

## beer

### locals

- blue blood kolsch lincoln 4.2% 25ibu \$5
- blue blood last call amber lincoln 8% 70ibu \$6
- lucky bucket heartland wheat la vista 4.8% 15ibu \$5
- lucky bucket lager la vista 4.5% 20ibu \$5
- zipline ipa lincoln 6.5% 60ibu \$5
- zipline ira lincoln 7.1% 65ibu \$5

### summer selection

- woodchuck cider 5% \$5
- curious traveler lemon shandy 4.4% 7ibu \$5

### ales

- boulevard tropical ipa 5.9% 45ibu \$5
- boulevard wheat american wheat ale 4.4% 14ibu \$5
- deschutes river ale american blonde ale \$6
- goose island honkers ale 6.2% 60ibu \$5
- odell 90 shilling ale 5.3% 27ibu \$6
- sierra nevada hop hunter 6.2% 60ibu \$5

### belgians | belgian styles

- blue moon 5.4% 10ibu \$5
- hoegaarden 5.4% 10ibu \$5

### stouts | porters | browns

- big sky moose drool american brown ale 5.1% 26ibu \$5
- new castle brown ale 4.7% 20ibu \$5
- north coast old rasputin imperial stout 9% 75ibu \$7

### lagers | lights

- amstel light \$4.75
- anchor steam \$5
- bud light \$4
- budweiser \$4
- coors light \$4
- corona \$4
- heineken \$4.75
- micheLOB ultra \$4
- miller light \$4
- sam adams boston lager \$5
- kaliber non-alcoholic \$4

### draft

- bud light \$4
- blue blood wicked snout \$6
- elysian space dust \$6
- infusion vanilla bean blonde \$6
- kona big wave \$6
- stella artois \$6
- zipline copper alt \$6

### featured draft

## wines by the glass

### whites

- francis ford coppola voltre sante' chardonnay california \$10
- la crema chardonnay sonoma \$10
- sommelier choice white \$12

- chateau ste. michelle riesling washington \$7
- kris pinot grigio italy \$8
- walnut block sauvignon blanc marlborough \$9
- freixenet brut (sparkling) spain \$8
- new age rose argentina \$8

### reds

- higher ground pinot noir monterey \$8
- meiomi pinot noir california \$10
- sommelier choice red \$12

- josh cabernet north coast \$8
- hess shirtail ranches cabernet california \$10

- 19 crimes red blend australia \$9
- girl & dragon malbec argentina \$9
- marietta syrah north coast \$9
- charles smith's the velvet devil merlot columbia valley \$8



## firsts

- sausage & cheese plate** lodge-crafted sausages, farmstead cheeses, vegetable hummus, beer mustard, white wine poached pear, blueberry-shallot chutney, crostini \$16
- crab beignets** jumbo lump crab meat, beer batter, spicy dijon coleslaw \$16
- nola shrimp** seared gulf shrimp, cajun butter sauce, lodge-crafted sour dough \$15 🌿
- spinach & artichoke dip** with toasted lodge-crafted bread \$10
- beer cheese nachos** with choice of beef or chicken, beer cheese jalapeño sauce, pico de gallo, crème fraîche \$10 {substitute pork + \$2} 🌿
- jumbo chicken wings** choice of buffalo, bbq or teriyaki \$12 🌿
- fried green tomatoes** with bacon-shallot chutney, lemon-chive crema \$10
- smoked salmon mousse** served with crostini \$14
- pork sliders** with house beer mustard, red cabbage coleslaw \$12

## spoon + fork

- caesar salad** with romaine, shaved parmesan, roasted garlic croutons, classic caesar dressing \$10
- bibb salad** with gorgonzola, wilderness bacon, grape tomatoes and black pepper-buttermilk dressing \$9 🌿
- lodge salad** field greens, golden beets, praline walnuts, grapefruit supremes, goat cheese croquette, lemon-scallion vinaigrette \$10
- side salad** field greens, cucumber, carrots, tomatoes, onion \$5
- french onion soup** classic, un-fooled around with \$6
- soup du moment** chef's creation prepared in small batches | cup \$3 | bowl \$4 🌿

## with your hands

- {choice of side: lodge-cut fries, sweet potato fries, garlic parmesan fries, kale & blueberry slaw, beer battered onion rings + \$1, fresh fruit + \$1}
- lé club** smoked turkey breast, pickled green beans, shaved onion, sliced pear, wilderness bacon, dijon aioli, toasted wheat berry bread \$12
- "joel" reuben's better looking brother** smoked corned beef brisket, brussel-kraut, swiss cheese and "special sauce" on griddled marble rye \$12
- french dip** shaved prime rib, red onion marmalade, smoked mushrooms, provolone cheese, and grated horseradish \$13
- caprese chicken sandwich** seared chicken breast, seasoned heirloom tomatoes, basil aioli, caramelized goat cheese on griddled pumpnickel sour dough \$13
- salmon blt** seared salmon filet, wilderness bacon, crisp romaine, sliced tomatoes, black pepper-lemon aioli \$12
- grilled portabella sandwich** marinated portabella cap, roasted red peppers, arugula, roasted asparagus, avocado aioli, chopped pistachio, toasted marble rye \$10
- lodge burger** seared certified angus beef, bacon relish and sliced tomatoes on lodge-crafted sesame seed brioche \$12

## mains

- smoked pork loin** td niche pork loin, sweet potato cake, kale chips, yellow tomato coulis, mesquite-chipotle powder \$29 🌿
- mesquite rubbed delmonico ribeye** cauliflower puree, candied baby turnips, roasted tomato vinaigrette \$32 🌿
- grilled cauliflower 'steak'** with smoked mushroom hash, candied rainbow carrots, sautéed broccolini, lemon-chive butter \$19 🌿
- pan-seared skirt steak** with green pea coulis, pickled green beans, cracked pepper spätzle, grilled purple artichoke, roasted garlic butter \$28
- spaghetti & scallops** squid ink spaghetti, seared diver scallops, white asparagus, blistered grape tomatoes and leeks, classic beurre-blanc, fresh tarragon \$28
- pan-seared rainbow trout** with lemon-tomato relish, grilled potatoes, wilted arugula \$22 🌿
- filet mignon** grilled beef tenderloin, butter poached potatoes, grilled asparagus, leek & shallot butter, malbec reduction | 8oz \$33 | 6oz \$30 🌿
- slow roasted prime rib** certified angus beef, served with choice of side | 10oz \$26 | 14oz \$30 | 18oz \$34 🌿
- southern fried chicken** buttermilk brined plum creek farms chicken, popcorn breading, smoked mashed potatoes, wilted spinach & heirloom tomato salad, rosemary pan sauce \$26

🌿 item may be prepared gluten free | please ask your server for substitutions.

house bread available by request.

## finish

our pastry chefs create indulgences daily. ask your server for today's features.

thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. consult your physician or public health official for further information.