

SOUTHWEST

CUISINE

SEAFOOD CHARLOTTA

Blackened tilapia or spiced shrimp tacos, chipotle slaw, pico de gallo, & sweet jalapeno chutney, with Mexican rice & beans. (gf) \$26

ENCHILADAS

Two chicken, sirloin, ground beef or vegetable enchiladas in our roasted pepper sauces, with Mexican rice & pintos. (v, gf) \$21
Or, try it taco style \$20

TEJANO QUESADILLA

Chicken, tomatillos, roasted pepper sauces, cheeses, roasted garlic, & jalapenos. \$22

CHIPOTLE FRICASEE

Chicken breast or shrimp simmered with carrots, shallots, tomatillos, mushrooms, & baby reds in delicious chipotle cream, served over Mexican rice or garlic pasta.

Chicken \$21 Shrimp \$23

FAJITAS

Sauteed onions & peppers with your choice of meat, splashed with pico de gallo, garlic, & jalapenos. Served with 3 flour or corn tortillas & a plate full of fixin's, or salad style on a bed of romaine. (gf)

Chicken \$21 Shrimp \$23 Pork or Sirloin \$24

IRISH TACOS

Corned beef, chipotle slaw, pickles, pico de gallo, and our shredded cheddar/jack mix, in three corn or two flour tortillas with a side of baby red potatoes O'Brien. (gf) \$21

PRIMO PASTAS

SHRIMP ON SHRIMP

Six breaded prawns over shrimp & pepper linguini, with sweet jalapeno jam. \$30

PRIMAVERA

Linguine simmered in mushroom-parmesan sauce with mushrooms, broccoli, carrots, red & green peppers, & grilled chicken breast chunks or ribboned ham. \$24

FARMER'S PASTA

Grilled chicken & diced peppers, simmered in house-made chicken broth, splashed with roasted garlic, jalapenos, pico de gallo, & topped with shredded cheese. \$22
With spicy poblano pepper verde sauce. \$24

TOMATILLO VERDE

Linguine, grilled chicken, & tomatillos simmered with roasted jalapenos & garlic in poblano pepper sauce with coconut milk, cream, lime, & fresh cilantro. \$25

MAC-N-CHEESE

Cavatappi pasta & house made cheese sauce topped with crisp-fried onions, plus your choice of add-ins. (gf: sub cauliflower for pasta) \$24

Select a meat: grilled chicken, smoked bacon, ribboned ham, sauteed shrimp, or char'd burger

Select some veggies: red bells, green bells, jalapenos, red pepper flakes, shallots, broccoli, cauliflower, mushrooms, tomatillos, or sundried tomatoes

SWEET & SPICY CHICKEN 'POPS

Chicken drumsticks, trimmed lollipop style, with roasted garlic & jalapeno, red & green peppers, carrots, broccoli & sweet jalapeno chutney over linguine. \$24

Our southwest cuisine, pastas, favorites, and cattle country offerings are all served with salad or soup. Salad dressings include: Peppercorn Parmesan (our house dressing), Ranch, Chipotle Ranch, 1000 Island, Bleu Cheese, Honey Mustard, Honey-Poppyseed, French, Italian, Strawberry Red Pepper Vinaigrette, Greek Feta Vinaigrette, Balsamic Vinegar and Oil. House made Caesar, add \$2.

CATTLE COUNTRY

OUR CATTLE COUNTRY OFFERINGS ARE TOPPED WITH CRISPY FRIED ONIONS AND SERVED WITH CHOICE OF THE FOLLOWING, UNLESS OTHERWISE STATED:

- house cut fries
- baby reds O'Brien
- baked potato
- wild rice
- butter-whipped mashies
- garlic linguini
- veggies
- mashies loaded with cheese & bacon (+\$2.50)
- onion rings (+\$3.50)
- sweet potato fries (+2.50)
- mac-n-cheese (+\$3.50)

ADD 4 BREADED OR 6 SAUTEED GARLIC BUTTER SHRIMP TO ANY CATTLE COUNTRY OFFERING FOR \$8.

