



DRINK LIST

CHAMPAGNE & SPARKLING

SML BTL

Risata Moscato d'Asti - 187ml

14

Freixenet Carta Brut - 187ml

14

WHITE WINE

BTL GLS

2020 House Chardonnay

34 10

2018 Chardonnay - Sonoma Cutrer - CA

58 16

2020 Pinot Grigio - San Angelos - Toscana, Italy

72 18

RED WINE

BTL GLS

2020 House Cabernet Sauvignon

34 10

2018 Pinot Noir - Black Magnolia - OR

54 15

2021 Merlot - Bonterra - CA

34 10

2020 Cabernet Sauvignon - Juggernaut - CA

72 18

BEER

Lumber Yard Railhead Ale (Red Ale)

7

Kiltlifter (Scottish Ale)

7

The Joy Bus Wow Wheat (Wheat)

7

Mother Road Tower Station (IPA)

7

Mother Road Sunday Drive (American Ale)

7

Stella Artois

7

Michelob Ultra

6

Bud Light

6

PRE-MIXED DRINKS

Cutwater Margarita (12.5%)

10

Cutwater Bloody Mary (10%)

10

Cutwater White Russian (14%)

10

Cutwater Vodka Mule (7%)

10

Cutwater Mango Margarita (12.5%)

10

Woodford

STARTERS

FRESH BREAD | 12

chef's selection of freshly baked breads and butter. serves 2-4

CRUDITE PLATTER | 12

roasted vegetable dip served with fresh veggies, crisps, and fresh naan. serves 2-4.

FIRESIDE GRAZING BOARD | 13/22

chef's choice of artisanal cheese, cured meats, fresh fruits and vegetables, and nuts. serves 2/serves 4

ELOTE FRITTERS | 12

corn, roasted red pepper, cotija, cilantro-lime crema, sriracha aioli. serves 2

SIDES

SMASHED CUCUMBER SALAD | 6

POTATO SALAD | 6

SIDE OF FRIES | 6

BLISTERED CARROTS | 5

SIDE SALAD | 6

SALADS

CAMP SALAD | 7/12

romaine, tomato, cucumber, red onion, and housemade croutons. Choice of ranch, prickly pear vinaigrette, or balsamic dressing

RADICCHIO CITRUS SALAD | 8/13

radicchio, orange, radish, pecan, mint, and housemade raspberry dressing

BASIL-AGAVE CHICKEN SALAD | 12/18

arugula, shaved carrot, tomato, goat cheese, spiced pepita, basil-agave vinaigrette.

SODA & JUICE

PRICKLY PEAR LEMONADE | 6

LEMONADE | 5

SAN PELLEGRINO | 5

SODA | 4

COCA-COLA, DIET COKE, 7UP, ROOT BEER, DR PEPPER, DIET CAFFEINE FREE 7UP

SANDWICHES

All sandwiches come with a choice of side.

THE BACKLAND BURGER | 22
1/3lb locally sourced beef burger with pepperjack cheese, tomato jam, caramelized onion, arugula, house aioli, and locally sourced bacon on brioche bun.
vegetarian option:
impossible patty w/o bacon

FRIED CHICKEN & WAFFLES | 20
buttermilk marinated chicken tenders, house made pickles, your choice of sweet or spicy dressing, all on home made waffles.

BÁNH MÌ | 22
slow roasted pulled pork, pickled carrot and radish, fresh cucumber and cilantro, and house aioli on a baguette roll.
vegetarian option:
lemongrass tofu substituted for pork.

ENTREES

MOLE STEAK | 46
grilled 12oz NY Strip served with house mole and chef's choice of vegetable and potato (also available with garlic butter)

GRILLED TROUT | 23
served with creamy cornbread puree and chef's choice of vegetable

PAN TOSSED FETTUCCINE | 23 ALFREDO
A perfectly creamy and rich fettuccine alfredo garnished with a fresh sprig of parsley.
Add Chicken +5, Shrimp +7

KAIBAB TACOS | 19
spiced tofu, tomato, cilantro, grilled corn tortilla. 3 tacos/order. served with a side of escebeche (Vegan)

DESSERTS

CAST IRON COOKIE | 9
freshly baked chocolate chip cookie with a scoop of vanilla gelato

CARROT CAKE | 6
housemade carrot cake with cream cheese frosting

SORBET BY THE SCOOP | 4
rotating flavors. ask server for tonight's options

KID'S CORNER

KIDS PASTA | 12
pasta with cheese sauce. served with chef's choice of vegetable

BASECAMP CHEESEBURGER | 12
topped with cheddar cheese. served with french fries

CHICKEN TENDERS | 12
buttermilk marinated chicken. served with french fries