



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** MEZCAL LAMB CHORIZO SAUSAGE \$9  
Pickled red onions

**GF** CRAWFISH CHOWDER \$9  
Crawfish, potatoes, cream, onions, garlic, gluten free croutons

THE MASSIVE ATTACK SALAD HALF \$9 / FULL \$17  
Tempura broccoli, asparagus, avocado, spinach, cucumbers, Parmesan, preserved lemon vinaigrette

PEPPERS FIVE WAYS \$17  
Bacon-wrapped jalapeño with candied almonds, fresno popper, grilled shishitos, mixed pickled peppers, pepper jam Add a fresno or jalapeño \$2<sup>50</sup>

**GF** BLUE CORN EMPANADAS \$9  
Stuffed with mushrooms, asparagus, onion, garlic, brandy, Manchego cheese with smoky tomato sauce


**GF** PORK & LAMB MEATBALLS \$11  
Cheesy grits with spicy tomato 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** FRIED TROUT  
ONE FISH / \$13<sup>75</sup> TWO FISH / \$25<sup>75</sup>  
 ("RED FISH, BLUE FISH")

**GF** PORK CARNITAS  
1/4 LB / \$9<sup>75</sup> 1/2 LB / \$18<sup>75</sup> 1 LB / \$36<sup>75</sup>

**GF** ROTISSERIE CHICKEN  
 LEMON BROWN BUTTER \$6<sup>75</sup> \$12<sup>75</sup> \$22<sup>75</sup>  
OR  
POLLO BRAVO  WHOLE BIRD!

**GF** ROASTED GOAT (CABRITO)  
1/4 LB / \$9<sup>75</sup> 1/2 LB / \$18<sup>75</sup> 1 LB / \$36<sup>75</sup>

**GF** APRICOT & WHISKEY BBQ BRISKET  
1/4 LB / \$9<sup>75</sup> 1/2 LB / \$18<sup>75</sup> 1 LB / \$36<sup>75</sup>

**GF** CORIANDER ROASTED COLORADO LAMB \*  
1/4 LB / \$9<sup>75</sup> 1/2 LB / \$18<sup>75</sup> 1 LB / \$36<sup>75</sup>

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

MAPLE VANILLA CHEESECAKE \$7  
Graham cracker crust, apple walnut compote

LOCA'S CARROT CAKE \$7  
Pineapple, walnuts, mascarpone & goat cheese frosting

## SIDES: SMALL \$6<sup>75</sup> / LARGE \$11<sup>75</sup>

- GF** CHICKPEA CROQUETTES
- GF** SPICY BRAISED GREENS
- GF** DIRTY RICE WITH SAUSAGE & PEPPERS
- GF** SPICED FRIED SWEET PLANTAINS
- GF** ROASTED BRUSSELS SPROUTS WITH PEARS & WALNUTS
- GF** POBLANO SMASHED SWEET POTATOES
- GF** HAND CUT FRIES
- GF** CURRY-DATE CAULIFLOWER GRATIN
- WISCONSIN CHEDDAR MAC & CHEESE

All ingredients may not be listed. All sides are vegetarian except the Dirty Rice. 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<sup>50</sup>
- 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 10/22/19





WINE BY THE GLASS/BOTTLE

ALL THE BEERS

COCKTAILS & LIQUOR

THIS IS THE WILD,

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



### WHITES

- \$12 / \$44 BUBBS (YEP THAT'S BUBBLES / BODEGA CRUZAT CLASICO BRUT)
- \$9 / \$32 TINTO REY VERDEJO (DUNNIGAN HILLS, CALIFORNIA)
- \$11 / \$40 MILBRANDT PINOT GRIGIO (COLUMBIA VALLEY, WASHINGTON)
- \$10 / \$36 SHANNON RIDGE SAUVIGNON BLANC (LAKE COUNTY, CALIFORNIA)
- \$12 / \$44 POZZAN CHARDONNAY (RUSSIAN RIVER VALLEY, CA)
- \$9 / \$32 LAGAR DE BEZANA ROSÉ (ALTO CACHAPOAL, CHILE)



### REDS

- \$11 / \$40 GIRASOLE SANGIOVESE (MENDOCINO COUNTY, CALIFORNIA)
- \$10 / \$36 HAHN GSM GRENACHE BLEND (CENTRAL COAST, CALIFORNIA)
- \$9 / \$32 CASA JULIA CARMENERE (CENTRAL VALLEY, CHILE)
- \$13 / \$48 ROOTS WINE CO. KLEE PINOT NOIR (WILLAMETTE VALLEY, OREGON)
- \$10 / \$36 GARZÓN TANNAT (MALDONADO, URUGUAY)
- \$9 / \$32 I'M NOT DRINKING ANY \$%&\*# MERLOT (SANTA CRUZ, CALIFORNIA)
- \$15 / \$56 RABBLE TEMPRANILLO (PASO ROBLES, CALIFORNIA)
- \$11 / \$40 ALBERTI 154 MALBEC (MENDOZA, ARGENTINA)
- \$15 / \$56 JUGGERNAUT HILLSIDE CABERNET SAUVIGNON (CALIFORNIA)

