



APPETIZERS

CALAMARI

Lightly Battered and Fried with
Roasted Garlic Aioli for dipping \$14

THE TRIPLE THREAT

Tangy fresh guacamole, creamy chorizo
queso, and fresh made medium-heat
Southwest salsa. Comes with plenty of crispy
corn chips for your dipping pleasure! \$15

WEST TEXAS WINGS

A mix of 8 drumsticks and wings, fried to
perfection. Then we toss in your choice of
spicy apricot sauce, house made Buffalo sauce,
or tangy homemade BBQ sauce. Served with
carrot and celery sticks, and Blue Cheese or
Ranch for dipping. \$14

GOUDA CHEESE FRIES WITH BRAISED BRISKET

Smoked Gouda Cheese, Tender chopped
Braised Brisket, thick sliced Bacon
Crumbles and green onion on top of crispy
hand-cut fries \$15

SHINER BOCK BRISKET STREET TACOS

Our Shiner Bock braised brisket on flour
or corn tortillas, topped with caramelized
onions, house-made pickled jalapeno,
queso fresco, and a wonderfully complex
chipotle lime aioli. \$13

MOZARRELLA CHEESE STICKS

Rich, breaded, creamy mozzarella sticks.
Fried golden brown and served with house
made marinara sauce and ranch dressing \$11

SOUPS & SALAD

CAESAR SALAD

Classic Caesar with Seasonal Mixed Greens, Tangy
Caesar Dressing, Homemade Croutons and Earthy
Parmesan Cheese
Small \$6 Entree \$9 Add Grilled Chicken \$6,
Jumbo Shrimp (3) \$8

SOUP OF THE DAY

Bowl \$8 Cup \$4

WEDGE SALAD

Crispy Butter Lettuce topped with housemade
Blue Cheese Dressing, Blue Cheese Crumbles,
Bacon and Tomatoes \$12

CAPRESE SALAD

Fort Davis Local Tomatoes, Fresh Mozzarella, Fresh
Basil, Olive Oil and Sea Salt \$9



ENTREES

CHICKEN FRIED STEAK \$17

Fresh beef cutlet fried to perfection and served with cream gravy. Served with our seasonal vegetable and Creamy Mashed Potatoes

GRILLED MOUNTAIN TROUT \$26

Grilled whole trout topped with a herbaceous lemon caper sauce. Served with our seasonal vegetable and cilantro rice

PENNE PASTA PRIMAVERA \$18

Tender penne pasta covered in a fresh, vibrant vegetable marinara sauce, Sauteed mushrooms, onion, yellow & zucchini squash, along with fresh garlic. Then topped with capers and aged Pecorino Romano cheese.

Add 3 Jumbo grilled shrimp for only \$8, or a grilled juicy chicken breast for only \$6

BLUE MOUNTAIN RIBEYE \$32

A hand-cut 12 oz. Black Angus ribeye, grilled to perfection, and topped with rich herbed butter. Served with seasonal vegetables and creamy whipped mashed potatoes, or hand cut fries

BLUE MOUNTAIN TENDERLOIN \$30

8oz. Black Angus tenderloin, hand cut and grilled perfectly to order. We top that with herbed butter, then serve with seasonal vegetables and creamy whipped mashed potatoes or hand cut fries.

HOMESTYLE CHEESE ENCHILADAS \$18

Our made from scratch Southwest pan-style cheese enchiladas. Savory sharp cheddar and a tangy sauce featured in this South of the Border treat. Topped with shredded lettuce, chopped tomato, thinly sliced green onion and our fresh cilantro sour cream sauce drizzle. Served with perfectly spiced Spanish rice and pinto beans.

WEST TEXAS STEAK AND ENCHILADAS

An unforgettable pairing! Add a beautiful hand-cut ribeye or tenderloin to our savory homestyle Southwest enchiladas for the ultimate Tex-Mex fusion!

Ribeye & Enchiladas - \$42

Tenderloin & Enchiladas - \$37

HAND PRESSED BLUE MOUNTAIN BURGER \$14

Hand pressed All beef burger, perfectly grilled and served on a soft Brioche bun with French Fries. Add Provolone/Cheddar/Blue Cheese \$2 Crispy Bacon \$2 Grilled Onions \$2. Grilled Mushrooms \$2
Add Gouda, bacon and green onions to fries \$4