
APPETIZERS

CHIPS & SALSA ... \$10

corn tortilla chips served with salsa

BASKET OF FRIES ... \$10

ROASTED RED PEPPER HUMMUS ... \$10

served with corn tortilla chips, celery sticks, and carrot sticks

JUMBO PRETZEL ... \$14

served with a craft ale cheese and stone-ground mustard

GOURMET WINGS (8) ... \$16

- Mango Habanero w/ scallions, & avocado ranch -
- Sesame Ginger w/ sesame seeds, scallions, & wasabi ranch -
- Garlic Parmesan w/ shaved parmesan & sriracha caesar -
- Gochujang w/ scallions & avocado ranch -
- Buffalo or BBQ w/ ranch or blue cheese

SOUPS & SALADS

SOUP BOWL ... \$10

ask your server about the soup of the day

* add a grilled cheese for \$5 / add bacon for \$3 *

HOUSE SALAD ... \$10

chopped romaine lettuce, diced tomato, shredded carrot, & shredded parmesan cheese

* add chicken - \$3 *

CAESAR SALAD ... \$12

chopped romaine, parmesan cheese, croutons, & caesar dressing

* add chicken - \$3 *

SOUTHWESTERN SALAD ... \$15

chopped romaine, grilled chicken, diced tomatoes, corn and bean blend, shredded Colby jack cheese, and tri-colored tortilla strips served with chipotle ranch dressing

BUFFALO CHICKEN SALAD ... \$15

chopped romaine, diced tomato, shredded carrot, grilled or crispy chicken dredged in Buffalo hot sauce, & bleu cheese crumbles

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE

BURGERS & SANDWICHES

All burgers and sandwiches are served with fries or honey mustard coleslaw and a pickle spear.

B-L-T ... \$15

served on sourdough bread with thick cut bacon, lettuce, tomato, & mayo

CHEESEBURGER ... \$15

a prime rib beef patty with American cheese, lettuce, tomato, & onion on the side

** add bacon for \$2 **

FRENCH DIP ... \$16

served on a hoagie roll with provolone cheese and au jus for dipping

ITALIAN CHICKEN PANINI ... \$17

served on sourdough bread with grilled chicken strips, roasted red peppers, mozzarella, pesto mayo

** remove the chicken for a vegetarian option **

LIFT BURGER ... \$18

a prime rib beef patty with cheddar cheese, thick-cut bacon, onion straws, A-1 mayo, lettuce, tomato, & onion on the side

** substitute a Beyond Burger for \$3 more*

*gluten-free bun available upon request **

FAJITA BURGER ... \$18

a prime rib patty with tri-colored peppers and onion, pepper jack cheese, guacamole, chipotle ranch, lettuce, tomato, & onion on the side

** substitute a chicken breast for no extra charge*

substitute a Beyond Burger for \$3 more

*gluten-free bun available upon request **

PHILLY CHEESESTEAK ... \$18

served on a hoagie roll with tri-color peppers & onions, provolone cheese, & horseradish aioli

** Suggestion - make it a chicken Philly w/ habanero jack & horseradish aioli **

ENTRÉES

BRAISED BEEF SHORT RIB ... \$26

beef short ribs slow cooked to perfection served with roasted garlic mashed potatoes or cilantro lime rice and a seasonal veggie

HAND BATTERED FISH & CHIPS ... \$26

hand-battered fish with fries and honey mustard coleslaw

GRILLED SHRIMP PLATE ... \$26

lemon pepper or Cajun grilled shrimp served with cilantro lime rice and a seasonal veggie

SMOKED RIBS ... \$30

½ rack of smoked ribs served with bbq. baked beans, honey mustard coleslaw, & cornbread

** make it a full rack of ribs for \$10 more **

12 OZ. RIBEYE ... \$39

12 oz. ribeye steak served with roasted garlic mashed potatoes or cilantro lime rice and a seasonal vegetable

** add 4 shrimp on a skewer for \$10 more*

WARNING - CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

WINES

JOSH CELLARS CABERNET ... GLASS - \$9 / BOTTLE - \$27

KENDALL JACKSON CHARDONNAY ... GLASS - \$10 / BOTTLE - \$30

DAVINCI PINOT GRIGIO ... GLASS - \$9 / BOTTLE - \$27

KIM CRAWFORD SAUVIGNON BLANC ... GLASS - \$10 / BOTTLE - \$30

H3 MERLOT ... GLASS - \$9 / BOTTLE - \$27

SMOKING LOON PINOT NOIR ... GLASS - \$8 / BOTTLE - \$24

BEER

BOTTLES / CANS ... \$7

Pacifico - Coors Lite - Bud Lite - Blue Moon - Michelob Ultra - Bud o.o - Kiitos Blackberry Sour - White Claw - Arnold Palmer -

HIGH POINT / CIDER ... \$9

Guinness Nitro - Strongbow Cider - Wasatch Devastator Double Bock - Squatters Hop Rising Double IPA - Wasatch Ghost Rider IPA

DRAFT BEER ... PINT - \$8 / 22 OZ. - \$11 / PITCHER - \$24

*Wasatch Last One Down Brian Head Lager - Squatters Juicy IPA - Squatters Full Suspension - Silver Reef Agua del Diablo Mexican Lager -
Roosters Chocolate Stout - Roosters Honey Hefeweizen*

MICHELADA ... PINT - \$9 / 22 OZ. - \$12

Mexican Lager, bloody mary mix, & Tajin rim

SPECIALTY COCKTAILS

PURPLE RAIN ... \$9

Smirnoff Sour Berry Lemon Vodka, Cranberry Juice, Sour Mix

THE MATADOR ... \$9

Gold Tequila, Lime, Simple Syrup, Red Bull

BLUE MOUNTAIN LEMONADE ... \$10

Vodka, Blue Curacao, Coconut Red Bull, Lemonade

GREEN TREES EVERYWHERE ... \$10

Jameson Irish Whiskey, Peach Schnapps, Sour Mix

ESPRESSO MARTINI ... \$11

Cold Brew Coffee, Vodka, Kahlua, Simple Syrup

ARCTIC MARGARITA ... \$11

1800 Silver Tequila, Blue Curacao, Margarita Mix, Lime Juice

HIGH ALTITUDE ... \$11

Vodka, Rum, Gin, Tequila, Triple Sec. Sour Mix

MOUNTAIN MULE ... \$11

Five Wives Vodka, Ginger Beer, Lime, Bitters

PALOMA ... \$11

1800 Silver Tequila, Ruby Red Grapefruit Juice, Agave Nectar

GOOD OLE FASHIONED ... \$12

High West Whiskey, Simple Syrup, Bitters, Orange Wheel, Cherry