



Trail Bites

Corn Fritters	9.25	Fried Pickles	10.25
Enjoy this slightly sweet, sticky favorite from the trails in the 1800's with a Maple Syrup drizzle to complete the goodness			
Cheese Sticks	9.75	Onion Rings	8.75
Fresh cut mozzarella hand-rolled and cooked golden brown - Dip these in our house-made marinara			
Jalapeño Cheese Sticks	10.50	Potato Skins	10.75
Our same recipe but with the added kick of jalapeños – we suggest the Jalapeño & Cilantro Aioli for dipping			
French Fries	7.50/8.75	Hot Wings	5 for 7.25/10 for 12.25
Parmesan & Parsley <i>or</i> Buffalo Bacon with house-made Ranch			
Chicken Tenders	11.75	Pick your favorite! BBQ, Medium, '49er Saloon Hot Whiskey BBQ or Hot Sauce – add a bit of coolness with house-made Ranch or Bleu Cheese dressing, carrots and celery	
Fresh white meat chicken hand-breaded in-house with a hint of heat - Try these with our house-made Smoky Honey sauce or Chipotle Aioli			
		Rocky Mountain Oysters	13.75
		Cowboy Caviar, Swinging Beef or Cattle Fries; whatever you call 'em, enjoy with house-made white wine cocktail sauce	

Above dishes Include up to two sauces, additional 0.65 each

Green Pastures

BBQ Chicken Salad	15.00	'49er Steak Salad	16.75
Mixed greens topped with our BBQ chicken breast, tomatoes, red onions, corn, and house-made Ranch			
Spinach & Quinoa Salad	14.50	Honey Lemon Salmon Salad	20.25
Fresh spinach topped with quinoa, dried cranberries, walnuts and Gorgonzola with our house-made Balsamic dressing			
Vegan Burger	16.00	Side Salad	5.75
The Impossible Burger topped with mixed greens, tomato, onion and Kickin' Vegan Mayo on a vegan brioche bun			
		Mixed greens topped with tomatoes, onions, carrots, and your choice of any of our house-made dressings: Balsamic, Bleu Cheese, Italian, Poppy seed, Ranch, or Thousand Island	

Specialty salads served with Sweet Cornbread made in-house from scratch, add avocado for 1.75

From the Chuck Wagon

Bison Burger	16.75	Wild Game Sausage	16.75
100% American Buffalo topped with mixed greens, tomato, and caramelized onions on a brioche bun			
Butter Burger	14.50	BBQ Tri-Tip	14.75
A half pound of Angus steak prepared with our house-made herb butter on a brioche bun			
Bleu Cheese Burger	15.00	Hot Whiskey BBQ Chicken Sandwich	15.75
A half pound of Angus steak topped with bleu cheese and beer battered onion rings on a brioche bun			
Western Burger	15.75	Southwestern Turkey Melt	14.75
A half pound of Angus steak topped with Cheddar cheese, Applewood bacon, house-made BBQ sauce and beer battered onion rings on a brioche bun			
Build Your Own Burger	15.50	BLT	13.50
A half pound of Angus steak with lettuce, tomato, onion and your choice of cheese (American or Cheddar), then pick two more toppings: avocado, mushrooms, beer battered onion rings, Applewood bacon or jalapeños			
		– Additional toppings 0.75	
		Bacon & Jalapeño Mac 'n Cheese	15.25
		A hearty serving of elbow pasta with Applewood bacon, minced jalapeños, Cheddar and Monterey cheeses	

Served with your choice of fries or a salad – add avocado to any dish for 1.75

Gold Rush Plates

Grilled Salmon	24.00
Fresh salmon grilled to perfection	
Western Style Meatloaf	20.75
A '49er Saloon family favorite, made from Angus steak and topped with house-made sweet BBQ glaze	
Lemon Chicken	19.50
Fresh white meat chicken grilled and topped with house-made lemon cream sauce on a bed of mashed potatoes	
Best in the West Spaghetti & Meatballs	16.75
House-made Angus steak Meatballs and Marinara on a bed of pasta, served with garlic sourdough and one accompaniment	
Prospector Pete's Pork Chops	22.75
Two seared chops made to order with a savory sautéed mushroom garlic sauce	
Vegan Adventure	17.75
Chef's choice of a unique vegan meal prepared using fresh ingredients from our scratch kitchen	

Ribeye Steak	31.50
Twelve ounces of freshly cut Angus beef grilled to order with a garlic, rosemary and thyme rub	
Top Sirloin Steak	18.75
An eight ounce cut of fresh Angus beef seared to lock in juices then finished on the grill	
Country Grilled Quail	21.25
Two tasty game birds topped with a house-made cherry-citrus glaze	

-- HOW DO YOU LIKE YOUR MEAT? --



Served with your choice of 2 accompaniments

Accompaniments

Fried Apples 5.50	Cowboy Chili 6.00 cup / 9.00 bowl	Regular French Fries 5.75
Corn Fritters 6.50	Green Beans 5.50	Mashed Potatoes 5.50
Side Salad 5.75	Glazed Carrots 5.50	Loaded Baked Potato 6.00
Cornbread 1.75	Soup of the Day 5.00 cup / 8.50 bowl (<i>Seasonal</i>)	Garlic Sourdough 1.75

Li'l Rustlers

Grilled Cheese	7.00	Hot Dog	6.50
American cheese grilled on sourdough bread		Kids, tell your parents what a hot dog is	
Chicken Tenders	8.25	Buckaroo Burger	7.25
Fresh white meat chicken hand-breaded in-house		A quarter pound Angus steak burger topped with American cheese	
Mac 'n Cheese	7.50	Best in the West Spaghetti & Meatballs	8.25
Elbow pasta with a creamy Cheddar-Monterey blend		A junior sized serving of Mom and Dad's favorite	

Includes a kid's beverage and regular fries

Sweet Stuff

House Bread Pudding	8.75	'49er Saloon Cast Iron Desserts	9.50
Classic deliciousness with whipped cream on request		Ask your server for today's selections	
– Add vanilla bean ice cream 1.50		– Add vanilla bean ice cream 1.50	
Ice Cream Sundae	5.25	Root Beer Float	5.00
Vanilla bean ice cream drizzled with chocolate sauce, topped with whipped cream and a cherry		Enjoy this classic topped with whipped cream and a cherry	

Beverages

Soda (Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Diet Dr. Pepper, Ginger ale)	3.00
Lemonade, Iced Tea, Hot Tea, Coffee	3.00
Assorted Juices	3.50

* Enjoy our SCRATCH KITCHEN cooking *

Thanks! Y'all come back now, ya hear?

FOR ORDERS TO GO, CALL (661) 526-4414