

## APPETIZERS

### Indian Fry Bread

Traditional Native American fry bread recipe, fried and served warm. Served with a side of local honey, huckleberry jam and whipped butter. 9.95

*Add extra jam 3 each*

### Queso Dip

Creamy white queso sauce with Pico de Gallo. Served with our warm house made tortilla chips and salsa. 9.95

### Western Garlic Fries

Fresh chopped garlic, olive oil, cotija cheese and Chile flakes. Served with pickled Chiles, sweet-hot ketchup and ranch. 10.45

### Onion Rings

Sweet onions, coated with panko and fried to a golden brown. Served with Amber barbecue and Ranch. 9.25

*Additional dipping sauces .50*

### Chicken Wings

Slow-cooked Washington Chicken wings, lightly coated and crisp-fried. Tossed in your choice of Spicy peach, Amber barbecue or Buffalo hot sauce.

*Bone in or Boneless*

Small 16.95 | Large 21.95

### Three Cheese Quesadillas

Smoked mozzarella, cheddar, and pepper Jack cheese with caramelized onions and Pico de Gallo, served with salsa.

Half 6.95 Whole 10.95

Add grilled chicken or pork – Half 3 Whole 6

Add Sour Cream .5

### Cheese Curds

Battered cheese curds fried and tossed with honey, minced jalapenos and bacon bits. Drizzled with Sriracha sauce. 9.95

## SALAD OR SOUP

Add Blackened or Grilled Chicken 6.95 | Salmon 14.95 | Shrimp 12.95

### Berry Salad

Arcadia, fresh seasonal berries, candied nuts and feta cheese. Served with house made white balsamic poppy seed vinaigrette. Half 7 Whole 11

### House Clam Chowder

Pacific Clams cooked with potatoes and bacon. Cup 6.25 Bowl 8.25

### Taco Salad

Iceberg and Green leaf lettuce topped with seasoned taco meat, diced tomato, black olive, red onion, sour cream, house salsa and guacamole. Served in a fried tortilla bowl. Half 12.50 Whole 16.50

### Ol' West Chili

Buffalo slow-cooked with onions, beans, spices and Old 95 IPA. Topped with diced onions, Served with cast iron cornbread croutons. Cup 6.25 Bowl 8.25

*Add Cheese .5 Add sour cream .5*

### Chef Salad

Mixture of iceberg and green leaf lettuce topped with chicken breast, diced ham, cheddar cheese, blue cheese crumbles, diced tomatoes and hardboiled egg. Served with your dressing of choice. Half 10.50 Full 14.50

### Garden Salad

Mixed greens with carrot, celery, cucumber, cherry tomato and green onion with your choice of dressing. Half 6.25 Whole 8.25

### Beef Stew

Good Ol' beef stew seasoned with rosemary, thyme and garlic. Loaded with seasoned beef, carrot, celery, potato and onion. Cup 6.25 Bowl 8.25

## BURGERS

Served with a choice of fries, tots or coleslaw.

Substitute our signature half pound Kobe beef burger for \$5 or grilled/blackened chicken breast for any burger for \$4

### Ol' Western Burger

Our signature half-pound Kobe beef topped with smoked mozzarella cheese, Amber barbecue sauce, grilled country ham and bacon on a house made bun. Served with green leaf lettuce, tomato, pickled chiles and smoked chili aioli. 18.95

### Hamburger

Fresh ground brisket burger; seasoned & grilled. Served on a potato bun with lettuce, tomato and pickle. 13.95

*Add Cheese 2 Add bacon 3*

### Smoke House Burger

Fresh Ground brisket burger, seasoned and grilled. Topped with Amber barbecue sauce, brisket, cheddar cheese, bacon and fried onions on a potato bun. 16.95

### Mushroom Swiss Burger

Fresh ground brisket burger, seasoned & grilled. Topped with sautéed mushrooms, melted Swiss cheese, lettuce, tomatoes and pickles on a potato bun. 14.95

### Black Bean Garden Burger

Grilled Black bean patty topped with lettuce, tomato, cucumber, red onion and house sauce on a potato bun. 12.95

## SANDWICHES

Served with fries, tots or coleslaw.

