



## appetizers

- SKILLET CORN BREAD** Whipped agave butter **6**
- QUESO CON PUERCO** Green chili pork, red pepper relish, cotija, corn chips **10.5**
- GREEN CHILI PORK** Flour tortillas **12**
- GUACAMOLE** Cotija, cilantro, corn chips **12**
- CHICKEN FLATBREAD** Pesto, pepper jack, tomato, poblano, pulled chicken **13**
- SHRIMP COCKTAIL** Atomic cocktailsauce, radish cilantro salad, chipotle cider dressing **17**
- MUSSELS AND CHORIZO** House made chorizo, cherry tomatoes, garlic, white wine, grilled chili bread **18**
- SMOKED CHICKEN WINGS** Celery, ranch dressing **14**
- CRISPY CHICKEN BITES** Spicy/not spicy, ranch dressing **11**

## soups & salads

- MIXED MARKET GREENS** Candied walnuts, feta, cranberries, cranberry vinaigrette **9**
- ICEBERG BLT** Cherry tomatoes, blue cheese, bacon, ranch **10**
- STEAK TENDERLOIN SALAD\*** Mixed greens, tomatoes, blue cheese, candied walnuts, mushrooms, balsamic, creamy horseradish dressing **19.5**
- CAESAR\*** Romaine, parmesan, croutons **10**
- TORTILLA SOUP** Rotisserie chicken, avocado, cotija, tortilla strips **11**

## specialties of the house

- GRILLED FISH TACOS** Corn tortilla, cherry pepper slaw, guacamole, salsa, cowboy beans **25**
- BIG ASS BURGER\*** Smoked peppered bacon, poblano pepper, cheddar, lettuce, tomato, onions, pickles, fries **18**
- BACON WRAPPED PORK TENDERLOIN\*** Poblano grits, charred corn, chipotle balsamic reduction **26**
- BRAISED PORK SHOULDER CARNITAS** Cowboy beans, street corn, flour tortillas **25**
- RAINBOW TROUT** Seasonal veggies, brown butter, fried capers, toasted almonds, grilled lemon **26**
- CEDAR PLANK SALMON\*** Apricot teriyaki glaze, seasonal vegetable **28**
- ROTISSERIE CHICKEN** Cornbread stuffing, green beans, lemon garlic jus **24**
- SUGAR CURED DUCK BREAST** Brussel sprouts, onion jam, cherry demi glaze **30**
- BONELESS BUTTERMILK FRIED CHICKEN** Mashed potato, peppercorn gravy **22**
- BRAISED BEEF SHORT RIBS** Horseradish mashed potato, tomato jam **44**

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## wood fired grill

**ALL NATURAL BLACK ANGUS STEAKS**  
*Hand cut in-house · Caramelized Shallot Butter · Chipotle Demi Glaze*

- 8OZ FILET\*** **44** .
- 22OZ BONE-IN RIBEYE\*** **55**
- 16OZ NEW YORK STRIP\*** **52** .
- DOUBLE CUT PORKCHOP\*** **32**  
Mashed Potato, maple grain mustard glaze, tomato jam

## steak accompaniments

- BROILED LOBSTER TAIL\*** Garlic pasilla pepper butter **MKT**
- SIDE OF BEARNAISE, AU POIVRE SAUCE, OR CREAMY HORSERADISH** **4**
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## sides

- TRUFFLE FRIES** **10**
- MEXICAN STREET CORN** **9**
- CORN BREAD STUFFING** **8**
- GREEN CHILI MAC & CHEESE** **9**
- WILTED SPINACH AND ONIONS** **9**
- SEASONAL VEGGIES** **9**
- MASHED POTATOES** **8**
- ROASTED BEETS** **9**