EVERYONE WANTS TO BE HAPPY

REMINDER No 3 OF 3



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



LAST UPDATED 10/22/19



### CANS

- GF** \$6 / DOWNEAST CIDER
- \$5 / STATION 26 TANGERINE CREAM ALE
- \$3 / UTICA CLUB PILSENER
- \$4 / IMPERIAL LAGER
- \$7 / LA CUMBRE A SLICE OF HEFEN
- \$8 / CRAZY MOUNTAIN BARLEYWINE
- \$8 / TWO ROADS PLUM GOSE
- \$9 / SURLY AXE MAN IPA
- \$7 / GREAT DIVIDE IMPERIAL YETI STOUT



### BEER & SHOT



- \$7 / UTICA CLUB & MELLOW CORN
- \$9 / IMPERIAL LAGER & CABRITO REPOSADO
- \$10 / MILK STOUT & BEAR CREEK SPICED RUM
- \$12 / LA CUMBRE & MARBLE GINGERCHELLO
- \$11 / RATIO SAISON & XTABENTÚN
- \$11 / TELLURIDE REDFISH RED ALE & ROCK N RYE
- \$10 / RUSSIAN ROULETTE (ASK YOUR SERVER) •



### \$5 DRAFTS

- GF** ROTATING CIDER (MP, ASK YOUR SERVER)
- ELEVATION 8 SECOND KÖLSCH
- RATIO DEAR YOU FRENCH SAISON (12oz)
- TELLURIDE REDFISH RED ALE
- NEW BELGIUM M.L.T.J. COLLAB PALE ALE
- 21ST AMENDMENT BREW FREE OR DIE IPA
- FINKEL & GARF OATMEAL MILK STOUT
- ROTATING TAP (MP, ASK YOUR SERVER)



### BARREL-AGED COCKTAILS \$13

OLD FASHIONED  
TAP RYE

BLUE HAWAIIAN  
PLANTATION PINEAPPLE RUM

BASTARD IN A BARREL  
WHEELER'S GIN

VIEUX CARRÉ  
KNOB CREEK RYE

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

Raspberry Date Honey  
Recommended with GIN, RUM, or VODKA

Mango Orange Tumeric  
Recommended with WHISKEY, TEQUILA or GIN

Blackberry Tarragon Limeade  
Recommended with GIN, TEQUILA, or WHISKEY

Grapefruit Habanero Rosemary  
Recommended with TEQUILA, RUM or VODKA

### BOURBON

- Old Grandad (Well) \$6
- Buffalo Trace \$8
- Bear Creek Wheated \$11
- Russell's Reserve 10y \$10
- Laws 6 yr Bonded \$13
- Jefferson's Ocean - Aged \$14
- Eagle Rare \$9

### AMERICAN SINGLE MALT

- Blue Ridge Defiant \$12
- Deer Hammer \$11
- Colkegan Cask Strength \$13
- Westland Peated \$14
- Westland Sherry \$14
- State 38 Scottish Peat Smoked \$11

### RYE / WHISKEY

- Laws Secale Rye \$12
- Tap Rye Sherry \$10
- Old Standard Rye \$10
- Knob Creek Rye 100 Proof \$10
- Pikeville Rye 110 Proof \$11
- Old Overholt Rye Bonded \$8
- Ransom Whippersnapper \$8

### VODKA

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

### RUM

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

### TEQUILA

- Pueblo Viejo Blanco(Well) \$6
- Don Fulano Blanco \$10
- Casa Noble Blanco \$10
- Ocho Reposado \$12
- Suerte Reposado \$9
- Fortaleza Reposado \$12
- Azuña Añejo \$13
- San Matias Extra Añejo \$14

### GIN

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

### MEZCAL

- Fidencio Clásico \$10
- Tío Pesca Coyote \$15
- Cuentacuentos TobaLá \$16

### OTHER SPIRITS

- \$8 / Marble Moonlight EXpresso
- \$8 / Buffalo Trace Bourbon Cream
- \$9 / Hot Carl Rock N Rye
- \$9 / Peach Street Amaro
- \$7 / Xtabentún
- \$10 / Leopold Bros Absinthe
- \$8 / Sacred Bond Brandy
- \$8 / St. George Apple Brandy
- \$10 / Marble Gingercello Reserve