



BAR BITES

SPICY BATTERED CAULIFLOWER served with house made ranch	8
CHILI POPPERS breaded jalapeno peppers, cream cheese, raspberry jalapeno sauce	8
TEMPURA FRIED GREEN BEANS citrus chili salt, tempura batter, served with ranch	8
DEEP FRIED PEPPER JACK MAC & CHEESE served with homemade ranch	11.50
SMOKY DEVEILED EGGS garnished with pickled red onions, cilantro	6
CHICKEN QUESADILLA tequila marinated chicken, mozzarella cheese, cotija cheese, caramelized onions, guacamole, house made salsa	9
TWO SALMON SLIDERS salmon patties, cilantro, siracha aioli, bok choy, veggie blend, cilantro	10
PORK CUTLET SANDWICH fried pork tenderloin, lettuce, tomato, mustard, roasted garlic, aioli, sliced pickles	10

SMALLS

SOUP OF THE DAY chef’s choice	cup 4 bowl 6
FRENCH ONION SOUP garlic crostini, gruyere & provolone cheese	6
WOOD FIRED FLATBREAD parmesan cheese, garlic	3
SWEET & SPICY SHRIMP sriracha glaze, pineapple relish	12
SWEET & SPICY TENDERS sriracha glaze, pineapple relish, sesame	12
TOMATO JAMBRUSCHETTA ricotta cheese, basil pesto, garlic crostini	8
AHI TUNA STACK guacamole, pineapple relish, cilantro, wonton chips	12
ALE FRIED PICKLES sriracha aioli	8
KOREAN QUESADILLA gochujang tenderloin, kimchi, pickled bell peppers, carrots, jalapenos, onion, cilantro aioli	10.5
BAKED GOAT CHEESE tomato sauce, wood fired flatbread, basil	8
FRENCH FRIES BBQ aioli	5
SWEET POTATO FRIES cilantro aioli	7.5
BREADED GARLIC CHEESE CURDS house made marinara sauce	10.5
HOUSE SALAD spring mix, bacon crumbles, red onion, cherry tomato, mozzarella cheese Dressing Options Include: ranch, bleu cheese, balsamic vinaigrette	4

GREENS

THAI CHICKEN romaine heart, bell peppers, carrots, red onion, bok choy, curry aioli, red chili sauce, peanut sauce, crispy noodles	12
GRILLED STEAK medium rare flatiron steak, wild arugula, onion, gorgonzola cheese, petite tomato, crispy potato, cream garlic vinaigrette*	19
CAESAR WEDGE romaine heart, chives, rustic crouton, parmesan cheese, house caesar add blackened chicken +4.5 add blackened salmon +12	10
SALMON NIÇOISE spring greens, crispy potato, red onion, petite tomato, haricot vert, chives, kalamata olives, jammy egg, balsamic vinaigrette	20
GRILLED CORN & POBLANO wild arugula, avocado, red onion, petite tomato, pimiento, cotija cheese, cilantro lime vinaigrette	12
add blackened chicken +4.5 add blackened salmon +12	14
SUMMER BERRY spring greens, dried fig, candied almond, goat cheese, vanilla bean vinaigrette, blackberry, raspberry, strawberry	
add blackened chicken +4.5 add blackened salmon +12	

PASTAS served with wood fired flatbread

ALFREDO parmesan cream, burrata cheese	15
add blackened chicken +4.5 add blackened salmon +12	18
GORGONZOLA tenderloin, roasted pepper, red onion, bacon, gorgonzola cheese, alfredo sauce	19
SALMON PESTO spinach, basil pesto, roasted tomato, chopped asparagus, parmesan cream tossed with penne pasta	19
MUSHROOM & LENTIL PASTA wild forest & crimini mushroom, green lentils, penne pasta, with tomato sauce	19
MUSHROOM RAVIOLI (Dinner Only) stuffed with porcini, black truffle, ricotta cheese, tossed with sundried tomato, spinach, garlic cream (not available gluten free)	
add blackened chicken +4.5 add sautéed shrimp +7.5 add blackened salmon +12	

WOODFIRED PIZZAS & CALZONES *gluten free crust (pizza only), upon request +1

PIZZA 10	CALZONE 13
CLASSIC PEPPERONI house cheese blend, house tomato sauce, chili flake, oregano, garlic	
BBQ CHICKEN gouda cheese, sweet onion, bacon, cilantro	
BEES KNEES basil pesto, prosciutto, roasted tomato, arugula, hot honey	
ALL THE THINGS house marinara sauce, sausage, pepperoni, mushroom, onion	
MARGARITA garlic oil, provolone cheese, mozzarella cheese, tomato, fresh basil	

