



## STARTERS

### SMOKED HAM & MOZZARELLA BITES 16

Shaved prosciutto ham wrapped around baby whole milk mozzarella, rolled in Chef's special breading & fried golden brown, served with a basil infused tomato blush.

### COCONUT SHRIMP 19

Jumbo shrimp dredged in a coconut batter, served with an orange ginger soy dipping sauce.

### MOUNTAIN TOP PRETZELS 15

SMB favorite made from our beer grain! Duo of warm pretzels served with our Blue Bird Blonde pepper jack cheese dip.

### FIRECRACKER WINGS 17

Explosion pile of monster wings tossed in our signature Firecracker Sauce! Sweet heat flavor profile, served with veggie sticks & house bleu cheese dressing.

### BREWERY NACHOS 14

Corn tortilla chips, pico, queso, jalapenos, black olives, salsa & sour cream drizzle.  
Add Chicken +3 Steak +5

### ULTIMATE QUESADILLA 16

Huge flour tortilla stuffed with a blend of cheese, sautéed onion, peppers, spinach, and black olives. Served with traditional condiments & filled with your choice of chicken or beef. Garnished with house salsa & Blue Bird Blonde pepper jack cheese sauce!

### BURGER SLIDERS 15

4 Mini burgers, each one with its own personality: plain, cheese, bacon, onion, served with horseradish mayo & sweet chili mustard.

### PERSONAL PIZZA 13

Perfect size topped with house sauce, plenty of mozzarella & your choice of toppings: Pepperoni, Sausage, Veggies.

### ARTICHOKE & CRAB DIP 15

Creamy blend of garlic, herbs & spices, tossed with roasted pureed artichokes, sweet crab meat folded in to create an incredible dip! Served with toast shards & lavosh crackers.

## WET YOUR WHISTLE

### SODA 3

Pepsi, Diet Pepsi, 7up, Mt. Dew, Dr. Pepper, Root Beer, Lemonade, Unsweet Iced Tea  
Shirley Temple & Roy Rogers \$3.50

### JUICE 3

Orange, Apple, Pineapple, Tomato, Grape, Cranberry

### HOT DRINKS 3

Coffee, Decaf Coffee, Assorted Teas, Hot Chocolate \$3.50

## LIGHTER SIDE

### FARMER'S MARKET 14

Boston Bibb Lettuce, hand torn & tossed with sweet green peas, chopped smoked ham, shoe peg corn, crispy bacon curls, hard boiled egg, tear drop tomatoes, lightly dressed with our buttermilk cucumber & poppy seed ranch dressing.

### BLACK & BLEU 18

SMB Favorite! Blackened tenderloin steak, iceberg wedge, bacon curls, tomatoes, tobacco onions, bleu cheese crumbles & house dressing, balsamic glaze.

### TURPIN TACO SALAD 15

Jalapeno & cheddar flour tortilla bowl stuffed with your choice of chicken or beef, shredded lettuce, diced tomato, onion, jalapenos, black olive, and blend of cheeses, sour cream, guacamole, and salsa.

### CARBON CAPRESE 16

Vine ripe tomato grilled & seasoned with a sweet kosher salt rub, sandwiched between layers of whole milk mozzarella, leaves of basil, garnished lightly with an aged balsamic vinegar.

### COUNTRY CHICKEN SALAD 15

Crispy fried house made chicken tenders, spinach leaves, red onion shards, and chunks of tomatoes, hard boiled egg, fresh green beans, avocados, & green goddess dressing.

### VEGETARIAN FRENZE 16

Melange of organic greens, sun dried tomatoes, bermuda onion, grilled portabella mushroom cap, artichoke hearts, roasted marinated asparagus, shoe peg corn, grilled tofu, finished with a honey balsamic vinaigrette.

## PRIMETIME PIZZAS!

### PEPPERONI POWER 24

Crust smothered in pepperoni, house marinara sauce & loaded with mozzarella cheese.

### MANJA MEATBALL 24

Baby hand rolled meatballs filled with parmesan & mozzarella cheese, piled on top of our house pizza crust with marinara sauce & topped with a ton of mozzarella cheese.

### SAUSAGE SMACK DOWN 26

Sweet Italian sausage chopped and topped on top of our house pizza crust smothered with marinara sauce & mozzarella cheese.

### VIBRANT VEGGIE 17

Garden assortment of veggies, marinara sauce & mozzarella cheese.





## SANDWICHES

All burgers come with choice of side: fries, sweet potato fries, or chips. Upgrade to fresh fruit, onion rings, cup of soup or small house salad for \$1.50.

