

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 | 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 |
| corona \$4 | |

draft

- | | |
|----------------------------------|----------------|
| bud light \$4 | featured draft |
| 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 | |

wines by the glass

whites

- francis ford coppola voltre sante' chardonnay california \$10
- la crema charddonay 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
- intrinsic cabernet napa valley, california \$10



- 19 crimes red blend australia \$9
- girl & dragon malbec argentina \$9
- marietta syrah north coast \$9
- seghesio zinfandel sonoma \$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 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 
- grilled chicken wings** dry-rubbed and lightly smoked with tabasco butter, habañero honey, carrot and celery salad \$12 
- fried green tomatoes** with bacon-shallot chutney, lemon-chive crema \$10
- salmon tartare** citrus cured salmon, shaved cucumber and avocado, pickled shallots, chilé spiced popcorn \$14 



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

- choice of side:** lodge-cut fries, sweet potato fries, spicy 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 gridled 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 gridled pumpernickel 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, fried plantains, 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

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.