

BARREL Stacked Nachos

STEAK NACHOS* – 18

White queso, onion cilantro, fire roasted red peppers, cheddar jack & Cotija cheeses, fresh jalapeños, pickled red onions with sour cream & salsa (1315 CAL.) Chicken – 15 (1285 CAL.) | Korean BBQ Pork – 16.5 (1455 CAL.) Impossible™ – 18 (1345 CAL.) 🞯



BOOM BOOM SHRIMP – 14.25 I2 hand-breaded beer-battered & tossed in sauce (II40 CAL.)

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

 $\begin{array}{l} BRUSSELS \ SPROUTS - 10 \\ Roasted \& \ tossed \ in \ garlic \ butter \ with \ fire \ roasted \ red \ peppers \ (490 \ CAL.) \end{array}$

CHEESE CURDS – 11 Lightly breaded & fried with side of buttermilk ranch (II20 CAL.)

BUFFALO CAULIFLOWER – 10 NEW Roasted cauliflower, Buffalo sauce, Nashville Hot seasoning, scallions & Utah sauce (560 CAL.)

MAC 'N CHEESE BITES – 8 NEW Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs & Poblano sauce (720 CAL.)

BBQ PORK MAC 'N CHEESE BITES – 11 NEW Aged cheddar cheese, whole milk mozzarella, pasta, panko breadcrumbs topped with white queso, pulled pork & Sweet BBQ sauce (1070 CAL.)

FRESH-BAKED GOURMET PRETZELS

PRETZEL – 9

Fresh-baked gourmet pretzel with white queso & spicy brown mustard (800 CAL.)

EVERYTHING BAGEL – 11 NEW

Garlic butter, topped with poppy seeds, sesame seeds, dried onion & garlic with white queso (870 CAL.)

JALAPEÑO & CHEESE - 11 **NEW**

Garlic butter, topped with pepper jack cheese & fresh jalapeño slices with white queso (960 CAL.)



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

 $\begin{array}{l} SALSA-6.75\\ Tomatoes, \, onions, \, fresh \, jalapeños, \, green \, chilies \, \& \, lime \, (370 \, \text{CAL.}) \end{array}$

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.)



CHICKEN WINGS



10 WINGS – 16 | 15 WINGS – 23 | 20 WINGS – 30 Celery & bleu cheese dressing (860 – 2580 CAL.) WING BASKET – 15 NEW 8 wings, crinkle-cut fries, celery & dipping sauce (II20 – I440 CAL.)

WING SAUCES & DRY RUBS

- Buffalo
 Boom Boom
- Lemon Pepper NEW
 Brown Sugar Bourbon NEW
- Korean BBQ Nas
- Sweet BBQ
- Nashville Hot
 Bogin' Columnation
- Sweet Heat BB0
- Ragin' Cajun NEW

LOADED FRIES & TOTS

LOADED – 9 Crinkle-cut fries, aged cheddar jack cheese, sour cream, chopped smoked bacon & scallions (II30 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 (IIOO CAL.)

SIDES

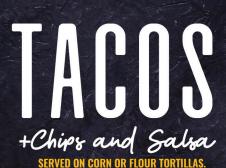
COLESLAW – 2.5 (190 CAL.) BRUSSELS SPROUTS – 3.75 (250 CAL.) BUFFALO CAULIFLOWER – 3.75 (140 CAL.) SIDE CAESAR – 3.75 (410 CAL.) CRINKLE-CUT FRIES – 3.5 (450 CAL.) TATER TOTS – 3.5 (500 CAL.) **Try Fries or Tots Sauced or Tossed - 50c**

SIGNATURE SAUCES

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)
- UTAH (200 GAL.)
- 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. 12/5 B-FLATBREAD



PREMIUM ANGUS BLEND BURGERS

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

2 SMOKED BRISKET – 14 Cowboy sauce, onion cilantro, Cotija cheese, fresh jalapeños & pickled red onions (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 & white queso cheeses (545 - 625 CAL.)

