



# Burgers & Sandwiches

## CUSTOM BLEND OF ANGUS BRISKET

ALL SANDWICHES SERVED ON A BRIOCHE BUN, PRETZEL BUN +1

GLUTEN FRIENDLY BUN +1

## Shareables

### SEASONED FRIES

**PUB STYLE** - CHILI, CHEDDAR, MOZZARELLA, ONION \$13

**ELOTE STYLE** - BIRRIA, STREET CORN, CREMA, MOZZARELLA, CILANTRO \$17

### FRIED MUSHROOMS

HOUSE BREADED WHOLE FRIED MUSHROOMS SERVED WITH HORSERADISH SAUCE \$12

### FRIED PICKLES

HOUSE BREADED SERVED WITH CHIPOTLE RANCH \$12

### FRESH PRETZEL

SERVED WITH BEER CHEESE AND STONE GROUND MUSTARD \$12



### STUFFED JALAPEÑOS

BACON WRAPPED JALAPEÑOS, STUFFED WITH CREAM CHEESE, CHEDDAR CHEESE, SERVED WITH CHIPOTLE RANCH \$14

### BRUSSEL SPROUTS

FLASH FRIED, PARMESAN, RED PEPPER FLAKES, SERVED WITH BACON JAM \$12

### BUFFALO CHICKEN DIP

CHICKEN, CHEESES, HOT SAUCES, TRI-COLORED CHIPS \$12



### TWO LAYERED PUB NACHOS

**CLASSIC PUB NACHOS**- GROUND BEEF OR CHICKEN, BEER CHEESE, MOZZARELLA PROVOLONE BLEND, CHEDDAR CHEESE, LETTUCE, TOMATO, PICO DE GALLO, GREEN ONION, SOUR CREAM, JALAPENOS \$18

**SUPREME PUB NACHOS**-CHORIZO, BLACK BEAN CORN SALSA, CREMA, PICO DE GALLO, CILANTRO \$18

### FRIED CHEESE CUBES

SERVED WITH RANCH AND MARINARA \$12

### BUFFALO CAULIFLOWER

LIGHTLY ROASTED AND HOUSE BREADED, DRIZZLED WITH BUFFALO \$12



### PUB BURGER

CUSTOM BLEND BEEF PATTY, CHEDDAR, PEPPER JACK, BACON, MUSHROOM, RED ONION, BOURBON GLAZE \$18

### BEAST BURGER

CUSTOM BLEND ELK, BISON, WAYGU AND WILD BOAR PATTY WITH BACON, FRIED EGG, PEPPER JACK CHEESE, GOUDA, BABY SPINACH, SRIRACHA RANCH \$20

### CHICKEN BURGER

MARINATED CHICKEN BREAST, PEPPER JACK CHEESE, SAUTEED MUSHROOM, RED ONION, PICKLE, GARLIC AIOLI \$16

### BLT

BACON, LETTUCE, FRIED GREEN TOMATOES, GARLIC AIOLI, MOZZARELLA CHEESE \$16  
ADD EGG \$2

### PORK TENDERLOIN

GRILLED OR BREADED CENTER CUT PORK CHOP, RED ONIONS, PICKLES, STONE GROUND MUSTARD, CHEESE \$16

### REUBEN

CORNERED BEEF, SAUERKRAUT, SWISS CHEESE, SERVED ON RYE, 1000 ISLAND \$16



### BIRRIA TACOS

CHUCK ROAST, SHORT RIB, ADOBO, ONION, BLENDED CHEESE, CILANTRO, FLOUR TORTILLA, DIPPING SAUCE \$18

### BUILD YOUR OWN BURGER

CUSTOM BEEF BLEND OR IMPOSSIBLE PATTY, LETTUCE, TOMATO, RED ONION, PICKLE \$15

TOPPINGS (1.50 EACH)

- SAUTÉED MUSHROOM
- SAUTÉED ONION
- BACON
- BOURBON GLAZE
- BBQ
- FRIED CHEESE CUBES (+2)
- BEER CHEESE
- PEPPER JACK
- CHEDDAR
- SWISS
- EGG
- JALAPEÑOS

### BUFFALO CHICKEN WRAP

BREADED OR GRILLED, TOSSED IN YOUR FAVORITE SAUCE, TOMATOES, RED ONION, LETTUCE, RANCH, MOZZARELLA CHEESE, CHEDDAR, TOMATO BASIL TORTILLA \$16  
ADD AVOCADO \$2

### SOUTHWEST CHICKEN WRAP

BLACKENED CHICKEN, BLACK BEAN & CORN SALSA, LETTUCE, CHEESE, CHIPOTLE RANCH, TOMATO BASIL TORTILLA \$16

## Sliders

TWO SLIDERS SERVED WITH SEASONED FRIES \$14

### BURGERS

RED ONIONS, MUSHROOMS, BOURBON GLAZE, CHEDDAR



### CALIFORNIA CHICKEN

AVOCADO, BACON, BACON JAM, SPINACH, GOUDA

### SALMON

BLACKENED SALMON, BOURBON GLAZE, RED ONION, SPINACH

### BEEF & GOUDA

SHAVED BEEF SLIDERS, ONIONS, MUSHROOMS, GOUDA, SPINACH, GARLIC AIOLI

### CHICKEN & WAFFLE

HOT HONEY GLAZE CHICKEN BREAST, WAFFLE BUN, RED ONION, PICKLE

## Wings

TRADITIONAL 8 / \$16  
BONELESS 10 / \$12 • 16 / \$18

### SAUCES:

- MILD
- HOT
- BBQ
- CAJUN RUB
- JAMAICAN JERK
- LEMON PEPPER RUB
- HOT HONEY GLAZE
- THAI CHILI SAUCE
- TERIYAKI
- GARLIC PARM
- BOURBON GLAZE
- HONEY BUFFALO

