APPETIZERS

FRIED PICKLE SPEARS 7.95 Fried pickles with buttermilk cheese, served with aioli sauce.

POLENTA SKIN 8.95 Cheesy polenta topped with balsamic dressing. Add ‘em up with pulled pork add $3.

PRETZEL & BEER CHEESE SAUCE 9.95 Overload pretzel served with beer cheese sauce.

QUESADILLA 10.95 Flour tortilla, cheddar cheese, mozzarella cheese, sour cream and pico de gallo with choice of chili pepper, or black beans. Add guacamole $4.

CHIPS & DIPS TRIO 12.95 Tortilla chips served with salsa roja, housemade guacamole and warm queen.

CHICKEN FINGERS 12.95 Breaded fried chicken tenders.

BBQ BRISKET Nachos 14.95 Tortilla chips topped with house-smoked brisket, cheese sauce, pico de gallo, sour cream, BBQ sauce, jalapenos, black beans and corn. Tater tots topped with cheese sauce, bacon bits, spicy aioli, fried tomatoes, and green onions.

PBR WINGS Regular or boneless 10 - 12.95 / 20 - 22.95 Choice of Sauces (extra sauce 25 ea)
Buffalo, smokin’ hot, garlic parmesan, BBQ, Tapatio lime, Sriracha glaze or just plain.

BULL SHRIMP 12.95 Grilled shrimp in black pepper sauce served on fried tomatoes with shoe string potato fries.

SOUPS & SALADS

SOUP OF THE DAY Cup: 5.95 Bowl: 8.95 House-made chicken topped with cheddar cheese, sour cream and green onion.

HOUSE SALADS 9.95 / ½ - 5.95 - Caesar - Romaine, parmesan cheese, croutons and Caesar dressing.
- Field Green - Spinach mix, spring mix, cherry tomatoes, peas, blue cheese and balsamic vinaigrette.
- Chopped Salad - Iceberg, romaine and mixed cabbage, red onions, cherry tomatoes, bacon bits, diced cucumbers, cheddar cheese and Italian vinaigrette.

SMOKED BRISKET SALAD 16.95 / ½ - 12.95 Chopped iceberg and romaine lettuce, spicy coleslaw, smoked brisket, cherry tomatoes, black beans, cheddar cheese, fried onions, BBQ ranch dressing and a drizzle of BBQ sauce.

ICEBERG WEDGE 9.95 Iceberg lettuce wedge with blue cheese crumbles, cherry tomatoes, bacon bits and blue cheese dressing.

STRAWBERRY CHICKEN SALAD 15.95 / ½ - 12.95 Field greens, shaved chicken, strawberries, red grapes, gorgonzola crumbles, cherry tomatoes, peas with balsamic vinaigrette.

SALMON SALAD 18.95 Chopped green, mixed cabbage, cherry tomatoes, red onions and arugula cheese tossed in balsamic dressing and topped with shoe string potato fries, grilled salmon and a drizzle of balsamic glaze.

HARVEST SALAD 10.95 Iceberg lettuce, spinach, red apples, dried cranberries, candied pecans, red onions and blue cheese crumbles tossed in balsamic dressing, added grilled chicken, steak or shrimp for 8.

ALL DAY BREAKFAST

CLASSIC BREAKFAST 5.95 Two eggs, bacon or sausage, fresh fruit, and choice of toast.
STEWED EGGS 12.95 Steak, two eggs, fresh fruit, and choice of toast.

CHICKEN & WAFFLES 14.95 Crispy fried chicken and bacon bits served on a waffle with a drizzle of maple syrup.

PBR OMELET 10.95 Cheddar cheese, spinach, bacon and tomato. choice of toast.

BURGERS

Served on a brioche bun with a choice of side

PBR BURGER 5.95 / 6.45 / 6.45 / 10.95 / 14.95 / 18.95 All beef patty, American cheese, applewood smoked bacon, lettuce, tomatoes and onions.

SMOKIN’ JERK BURGER 5.95 / 6.45 / 6.45 / 10.95 / 14.95 / 18.95 Jerk spiced all beef patty, pepper jack cheese, charred jalapenos, a slice of grilled pineapple, sautéed onions and spicy aioli.

A-1 BURGER 16.95 All beef patty, onion, grilled pepper jack cheese, A-1 sauce, sautéed onions, lettuce and tomato.

IMPOSSIBLE BURGER 18.95 Vegen “impossible” patty, lettuce, tomato and onions.

COWBOY RIB-EYE 34.95 / 34.95 / 34.95 / 34.95 / 34.95 / 34.95 Dry aged sirloin served with mashed potatoes and asparagus topped with mushrooms, rosemary garlic, demi glace sauce.

