



Most of Our Menu Items Are Made from Scratch

GROWLER FILLS • ORDERS TO GO

GIFT CARDS • MERCHANDISE

STARTERS

Chicken Wings & Drumettes 12.50

Buffalo, Sweet Chili, BBQ, Garlic Parmesan, Korean BBQ or Spicy Peach with Celery and Carrots (G)

(3) Blackened Fish or Shrimp Tacos 17

With Cabbage, Pico de Gallo
and Cilantro Cream Sauce
in a Corn Tortilla (G)

Not Your Average Nachos 16.50

Spicy Ground Beef, Cheddar Cheese,
Pico de Gallo, Jalapeños and
Hatch Pepper Queso Served with
Guacamole and Sour Cream.
Choice of Chips or Fries.
Substitute Tater Tots Add 2 (V,G)

Pulled Pork Fries 17.50

Jalapeños, Cheddar Cheese, Bacon
and BBQ Sauce (G)

Artichoke Dip 16

Spinach, Sun Dried Tomatoes and a Blend
of Cheeses with Toasted Focaccia Bread
and Corn Chips (V,G)

Mozzarella Sticks 13.50

House Made with Marinara
Dipping Sauce (V)

Bacon and Cheddar Risotto Balls 13

Breaded in a Crispy Panko, Deep Fried and
Served with Ranch Dressing

Beer Battered Jalapeño Poppers 13

Hand Stuffed with a Blend
of Cheeses (V)

Coconut Shrimp 12

Deep Fried with a Sweet & Sour
Berry Sauce

Hummus Plate 10

Pita Bread and Vegetables (V,G)

Pretzel Sticks 11.50

Three Cheese Dipping Sauce (V)

Basket of French Fries 9

Tater Tots OR
Sweet Potato Fries Add 2 (G)
OR Onion Rings Add 3

Soup of the Day Cup 6.50 Bowl 9.50

SALADS

Asian Chicken Salad* 19.50

Wontons, Crispy Chicken,
Carrots, Green Onion,
Red Peppers with
Sesame Ginger Dressing

Gorgonzola Cheese Steak Salad*

5oz 24 10oz 29

Sirloin Steak, Gorgonzola Crumbles, Tomatoes
and Mixed Greens with Blue Cheese Dressing (G)

Lemon Dill Salmon Caesar Salad* 6oz 24

Romaine Lettuce, Shaved Parmesan
Cheese and Croutons
Tossed with Caesar Dressing (G)

Cobb Salad

Small 15.50 Large 19.50

Diced Chicken, Bacon, Tomatoes,
Gorgonzola Crumbles, Avocado,
Hard Boiled Egg and Mixed Greens
with Ranch Dressing (G)

Southwest Chicken Salad

Small 15.50 Large 19.50

Diced Chicken, Roasted Corn, Black Beans,
Corn Chips, Tomatoes and Mixed Greens
with Fresh Lime Wedges and
Southwest Ranch Dressing (G)

Chef Salad

Small 15.50 Large 19.50

Ham, Chicken, Hard Boiled Egg,
American and American Swiss
Cheese and Mixed Greens
with Blue Cheese
Dressing (G)

The Wedge 12.50

Iceberg Lettuce Wedge, Blue Cheese
Crumbles, Bacon, Tomatoes,
Pickled Onions with
Blue Cheese Dressing (V,G)

Taco Salad

Small 15.50 Large 19.50

Spicy Ground Beef, Cheddar Cheese,
Tomatoes, Black Olives, Corn Chips and
Mixed Greens with Sour Cream,
Guacamole and Salsa (G)

Caesar Salad* Small 9.50 Large 15.50

Romaine, Parmesan Cheese and Croutons
Tossed with Caesar Dressing (G)

House Salad Small 9 Large 14.50

Tomatoes, Cucumbers, Pickled Onions,
Mixed Greens & Croutons (G)

Salads - Add 5oz Steak* 9. 6oz Blackened Salmon* 10, (6) Blackened Shrimp* 8.
4oz Diced Chicken Breast 7. 6oz Grilled Chicken Breast 8. 6oz Crispy Chicken Breast 8.

