



DRINK LIST

CHAMPAGNE & SPARKLING

SML BTL

Freixenet Carta Brut 187 ml	14
Gemma di Luna Sparkling Italian Moscato	14

WHITE WINE

BTL GLS

2020 House Chardonnay	34	10
2018 Chardonnay – Sonoma Cutrer, CA	58	16
2020 San Angelos Pinot Grigio – Toscana	72	18

RED WINE

BTL GLS

2020 House Cabernet	34	10
2018 Pinot Noir – Black Magnolia, OR	54	15
2021 House Bonterra Merlot, CA	34	10
2020 Cabernet – Juggernaut	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 Conserve & Protect (Golden 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

SAMPLE MENU - SUBJECT TO CHANGE

This Menu or Similar Launching 9/28/23. Call for Current Menu

STARTERS

HIKERS HUMMUS PLATTER | 12/19

Smooth house made hummus with a medley of fresh cut vegetables, crisp crackers, jicama, and toasted pita chips. Serves Two/Serves Four

ARIZONA CHEESE CRISPS | 12

Crispy tomato & basil tortilla topped with melted monterey jack cheese, onion, green chilies, and fresh cilantro

FIRESIDE GRAZING BOARD | 13/22

A selection of exquisite cured meats, artisan cheeses, fresh cut vegetables, fresh fruits, flavourful olives, roasted nuts, and artisanal crackers. Serves Two/Serves Four

BUFFALO CAULIFLOWER | 12

Roasted cauliflower, seasoned and drizzled in spicy buffalo sauce. Served with celery and carrot sticks, accompanied by blue cheese or ranch dressing.

CAST IRON SLIDERS | 14

ROASTED CAULIFLOWER SLIDERS
Oven roasted cauliflower, house made hummus, zesty sriracha aioli, and lettuce. Set of four.

-or-

SAVORY BEEF SLIDERS

Well seasoned ground beef patty, caramelized onions, melted cheddar cheese, and herb aioli. Set of four.

SALADS

CAMP SALAD | 15/8

Fresh romaine lettuce, juicy grape tomatoes, sliced carrot, red onion, and house made croutons. choose from balsamic vinaigrette, creamy blue cheese, classic caesar, creamy ranch dressing, or house made prickly pear vinaigrette. Full/Half

BURRATA CAPRESE SALAD | 12/7

Generous slices of heirloom tomatoes paired with thick sliced burrata cheese and fresh basil leaves, drizzled with basil pesto, and balsamic vinaigrette Full/Half

PESTO PASTA SALAD | 15/8

Ziti pasta coated in basil pesto, paired with rich mozzarella, cherry tomatoes, and fresh arugula. Full/Half

WILDBERRY SPINACH SALAD | 14/7

Tender baby spinach, assorted berries, creamy burrata cheese, crisp red onions, and roasted nuts for the perfect crunch, topped with a lively raspberry vinaigrette Full/Half

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SANDWICHES

All sandwiches come with a choice of hand cut fries, chef's choice potatoes or chef's vegetables.

THE BACKLAND BURGER | 17/19

A mouthwatering grass fed, regionally sourced ground beef patty with melted cheese, crispy bacon, lettuce, tomato, pickle, and caramelized onion on a buttery brioche bun.
vegetarian option: impossible patty w/o bacon
¼ lb Patty/½ lb patty

BUTTERMILK CHICKEN | 18 TENDER SANDWICH

Buttermilk-marinated chicken tenders, fried to golden perfection, and topped with cheese, crisp lettuce, heirloom tomato and sauteed or raw onion. All served on a soft brioche bun.

THE CHARLIE MOOSE RB-BLT | 17

Generous layers of sliced roast beef, thick-cut bacon, ripe heirloom tomatoes, fresh leaf lettuce, and house made savory herb aioli, all on texas toast

ENTREES

RANCHER'S CHOICE NY STRIP | 46

A juicy 12oz NY strip steak, grass-fed, regionally sourced, and grilled to perfection. topped with our chef's signature sauce and served with chef's choice of potatoes and vegetables.

FLAME GRILLED SALMON | 33

An 8oz salmon filet, grilled and adorned with a zesty citrus cream sauce. accompanied by chef's choice of potatoes and vegetables

PAN TOSSED FETTUCCINE | 23 ALFREDO

A perfectly creamy and rich fettuccine alfredo garnished with a fresh sprig of parsley. Add Chicken +5, Shrimp +7

FARM CHICKEN PICCATA | 29

Tender chicken cutlet, lightly breaded and fried, topped with a bright lemon caper sauce. served with chef's choice of potatoes and vegetables

NOPALES TACO | 19

Three corn tacos filled with a medley of nopales, roasted corn, and tomato. Topped with creamy plant-based taco sauce and fresh cilantro. Served with fresh tortilla chips and salsa.
(Vegan) (GF)

DESSERTS

CAST IRON PIZOOKIE | 9

Chocolate chip cookie freshly baked in cast iron, served with a scoop of vanilla bean ice cream

DELUXE ICE CREAM SUNDAE | 6

Two scoops of premium vanilla ice cream topped with your choice of: chocolate sauce, sliced banana, fresh berries, chopped pecans, chopped walnuts, chopped dates, peanut butter, shredded coconut, and chia seeds.

KID'S CORNER

LIL' CHEESY ZITI | 12

Tender ziti pasta, served in a creamy cheese sauce, accompanied with chef's choice of vegetables

BASECAMP CHEESEBURGER | 12

A juicy ¼ lb. ground beef patty and melty cheese on a soft brioche bun, accompanied by hand cut fries.

BUTTERMILK CHICKEN TENDERS | 12

Buttermilk-marinated chicken tenders, fried to crispy perfection, and served with hand-cut fries.

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness