

STEAK NACHOS* – 17 White queso, cheddar jack & Cotija cheeses, fire roasted red peppers, fresh jalapeños, sour cream, salsa, onion & cilantro (1375 CAL.)

Chicken – 14.5 (I345 CAL.) Korean BBQ Pork – 16 (I320 CAL.)

BOOM BOOM SHRIMP – 14.25 12 hand-breaded tempura beer-battered & tossed in sauce (1140 CAL.)

PRETZELS – 11 Fresh baked pieces with white queso & spicy brown mustard (1030 CAL.)

SMOKED PORK QUESADILLA – 11.75 Pepper jack cheese, sweet heat BBQ, pickled red onion, fresh jalapeños, romaine lettuce & sour cream (850 CAL.)

BRUSSELS SPROUTS – 10 Baked & tossed in garlic butter with fire roasted red peppers (490 CAL.) CHEESE CURDS – 11 Lightly breaded & fried with side of buttermilk ranch (II20 CAL.)

BUFFALO CAULIFLOWER – 10 *new* Buffalo sauce, roasted cauliflower, Nashville Hot seasoning, scallions & Utah sauce (560 CAL.)

oaded FRIES & TOTS

LOADED – 9 Crinkle-cut fries, aged cheddar jack cheese, sour cream, chopped bacon & scallions (1130 CAL.)

SAUCED OR TOSSED – 4 *new* Crinkle-cut fries or crispy tater tots tossed in any sauce or dry rub (450 – 1000 CAL.)

PANCHOS – 9 Crispy tater tots, white queso, tomatoes, fresh jalapeños, onion & cilantro (750 CAL.) Brisket – 13.75 (IIO0 CAL.)

10 WINGS – 16 | 15 WINGS – 23 | 20 WINGS – 30 Celery & bleu cheese dressing (860 – 2580 CAL.) WING BASKET – 15 *new* 8 wings, fries, celery & dipping sauce (1120 – 1440 CAL.)

Fips & CHIPS

HOUSE-MADE GUACAMOLE – 9.25 Avocado, lime, fresh jalapeños, onion & cilantro (630 CAL.)

SALSA – 6.75 Tomatoes, onions, fresh jalapeños, green chilies & lime (370 CAL.)

QUESO – 9 Creamy white cheddar cheese, ground green chilies, onion, garlic & fresh jalapeños (630 CAL.)

TRIO – 11 Salsa, house-made guacamole & white queso (630 CAL.)



COLESLAW – 2.5 (190 CAL.) BRUSSELS SPROUTS – 3.75 (250 CAL.) BUFFALO CAULIFLOWER – 3.75 (140 CAL.) SIDE CAESAR – 3.75 (410 CAL.) CRINKLE-CUT FRIES – 3.5 (450 CAL.) TATER TOTS – 3.5 (500 CAL.) Try Fries or Tots Sauced or Tossed - 50¢



Buffalo

Boom Boo

Korean BBQ

Sweet BBO

Sweet Heat BBO

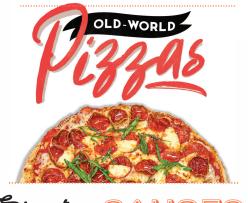
SAUCES & DRY RUBS

• Lemon Pepper ne

Nashville Hot

Ragin' Cajun

Brown Sugar Bourbon new



Signature SAU Try Any Signature Sauce - 50¢

- BOOM BOOM (260 CAL.)
- KOREAN BBQ (100 CAL.)
- POBLANO (190 CAL.)
- SWEET BBQ (100 CAL.)
- BUFFALO (90 CAL.)
- COWBOY (240 CAL.)
- SWEET HEAT BBQ (110 CAL.)
- UTAH (200 CAL.)
- BUTTERMILK RANCH (210 CAL.)
- HONEY MUSTARD (210 CAL.)

* 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 foodborne illness. 2,000 calories a day used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request. Because our kitchen uses shared cooking and prep areas, we can't guarantee any menu item is completely allergen-free. Allergen information is available upon request. 4/23-B-NB



PREMIUM angus blend BURGERS

ALL-AMERICAN PUB* – 14 Aged cheddar cheese, Applewood bacon, lettuce, tomato, pickle (1310 CAL.)

