ALL DAY EATS

BITES TO BEGIN

CHICKEN WINGS 8 (6pc) 16 (12pc)
Tossed in your choice of Sauce - Hot, BBQ or Sweet Chili.
Served with Ranch or Blue Cheese

EGG ROLLS 17
Three House Made Egg Rolls filled with Cheesteak,
Cajun Slaw and Dressing

NINE MILE NACHOS 15
Tortilla Chips with Signature Queso and Pico
Add Grilled Chicken 4 *Add Brisket 6*

TRUFFLE FRIES 15
Truffle Oil

CHIPS & QUESO 15
Signature Queso and House Made Salsa

IN THE HAND

Served with choice of
Fries • Chips • Mixed Green Salad (Add 2)

MEATBALL SUB 17
Four House Made Meatballs, Marinara Sauce, Pepperoncini,
Mozzarella Cheese, Texas Butter, Toasted Hoagie

CLASSIC SMASH BURGER* 15
Double Patty, Lettuce, Tomato, Pickle, American Cheese
on Brioche
Add Bacon 2 *Add Fried Egg 2*

MOUNTAIN CLUB 16
Turkey, Ham, Bacon, Swiss, Lettuce, Tomato,
Mayo on Sourdough. Served Hot or Cold

SMOKED BRISKET SAMMY 16
Smoked Brisket, House Made BBQ Sauce

CHICKEN CAESAR WRAP 15
Grilled Chicken, Chopped Romaine, Toasted Croutons,
Parmesan Cheese, Caesar Dressing in Flour Tortilla

LEAVES & LADLES

HARVEST SALAD 16
Spring Mix, Pickled Beets, Pumpkin Seed, Pecan,
Dried Cranberry, Apple, Feta Cheese, Maple Vinaigrette

GREEK SALAD 14
Spring Mix, Cucumber, Red Onion, Black Olive,
Cherry Tomato, Pepperoncini, Feta, Olive Vinaigrette

HAIL CAESAR! 12
Chopped Romaine, Toasted Croutons, Parmesan Cheese,
Caesar Dressing
Add Grilled Chicken 4 *Add Salmon 8*

GRAND ELK CHILI 14 LOCAL FAVORITE
House Made Chili with Smoked Brisket, Cheddar Jack Cheese,
Green Onion, Oyster Crackers

SOUP OF THE MINUTE 6 (cup) 10 (bowl)
Weekly Soup Special served with Crackers

ENTRÉES

CHICKEN FRIED CHICKEN 20
Hand Battered Chicken, Mashed Potatoes,
Seasonal Vegetables, White Gravy

SPAGHETTI MEATBALLS 20
House Rolled Meatballs, Classic Marinara served with Baguette

SEARED SALMON 28
Sticky Rice, Seasonal Vegetables, Drizzled Caper Dijon
Cream Sauce. Blackened upon request

**We are happy to accommodate requests for cooked to order items whenever possible. However, we are legally required by the FDA food code to inform you, consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of food borne illness.*

COCKTAILS

CURATED

HEART OF GLASS 14
Tito's, Juliette Peach, Citrus, Orgeat**, Passionfruit, Cardamom
***Orgeat contains Almonds*

BEES & BLOSSOMS 15
Earl Grey-Jasmine Infused Gin, Lemon, Honey, Egg White

CUCUMBER KICKBACK 13
Ketel One Cucumber & Mint, King's Ginger, Lime, Agave

SUNDOWN RHAPSODY 16
Lavender Infused Tequila, Amaro Nonino, Lime, Lillet Blanc, Agave, Smoked Chardonnay Salt

FIREFLY 13
Mezcal, Passionfruit, Aperol, Lime, Cardamom

MARASCA MANHATTAN 14
High West DBL Rye, Luxardo Antico, Angostura, Absinthe, Bourbon Soaked Cherries

CLASSICS

MANHATTAN 13
Redemption Rye, Sweet Vermouth, Bitters

SMOKED OLD FASHIONED 13
Old Forester, Demerara, Bitters

ESPRESSO MARTINI 16
Tito's, Amaro Averna, Fresh Espresso, Espresso Liqueur, Aztec Chocolate Bitters, Honey

APEROL SPRITZ 13
Aperol, Prosecco, Soda

MARGARITA 12
Herradura Blanco, Lime, House Curacao, Agave

COSMOPOLITAN 12
Tito's, Lime, House Curacao, Cranberry

BEES KNEES 14
Tanqueray, Lemon, Sugar, Prosecco

FRENCH 75 14
Tanqueray, Lemon, Sugar, Prosecco

PAINKILLER 12
Bacardi, Pineapple, Orange, Lime, Cream of Coconut