



STARTERS & Salads

- GF** SOUTHWEST CAESAR SALAD 15
ROMAINE | TORTILLA STRIPS | BLACK BEAN & CORN SUCCOTASH | COTIJA CHEESE
SOUTHWEST CAESAR DRESSING
ADD CHICKEN8
- GF** SALOON WEDGE SALAD 15
V ICEBERG LETTUCE | CHERRY TOMATO | FETA
JALAPENO GREEN GODDESS DRESSING
- ONION RINGS 12
BEER BATTERED | SOUTHWEST SAUCE
- MAC & CHEESE 12
- DYNAMITE SHRIMP 17
TEMPURA BATTERED SHRIMP
SWEET & TANGY SAUCE
- CHICKEN WINGS 22
WHISKEY BBO, HONEY SIRACHA, OR BUFFALO
BLUE CHEESE | CARROT | CELERY
- GF** TACOS AL CARBON 22
CHICKEN OR CARNE ASADA | PICO DE GALLO
LIME CREMA | SALSA VERDE | CILANTRO
- CAMPFIRE FUNDIDO 14
SMOKEY CHEESE SAUCE | SEASONED GROUND
BEEF CHORIZO | LIME CREMA | GUACAMOLE |
PICO DE GALLO | CORN CHIPS
- GF** BISON CHILI BOWL 13
SOUTHWEST STYLE CHILI
AMERICAN BISON | COTIJA CHEESE
- GF** PLANT BASED RANCH CHILI 13
VG ZESTY PLANT BASED CHILI | TORTILLA STRIPS

BURGERS

SERVED WTH LETTUCE | TOMATO | ONION
FRENCH FRIES | HOUSEMADE PICKLES

- 1/2 LB AMERICAN BISON BURGER 27
CHEDDAR CHEESE
- BLACK BEAN BURGER 21

MAINS

Served with Chef's Selection of Potato &
Seasonal Vegetable

- 8 OUNCE **GF** FLAT IRON STEAK 39
CILANTRO COMPOUND BUTTER
- 10 OUNCE **GF** NEW YORK STRIP 55
ROASTED GARLIC & ONION
COMPOUND BUTTER
- 6 OUNCE **GF** FILET OF BEEF 59
HONEY, CHILI & LIME
COMPOUND BUTTER
- GF** HALF RACK PORK RIBS 39
WHISKEY BBO SAUCE
- GF** ROASTED CHICKEN 29
GARLIC CHICKEN JUS
- SALMON 36
SMOKED GARLIC & CARROT PUREE
- V** PAPPARDELLE PASTA 26
SMOKED CONFIT GRAPE TOMATOES
ASPARAGUS | WHITE WINE BUTTER
SAUCE | GARLIC BREAD
ADD CHICKEN.....8

House Made

DESSERTS

- FRIED CHEESECAKE
CARAMEL | VANILLA ICE CREAM
- FLOURLESS CHOCOLATE CAKE
BERRY COMPOTE | CHANTILLY CREAM
- ICE CREAM \$8
CHOCOLATE | VANILLA | DAIRY FREE MANGO

\$12

A 15% AUTOMATIC GRATUITY IS INCLUDED ON EVERY CHECK



SPECIALTY
COCKTAILS

FRED HARVEY MULE 15

VODKA, LIME, GINGER BEER

WILLIAM JACKSON PALMER 15

GIN, HONEY, LEMON

PRICKLY PEAR MARGARITA 17

TEQUILA, COINTREAU, PRICKLY PEAR,
HOUSE SOUR, LIME, TAJIN RIM

FREDERICK REMINGTON
OLD FASHIONED 15

BOURBON, BITTERS, SUGAR, ORANGE PEEL

HERMAN HERZOG
MANHATTAN 18

WOODFORD RESERVE, SWEET VERMOUTH,
BITTERS, BORDEAUX CHERRY

ALCOHOL FREE

\$12

20 MULE
TRAIN

PINEAPPLE, LIME,
GINGER BEER

ZABRISKIE
SUNSET

PINEAPPLE, ORANGE,
LEMONADE, TAJIN RIM

SUPERBLOOM

BLUEBERRY, LEMON, HONEY

ZERO PROOF

WINE
SPARKLING

MIONETTO PROSECCO 14/52

VENETO, ITALY

WHITE

JULES TAYLOR 14/52

SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

DI BRUNO PINOT GRIGIO 15/56

SANTA BARBARA, CALIFORNIA

ST. MICHELLE REISLING 13/48

COLUMBIA VALLEY, WASHINGTON

TOLOSA CHARDONNAY 15/56

CENTRAL COAST, CALIFORNIA

PINK

BIELER ROSE 13/48

PROVENCE, FRANCE

RED

THE FABLEIST PINOT NOIR 16/60

SANTA BARBARA, CALIFORNIA

NINE HATS MERLOT 15/56

COLUMBIA VALLEY, WASHINGTON

JUSTIN 16/60

CABERNET SAUVIGNON

PASO ROBLES, CALIFORNIA

BEER

\$12

local on draft

MT. RAMBLER BLONDE ALE

BISHOP, CALIFORNIA

STONE IPA

ESCONDIDO, CALIFORNIA

FIRESTONE 805 BLONDE ALE

PASO ROBLES, CALIFORNIA

REVENANT IPA

EUREKA, CALIFORNIA

SIERRA NEVADA HAZY IPA

CHICO, CALIFORNIA

INDIAN WELLS BREWING RED ALE

INDIAN WELLS, CALIFORNIA

DEATH
VALLEY
PALE ALE
BTL \$10

draft

BUD LIGHT \$9

BUDWEISER \$9

BLUE MOON \$10

bottle

CORONA \$10

MODELO \$10

HEINEKEN \$10

non alcoholic
BITBURGER \$10