



★ LUNCH MENU ★

This restaurant is proudly seed oil free. All of our dishes are prepared using only traditional tallow and nourishing fruit oils, ensuring rich flavor and wholesome ingredients in every bite.

★ STARTERS ★

SMOKED NACHOS

Crispy tortilla chips piled high with smoked BBQ, creamy queso blanco, and jalapeños, finished with a drizzle of chipotle crema. 14

ONION PETALS

Crispy beer-battered onion petals, served golden brown with a side of smoky jalapeño ranch. 13

TEXAS CHILI CON CARNE

Rich and hearty chili with *Certified Angus Beef®*, slow cooked with beans and spices, topped with melted cheddar and onions.
Bowl 9 | Cup 5

BEER BATTERED MUSHROOMS

Whole mushrooms dipped in Guinness batter, fried until crispy, and served with cool ranch dipping sauce. 13

SPICY CHEESE CURDS

Crispy, golden-fried jack cheese curds, served with pepper jelly dipping sauce. 12

QUESADILLA

Grilled flour tortilla stuffed with melted white cheddar and your choice of smoked pork, chicken, or pulled ribs. Served with sour cream and pico de gallo. 14

JALAPENO POPPERS

Jalapeños stuffed with a blend of cheddar jack and cream cheese, breaded and fried to crispy golden brown, dusted with Cajun seasoning, and served with a side of cool ranch. 13

QUESO, PICO & CHIPS

Freshly made tortilla chips with warm, creamy queso and zesty pico de gallo. 11

WINGS AND FINGERS

WINGS

Crispy bone-in wings, tossed in your choice of house-made sauce or served plain. Comes with your choice of dipping sauce.
(6) Wings 12 | (12) Wings 20

(24) Party Platter 36

Choose two flavors for tossing sauce.

FINGERS

Hand-breaded, Southern-style or grilled chicken tenders, tossed your favorite sauce or served plain. Includes your choice of dipping sauce.
(6) Fingers 12 | (12) Fingers 20

(24) Party Platter 36

Choose two flavors for tossing sauce.

TOSSING SAUCES

Texas Pete Buffalo | Signature Dry Rub
Teriyaki | Honey Chipotle BBQ
Garlic Parmesan

DIPPING SAUCES

Blue Cheese | Ranch | Honey Mustard
Saloon Sauce (*honey mustard and bbq blend*)

AFTERNOON SALOON FAVORITES

ALL SANDWICHES SERVED WITH YOUR CHOICE OF
POTATO WEDGES, HOUSE CHIPS, SHOESTRING FRIES OR COLESLAW.

“SSS” BURGER*

Sirloin, chuck and brisket patty with cheddar cheese, coleslaw, and pickles on toasted potato bun. 14
Rib Meat +4

BISON BURGER*

Farm-raised bison patty with smoked gouda, a soft-cooked egg, bourbon bacon jam, and crispy tobacco onions on a toasted potato bun. 18

CHIPOTLE CHICKEN

Grilled chipotle - marinated chicken breast with avocado, pepper jack cheese, lettuce, and spicy mayo on toasted ciabatta roll. 13

SOUTHERN PULLED PORK

Slow-cooked pulled pork with Carolina red sauce, served on a soft potato bun. 12

BLACK BEAN & AVOCADO MELT

A flavorful black bean patty with melted pepperjack cheese, avocado, and pico de gallo on whole grain bread. 13

COUNTRY FRIED STEAK SANDWICH

Crispy hand-battered steak filet, served with peppered gravy on a potato bun. 15

FRIED BOLOGNA

Thick-cut, crispy fried bologna with melted cheddar, served on Texas toast. 11

SALADS

SOUTHERN CHOPPED SALAD

Crisp iceberg lettuce with cherry tomatoes, bacon, red onions and cheddar cheese, served with creamy ranch dressing. 12

SOUTHWEST SALAD

Chopped romaine, black beans, roasted corn, bell peppers, avocado strips, shredded cheddar tossed in a lime vinaigrette then topped with tortilla strips. 13

AVOCADO CITRUS SALAD

Fresh mixed greens with avocado, juicy orange segments, and red onions, tossed in a light citrus vinaigrette. 13

ADD PROTEINS

Salmon* 11 | Chicken 7 | Sirloin* 12

★ DESSERTS ★

SKILLET COOKIE

Warm chocolate chip cookies, topped with a scoop of vanilla ice cream. 6

KEY LIME PIE

Creamy key lime filling in a graham cracker crust, topped with whipped cream. 6

PEANUT BUTTER PIE

Smooth Reese's peanut butter filling on a chocolate cookie crust, finished with Reese's peanut butter cups and dark chocolate fudge drizzle. 8

ICE CREAM SANDWICH

Your choice of Tillamook Strawberry, Cookie Dough or Vanilla ice cream between two warm chocolate chip or sugar cookies. 5