SANDWICHES & BURGERS *served with a side of fries or sweet potato fries*

*CALIFORNIA STYLE BISON BURGER (GF)(Lunch Only)	house-made bun, mustard aioli, lettuce, tomato, red onion, muenster cheese, guacamole, sprouts	19
CALIFORNIA CLUB(GF)(Lunch Only)	sourdough, herb roasted turkey breast, swiss cheese, tomato, onion, bacon, avocado, rosemary aioli	15
ELEMENTS CLUB (Lunch Only)	wheat bread, mustard aioli, lettuce, tomato, ham, avocado	13
VEGI SANDWICH (Lunch Only)	wheat bread, roasted garlic aioli, cucumber, sprouts, lettuce, tomato, red onion	12
REUBEN (Lunch Only)	corned beef, rye bread, secret sauce, swiss cheese, sauerkraut	16
CHIPOTLE FRIED CHICKEN	house-made bun, apple slaw, cilantro-honey glaze, garlic aioli	13
*MUENSTER BURGER (GF)	house-made bun, lettuce, tomato, caramelized onion, muenster cheese, mustard & BBQ aiolis	14
*AMERICAN CLASSIC BURGER (GF)	house-made bun, american cheese, grilled mustard onion, tomato, lettuce, secret sauce	14

PLATES *add soup of the day or house greens +4*

FISH ‘N CHIPS	halibut, house-made tartar sauce, lemon wedge, served with french fries (malt vinegar available upon request)	22
*SEARED SALMON	coconut rice, topped with soy glazed bok choy, carrots, red onion, and bell peppers, garnished with pineapple relish and sesame seeds	21
*BASEBALL STEAK (GF)	8oz baseball sirloin steak, garlic fontina mashed potatoes, whipped garlic butter	32
STUFFED CHICKEN	6oz sous vide breast, stuffed with smoked ham, herb cream cheese, topped with dijon sauce, served with fontina mashed potatoes, grilled asparagus	18
PENANG CURRY (GF)	bell peppers, carrots, red onion, coconut-rice, peanut, cilantro	17
*CASHEW CRUSTED HALIBUT (Dinner Only)	served over fried polenta, topped with chopped asparagus, grape tomato, finished with citrus beurre blanc	35
*WILD MUSHROOM NEW YORK STRIPLOIN (GF)(Dinner Only)	10 oz. new york striploin rubbed with our house wild mushroom seasoning, topped with whipped mushroom butter, served with garlic fontina mashed potatoes and hot honey glazed carrots	37
*RED CHIMICHURRI FLANK STEAK (GF) (Dinner Only)	10 oz. flank steak, sauced with red chimichurri, served with garlic fontina mashed potatoes and hot honey glazed carrots	25
*SEARED HALIBUT (Dinner Only)	crispy potatoes, melted leeks, citrus beurre blanc sauce	35

DESSERT

BREAD PUDDING	house-made caramel sauce, vanilla bean ice cream	9
HALF BAKED COOKIE	chocolate chip cookie, hot fudge, vanilla bean ice cream	8
CRÈME BRÛLÉE (GF)	fresh berries	8
SORBET (GF)	chef’s selection	3
GERMAN CHOCOLATE CAKE		8
CHEESECAKE		8

CHILDRENS MENU- \$7.00 *comes with a drink & a creamie – available for children 12 and under*

MAC ‘N CHEESE	CHICKEN TENDERS & FRIES	GRILLED CHEESE & FRUIT	CHEESE PIZZA
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DRINKS

FOUNTAIN DRINKS	pepsi, diet pepsi, 7up, root beer, dr. pepper, diet dr. pepper, mountain dew, diet mountain dew, ginger ale, lemonade, iced tea	4
CAFÉ DRINKS	coffee, masala chai latte	4
HOT TEA		4
HOT CHOCOLATE		4

NON-ALCOHOLIC DRINKS

PIÑA COLADA	ask your server about available flavor options	6
FLAVORED LEMONADE	mango, peach, raspberry, strawberry	4
BLACK CURRANT LIME RICKEY		5
SHIRLEY TEMPLE		5
BOTTLED SPARKLING WATER		4
GINGER BEER		5
ITALIAN CREAM SODA	ask your server about available flavor options	6
		4.5

Lunch only items are served from 11:30 am to 5:00 pm; Dinner only items are served from 5:00 pm to Close.
(GF) gluten free or gluten sensitive options available upon request (V) vegan option

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server if anyone in your party has a food allergy or special dietary needs.