Try IMPOSSIBLE[™] – 14 (735 CAL.) 🔮



FRIED SHRIMP – 15.25 Hand-breaded beer-battered, with cocktail sauce, coleslaw & crinkle-cut fries (1135 CAL.) Try tossed in any sauce or dry rub - 50c

CHICKEN TENDERS – 14.25

Hand-breaded beer-battered, with Sweet BBQ sauce, coleslaw & crinkle-cut fries (1300 CAL.) Try tossed in any sauce or dry rub - 50¢

FISH & CHIPS – 15.5 Hand-breaded beer-battered, with malt-vinegar aioli, coleslaw & crinkle-cut fries (1430 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 - 50c

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

TOASTED CHICKEN BACON RANCH SUB – 12 NEW Seasoned grilled all-white meat chicken, smoked bacon, Swiss cheese, lettuce & tomato on a toasted hoagie roll with buttermilk ranch (1310 CAL.)

TOASTED ITALIAN SUB – 12 NEW Ham, salami, pepperoni, provolone cheese, roasted red peppers, red onion, pepperoncini peppers, tomato & lettuce on a toasted hoagie roll with Italian oil & vinegar dressing (1290 CAL.)

BRISKET GRILLED CHEESE – 14.5 Aged cheddar & pepper jack cheeses, pickled red onion & fresh jalapeños on toasted brioche bread with Sweet Heat BBQ (1520 CAL.)

BLACKBERRY FARM GRILLED CHEESE – 11 Blackberry jam, provolone cheese, Swiss cheese & smoked bacon on toasted brioche bread (1740 CAL.)



 $\label{eq:table_transform} \begin{array}{l} TAP \; SALAD - 12.5 \\ \mbox{Lettuce mix, cheddar jack cheese, smoked bacon, tomato & red onion with choice of dressing (310 - 870 CAL.) \\ \mbox{Steak}^{\star} - 16.25 \; (450 - 1010 CAL.) \\ \mbox{Shrimp} - 14.75 \; (430 - 990 CAL.) \\ \mbox{Chicken} - 13.75 \; (460 - 1020 CAL.) \\ \end{array}$

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.)



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

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

AVOCADO BURGER* – 15 House-made guacamole, aged cheddar cheese, smoked bacon, coleslaw, pickled red onions, Sweet Heat BB0 (1630 CAL.) SWEET HEAT BBQ BACON* – 15 Pepper jack cheese, smoked bacon, lettuce, tomato, crispy onion straws & Sweet Heat BBQ (1390 CAL.)

THE BIGGY BBQ MAC BURGER* – 16 NEW Aged cheddar cheese, whole milk mozzarella, smoked bacon, pulled pork, Sweet BBQ sauce & gooey mac 'n cheese bites (1820 CAL.)

IMPOSSIBLE[™] BURGER – 16 Plant-based burger, lettuce, tomato, pickle (1030 CAL.)



HOT HONEY PEPPERONI – 10 Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, creamy ricotta, fresh basil and drizzled with hot honey (I200 CAL.)

CARNIVORE – 11 Vine-ripened tomato sauce, whole milk mozzarella, crispy pepperoni cups, diced smoked ham, smoked bacon and topped with Italian herbs (890 CAL.)

BAJA CHICKEN – 12.5 Pepper jack & Cotija cheeses, fire roasted red peppers, Poblano sauce, scallions & onion cilantro (1030 CAL.)

FIVE CHEESE – 9.75 Vine-ripened tomato sauce, whole milk mozzarella, pepper jack, aged cheddar, monterey jack & Parmesan cheeses (960 CAL.)

DESSERTS

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

REESE'S® PEANUT BUTTER CUP – 9 Fresh-baked gourmet pretzel glazed & topped with crushed peanut butter cups (II20 CAL.)

FROOTY BLAST FROM THE PAST – 9 Fresh-baked gourmet pretzel glazed & topped with Froot Loops® cereal (920 CAL.) **NEW**

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