



## STARTERS

### BUTTE NACHOS (d) \$17.25

Queso, Fire Roasted Poblano & Corn Salsa, Pickled Jalapeno, Shredded Cheese, Diced Tomato, Cilantro Crema, Scallions

Add Guacamole \$3.50

Add Pulled Pork or Grilled Chicken \$6.00

### SMOKED WINGS \$17.50

In-House Smoked Wings Tossed in Your Choice of Buffalo, BBQ, or Thai Chili Sauce served with Carrot and Celery Sticks, and Ranch or Blue Cheese Dressing

### TEXAS – STYLE POUTINE (d) \$16.75

French Fries, Pulled Pork, BBQ Sauce White Cheddar Cheese Sauce, Pickled Jalapenos

## SOUPS & SALADS

Add Grilled Chicken Breast or Smoked Pulled Pork \$6.00

### SOUP DU JOUR \$14.50

Served with a Roll (w)

### POWER BOWL SALAD (d) \$17.25

Mixed Greens, Roasted Sweet Potatoes, Black Beans, Fire Roasted Poblano Corn Salsa, Quinoa, Shredded Sharp Cheddar, Baby Heirloom Tomatoes Cilantro Lime Vinaigrette

### CAESAR SALAD (w,d,e,s) \$13.00

Chopped Romaine, Shaved Parmesan, Roasted Garlic Croutons, Creamy Caesar Dressing

Half Portion \$8.50

### SOUP AND SALAD COMBO \$19.25

Soup Du Jour, Half Portion Caesar or Garden Salad. Choice of Ranch, Blue Cheese, Honey Mustard, or Cilantro Lime Vinaigrette Dressing

#### Allergen symbols:

d- dairy

e – egg

w -wheat

s – soy

tn – tree nut

f – fish

sf – shellfish

## SANDWICHES

All Sandwiches Served with Fries.

Substitute Side Salad or Onion Rings \$3.50

Sub Impossible Burger on any Sandwich \$3.50

Add Bacon \$3.00

### ELK BRATWURST (w) \$17.95

Smoked Elk and Pork Jalapeno Cheddar Sausage, Whole Grain Mustard, Sauerkraut, Hoagie Roll

### BBQ PULLED PORK (w) \$18.50

Our House Specialty! Smoked In-House BBQ Sauce, Apple Cider Vinaigrette Coleslaw, Brioche Bun

### MISSISSIPPI POT ROAST (w,d) \$19.50

Slow Braised Chuck Roast, Provolone Cheese, Sliced Pepperoncini Ranch Au Jus, Hoagie Roll

### BUTTE BURGER (w,d,e) \$21.75

1/3 lb. Angus Patty, Sliced Sharp Cheddar, Lettuce, Tomato, Red Onion, Dill Pickle, Garlic Aioli, Brioche Bun

### BLUE BURGER (w,d,e) \$21.95

1/3 lb. Angus Patty, Blue Cheese Sauce, Caramelized Onions, Bacon, Brioche Bun

### BACKYARD

### CHICKEN SANDWICH (w,d,e) \$20.75

6 oz. Redbird Grilled Chicken Breast, Smoked Gouda, Lettuce, Tomato, Alabama White Sauce Brioche Bun

### COLLARD GREEN MELT (w,d) \$19.95

Braised Collard Greens, Apple Cider Slaw Swiss Cheese, 1000 Island Dressing Griddled Rye Bread