WINE

WHITE

SAUVIGNON BLANC	Hay Maker ~ Marlborough, New Zealand	glass 8	bottle 40
PINOT GRIGIO	Santa Margherita ~ Trentino, Italy		bottle 74
	Clos Du Bois ~ Modesto, California	glass 8	bottle 34
CHARDONNAY	Rutherford Ranch ~ Napa Valley, California	glass 12	bottle 52
MOSCATO	Barefoot Cellars ~ California	glass 8	bottle 32
ROSÉ	Day Owl ~ California	glass 10	bottle 42

RED

CABERNET SAUVIGNON	Silver Oaks ~ Alexander Valley		bottle 175
	Obsidian Ridge ~ North Coast, California		bottle 82
	J. Lohr Seven Oaks ~ Central Coast, California		
PINOT NOIR	A to Z ~ Willamette Valley, Oregon	glass 12	bottle 52
MERLOT	Francis Coppola Diamond Collection ~California	glass 13	bottle 58
	Robert Mondavi ~ Central Coast, California		bottle 52
MALBEC	Trapiche Oak ~ Mendoza, Argentina	glass 8	bottle 34
RED ZINFANDEL	Bogle Old Vine ~ Central Coast, California	glass 9	bottle 38
		glass 9	bottle 38

SPARKLING

BRUT	Roederer Estate ~ Anderson Valley, California		
CAVA	Segura ~ Sant Sadurní d'Anoia, Spain		bottle 59
PROSECCO	Cupcake ~ Livermore, California	glass 9	bottle 38
		glass 7	bottle 34

BEER

KIITOS IPA	16 oz. / 6.1%	8
RED ROCK FROHLICH PILS	16.9 oz. / 5.5%	9
RED ROCK ELEPHINO	2x IPA 16.9 oz. / 8%	10
EPIC BRAINLESS BELGIAN GOLDEN ALE	22 oz. / 7.9%	15
EPIC CROSS FEVER AMBER ALE	22 oz. / 4.5%	10
T.F. BREWING ALBION BELGIAN	16 oz. / 10.2%	13
MW DESOLATION PRICKLY PEAR CIDER	16.9 oz. / 6.9%	13
BLUE MOON	12 oz. / 4%	5
COORS LIGHT	12 oz. / 4%	5
DOS EQUIS	12 oz. / 4.2%	5

\$6 DRAFTS

- CUTTHROAT PALE ALE
- SQUATTERS JUICY IPA
- SON OF A PEACH HEFEWEIZER
- WASATCH EVOLUTION AMBER ALE
- SEASONAL DRAFTS

COCKTAILS

PEACOCK FEATHER	tropical & bitter – tequila, melon liquor, orange liquor, lime, simple syrup	8
CACHE VALLEY SOUR	bold & smooth – bourbon, port, orange liquor, simple syrup, lemon, egg white	12
PERSEPHONES KISS	strong & refreshing – gin, pomegranate liquor, lime, simple syrup	14
CRIMSON CRUSH	fruity & sour – vodka, orange liquor, lemon, raspberry	9
PEACH PASSION	sweet & refreshing – rum, peach schnapps, passion fruit, grenadine	12
BARTENDER’S ROULETTE	give the bartender directions or main liquor and let them decide	15

WHISKEY

BOURBON		SCOTCH		RYE		WHISKEY	
Basil Hayden’s	12	Glenfiddich 15 Years	15	High West Rendezvous	15	Jameson	9
Woodford	10	Glenlivet	12	Knob Creek	9	Jack Daniels	8
Knob Creek	9	Johnnie Walker Black	10	Jack Daniels Tennessee	8	Crown Royal	8
Maker’s Mark	8					Seagram’s 7	6
Bulleit	7			Bulleit 95	7	Canadian Club	6
Jim Beam	6						
Old Crow	5						

SPIRITS

GIN		TEQUILA		RUM		VODKA		BRANDY/COGNAC	
Empress 1908	14	Don Julio Anejo	15	Malibu	8	Grey Goose	9	Remy Martin VSOP	13
Hendricks	13	Herradura Reposado	13	Goslings Black	7	Ketel One	8	Courvoisier VS	12
Tanqueray	8	1 800 Silver	8	Captain Morgan	7	Tito’s	7	Hennessey	11
Beefeater	7	Piedra Azul	6	Bacardi Superior	6	Monopolowa	6		
New Amsterdam	6								