### PORTABELLA MUSHROOM SANDWICH 18

Herb breaded mushroom cap lightly fried golden brown, topped with Bibb lettuce, vine ripe tomato, roasted red pepper, pickled red onion & cucumber, and grilled tofu, finished with a balsamic glaze. Placed on a ciabatta roll.

### LAKESIDE CHICKEN 16

Marinated grilled chicken breast topped with sliced roasted tomato, avocado & melted pepper jack cheese, placed on a croissant & finished with cucumber ranch mayo.

### HOT SPRINGS DIP 17

Slow roasted siroloin shaved and piled high on top of a soft hoagie roll smothered in provolone cheese, finished with our Meltdown Java Porter beer au jus.

### PORK PANIC PANINI 15

Pulled pork topped with crispy fried onions, cole slaw, bread & butter pickle chips, topped with house BBQ sauce, nestled and pressed on a ciabatta roll.  
Truly a BBQ Sensation!

### KICKIN CHICKEN 16

Sweet blacken chicken breast topped with jalapenos, green chilis, roasted tomatoes, finished with sweet chili mayo on a ciabatta roll.

### TITAN STEAK SANDWICH 21

Medallions of steak grilled to temperature, topped with crispy onions, boursin cheese, bibb lettuce, roasted tomato, placed on a soft hoagie roll, served with creamy horseradish sauce and our Meltdown Java Porter beer au jus.

### DRUNKEN FISH 15

Beer battered flaky white fish deep fried and topped with shaved lettuce, tomato, red onion, house made tartar sauce, on a soft hoagie roll & paired with cole slaw.

### BACK PACKER BLT 14

Thick sliced bacon piled high, Bibb lettuce, tomato, Avocado, dressed with a garlic ranch mayo, layered on a 3 pieces of toasted Texas toast.

### DOUBLE CHOCOLATE GANACHE' TORTE 10

With a white chocolate sauce, kahlua whipped cream & chocolate cake.

### BOURBON BREAD PUDDING 12

Decadent layer of bread soaked in Chef's special batter and transformed into an amazing pudding of savory goodness. Topped with our famous bourbon sauce.

### APPLE PECAN COBBLER 10

Chunks of Granny Smith apples folded with candied pecans into a pie filling and stuffed into an oven crockery and covered with a sweet puff pastry dough & baked golden brown. Dusted with cinnamon, sugar & whipped cream.

### STRAWBERRY CHEESECAKE 12

Classic cheesecake water bath baked, generously portioned and smothered in strawberries & cream.

## BURGERS

All burgers come with choice of side: fries, sweet potato fries, or chips. Upgrade to fresh fruit, onion rings, cup of soup or small house salad for \$1.50.

### ALL AMERICAN 17

1/2 lb ground beef hand patted, lettuce, tomato, onion, pickle spear, fully seasoned & placed on a classic bun. Choice of 2 toppings included.

Topping Option: American, Swiss, Provolone, Pepper Jack, Cheddar, Mozzarella, Bleu Cheeses, Caramelized Onions, Bacon, Sauteed Mushrooms & Avocado.

### FAT CHEESE 18

Two 1/2 lb burgers piled high & smother in American cheese, lettuce, tomato, onion, & pickle spear finishes it off!

### BACON BAD BOY 19

1/2 lb burger, bacon, cheddar cheese, carmelized onions, smoky wyoming bourbon bacon jam mayonnaise, finished fully dressed with a pickle spear.

Add a fried egg for a true gut bomb! +2

### AMIGO BURGER 18

1/2 lb burger, guacamole, chorizo sausage, jalapenos, pico with melted manchego cheese, & topped with house salsa

### SPINACH MUSHROOM SWISS 18

1/2 lb burger, swiss cheese, wilted spinach, sauteed mushrooms, topped with a creamy spinach sauce, fully dressed with lettuce, tomato, onion & pickle spear.

## CHEF'S TABLE

### CATCH OF THE DAY 27

Enjoy Chef's passion for seafood with a seasonal filet prepared with an appreciation for its natural flavors. Paired with an appropriate starch and vegetable to enhance the culinary experience.

### RANCHER'S RIBEYE STEAK 45

18oz Angus Ribeye Steak\* seasoned with Chef's special rub & blackened. Complemented with a bourbon molasses glaze and served with Yukon gold mashed potatoes and steamed veggies.

### CHAMPION FILET 42

8oz filet\* charbroiled to temperature, Yukon gold mashed potato, steamed veggies, dressed with hearty red wine demi-glaze & béarnaise sauce.

### SPINELESS PORK 24

Boneless center cut pork chop salt & black pepper crusted and grilled, served with a maple syrup glaze, lemon rice & steamed veggies

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.