

Appetizers

Mac & Cheese	\$5.50
<i>Macaroni, white cheddar cheese, bacon and scallions</i>	
<i>*Substitute as side dish</i>	\$3.00
Soft Pretzels	\$6.00
<i>2 Bavarian pretzels served with Moose's beer cheese</i>	
Quesadilla	\$6.50
<i>Mexican cheese blend & green chiles, includes 1 side dish</i>	
<i>*Add 4 oz. seasoned grilled chicken or beef</i>	+\$4.50
Pork Wings	\$12.50
<i>Two fall-off-the-bone Smoked Pork Shanks, served with your choice of dipping sauce or rub, plus 1 side</i>	
<i>*Make it three pork wings</i>	+\$3.50
Sampler Platter - serves 2-4 guests	\$20.00
<i>Beer Bratwurst, Sicilian, Louisiana sausage, 1 Pork Wing, Quesadilla with Mexican cheese blend & green chiles</i>	
Moose's Overloaded Mac - serves 2-4 guests	\$20.00
<i>Double portion of mac, topped with chicken, Louisiana sausage, green onions, bacon, green chiles, peppers & onions</i>	

Soups, Salads, Side Dishes

Green Salad	Small \$4.50, Large \$6.50
<i>Green salad mix with tomatoes & onions. Large bowl includes cheddar chips. Blue Cheese Crumbles & Italian Seasoned Walnuts on request. (Dressing choices: Ranch, Italian, Balsamic, Vinegar & Oil)</i>	
<i>*Add 4 oz. fajita seasoned grilled chicken or beef</i>	+\$4.50
Ala Carte Side Dishes	\$3.50
<i>Cranberry jalapeno coleslaw, hash browns, Cheryl's baked beans, or side salad.</i>	
<i>After 4:30 - chili cheesy rice or roasted yukon gold potatoes</i>	
Potato Chips	\$1.50
<i>Sea salt, salt & vinegar, BBQ, & jalapeno</i>	

Moose Burgers

Served w/1 side dish & choice of two toppings, lettuce, tomato, onion, pickle on request choice of ciabatta or soft burger bun

1/2 lb. Bison Burger	\$16.50
<i>Pasture raised, all natural, lean Bison (Buffalo) patty</i>	
1/3 lb. Beef or Turkey Burger	\$10.50
<i>Angus beef or turkey patty</i>	
1/4 lb. Veggie Burger	\$10.50
<i>Black beans, corn, roasted peppers & rolled oats patty</i>	

Toppings: (extra toppings +\$2.00)

Cheeses: cheddar, swiss, american, provolone, blue cheese, pepper jack, ghost pepper jack
Other: bacon, green chiles, guacamole, mushrooms, peppers & onions, sauerkraut, fried egg, jalapenos

Weekend Specials

Moose Breakfast Burrito	\$9.00
<i>Eggs, hash browns, green chiles, cheese, with a choice of bacon or chorizo rolled in an extra-large tortilla served with gravy or salsa</i>	
1 Dozen Chargrilled Chicken Wings	\$8.50
<i>Braised wings served with your choice of dipping sauces & dry rub</i>	
Game Day Nachos	\$12.00
<i>Tortilla chips, house made beer cheese, jalapenos, tomatoes, Yukon Gold onions, garnished with green onions, includes choice of chicken, beef or chorizo</i>	
2 Baja Fish Tacos - Friday until they are gone	\$13.00
<i>Sautéed fish (chef's choice) served with cranberry jalapeno coleslaw and baja sauce on flour or corn tortillas</i>	
Home Made Ceviche - Friday until gone	Cup \$8.00, Bowl \$12.00
<i>Made with shrimp and bay scallops, served with tortilla chips and garnished with Guacamole</i>	

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Drinks

Soft Drinks	\$2.50
<i>Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Mugs Root Beer, Sierra Mist, Citrus Spring Ginger Ale, Lemonade, House-Brewed Iced Tea</i>	
Sonoran Draft Root Beer	\$4.25
<i>Real draft root beer from Sonoran Brewery, 16 oz.</i>	
Juices or Milk	\$3.50
<i>Orange, cranberry, tomato, blueberry pomegranate juice or milk</i>	

Sandwiches/Sausages

Served w/1 side dish & choice of two toppings, lettuce, tomato, onion, pickle on request choice of ciabatta or soft burger bun (except where otherwise designated).