SANDWICHES

Served with Choice of French Fries or Slaw. Substitute Sweet Potato Fries, Tater Tots, House or
Caesar Salad* or Cup of Soup Add 2. Substitute Onion Rings Add 3. (Make it Cajun Add .50)

Grilled or Crispy Chicken Sandwich 18.50

Bacon, Swiss Cheese, Lettuce, Tomato,
Avocado and Roasted Garlic Aioli
on a Brioche Bun (G)

Grilled or Crispy Chicken Wrap 17

Bacon, Cheddar Cheese, Lettuce, Tomato
and a Sriracha Ranch in a Flour Tortilla

Classic Club 19

Triple Decker with Turkey, Bacon, Lettuce,
Tomato and Mayonnaise on Sourdough (G)

House Made Meatloaf Sandwich 17

Grilled Onions, Tomato and Mayonnaise
on Grilled Sourdough

House Made Reuben 19

Stout Braised Corned Beef, Sauerkraut,
Swiss Cheese, 1000 Island Dressing
on Marble Rye

Cowboy Philly Sandwich 19.50

Beef Brisket, Pepper Jack Cheese, Grilled
Onions, Red Peppers, and Chipotle
Mayonnaise on a Brioche Bun with Slaw

Pulled Pork Sandwich 19.50

Grilled Onions, Cheddar Cheese, BBQ
Sauce and Chipotle Mayonnaise on a
Brioche Bun with Slaw

Grilled Cheese 15

Cheddar and American Swiss Cheese on
Grilled Sourdough (V,G)

Philly Cheesesteak 18.50

Sliced Sirloin, Grilled Onions, Green
Peppers and Mushrooms with American
Swiss Cheese on a Hoagie

French Dip 19.50

Sliced Sirloin, Grilled Onions
and American Swiss Cheese
on a Hoagie with Au Jus

Grilled Turkey & Bacon 18

Swiss Cheese, Tomato and Mayonnaise
on Grilled Sourdough (G)

BLAT 17.50

BLT with Avocado and Mayonnaise
on Grilled Sourdough (G)

BURGERS

Aged Ground Beef. 4oz on Sesame Seed Bun. 8oz on Brioche Bun.

Served with Choice of French Fries or Slaw. Substitute Sweet Potato Fries, Tater Tots, House or Caesar Salad* or Cup of Soup Add 2. Substitute Onion Rings Add 3. (Make it Cajun Add .50) Substitute Gardenburger (V) Add 1 or Beyond Burger (Vegan) Add 4 Add: Bacon 5. Fresh Avocado 3. Grilled Onions 2. Grilled Mushrooms 2. Fried Egg 3.

Smash Burger* 4oz 16 8oz 19 Cowboy Crusted Aged Ground Beef, Iceberg Lettuce, Tomato, Pickle, Onions, Fry Sauce and American Cheese (G)	Maple Bacon Burger* 4oz 16 8oz 19 Bacon, Cheddar Cheese, Lettuce, Tomato and Maple Glaze (G)
Grain Thrower Burger* 4oz 16^{.50} 8oz 19^{.50} Bacon, Pepperjack Cheese, Beer Battered Jalapeño Rings, Lettuce, Tomato and Hatch Pepper Aioli	Bacon Cheddar Burger* 4oz 16^{.50} 8oz 19^{.50} Cheddar Cheese, Lettuce, Tomato and 1000 Island Dressing (G)
Teriyaki Burger* 4oz 16^{.50} 8oz 19^{.50} Grilled Chicken or Beef, American Swiss Cheese, Pineapple, Ham, Lettuce, Tomato and Teriyaki Glaze	GSBW Burger* 4oz 15 8oz 18 Cheddar Cheese, Lettuce, Tomato, and 1000 Island Dressing (G)
	Mushroom Swiss Burger* 4oz 16 8oz 19 Sautéed Mushrooms, Lettuce, Tomato, Swiss Cheese and 1000 Island Dressing (G)
	Wildcat Burger* 4oz 16 8oz 19 Pepperjack Cheese, Grilled Onions and Red Peppers, Jalapeños, Lettuce, Tomato and Chipotle Mayo (G)
	Patty Melt* 4oz 15 8oz 18 American Swiss and Cheddar Cheese, Tomato, Grilled Onions and 1000 Island Dressing on Marble Rye (G)

