



APPETIZERS

MOZARRELLA CHEESE STICKS \$11

Rich, breaded, creamy mozzarella sticks. Fried golden brown and served with house made marinara sauce

THE TRIPLE THREAT

Tangy fresh guacamole, creamy chorizo queso, and fresh made medium-heat Spicy Southwest Salsa. Black Bean dip can be substituted for any item. Comes with plenty of crispy house chips for your dipping pleasure! \$15

CRISPY FRIED DILL PICKLE SPEARS \$12

Served with Housemade ranch.

GOUDA CHEESE FRIES WITH BRAISED BRISKET \$15

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

SHINER BOCK BRISKET STREET TACOS \$13

Our Shiner Bock braised brisket on flour or corn tortillas, topped with caramelized onions, house-made pickled jalapeno, queso fresco, and a green tomatillo chile sauce .

CALAMARI \$14

Lightly Battered and Fried with Fresh Marinara Sauce for dipping

SOUPS & SALAD

CAESAR SALAD

Classic Caesar with Seasonal Mixed Greens, Tangy Caesar Dressing, Homemade Croutons and Parmesan Cheese

Small \$9 Entree \$12 Add Grilled Chicken \$6,
Jumbo Shrimp (3) \$8, Seared Ahi Tuna (\$14)

CAPRESE SALAD

Fort Davis Local Tomatoes, Mozzarella, Fresh Basil, Garlic Rosemary Olive Oil ,Sea Salt and Balsamic Vinegar \$10

WEDGE SALAD

Crisp Iceberg Wedges topped with housemade Blue Cheese Dressing, Blue Cheese Crumbles, Bacon and Tomatoes \$12

SUMMER BERRY SALAD \$10

Fresh spring mix with slivered almonds and feta cheese. Topped with our house strawberry vinaigrette and fresh seasonal berries. Add Grilled Chicken \$6, Jumbo Shrimp (3) \$8, Seared Ahi Tuna \$14

SOUP OF THE DAY

Bowl \$8 Cup \$4
Ask Server for Daily Special



ENTREES

GRILLED MOUNTAIN TROUT \$26

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

RED SNAPPER TACOS \$26

Red snapper fillets served on soft corn tortillas resting on a zesty chipotle aioli, topped with a tangy vinegar based cabbage slaw and cilantro. Served with southwest black beans and Spanish rice.

PENNE PASTA PRIMAVERA \$18

Al dente 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

BEEF BOLOGNESE \$18

A classic, hearty beef, tomato and veggie sauce over al dente pasta topped with mozzarella and crushed red pepper.

BLUE MOUNTAIN RIBEYE \$35

A hand-cut 12 oz. Local Beef ribeye, grilled to perfection, and topped with rosemary butter. Served with seasonal vegetables and creamy whipped mashed potatoes, or hand cut fries

\$2 Blue Cheese \$2 Grilled Onions \$2 Grilled Mushrooms

BLUE MOUNTAIN TENDERLOIN \$33

9oz. local beef tenderloin, hand cut and grilled perfectly to order. We top that with rosemary butter, then serve with seasonal vegetables and creamy whipped mashed potatoes or hand cut fries.

\$2 Blue Cheese \$2 Grilled Onions \$2 Grilled Mushrooms

CHICKEN FRIED STEAK \$20

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

BLUE MOUNTAIN CHICKEN SANDWICH \$17

A buttermilk marinated chicken breast, grilled or fried on top of our signature spicy mayo topped with pickles, between a brioche bun. Served with crisp handcut fries.

Add Provolone/Cheddar/Blue Cheese/Swiss \$3 Crispy Bacon \$2 Add wing sauce \$2 Add Fresh Jalapenos \$2

Add Gouda, bacon and green onions to fries \$5

HAND PRESSED BLUE MOUNTAIN BURGER \$17

Hand pressed All local beef burger, perfectly grilled and served on a soft Brioche bun with French Fries. Add Provolone/Cheddar/Blue Cheese/Swiss \$3 Crispy Bacon \$2 Grilled Onions \$2. Grilled Mushrooms \$2

Add Gouda, bacon and green onions to fries \$5