WE CANNOT GUARANTEE MEDIUM WELL OR WELL DONE STEAKS

BISON RIB EYE

16 ounce buffalo ribeye. (Available seasonally) \$59

RANCH HOUSE RIB EYE

16 ounce hand cut certified angus rib eye. \$40

PEPPERED EYE

15-16 ounce certified angus ribeye rubbed with peppercorns, in a brandy-cream mushroom sauce. \$45

STRIP AND SURF

10 ounce hand cut NY strip & six garlic butter shrimp. \$35

BISON SIRLOIN

8 ounce buffalo sirloin. (Available seasonally) \$40

CENTER CUT SIRLOIN

8 ounce hand cut certified angus sirloin. \$27

BRAD'S SIRLOIN

8 ounce hand cut sirloin topped with grilled mushrooms, garlic, & onions, smothered in melted bleu cheese. \$30

PEPPERED MEDALLIONS

Peppercorn rubbed sirloin medallions on wild rice or garlic linguini, with brandy-cream mushroom sauce. \$32

SLOWLY ROASTED PRIME

Seriously--the best around. Friday & Saturday nights only, served au jus.

12 ounce \$36 ~ 15-16 ounce \$42

HOUSE

SPECIALTIES

PORK SHANK

Pork shank glazed in spicy plum sauce, surrounded by baby reds O'Brien. (gf) \$26

PORK or SALMON DIANE

Grilled pork sirloin or salmon filet on wild rice or garlic pasta with mushroom-dijon cream sauce & veggies. \$26

PORK CARRIK

Maple & walnut pesto glazed pork sirloin, apples, sundried tomatoes, and feta on wild rice or garlic linguini, with veggies. (gf) \$25

STUFFED CHICKEN BREAST

Hand-breaded chicken breast, stuffed with ham, herbs, & cheeses on wild rice or garlic linguini, with mushroom-parmesan sauce & veggies. \$26

CHICKEN FRIED

Chicken fried sirloin or boneless chicken breast & butter-whipped mashies smothered in mushroom cream gravy, with veggies.

Chicken \$23 Sirloin \$25

HOT HAMBURGER

1/2 pound burger with butter-whipped mashies, smothered in mushroom-brandy bordelaise, with veggies & garlic toast. \$19

- For all entrees, there will be a \$4 charge for shared plates.
- At our chef's discretion, we can prepare some lunch items at dinner for a \$4 upcharge (this may add to your wait time!).
- We reserve the right to add gratuity at our discretion, especially for parties of 6 or more, or for tickets split more than two ways.



Lisa's House Favorite

SUPER SALADS

MAPLE GLAZED SALMON

Grilled salmon finished in maple-dijon glaze, on mixed greens with candied walnuts, topped with fried shoestring potatoes. (gf) \$21

VAQUERO COBB

Chicken, shrimp (+\$2), or sirloin (+\$3) on mixed greens, topped with bleu cheese crumbles or shredded cheddar & jack & a shoestring potato nest, with house made chipotle ranch. (gf) \$20

SERIOUS CAESAR

Chicken, shrimp (+\$2), sirloin (+\$3), or salmon (+\$4) on romaine with our house made Caesar dressing, topped with sauteed mushrooms, shredded parmesan, & croutons. (gf) \$20

THE UNIQUE

Chicken, roasted garlic, peppers, broccoli, pepperoncini, green olives, and tomato on mixed greens & chilled pasta with Greek feta vinaigrette or Thai chili sauce, & crumbled feta or shredded parmesan. \$20

BUFFALO CHICKEN SALAD

Grilled or breaded chicken in house made Buffalo sauce, on romaine sprinkled with bacon, tomatoes, cucumbers, and blue cheese. (gf) \$20

NUTTY CHICKEN

Sesame-breaded chicken breast on mixed greens with shredded cabbage & carrots, topped with crunchy rice noodles, toasted almonds, & honey-poppseed dressing. \$20

 **Lisa's House Favorite**

BLAZIN' BURGERS

Served on a homemade bun with fresh cut fries, sweet potato fries (+\$2.50), or onion rings (+\$3.50). Substitute a salad or a cup of soup, +\$3.00. Gluten free bun, +\$2.