NEW YORK STEAK 30.95 / 30.95 / 30.95 / 30.95 / 30.95 / 30.95 New York Strip served with mashed potatoes, asparagus and shoestring onions.

T-BONE 32.95 / 32.95 / 32.95 / 32.95 / 32.95 / 32.95 16 oz bone with a real glance served with mashed potatoes, asparagus and mushrooms.

SALMON DINNER 18.95 / 18.95 / 18.95 Grilled salmon filet with roasted vegetables, sautéed spinach, cherry tomatoes and capers in a lemon herbed sauce.

PIZZAS

Gluten free cauliflower crust add $2

PEPPERONI PIZZA 11.95 Add sauce topped with mozzarella cheese and sliced pepperoni.

MARGHERITA PIZZA 11.95 Basil, olive oil, garlic, sliced tomatoes and mozzarella cheese.

MEAT LOVERS PIZZA 12.95 Sausage, bacon, pepperoni, and ham.

HOUSE SMOKED BBQ

Served with a choice of side. Add a house salad $2

COMBO PLATTER 31.95 Beef brisket, 2 rack of pork ribs served over a Texas toast with spicy coleslaw.

SMOKED BRISKET 23.95 Served over Texas toast with BBQ sauce and spicy coleslaw.

BBQ PORK RIBS 30.95 / ½ - 20.95 House smoked half or full rack with BBQ sauce and spicy coleslaw.

SANDWICHES

Served with a choice of side. Available as a wrap.

TRIPLE TURKEY CLUB 15.95 House-smoked turkey topped with swiss cheese, bacon, lettuce, tomatoes, spicy aioli on toasted wheat bread.

BUFFALO CHICKEN 12.95 Hand battered chicken, blue cheese, lettuce, tomato and house-made buffalo sauce. Served on a bun or wrapped in a flour tortilla.

CALIFORNIA CHICKEN SANDWICH 14.95 Grilled chicken breast with applewood smoked bacon, pepper jack cheese, guacamole, lettuce, tomatoes and onion. Available as a wrap.

SMOKE BRISKET BBQ SANDWICH 17.95 Served in a brioche bun, shared brisket, pickles chip, coleslaw and BBQ sauce.

SOUTHERN FRIED CHICKEN SANDWICH 14.95 Fried chicken, spicy fresh coleslaw, pickles chip, lime jalapenos and fruit stone mustard.

BBQ PULLED PORK 15.95 BBQ pulled pork, spicy fresh coleslaw, pickles chip, served in a brioche bun.

BLT 12.95 Three-cut bacon, iceberg lettuce, sliced tomatoes, avocados and spicy sauce in toasted wheat bread.

ENTRÉES

Add a house salad $2.

FISH & CHIPS 18.95 Beer tempura cod with house cut fries. Served with tartar sauce.

BBQ CHICKEN 18.95 Half chicken slow roasted with house made BBQ sauce. Served with garlic mashed potatoes and steamed vegetables.

ROSEMARY ROASTED CHICKEN 18.95 Lemon herb chicken served with garlic mashed potatoes and roasted seasonal vegetables.

BACON AND CHEESE 17.95 House made mac & cheese with honey bacon bits and bread crumbs.

SIDE 5.15

MIXED VEGGIES • ROASTED GARLIC MASHED POTATOES • FRESH Plum • FRENCH FRIES • SWEET POTATO FRIES • TATER TOTS • SPICY COLESLAW • MAC AND CHEESE • (6/9)

DESSERTS

COWBOY RIB-EYE 34.95 / 34.95 / 34.95 / 34.95 / 34.95 / 34.95 / 34.95 Dry aged sirloin served with mashed potatoes and asparagus topped with mushrooms, shoestring onions, demi glace sauce.

NEW YORK STEAK 30.95 / 30.95 / 30.95 / 30.95 / 30.95 / 30.95 / 30.95 New York Strip served with mashed potatoes, asparagus and shoestring onions.

T-BONE 32.95 / 32.95 / 32.95 / 32.95 / 32.95 / 32.95 / 32.95 16 oz bone with a real glance served with mashed potatoes, asparagus and mushrooms.

SALMON DINNER 18.95 / 18.95 / 18.95 Grilled salmon filet with roasted vegetables, sautéed spinach, cherry tomatoes and capers in a lemon herbed sauce.

BREAD PUDDING 11.95 / 11.95 / 11.95 / 11.95 / 11.95 / 11.95 / 11.95 House-made bread pudding topped with vanilla anglaise and fruited cream caramel sauce.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially in the case of certain medical conditions. Please be sure to notify your server of any allergies or dietary restrictions you may have prior to ordering.