# 12" Pizzas

10" GLUTEN FREE CRUST (1.00)

**CREATE YOUR OWN** \$15

**CHOOSE YOUR SAUCE**

• RANCH • CLASSIC • MILD • BBQ

**TOPPINGS** 1.50

EACH

- PEPPERONI
- BACON
- SAUSAGE
- HAM
- CHICKEN (+ 3.00)
- MUSHROOMS
- TOMATOES
- GREEN OLIVES
- CHEDDAR
- GREEN PEPPERS
- BANANA PEPPERS
- RED ONIONS
- JALAPEÑOS

**1802**

SAUSAGE, PEPPERONI, HAM, MUSHROOM, RED ONION, BANANA PEPPERS \$20

**SOUTHWEST**

GROUND BEEF OR CHORIZO, BEER CHEESE, MOZZARELLA PROVOLONE BLEND, PICO DE GALLO, LETTUCE, CREMA, TORTILLA CHIPS \$20

## Entrées

**CAJUN CLOUD BOWL**

CHICKEN, ANDOUILLE, GREEN PEPPER, ONION, MASHED POTATOES \$17

**FISH & CHIPS**

HOUSE BEER BATTERED COD, FRIES, TARTAR SAUCE \$16

**12 OZ. ANGUS RIBEYE**

SEASONED RIBEYE, SERVED WITH HOUSE BUTTER, CHOICE OF TWO SIDES \$29

**SALMON**

BLACKENED, CHOICE OF TWO SIDES \$19

## Sides

- COLE SLAW
- BRUSSEL SPROUTS
- STREET CORN
- ROASTED CAULIFLOWER
- LOADED RED SKIN MASH POTATOES
- SIDE SALADS +3.00 (ALA CARTE 5)
- SEASONED FRIES
- SEASONED SWEET POTATO FRIES +1.00
- MAC N CHEESE

## Fresh Salads

ADD: CHICKEN \$5 • SALMON \$11 • AVOCADO \$2



**PUB SALAD**

LETTUCE BLEND, TOMATO, GREEN ONION, CHEDDAR, MOZZARELLA PROVOLONE CHEESE BLEND, BACON, EGG, CROUTONS, AVOCADO \$15

**CAESAR SALAD**

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS \$12

**SOUTHWEST CHICKEN SALAD**

BLACKENED, LETTUCE BLEND, BLACK BEAN & CORN SALSA, CILANTRO, AVOCADO, MOZZARELLA PROVOLONE CHEESE, TORTILLA CHIPS, CHIPOTLE RANCH \$17

**WEDGE SALAD**

ICEBERG, BACON, TOMATO, RED ONION, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING \$13

**DRESSINGS:**

- RANCH
- RED FRENCH
- ITALIAN
- FAT FREE RASPBERRY VINAIGRETTE
- BLEU CHEESE
- CAESAR
- HONEY MUSTARD

**HOUSEMADE CHILI** \$7

ADD CHEESE & ONIONS \$1.50

## Dessert

**PEANUT BUTTER PIE** \$10 • **OREO CHEESECAKE** \$10 • **STRAWBERRY CHEESECAKE** \$10

CAKES ARE HOUSE MADE FROM SUMMIT GRILL

## Brunch

AVAILABLE SATURDAY & SUNDAY 11AM-3PM

**BREAKFAST TACOS**

CHORIZO, EGGS, MOZZARELLA PROVOLONE BLEND, PICO DE GALLO, SOUR CREAM, SERVED WITH HASHBROWNS \$12  
ADD AVOCADO +2.00

**BREAKFAST PIZZA**

SAUSAGE GRAVY, EGGS, CHEESE, HAM, RED ONION, GREEN PEPPER, SPINACH \$20



**TAILGATE SKILLET**

HASH BROWNS, SAUSAGE, HAM, BACON, EGGS, CHEESE, ONIONS, GREEN PEPPERS, SAUSAGE GRAVY \$14  
MAKE INTO A BURRITO \$1

**AVOCADO TOAST**

AVOCADO, HOT HONEY, PARMESAN, SOURDOUGH \$7  
ADD EGG +2.00

**BACON, EGG & CHEESE SANDWICH**

SERVED WITH HASH BROWNS \$12

**A LA CARTE WAFFLE**

1 - \$3.50 • 2 - \$6

**BISCUITS & SAUSAGE GRAVY** \$11

**ASK ABOUT OUR BLOODY MARY BAR**

20% gratuity added to parties of 8 or more

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.