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness. SSS Burger, Bison Burger, Salmon, Sirloin



★ DINNER MENU ★

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ONION PETALS

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TEXAS CHILI CON CARNE

Rich and hearty chili with *Certified Angus Beef®*, slow cooked with beans and spices, topped with melted cheddar and onions. Bowl 9 | Cup 5

BEER BATTERED MUSHROOMS

Whole mushrooms dipped in Guinness batter, fried until crispy, and served with cool ranch dipping sauce. 13

SPICY CHEESE CURDS

Crispy, golden-fried jack cheese curds, served with pepper jelly dipping sauce. 12

QUESADILLA

Grilled flour tortilla stuffed with melted white cheddar and your choice of smoked pork, chicken, or pulled ribs. Served with sour cream and pico de gallo. 14

JALAPEÑO POPPERS

Jalapeños stuffed with a blend of cheddar jack and cream cheese, breaded and fried to crispy golden brown, dusted with Cajun seasoning, and served with a side of cool ranch. 13

QUESO, PICO & CHIPS

Freshly made tortilla chips with warm, creamy queso and zesty pico de gallo. 11

WINGS AND FINGERS

WINGS

Crispy bone-in wings, tossed in your choice of house-made sauce or served plain. Comes with your choice of dipping sauce. (6) Wings 12 | (12) Wings 20

(24) Party Platter 36

Choose two flavors for tossing sauce.

FINGERS

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Choose two flavors for tossing sauce.

TOSSING SAUCES

Texas Pete Buffalo | Signature Dry Rub Teriyaki | Honey Chipotle BBQ Garlic Parmesan

DIPPING SAUCES

Blue Cheese | Ranch | Honey Mustard Saloon Sauce (*honey mustard and bbq blend*)

SALOON FAVORITES

ALL ENTREES SERVED WITH CHOICE OF TWO SIDES

BLACK GARLIC RIBEYE*

Twelve ounce *Certified Angus Beef®* ribeye, marinated in black garlic for a nice, savory flavor, then grilled for a juicy tender steak with a smoky finish. 38

WHISKEY SIRLOIN*

Flavorful ten ounce sirloin, infused with a rich whiskey marinade, then grilled for a bold finish. 28

PORK CHOP

Thick cut bone-in pork chop, finished with a sweet and spicy apple-jalapeño glaze for a deliciously bold flavor combination. 25

FRIED OR BROILED MOUNTAIN TROUT

Fresh mountain trout, cooked to your preference - crispy and golden fried or tenderly broiled for a perfectly delicate flavor. 24

CEDAR PLANK SALMON*

Marinated salmon fillet glazed with honey-chipotle, topped with toasted sesame seeds, and slow-cooked on a cedar plank. 22

SLOW ROASTED CHICKEN

Juicy half or whole chicken, expertly seasoned and rotisserie to golden perfection. Half 16 | Full 26

BABY BACK RIBS

Slow-smoked tender pork ribs, ready to fall off the bone and are finished with a rich, house-made BBQ sauce for smoky, sweet flavor in every bite. Half 21 | Full 38

COUNTRY FRIED STEAK

Hand-battered steak filet, fried until crispy and topped with rich peppered gravy. 22

“SSS” BURGER*

A hearty mix of sirloin, chuck, and brisket, topped with tender BBQ rib meat, cheddar cheese, creamy coleslaw, and pickles, all served on a soft and toasted potato bun. 18

SALADS

SOUTHERN CHOPPED SALAD

Crisp iceberg lettuce with cherry tomatoes, bacon, red onions and cheddar cheese, served with creamy ranch dressing. 12

SOUTHWEST SALAD

Chopped romaine, black beans, roasted corn, bell peppers, avocado strips, shredded cheddar tossed in a lime vinaigrette then topped with tortilla strips. 13

AVOCADO CITRUS SALAD

Fresh mixed greens with avocado, juicy orange segments, and red onions, tossed in a light citrus vinaigrette. 13

ADD PROTEINS **Salmon*** 11 | **Chicken** 7 | **Sirloin*** 12

★ DESSERTS ★

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Warm chocolate chip cookies, topped with a scoop of vanilla ice cream. 6

PEANUT BUTTER PIE

Smooth Reese's peanut butter filling on a chocolate cookie crust, finished with Reese's peanut butter cups and dark chocolate fudge drizzle. 8

KEY LIME PIE

Creamy key lime filling in a graham cracker crust, topped with whipped cream. 6

ICE CREAM SANDWICH

Your choice of Tillamook Strawberry, Cookie Dough or Vanilla ice cream between two warm chocolate chip or sugar cookies. 5

SIDES

CAROLINA GOLD RICE | YUKON GOLD MASHED POTATOES

POTATO WEDGES | SHOESTRING FRIES | GREEN BEANS

BAKED SWEET POTATO | FRIED OKRA | BAKED POTATO

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