Sober Chargrilled Chicken	\$11.50
<i>Marinated chicken breast chargrilled</i>	
Hand Breaded Alaskan Sole	\$11.50
<i>Seasoned & sautéed filet of Alaskan Sole, spicy tartar sauce and lemon wedge, served on a french roll</i>	
Tommy's In-House Smoked BLTOP	\$10.00
<i>Thick cut smoked pork belly, served with Cody sauce, choice of cheese (traditional bacon also available)</i>	
1/4 lb. Sausage	\$9.00
<i>Sicilian, Beer Bratwurst or Louisiana sausage with Peppers & onions and sauerkraut, served on a french roll</i>	
1/4 lb. Hotdog	\$8.00
<i>All beef hotdog with peppers & onions and sauerkraut served on a french roll</i>	

Entrees

All entrees are chargrilled served with 2 side dishes

Sauces and rubs can be applied to any entrée:

Sauces: BBQ, Teriyaki, Honey Ginger Soy, Chimichurri

Rubs: Moose's Dry Rub, Bold & Spicy Dry Rub, Cajun Rub, Jerk Rub

1/2 lb. USDA Choice Flat Iron Steak	\$21.00
1/2 lb. Alaskan Wild Caught Salmon Filet	\$20.00
1/2 lb. Pacific Wahoo Ono Filet	\$19.00
Chargrilled Chicken Breast	\$15.00
Hand Breaded Alaskan Sole	\$15.00
<i>2 filets, seasoned, sautéed, spicy tartar sauce & lemon wedge</i>	

Kabobs

After 4:30 - Make any entree (excluding Salmon & Alaskan Sole) 2 kabobs with peppers, onions & mushrooms for the same price

Children's Menu All Items \$6.50

All items come with chips or salad, soft drink and Wikki Stix.

Juices or Milk add \$1.00, Sonoran Draft Root Beer add \$1.75

Grilled Cheese
1 Pork Wing
Cheese Crisp
Grilled Chicken Strips with Choice of Dipping Sauces
Mac and Cheese

Dessert

Delectable treats to satisfy your sweet tooth!

Ask your server about today's homemade dessert special

*Prices do NOT include sales tax
All bread made locally at Baked in Pinetop*

Warning: AZ Health Department requires us to inform you: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness if you have certain medical conditions.

Wine List

\$24 Bottle, \$7 Glass White or Rosé Wines

Confetti Pinot Grigio (Italy)
Chateau St. Michelle Gewurztraminer (Washington)
Farmhouse White Blend (California)
Oyster Bay Sauvignon Blanc (New Zealand)
Wente 'Morning Fog' Chardonnay (California)
Provenance Vineyards Chardonnay (California)
Confetti Rosé (Italy)

\$24 Bottle, \$7 Glass Red or Red Blend Wine

The Dreaming Tree Pinot Noir (California)
Robert Mondavi Private Selection Merlot (California)
Confetti Red Blend (Italy)
Santa Rita Secret Reserve Red Blend (Chile)
Scotto Cellars Rare Dark Red Wine (California)
LangeTwins Old Vine Zinfandel (California)
Gascon Malbec (Argentina)
Concannon Petite Sirah (California)
Barossa Valley Estate Shiraz (Australia)
McManis Cabernet Sauvignon (California)
Caricature Cabernet Sauvignon (California)

\$17 Bottle, \$5 Glass Red Wine

Drumheller Cabernet Sauvignon (California)

\$7 Bottles of Wine (6.4 oz)

J. Roget Sparkling Wine (California)
Myx Moscato (New York)

\$5 Glass House Wines

Fish Eye Pinot Grigio (Australia)
Fish Eye Chardonnay (Australia)
Loco Lopez Sangria (Chile)
Mia Moscato Sparkling Rosé (Spain)