

beer

locals

- blue blood last call amber lincoln 8% 70ibu \$6
- brickway coffee vanilla stout omaha 5.2% \$5
- lucky bucket jug thumper la vista 5.5% 21ibu \$5
- lucky bucket lager la vista 4.5% 20ibu \$5
- zipline ipa lincoln 6.5% 60ibu \$5
- zipline oatmeal porter lincoln 6.2% \$5

ales

- ballast point big eye ipa 7% 71ibu \$6
- boulevard wheat american wheat ale 4.4% 14ibu \$5
- boulevard pale ale 5.4% 30ibu \$5
- firestone walker union jack ipa 7.5% 70ibu \$6
- odell 90 shilling ale 5.3% 27ibu \$6

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
- guinness 4.3% 45ibu \$6
- new castle brown ale 4.7% 20ibu \$5
- samuel smith taddy porter 5% 32ibu \$7

lagers | lights

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

draft

- bells two hearted ale \$7
- bud light \$4
- elysian space dust \$6
- founders breakfast stout \$7
- infusion red x ipa \$7
- stella artois \$6
- zipline copper alt \$6
- ask about our featured draft

wines by the glass

whites


- angeline chardonnay sonoma \$8
- la crema chardonnay sonoma \$10
- charles smith vino pinot grigio \$8
- chateau ste. michelle riesling washington \$7
- villa maria sauvignon blanc marlborough \$8
- freixenet brut (sparkling) spain \$8
- sommelier choice white \$12


reds

- josh cabernet north coast \$8
- hess shirtail ranches cabernet california \$10
- girl & dragon malbec argentina \$9
- cycles gladiator merlot california \$7
- higher ground pinot noir monterey \$8
- meiomi pinot noir california \$10
- marietta syrah north coast \$9
- seven deadly zins zinfandel california \$8
- sommelier choice red \$12

ports

- graham's six grapes ruby \$15
- taylor fladgate 10 year tawny port \$18

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

 house bread available by request. | all pasta made in-house.



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.



firsts

- sausage board** lodge-crafted sausages, artisan cheeses, lodge-crafted beer mustard \$16
- crab beignets** beer-battered, spicy cabbage slaw, dijon aioli \$16
- nola shrimp** seared gulf shrimp, cajun butter sauce, cuban roll \$15
- spinach & artichoke dip** with lodge-crafted lahvosh \$10
- beer cheese nachos** beer cheese sauce, pico de gallo, crème fraiche, green onion | beef \$10 | chicken \$11 | pork \$12
- chicken wings** choice of buffalo, bbq or teriyaki | small \$12 | large \$14 
- salmon sliders** with lemon zest, cilantro, romaine, sour cream, tomatoes \$12

spoon + fork

- caesar salad** romaine, shaved parmesan, roasted garlic croutons, classic caesar dressing | half \$5 | full \$11
- wedge salad** iceberg, bleu cheese, cherry tomatoes, bacon, roasted garlic croutons | half \$5 | full \$10
- field green salad** field greens, cucumbers, carrots, cherry tomatoes, red onions \$5 
- sweet potato apple sage soup** cup \$4 | bowl \$6 
- soup of the day** chef's creation prepared in small batches | cup \$3 | bowl \$4

with your hands

- reuben** {choice of side: lodge-cut fries, waffle cut sweet potato fries, garlic parmesan fries, beer battered onion rings, kale & blueberry slaw, fresh fruit} corned beef, red kraut, swiss, 1000 island, marble rye \$13
- prime rib sandwich** prime rib, red onion marmalade, pecan smoked mushrooms, horseradish, provolone, french bread \$14
- portabella panini** roasted portabella cap, red peppers, goat cheese, arugula, cuban bread \$11
- lodge burger** seared certified angus beef, pecan smoked onions, jalapeño bacon jam, pork aioli, choice of cheddar, swiss or provolone, lodge-crafted brioche \$13
- beer cheese burger** seared certified angus beef, lodge bacon, tomatoes, arugula \$14

mains

- maple glazed salmon** with sweet potatoes, brussels sprout leaf, toasted pecans, maple syrup \$24  [angeline chardonnay](#) | [louis jadot chardonnay](#)
- butternut squash agnolotti** with brown butter, fried sage, hard spice squash seeds, cranberry jam \$19 [meiomi pinot noir](#) | [caramel road pinot noir](#) |
- sea diver scallops** with fried farro, fennel, asparagus, beets, pistachio puree, micro arugula \$28  [villa maria sauvignon blanc](#) | [ferrari carano fume blanc](#)
- surf and turf** shrimp, italian sausage, creamed corn, hush puppy, bacon lardon, pea shoots \$25 [la crema chardonnay](#) | [rodney strong 'chalk hill' chardonnay](#)
- bourbon pork chop** with caramelized apple risotto, pork belly, pork torchon, broccolini, crimini mushroom \$29  [higher ground pinot noir](#) | [la crema pinot noir](#)
- chicken two ways** chicken breast, chicken roulade, rosemary gnocchi, beet puree, asparagus, micro beet \$26 [la crema chardonnay](#) | [sonoma cutrer chardonnay](#)
- duck confit ragout** with orechiette, cherries, butternut squash, kale, brussels sprouts, cherry gastrique, arugula \$28 [meiomi pinot noir](#) | [lyric pinot noir](#)

cuts

- filet** with red potatoes, asparagus, leek and shallot butter, malbec reduction | 6oz \$30 | 8oz \$33  [cycles gladiator merlot](#) | [columbia crest 'h3' merlot](#)
- ribeye** with seared pearl onions, rainbow carrots, creamy corn coulis | 14oz \$32  [girl and dragon malbec](#) | [graffigna malbec](#)
- sirloin** with butternut squash, green beans, red wine demi, roasted garlic butter | 10oz \$29  [josh cabernet](#) | [rodney strong alexander valley cabernet](#)
- ny strip** with smoked mashed potatoes, brussels sprouts, cognac demi | 12oz \$30  [hess shirtail ranches cabernet](#) | [kenwood 'jack london' cabernet](#)
- beef bourguignon** tenderloin, rainbow carrots, red potatoes, mushroom soil, burgundy, mushroom \$34  [marietta syrah](#) | [klinker brick farrah syrah](#)
- prime rib** certified angus beef, served with choice of side | 10oz \$26 | 14oz \$30 | 18oz \$34  [7 deadly zins zinfandel](#) | [klinker brick 'old vine' zinfandel](#)

finish

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