### Red Tail Rueben

Slow-roasted and smoked house cured brisket, sliced and topped with Swiss cheese and sauerkraut on rye bread with grain mustard and house sauce. 17.95

### Prime Rib Dip

Thin sliced, slow-cooked, prime rib on a toasted French roll with au jus and a side of creamy horseradish. 17.95

*Add Cheese 2 Add onions 1 Add mushrooms 1*

### BLT

Applewood smoked bacon layered with leaf lettuce, tomato and brown butter mayonnaise on sourdough bread. 13.95

*Add avocado 2.5*

### Pesto Chicken Sandwich

Grilled chicken breast topped with Applewood smoked bacon and Swiss cheese. Served on a Ciabatta bun with pesto mayonnaise, lettuce and tomatoes. 16.95

### Buffalo Chicken Wrap

Crispy or Grilled chicken with celery, cucumber, red onion, tomato, shredded cheddar cheese and mixed greens.

Tossed with a buffalo ranch dressing and rolled in a warm flour tortilla. 15.95

## ENTREES

### Beer Battered Fish 'N Chips

Alaskan Cod dipped in fresh beer batter and crisp-fried. Served with coleslaw, house made tartar sauce and your choice of fries or tater tots. 18.95

### Chimichanga

Chili braised beef or chicken and Verde sauce, cheddar Jack cheese rolled in a flour tortilla and fried. Served with salsa and sour cream. 16.95

*Add queso 3.5*

### Indian Taco

Traditional Native American fry bread recipe – fried and served warm. Topped with our house made buffalo chili, shredded lettuce, sour cream, cheddar, olive, green onion and tomato. Half 9.95 Whole 16.45

### Chicken Fajita

Sautéed chicken, bell peppers and onions. Served with your choice of flour or white corn tortillas, salsa and sour cream. 16.95

### Beef Fajita

Sautéed beef, bell peppers and onions. Served with your choice of flour or white corn tortillas, salsa and sour cream. 18.95

### Shrimp Fajita

Sautéed shrimp, bell peppers and onions. Served with your choice of flour or white corn tortillas, salsa and sour cream. 19.95

### Grilled Rib Eye Steak

12oz. grilled rib eye beer-butter basted and served with a baked potato, fresh vegetables and a half garden salad with your choice of dressing. 29.95

*Add sautéed mushrooms 1 Add sautéed onions 1*

*Load your baked potato with bacon and cheese 2*

### Pork Tacos

Three flour or white corn tortillas filled with slow-cooked pork. Topped with cilantro slaw, Pico de Gallo and cotija cheese. Served with guacamole and house salsa. 15.95

### Grilled Salmon

6oz. filet of Sockeye salmon grilled and served with a baked potato and seasonal vegetables. Includes a half garden salad with your choice of dressing. 22.95

*Load your baked potato with bacon and cheese 2*

### Fish Tacos

Three flour or white corn tortillas filled with fried Alaskan Cod. Topped with cilantro slaw, Pico de Gallo and Sriracha Cream Sauce. Served with guacamole and house salsa 17.95

### Shrimp Tacos

Three flour or white corn tortillas filled with your choice of grilled or blackened shrimp. Topped with Pico de Gallo, lettuce and cilantro lime aioli. Served with guacamole and house salsa. 18.95

### Buffalo Chicken Tacos

Three flour or white corn tortillas filled with spicy buffalo chicken, shredded lettuce, Pico de Gallo and shredded cheddar cheese. 15.95



All discounts must be applied before you leave the restaurant.

Make sure and show your server your VIP Club Card to see if you qualify.

18% auto gratuity to parties of 8 or more. Split plate fee 4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Menu items are subject to change without warning. Not all items are listed on the menu. Please advise your server if you have an allergy. Curious about Gluten Free options, ask your server for more details.