



TO START AND SHARE

BACKBONE NACHOS (VE) 13

House made crispy tortilla chips, three bean chili, cheese sauce, pickled jalapeños, pico de gallo, Vienna Lager avocado crema

ADD PULLED PORK 4 | ADD LOCAL PULLED SMOKED CHICKEN 5

JUMBO PRETZEL (VE) 10 | ADD QUESO 3

Brushed with hot butter, salt, sweet jalapeño mustard

DEEP FRIED CHICHARRONES (DF) 5

Pork rinds dusted with DB secret dry rub

STEVE'S FRIED PICKLES (VE) 8

Battered & crispy pickle spears, ranch dressing

HOUSE SMOKED DEVILED EGGS (DF, VE, GF) 3

RED PEPPER AND WALNUT SPREAD (VG) 8

Pita bread and crudités

SAMPLER PLATTER 13

Deviled eggs, chicharrones, red pepper and walnut spread, pretzel bites, crudités

MOUNTAIN WINGS (GF) 13

Choice of spicy Vietnamese wings or DB secret dry rub wings, crudités & blue cheese dipping sauce

SOUPS AND SALADS

Whenever possible, our soups and salads are made with vegetables and herbs produced in our on-site hoop house, please ask for a tour and information on our commitment to support our community.

THREE BEAN EIGHT POINT CHILI (VE) 11

Fully loaded with sour cream, cheddar cheese and red onion

SOUP OF THE DAY CUP 4 | BOWL 7

VEGAN GRAIN BOWL (GF, VG) 13

Quinoa, tofu, spinach, roasted carrots, toasted pumpkin seeds, zaatar & basil vinaigrette

MIXED GREENS SALAD (GF, VG) ENTREE 9 | SIDE 5

Mixed greens, beets, celery root, tomato, Italian vinaigrette

SPICY LEAF SALAD (GF UPON REQUEST)

ENTREE 9 | SIDE 5

Romaine lettuce, parmesan cheese, garlic croutons, spicy parmesan dressing

ADD PULLED PORK 4 | GRILLED SALMON* 7

PULLED SMOKED ORGANIC CHICKEN 5

SIDES

BAKED BEANS 5

COLESLAW 3

FRENCH FRIES 4

BAKED POTATO 4

DRY RUB FRENCH FRIES 4.5

GOLD LEAF LAGER BRAISED LENTILS WITH CARROTS & CELERY 4

GF: GLUTEN FREE | DF: DAIRY FREE | VG: VEGAN | VE: VEGETARIAN

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ENTREES

SAUSAGE AND LENTILS (DF) 17 | ADD A SAUSAGE 4

Bratwurst, pork belly, Gold Leaf Lagerbraised lentils & sauerkraut

PAN SEARED SALMON 19

Gold Leaf Lager braised lentils with vegetable confetti, miso butter

GRILLED RIBEYE* (GF) 29

Herb compound butter & loaded baked potato

DRUNKEN MUSSELS (DF UPON REQUEST) 13

PEI mussels steamed in Trail Angel Weiss, crispy bread, french fries

FISH N' CHIPS 15

Vienna Lager battered fish, fries, coleslaw, remoulade sauce

MAC & CHEESE 12 | ADD BACON 1.50 | ADD SAUSAGE 4

FROM OUR SMOKEHOUSE

SMOKED ORGANIC CHICKEN 19

Free range organic River Oak Farm smoked chicken, baked beans & cole slaw

HEARTLAND BONE DIPPER 16

Smoked top round, local Ciabatta bread, Swiss cheese, bacon, spicy mayo, au jus & french fries

PULLED PORK SANDWICH 11

House smoked pulled pork, pickled green tomato & french fries

RANCHER'S DELIGHT 22

Half rack of our smoked baby back ribs without signature BBQ sauce, baked beans & cole slaw

SMOKED PORK CHOP* (GF) 18

Polenta & brandied cherry sauce

DEVILS SMOKEHOUSE PLATTER 27

Half rack of smoked baby back ribs, pork belly sausage, pulled pork, baked beans & cole slaw

SANDWICHES

ADD BACON 1.50 | SWISS OR CHEDDAR CHEESE 1

Our burgers are made in house with humanely raised grass fed beef from our neighbors at River Oak Farm & heritage breed free-range pork from our friends at Autumn Olive Farm

CAMPFIRE BURGER* (DF) 13

Lettuce, tomato, onion & choice of fries or mixed greens salad

SUMMIT BURGER* (DF) 16

Pickled green tomato, pulled pork, bacon, lettuce, tomato, onion & choice of fries or mixed greens salad

BLT SANDWICH (DF) 12

Little Hat Creek multigrain bread, bacon, lettuce, tomato, mayo, choice of fries or mixed greens salad

BERKSHIRE HERITAGE CHORIZO BURGER* (DF) 14

Spicy Autumn Olive Farm pork served with harissa mayo, lettuce, tomato, onion and choice of fries or mixed greens salad

EXECUTIVE CHEF FRANK DEBONS

Please let us know if you have any dietary restrictions or food allergies so that we may accommodate your request