THE CHIMNEY ROCK

1/2 pound burger (sub bison +\$7), crispy fried onions, bacon, cheddar, chipotle cream, & pork chili. \$18

THE BIG HORN

1/2 pound burger (sub bison +\$7), crispy fried onions, bacon, pepper jack, jalapenos, & jalapeno chutney. \$18

THE BISON BURGER

1/2 pound bison burger with crispy fried onions, & lettuce, tomato, & pickle on the side. Available with the add-ons from the Cowboy Burger below! \$22

COWBOY BURGER

1/2 pound beef burger with crispy fried onions, & lettuce, tomato, & pickles on the side. \$15
Add American, Swiss, cheddar, Monterey jack, pepper jack, bleu cheese, jalapenos, chipotle cream, sweet jalapeno chutney, or sauerkraut. \$1 each
Add bacon, mushrooms, or pork chili. \$2 each

BLACK BEAN BURGER

Topped with pico de gallo, shredded cheddar & jack cheese, & chipotle cream. \$15

SIDES 'N' SUCH

French Onion/Soup of the Day	Cup:	\$4.50
	Bowl:	\$6
House salad w/ grilled bread		\$4.50
Bowl of Pork Chili w/ tortilla chips		\$12
Loaf of freshly made bread		\$4
Extra slice of garlic bread		\$1
3oz. refried beans, pork chili, or queso		\$3.50
6oz. refried beans, pork chili, or queso		\$5.50
Sub salad or soup for fries		\$3
Sub onion rings for fries		\$3.50
Sub sweet potato fries for fries		\$2.50
Extra 2 ounce dressing		\$1.50
Extra 3 ounce dressing		\$2.50

WYOMING MADE

Backwards Distilling (Casper)

- American Whiskey
- Ringleader Vodka
- Strongman Gin
- Sword Swallower Rum

Pine Bluffs Distilling (Pine Bluffs)

- Wheated Straight Bourbon
- Ryed Straight Bourbon
- Straight Rye

Wyoming Whiskey (Kirby)

- Small Batch Bourbon
- ## Cowboy Country Distilling (Pinedale)
- Jalapeno Bacon Vodka
 - Reserve Straight Whiskey

WINES

BY THE GLASS

Voga Moscato	\$7/\$25
Beringer Main & Vine White Zinfandel	\$7/\$34
Butter Chardonnay	\$8/\$26
Robert Mondavi Woodbridge Pinot Grigio	\$7/\$34
Bogle Sauvignon Blanc	\$7/\$25
Francis Coppola Sofia Rose	\$8/\$30
Josh Cellars Cabernet Sauvignon	\$8/\$28
Sean Minor Pinot Noir	\$10/\$35
Sutter Home Merlot	\$7

REDS

Josh Cellars Reserve Cabernet Sauvignon	\$32
Rodney Strong Cabernet Sauvignon	\$32
Borne of Fire Cabernet Sauvignon	\$38
Ghost Pines Cabernet Sauvignon	\$34
J. Lohr Merlot	\$26
Bonterra Organic Merlot	\$30
Meiomi Pinot Noir	\$36
Achaval Ferrer Malbec	\$36

WHITES AND ROSES

Sean Minor Chardonnay	\$26
Simi Chardonnay	\$30
Kendall Jackson Chardonnay	\$36
Cupcake Riesling	\$22
Bonterra Organic Sauvignon Blanc	\$28
New Age Sweet Wine	\$24

SPIRITS

BOURBON & RYE

Jim Beam
Bulleit Bourbon
Maker's Mark
Basil Hayden
Jefferson's Reserve VSB
Breckenridge Bourbon
Legent
Templeton Rye

RUM

Bacardi
Mount Gay Spiced
Malibu
Kraken
Captain Morgan Spiced

VODKA

Absolut
Tito's
Ketel One
Grey Goose
360 Cherry, Mango, Peach,
Chocolate, Huckleberry,
Vanilla, or Raspberry
New Amsterdam Apple
Deep Eddy Lemon,
Cranberry, Ruby Red, or
Sweet Tea
Smirnoff Blueberry, Caramel,
Cucumber, or Strawberry
Pinnacle Whipped

SCOTCH

Johnny Walker Red
Chivas Regal
Glenlivet 12 year

WHISKEY

Seagrams VO
Southern Comfort
Fireball
Skrewball Peanut Butter
Jack Daniels
Pendleton
Jameson Irish
Jameson Irish Orange
Crown Royal
Crown Peach, Vanilla, Apple,
or Blackberry

GIN

Beefeater
Bombay Sapphire
Tanqueray
Hendrick's

TEQUILA

Jose Cuervo Especial
1800 Silver or Coconut
Cabo Wabo Silver
Lalo Tequila Blanco
Patron Silver

ETCETERA

Assorted Schnapps
Chambord
Frangelico
Rumchata
Caravella Limoncello
Bailey's
Kahlua
Campari
Midori
Cointreau
Gran Marnier