Staff Favorite
**DRAFT BEER**

<table>
<thead>
<tr>
<th>Category</th>
<th>16 oz</th>
<th>SOUVENIR 20oz</th>
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<tbody>
<tr>
<td><strong>DOMESTICS</strong></td>
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<tr>
<td>Parst Blue Ribbon</td>
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<td>10</td>
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<tr>
<td>Bud Light</td>
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<td>10</td>
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<tr>
<td>Michelob Ultra</td>
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<tr>
<td><strong>IMPORTS/CRAFTS</strong></td>
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<tr>
<td>Alaskan Amber</td>
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<td>14</td>
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<td>Dos XX</td>
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<td>14</td>
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<td>Guinness</td>
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<td>Modelo</td>
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<td>Pacifico</td>
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<tr>
<td>Stella Artois</td>
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<tr>
<td>Angry Orchard Cider</td>
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<tr>
<td>Blue Moon</td>
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<td>Deschutes Fresh Squeezed IPA</td>
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<td>Elysian Space Dust</td>
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<td>Fat Tire</td>
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<td>Firestone 805</td>
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<td>Golden Road Mango Cart</td>
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<tr>
<td>Goose Island IPA</td>
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<td>Kona Big Wave</td>
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<tr>
<td>Lagunitas IPA</td>
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<td>Sam Adams Boston Lager</td>
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<td>Sam Adams Seasonal</td>
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<td>Shiner Bock</td>
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<tr>
<td>Sierra Nevada Pale Ale</td>
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<tr>
<td>Strongbow Cider</td>
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**BOTTLED & CANNED BEER**

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<tr>
<td>Michelob Ultra</td>
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<tr>
<td>Parst Blue Ribbon</td>
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<td>Parst Non Alcoholic</td>
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<tr>
<td>Coors Banquet</td>
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<tr>
<td>Coors Light</td>
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<tr>
<td>Miller Genuine Draft</td>
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<tr>
<td>Miller Lite</td>
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**COCKTAILS 15oz**

- **ASSESS THE DEALS**
  - Avion tequila, agave nectar, triple sec, lime juice and sour mix.
- **BEER VACATION**
  - New Amsterdam Pineapple, pineapple juice, lemonade, sour mix, Sierra Mist, Apple Pucker, Blue Curaçao, lemon and limes.
- **WILD THING**
  - New Amsterdam Pineapple, orange juice, lime juice, pineapple juice, orange slices and a float of Malibu rum.
- **HAPPY HOURS**
  - Absolut Citron, watermelon punch, simple syrup, watermelon puree and sour mix.

**MULES 12oz**

- **TENNESSEE MULE**
  - Jack Daniel's Honey whiskey, bitters and orange juice.
- **MOSCOW MULE**
  - Stoli vodka, ginger beer and lime juice.
- **EL BURRO**
  - Avion tequila, lime juice, simple syrup, ginger beer and bitters.

**SOUVENIR LIGHT-UP SHOT 10oz**

- **GREEN TEA**
- **WASHINGTON APPLE**
- **BLUE KAMIKAZE**
- **SOUCHY SNACK**
- **JOLLY RANCHER**
- **PB&J**
- **BIRTHDAY CAKE**
- **DEEP EDDY LEMON DROP**
- **DEEP EDDY RUBY RED**

**FROZEN 15oz**

- **WATERMELON**
- **MEXICA**
  - Pina Colada, Blue Ice and Strawberry Daiquiri with a Bomb Pop.
- **PINZA COLADA**
- **MARGARITA**
- **STRAWBERRY**

**MOCKTAILS 15oz**

- **CUCUMBER LIME REFRESHER**
- **STRAWBERRY CITRUS SODA**
- **PEACH PALMER**
  - Iced Tea, Lemonade, Monin Peach syrup with a lemon garnish.
- **WILDBERRY PALMER**
  - Iced Tea, Lemonade, Monin Wildberry syrup with a lemon garnish.

**BOTTLED WATER, SODA & JUICE**

- **12oz WATER**
- **20oz ESSENTIAL WATER**
- **11.5oz PEPSI**
- **11.5oz DASANI**
- **11.5oz ESSENTIA WATER**
- **5oz RED BULL**
- **3oz_barbara sour**
- **2oz_BARBARA SOUR**
- **1.5oz_BARBARA SOUR**
- **1.5oz_BARBARA SOUR**
- **3oz_AWESOME SODA**
  - Seltzer Water, diet water, pure water, sparkling water, sparkling lemonade, club soda, club soda with lemon, club soda with lime, club soda with apple.

**WINE**

- **KIM CRAWFORD SAUVIGNON BLANC**
- **JUSTIN CABERNET**
- **UNDERWOOD PINOT NOIR (CAN)**
- **UNDERWOOD PINOT GRIS (CAN)**
- **UNDERWOOD THE BUBBLES (CAN)**

*Some beverages may not be available for carry out.*