BASKETS

Fish & Chips 2-Piece 19 3-Piece 23^{.50} Alaskan Cod in Our Own Beer Batter, French Fries, Slaw, Tartar Sauce	Chicken Strips 18 French Fries, Slaw, Ranch Dressing	Seafood Combo 26 Alaskan Cod in Our Own Beer Batter, Coconut Shrimp, Scallops, French Fries, Slaw, Tartar Sauce
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ENTREES

House Made Meatloaf 1-Piece 19 2-Piece 23 With Brown Gravy Served with French Fries and Slaw Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables	Top Sirloin Steak* 5oz 25 10oz 31 Served with French Fries and Slaw Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables (G)
Smoky Mac & Cheese Small 14 Large 19^{.50} A Five Cheese Blend Tossed in Penne Pasta Under an Herb Parmesan Crust (V) Add 5oz Steak* 9. Blackened Shrimp* 8. Bacon 5. Diced Chicken 7. Grilled Chicken Breast 8.	Seasonal Salmon 6oz 25 Served with French Fries and Slaw Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables
Country Fried Steak* 21 With Brown Gravy Served with French Fries and Slaw Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables	Grilled Herb Chicken 19 Served with French Fries and Slaw Dinner (after 4pm) Served with Mashed Potatoes and House Vegetables
	Fettuccine Alfredo 18 Add Shrimp, Scallops and Fish* 8. Add 5oz Steak* 9. Blackened Shrimp* 8. Bacon 5. Diced Chicken 7. Grilled Chicken Breast 8.

BREAKFAST

#1 Bacon, Ham, Links OR Country Sausage 15 Served with 2 Eggs & (Hashbrowns & Toast) (G) OR (Half Waffle) OR (Fresh Fruit) (G)	#3 Two Eggs 11 Choice of (Hashbrowns & Toast) (G) OR (Half Waffle) OR (Fresh Fruit) (G)	#5 House Made Country Fried Steak 19^{.50} Country Gravy Served with 2 Eggs & (Hashbrowns & Toast) (G) OR (Half Waffle) OR (Fresh Fruit) (G)
#2 Top Sirloin Steak 5oz 22 10oz 29 Served with 2 Eggs & (Hashbrowns & Toast) (G) OR (Half Waffle) OR (Fresh Fruit) (G)	House Made Corned Beef Hash 18^{.50} Stout Braised Corned Beef, Fried Yukon Potatoes, Red and Green Peppers, Onions, Stone Ground Mustard Sauce, 2 Eggs, Toast	#6 Waffle 13 Served with 2 Eggs OR 2 Bacon OR 2 Links
		Chicken & Waffle 18 Hand Breaded Chicken Breast, Belgian Waffle, Country Gravy, Maple Syrup

DESSERT

Brownie Sundae 11 Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Candied Walnuts	Seasonal Desserts & Pie by the Slice Ask Your Server. Price Varies.
Ice Cream 7^{.50} Hot Fudge OR Caramel Sauce, Whipped Cream (G)	Hard Ice Cream Milkshake 9^{.50} Chocolate, Vanilla or Strawberry (G)
	Premium Rootbeer Float 9

(V) Vegetarian by Request (G) Gluten Free by Request

We are not a gluten-free kitchen with separate equipment for (G) items. Additional charges may apply.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. USDA recommends that burgers are cooked medium well or more.

Split Side Plate add 1. Split Entree add 2. • A 20% gratuity will be added to parties of 6 or more. • No Separate Checks on Parties 8 or Larger.