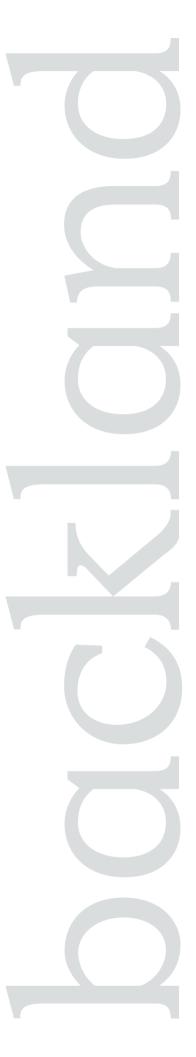


### DRINK LIST

CHAMPAGNE & SPARKLING	SML	SML BTL	
Risata Moscato d'Asti - 187ml	1.	14	
Freixenet Carta Brut - 187ml	1.	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	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	6	
Bud Light	6		
PRE-MIXED DRINKS			
Cutwater Margarita (12.5%)	10	10	
Cutwater Bloody Mary (10%)	10		
Cutwater White Russian (14%)	10		
Cutwater Vodka Mule (7%)	10	10	
Cutwater Mango Margarita (12.5%)	10	0	



### 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

vegetarian option: impossible patty w/o bacon

brioche bun.

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 AI FREDO

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 tonights 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

