



THE GRILL

APPETIZERS

QUESADILLA (V) 9
sautéed onions and peppers, with pepper jack, grilled and served with salsa & sour cream
add chicken 3 / shrimp 5 / roasted veggies 5

WINGS 12
crispy fried chicken wings tossed in your choice of house-made sauce: Hot, Thai, BBQ or Dry Rub, served with bleu cheese dressing

MINT LETTUCE WRAP 10
spicy house ground chicken breast, mint, cilantro, and ginger soy dipping sauce

PBR FRIES (V) 6
hand cut fries, poached in PBR beer and fried to perfection, served with ketchup

JALAPENO POPPERS (V) 9
tempura fried jalapenos stuffed with cheddar & cream cheese, served with sweet chili sauce

BAR NACHOS (GF) 10
house cheese sauce with house chorizo, cilantro, tomato, olives, black beans, salsa & sour cream

SALADS & SUCH

DRESSINGS: ranch, bleu cheese, pineapple habanero Caesar, balsamic, & honey-sriracha vinaigrettes*
add chicken 3 / shrimp 5 / roasted veggies 5

CLAM CHOWDER 5/9
cup or bowl of our New England clam chowder served with homemade cornbread

FORBIDDEN BOWL (GF,V) 14
forbidden rice with roasted root vegetables, sunflower seeds & cabbage served with honey sriracha dressing

HOUSE SALAD (GF,V) 5/10
fresh greens topped with tomato, onion, carrot, cabbage, queso fresco & sunflower seeds

CAESER SALAD 11
romaine, parmesan & croutons, tossed in our Caesar dressing*

FRIED CHICKEN SALAD 14
fresh greens, tomato, onion, carrot, bacon buttermilk fried chicken breast, & ranch

SANDWICHES

served with PBR fries
sub salad 1 / house made veggie patty 2

CHICKEN SAMMY 14
buttermilk fried chicken breast with black pepper aioli, chipotle candied bacon (L) and white cheddar

MINT BURGER 14
our signature 1/3-pound burger* with house ketchup, topped with bacon (L) onion jam, and white cheddar cheese

COWBOY BURGER 14
1/3-pound burger* with BBQ sauce, topped with chipotle candied bacon (L), fried onions, and yellow cheddar cheese

BLACK 'N' BLEU BURGER 14
1/3-pound burger with steak sauce, topped with grilled mushrooms, and melted bleu cheese

GRILLED CHEESE (V) 13
white cheddar, gruyere and tomato with sourdough bread
add bacon (L) 2 / burger patty 3

ENTREES

served with a small salad

RIBEYE STEAK 28
hand cut 12-14oz grilled ribeye* served with mashed potatoes, our house steak sauce & veggies

PORK CHOP (GF) 18
8-10oz grilled pork chop* glazed with apple onion jam, and served with mashed potatoes & veggies

FISH FRY 20
beer battered Canadian Walleye, served with PBR fries and house tartar sauce
Half Order 14

MAC 'N' CHEESE (V) 16
rigatoni tossed in gruyere and cheddar sauce, topped with sriracha, bread crumbs and fried onions
add chicken 3 / shrimp 5 / roasted veggies 5

ALL MENU ITEMS, SAUCES AND DRESSINGS ARE MADE IN HOUSE

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness
extra sauce/dressing .50 compostable to go containers .50

GF-Gluten Free V-Vegetarian L-Local (MT)