / \$36 HAHN GSM GRENACHE BLEND (CENTRAL COAST, CALIFORNIA)
- \$13 / \$48 LABOR WINES PINOT NOIR (WILLAMETTE VALLEY, OREGON)
- \$15 / \$56 RABBLE TEMPRANILLO (PASO ROBLES, CALIFORNIA)
- \$9 / \$32 I'M NOT DRINKING ANY %&*# MERLOT (SANTA CRUZ, CALIFORNIA)
- \$12 / \$44 CATENA MALBEC (MENDOZA, ARGENTINA)
- \$11 / \$40 TABALÍ RESERVA CARMÉNÈRE (LIMARÍ, CHILE)
- \$15 / \$56 WILD HOG ZINFANDEL (SONOMA COAST, CALIFORNIA)
- \$12 / \$44 THE LOST COLONY SYRAH BLEND (SONOMA COUNTY, CALIFORNIA)
- \$14 / \$52 ANNABELLA CABERNET SAUVIGNON (NAPA VALLEY, CALIFORNIA)

THIS IS THE WILD,

WILD WEST

All our wines, beers, & spirits are sourced from the best purveyors in the WESTERN HEMISPHERE.

EVERYONE WANTS TO BE HAPPY



HAPPY HOUR
TUESDAY - FRIDAY 4-6PM
SATURDAY - SUNDAY 4-5PM

REMINDER No. 3 OF 3
LAST UPDATED 10/31/17



CANS

- GF \$5 / NEW PLANET TREAD LIGHTLY ALE
- \$3 / UTICA CLUB PILSENER
- \$4 / IMPERIAL LAGER
- \$6 / ACIDULOUS SOUR WHEAT ALE
- \$6 / AVERY LILIKO'I KEPOLO WITBIER
- \$7 / LA CUMBRE A SLICE OF HEFEN
- \$8 / RENEGADE ENDPOINT TRIPLE IPA



\$5 DRAFTS

- GF ROTATING CIDER (ASK YOUR SERVER)
- ELEVATION 8 SECOND KOLSCH
- ODELL DRUMROLL AMERICAN PALE ALE
- BLACK SHIRT BREWING RED ALE (12oz)
- CEREBRAL RARE TRAIT IPA (12oz)
- AVERY ELLIE'S BROWN ALE
- GREAT DIVIDE VELVET YETI STOUT
- ROTATING TAP (ASK YOUR SERVER)



BOTTLES

- GF \$7 / STARCUT PULSAR CIDER
- \$7 / FUNKWERKS APRICOT PROVINCIAL
- \$8 / TRINITY SAISON
- \$7 / BALLAST POINT PINEAPPLE SCULPIN
- \$8 / OMMEGANG ROSETTA BELGIAN KRIEK
- MP / ROTATING SOUR SELECTION (ASK YOUR SERVER)



BARREL-AGED COCKTAILS

- \$13 / OLD FASHIONED TAP RYE
- \$13 / VIEUX CARRÉ KNOB CREEK RYE
- \$13 / EXTRA LONG ISLAND TOP SHELF

HOUSE COCKTAILS WORK IS WELL (\$8) CLASS IS BARTENDER'S CHOICE (\$10)

- Pear Chamomile-Cinnamon Recommended with WHISKEY, RUM, or TEQUILA
- Blood Orange-Ginger Recommended with RUM, TEQUILA, or VODKA
- Blackberry-Tarragon Limeade Recommended with GIN, TEQUILA, or WHISKEY
- Spicy-Basil Sour Recommended with GIN, VODKA, or TEQUILA



BEER & SHOT

- \$7 / UTICA CLUB & MELLOW CORN
- \$9 / IMPERIAL LAGER & CABRITO REPOSADO
- \$9 / VELVET YETI & PLANTATION DARK RUM
- \$12 / AVERY LILIKO'I & MARBLE GINGERCELLO
- \$12 / TRINITY SAISON & XTABENTÚN
- \$10 / BSB RED ALE & ROCK N RYE



TEQUILA

- Lunazul (Well) \$6
- Casa Noble Blanco \$10
- Código Rosa \$11
- Ocho Reposado \$12
- Suerte Reposado \$9
- Fortaleza Reposado \$12
- Azuñia Añejo \$13
- Dulce Vida 5yr Extra Añejo \$16
- Nuestra San Luis Mezcal \$10

RYE WHISKEY

- Laws Secale \$12
- Tap Rye Sherry \$10
- Feisty \$10
- Knob Creek 100 Proof \$9
- Pikeville 110 Proof \$11

BOURBON

- Old Granddad (Well) \$6
- Buffalo Trace \$8
- Breckenridge \$11
- Russell's Reserve \$10
- Jefferson's Ocean-Aged \$14
- Eagle Rare \$9

AMERICAN SINGLE MALT

- Stranahan's \$12 Westland Peated \$14
- Deer Hammer \$11 Westland Sherry \$14
- Colkegan Cask \$13 McCarthy's \$12

VODKA

- Pearl (Well) \$6
- Tito's \$8
- Boyd & Blair Potato \$9
- Leopold Bros Silver Tree \$9
- St. George Citrus \$8

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- Royal Gate (Well) \$6
- Wheeler's \$8
- Leopold Bros Navy Strength \$11
- St. George Botanivore \$9
- Death's Door \$10

RUM

- Don Q (Well) \$6
- Parce 8yr \$9
- Plantation Original Dark \$8
- Real McCoy 12yr \$11
- Flor de Caña 25yr \$18

OTHER SPIRITS

- \$8 / Marble Moonlight Espresso
- \$8 / Buffalo Trace Bourbon Cream
- \$8 / Slow & Low Rock N Rye
- \$10 / Marble Gingerscello Reserve
- \$8 / Leopold Bros Fernet
- \$9 / Peach Street Amaro
- \$7 / Xtabentún
- \$10 / Leopold Bros Absinthe
- \$8 / Sacred Bond Brandy