AVOCADO BURGER* – 15 House-made guacamole, aged cheddar cheese, Applewood bacon, coleslaw, pickled red onions, Sweet Heat BBQ (1630 CAL.)

IMPOSSIBLE[™] BURGER – 16 Lettuce, tomato, pickle (1030 CAL.)

2 SMOKED BRISKET – 13.25 Pickled red onion, onion cilantro, Cotija cheese, cowboy sauce & fresh jalapeños (895 - 975 CAL.)

2 GRILLED POBLANO Chicken – 10.25

Poblano sauce, Cotija cheese, fire roasted red peppers, onion cilantro (735 - 815 CAL.) 2 BLACKENED COD – 12.25 Tomatoes, coleslaw, Cotija cheese, onion cilantro & fresh jalapeños (755 - 835 CAL.)

2 STEAK* – 14 Onion cilantro, fire roasted red peppers, Cotija & queso cheeses (545 - 625 CAL.)

Burgers Served on a Butter Brioche Bun. Lower Carb Option? Substitute Lettuce Leaves for Bun.

Served with Crinkle-Cut Fries, Substitute Side of Same Price at No Charge. Salad or Brussels Sprouts – 1. (150 - 410 CAL.)

SWEET HEAT BBQ BACON* – 15 Pepper jack cheese, Applewood bacon, lettuce, tomato, crispy onion straws & Sweet Heat BBQ (1390 CAL.)

CREOLE* – 15 *new*-Creole spices, pepper jack cheese, lettuce, tomato, onion straws, remoulade sauce (1340 CAL.)



FRIED SHRIMP – 15.25 Cocktail sauce with coleslaw & crinkle-cut fries (II35 CAL.) Try tossed in any sauce or dry rub - 50¢

CHICKEN TENDERS – 14.25 BBQ sauce, coleslaw & crinkle-cut fries (1300 CAL.) Try tossed in any sauce or dry rub - 50¢

FISH & CHIPS – 15.5 Malt vinegar aioli with coleslaw & crinkle-cut fries (1430 CAL.)



CAESAR – 10.5 Romaine lettuce, Parmesan, croutons & Caesar dressing (640 CAL.) Steak* – 14.25 (780 CAL.) Shrimp – 12.75 (760 CAL.) Chicken – 11.75 (790 CAL.)

TAP SALAD – 12.5 Lettuce mix, cheddar jack cheese, bacon, tomato, diced apples & red onion with choice of dressing (310 - 870 CAL.)

Steak* – 16.25 (450 - 1010 CAL.) Shrimp – 14.75 (430 - 990 CAL.) Chicken – 13.75 (460 - 1020 CAL.)



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SERVED WITH CRINKLE-CUT FRIES, SUBSTITUTE SIDE OF SAME PRICE AT NO CHARGE. SALAD OR BRUSSELS SPROUTS - 1. (150 - 410 CAL.)

CRISPY CHICKEN SANDWICH – 13.5 Aged cheddar cheese, romaine lettuce, pickle & mayo on a butter brioche bun (1320 CAL.) Try tossed in any sauce or dry rub - 50¢

CHICKEN CLUB WRAP – 12.75 Aged cheddar cheese, Applewood bacon, tomato, lettuce, mayo in a flour tortilla with ranch dressing (1590 CAL.)

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BRISKET – 14.5

Aged cheddar cheese, pepper jack cheese, pickled red onion & fresh jalapeños on toasted brioche bread with Sweet Heat BBQ (1520 CAL.)

ORCHARD HAM & CHEESE – 12

Swiss cheese, crisp Granny Smith apple, bacon jam, slow-roasted ham, honey mustard & Arcadian spring mix on toasted brioche bread (1490 CAL.)

BLACKBERRY FARM - 11

Blackberry jam, creamy Brie cheese, Swiss cheese & Applewood bacon on toasted brioche bread (1370 CAL.)

CHOCOLATE CHIP LAVA COOKIE & ICE CREAM – 8 (960 CAL.)

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