

beer

locals

- blue blood big log wheat lincoln 5.4% 52ibu \$5
- blue blood kolsch lincoln 4.2% 25ibu \$5
- blue blood last call amber lincoln 8% 70ibu \$6
- brickway coffee vanilla stout omaha 5.2% \$6
- lucky bucket lager la vista 4.5% 20ibu \$5
- zipline copper alt lincoln 5.3% 26ibu \$5
- zipline ira lincoln 7.1% 65ibu \$5

spring selection

- crispin pear cider perry 4.5% \$5
- deschutes fresh squeezed ipa american ipa 6.4% 60ibu \$6
- founder’s mosaic promise american ipa 5.5% 50ibu \$6
- traveler’s illusive traveler grapefruit shandy fruit beer 4.4% 7ibu \$5
- zipline country white witbier 4.6% 22ibu \$5

ales

- boulevard wheat american wheat ale 4.4% 14ibu \$5
- boulevard tank 7 farmhouse ale 8.5% 38ibu \$7
- breckenridge 471 double india pale ale 9.2% 70ibu \$7
- deschutes chainbreaker white india pale ale 5.6% 55ibu \$5
- green flash west coast american double-imperial ipa 8.1% 95ibu \$6
- stone ipa india pale ale 6.9% 77ibu \$6

belgians | belgian styles

- avery white rascal belgian style white ale 5.6% 20ibu \$6
- north coast pranqster belgian strong 9.6% 20ibu \$7
- ommeegang three philosophers belgian style blend 9.7% 19ibu \$8

stouts | porters | browns

- big sky moose drool american brown ale 5.1% 26ibu \$5
- deschutes black butte porter american porter 5.2% 30ibu \$6
- new holland dragon’s milk imperial stout 11% 31ibu \$8
- north coast old rasputin imperial stout 9% 75ibu \$7
- tall grass buffalo sweat sweet stout 5% 20ibu \$6

lagers | lights

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

wines by the glass

whites

- chateau st. jean bijou mendoza, argentina \$8
- francis ford coppola voltre sante’ chardonnay california \$10
- sommelier choice chardonnay \$12
- 14 hands riesling washington \$7
- kris pinot grigio italy \$8
- walnut block sauvignon blanc marlborough \$9
- freixenet brut (sparkling) spain \$8
- la closerie des lys rose france \$8

reds




- higher ground pinot noir monterey \$8
- meiomi pinot noir california \$10
- sommelier choice pinot noir \$12
- josh cabernet north coast \$8
- intrinsic cabernet napa valley, california \$10
- sommelier choice cabernet \$12
- 19 crimes red blend australia \$9
- girl & dragon malbec argentina \$9
- tranzind by klinker brick zinfandel blend lodi \$9
- seghesio zinfandel sonoma \$9
- charles smith’s the velvet devil merlot columbia valley \$8

choice house pours



- chardonnay \$6
- pinot grigio \$6
- riesling \$6
- sauvignon blanc \$6
- white zinfandel \$6
- moscato \$6
- cabernet \$6
- merlot \$6
- pinot noir \$6



firsts

- sausage & cheese plate** lodge-crafted sausages, farmstead cheeses, vegetable hummus, beer mustard, white wine poached pear, blueberry-shallot chutney, crostini \$16
- crab cakes** jumbo lump crab, grapefruit-fennel salad, yellow pepper aioli \$16
- nola shrimp** seared gulf shrimp, cajun butter sauce, lodge-crafted sour dough \$15 
- spinach & artichoke dip** with toasted lodge-crafted bread \$10
- blue corn & taro chip nachos** with pulled pork, bibb lettuce, black bean-tomato relish, avocado, cotija cheese, salsa verde \$10 
- chicken drums** frenched chicken legs, peppadew pepper relish, tabasco-paprika butter, black pepper buttermilk dressing \$12 
- antipasti** assorted picklings, dried figs, deviled eggs, apricot jam, crostinis \$12

spoon + fork

- caesar salad** with baby red 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
- 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

- chipotle turkey club** honey smoked turkey, wilderness bacon, sliced tomatoes, shaved onion, arugula, chipotle-avocado aioli \$10
- “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
- catfish po’boy** fried catfish filet, chopped lettuce, diced tomato and remoulade sauce on a grilled hoagie roll \$12 {substitute fried oysters \$2}
- cucumber & portabella sandwich** on toasted wheat berry bread with roasted onions, avocado, bibb lettuce and romesco sauce \$10
- salmon blt** seared salmon filet, wilderness bacon, crisp romaine, sliced tomatoes, black pepper-lemon aioli \$12
- lodge burger** seared certified angus beef, bacon relish and sliced tomatoes on lodge-crafted sesame seed brioche \$12

mains

- salmon sous vide** lemongrass and lavender infused salmon, poached in a vacuum sealed pouch, served with leek & potato risotto, sautéed asparagus, smoked cauliflower, citrus-ginger reduction \$22 
- pig two ways** pan roasted td niche pork loin, beer braised shoulder, whipped cauliflower, grilled rainbow chard, sarsaparilla & pig liquor jus \$26 
- pasta au poive** fresh pappardelle pasta, roasted red grapes, asparagus, 63° egg, shaved reggiano, pink peppercorn beurre-blanc \$19
- southern fried chicken** buttermilk brined plum creek farms chicken, kale & blueberry slaw, smoked mashed potatoes, habanero honey \$25
- cioppino** gulf shrimp, mussels and halibut with lodge-crafted gnocchi, tomatoes concassé and spring peas poached in white wine-tomato broth with grilled baguette \$29 
- delmonico ribeye** coffee and peppercorn encrusted center-cut ribeye, green bean & mushroom hash, griddled potato cake, espresso demi \$32
- chimichurri rubbed flank steak** with grilled sweet potatoes, wilted arugula and chipotle butter \$26 
- scallops** pan seared, sautéed green beans, lemon-pistachio cous cous, orange jus lié \$29 
- 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 

finish

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

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

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.