

DRINK LIST

CHAMPAGNE & SPARKLING

SML BTL

Korbel Brut- 187ml	14
La Marca Prosecco- 187ml	16

WHITE WINE

BTL GLS

Chardonnay - Bonterra - CA	35	10
Chardonnay - Sonoma Cutrer - CA	58	16
Pinot Grigio - San Angelos - Toscana, Italy	72	18

RED WINE

BTL GLS

Pinot Noir - Black Magnolia - OR	54	15
Merlot - Bonterra - CA	34	10
Cabernet Sauvignon- Robert Hall- CA	72	18
Cabernet Sauvignon - Storypoint - CA	35	11
Malbec - Terrazas Alto - Argentina	35	11

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 Tower Station Roadside Grove (IPA)	7
Mother Road Sunday Drive (American Lager)	7
Stella Artois	7
Michelob Ultra	6
Bud Light	6

MEAD & CIDER

Dune Bloom Prickly Pear Mead	10
Blueberry Spaceship Cider	10

PRE-MIXED DRINKS

Cutwater Lime 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

STARTERS

BACON WRAPPED DATES | 20

Medjool dates stuffed with goat cheese, roasted bell peppers, herbs, wrapped in bacon, and drizzled with balsamic reduction.

FIRESIDE GRAZING BOARD | 22

Chef's choice of cured meats, cheeses, and a variety of sweet and savory bites . Serves 3-4.

HUMMUS AND PITA (V) | 18

Chef's choice of house made seasonal hummus and warm pita.

Ask your server for today's chef's choice.

RUSTIC CORN FRITTERS (V) | 18

House made corn fritters served on a bed of fresh greens finished with spicy aioli.

PARMESAN GARLIC FIRES | 20

House made fries topped with a blend of parmesan cheese, butter, garlic, parsley, and spicy aioli.

ELK JALAPENO POPPERS* | 22

Jalapenos stuffed with ground Elk, southwest seasoning, cream cheese, and spicy aoli.

FRIED GREEN TOMATOES | 22

Breaded and fried green tomatoes served with grilled shrimp, garlic chili crunch, and drilled with yuzu-kosho vinaigrette.

blackboard

SALADS

HOUSE SALAD | 15

Crisp mixed greens with a blend of fresh seasonal vegetables and house made seasoned croutons. Seasonal Vegetables May Vary

CAESAR SALAD | 18

Crisp romaine lettuce with house made seasoned croutons, parmesan cheese and caesar dressing. Add grilled chicken breast 5.

MEDITERRANEAN CHICKPEA SALAD | 20

Roasted chickpeas with a blend of fresh mediterranean flavors with cucumbers, bell peppers, petite heirloom tomato, red onion, feta cheese, fresh parsley and a house made lemon garlic vinegrette.

CHOICE OF DRESSING

Classic Ranch
Chunky Blue Cheese
Caesar
Lemon Garlic Vinaigrette *
Prickly Pear Vinaigrette *

ENTREES

RIBEYE* | 65

Local 20oz ribeye cut in house, grilled to perfection and served with choice of two sides.

PORK CHOP* | 45

Local Thick cut Pork Chop grilled served with choice of two sides.

DUCK BREAST* | 50

Local pan seared duck topped with prickly pear beurre blanc and served with choice of two sides.

CHICKEN BREAST* | 40

Local butterflied chicken breast topped with prickly pear beurre blanc and served with choice of two sides.

WILD RICE BOWL (V, VE) | 28

Wild rice with grilled seasonal vegetables including asparagus, broccolini, and carrots paired with fresh petite heirloom tomatoes, crisp cucumber, pickled red onion, avocado and a house made lemon garlic vinaigrette served over a bed of mixed greens.

FISH/SEAFOOD

BLACKENED TROUT* | 32

Blackened trout grilled in a house made caper butter served with a choice of two sides.

SHRIMP SKEWERS* | 32

Grilled blackened shrimp skewers finished with lemon zest and served with a choice of two sides.

PASTAS

PARMESAN ALFREDO | 26

Made to order Parmesan Alfredo pasta with fresh Parmesan cheese. Add local grilled chicken breast \$5.

MACARONI AND CHEESE | 26

House made macaroni and cheese with mix of cheddar cheeses and cracked pepper finished with fresh herbs and house made croutons served with a choice of one side.

KIDS CORNER

ALL ENTREES COME WITH THE CHOICE OF ONE SIDE

MINI BACKLAND BURGER* | 18

Local grass fed beef burger grilled to perfection served with crisp romaine lettuce, fresh tomatoes, sliced red onion and mayonnaise.

GRILLED CHEESE* | 14

Cheddar cheese on grilled Texas Toast.

MACARONI AND CHEESE | 18

House made macaroni and cheese with a mix of cheddar cheeses.

PARMESAN ALFREDO | 18

Made to order Parmesan Alfredo pasta. Add grilled chicken breast 5.

BUTTER NOODLES | 15

Plain and simple, butter noodles.

CHICKEN STRIPS* | 18

Choice of fried or grilled chicken tenders.

BURGERS

BACKLAND BURGER* | 28

Local ½lb grass feed beef grilled and served on a brioche bun with crisp romaine lettuce, fresh tomatoes, sliced red onion and mayonnaise served with seasoned house fries. Substitute parmesan fries for \$5.

LAMB BURGER* | 35

Local ground lamb grilled and served on a bun topped with brie cheese and cherry preserves. Served with seasoned house fries. Substitute parmesan fries for \$5.

SIDES

Seasonal Mashed Potatoes | 7
Seasoned house Fries | 7
Chef's Choice vegetable | 8
Wild Rice | 7
Side caesar salad | 8
Side house salad | 7
Fresh Fruit | 7

SODA & JUICE

Lemonade | 6
Prickly Pear Lemonade | 6
San PelleGrino | 5
Soda (Coke products) | 4
Box water | 4

DESSERTS

CHEF'S CHOICE DESSERT | 14

Ask your server for today's special.

CHOCOLATE CHIP COOKIE | 10

Fresh baked chocolate chip cookie served on a cast iron dish with a scoop of vanilla bean gelato.

SCOOP OF GELATO | 7

Choice of Double Chocolate or Vanilla Bean

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