



JOHNNISON
NATIONAL FOREST

🏆 Chicken & Waffles | 15

Hand-battered Red Bird chicken breast, homemade waffles, maple syrup

EVERY DAY | 10-11:30AM

STARTERS

66 Smoke House Sampler 🏆 35

Smoked pork ribs, pulled pork, smoked brisket, buffalo brat, and chicken wings, BBQ sauces, mustard, Texas Toast

Smoked Jumbo Chicken Wings 🏆 15

Crispy wings tossed in your choice of buffalo, BBQ, sweet thai chili, or naked. Carrots and celery with choice of ranch or blue cheese

Cast Iron Mac 12

Sharp white cheddar, black pepper bacon, baked green chili corn bread

Buffalo Cauliflower GF 10

Crispy cauliflower florets, buffalo sauce, goat cheese

Loaded Fries 14

Pork green chili, jack cheese, pico de gallo, guacamole, sour cream, scallions

Bacon 2

Pulled pork 4

Beef brisket 5

Add 'em all 10

SOUPS & SALADS

• Add Red Bird grilled chicken breast | 6

• Add House Smoked Turkey | 6

• Add Impossible IPO veggie patty | 7

Smokehouse Cobb 18

Smoked turkey, blue cheese crumbles, diced tomatoes, roasted corn kernels, smoked honey bacon, egg, avocado, romaine, creamy apple cider dressing

Pork Green Chili Bowl 11

Cheese, sour cream, warm tortilla, scallions

Caesar Salad 12

Rich and creamy Caesar dressing, herbed croutons, shaved parmesan, tossed with fresh romaine

Chef's Soup 8 | 11

Soup of the day

ENTRÉES

Served with a pickle spear and your choice of fries, side salad or mac & cheese. Udi's Gluten Free Bun available upon request.

24-Hour Hickory Smoked Brisket 19

Au jus dipping sauce, horseradish cream, slaw, amoroso roll

The Classic Burger* 🏆 17

1/4lb Angus Beef patty, cheddar cheese, lettuce, tomato, pickle, onion, Harvest Moon Brioche bun

Add Bacon | 2 Add Brisket | 3

Chicken Tenders & Fries 15

Your choice of honey mustard, BBQ, ranch or buffalo dipping sauce

Grilled Chicken Club 🏆 19

Swiss cheese, avocado, lettuce, tomato, pickle, onion, smoked bacon, Texas toast

Smoked Buffalo Bratwurst 16

Sautéed onions and peppers, baby arugula, amoroso roll, spicy mustard

Carolina Pulled Pork 16

Smoked pork, slaw, pickle chips, Harvest Moon brioche bun

Impossible IPO Veggie Burger V 18

Impossible veggie patty, guacamole, lettuce, onion, tomato, pickle, Harvest Moon brioche bun

Collard Greens Melt V 15

Smoked collard greens, slaw, Swiss cheese, cherry peppers, Russian dressing, Texas toast

Smoked Turkey Sandwich 16

Swiss cheese, lettuce, tomato, roasted red onion, honey mustard, pretzel bun

DESSERTS

Chocolate Fudge Brownie Sundae 11

Chocolate-drizzled vanilla ice cream, whipped cream

Backcountry S'mores 7

Graham crackers, toasted marshmallow, dark chocolate ganache

Hand Spun Shakes 10

Chocolate, Vanilla, or Trés Leche with Pound Cake Add 1.5 oz of Montanya Rum or Buffalo Trace Bourbon | 5

APRÉS 3-5PM

Loaded Nachos | 15

Double-stacked nachos, cheese, jalapeños, black olives, grilled chicken, sour cream, salsa, and guacamole

Beer & Basket O' Wings | 10

Bud Light draft and a basket of six crispy wings tossed in your choice of buffalo, BBQ, sweet thai chili, or naked. Carrots and celery with choice of ranch or blue cheese

DRINK SPECIALS

\$3 Bud Light Drafts | ½ Off Daily Specialty Cocktails

🏆 | Local's Favorite

V | Vegetarian

GF | Gluten Free

*These items may be served undercooked based on your specification.

Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

Bloody Marys & Mimosas 8

EVERY DAY | 10-11:30AM

COCKTAILS

The EPIC Bloody 14

Made with New Amsterdam Vodka. This bloody sends it! Garnished with bacon and chicken wing!

Leg Burner Spicy Margarita 14

House made silver tequilla margarita mix infused with jalapeños and habanero peppers to keep you extra warm on the inside!

Painkiller 14

Made with local Montanya Rum. Fruity, coconut drink that will bring you to a beach on a warm summer day!

The Colorado Yeti 14

Straight from the Breckenridge Distillery, this spiced whiskey is one of a kind! Our twist on a Colorado Bulldog.

The Moose 11

Have a moose (mule) your way, with the best ginger beer in the valley and your choice of vodka, tequila, whiskey or gin.

Hot Lapple 12

Who doesn't like fresh baked apple pie... spiked with Tuaca and topped with whipped cream and a cinnamon stick!

The North Face 13

Warm your face up! Fresh brewed coffee with a kick of Jameson and Irish cream.

Hot Buttered Rum 13

Spiked with local Montanya Rum from Crested Butte! Perfect for winter. Delicious, hot buttered rum batter topped with a dash of nutmeg.

Rumple-Snuggler 13

Creamy Hot Chocolate, Rumple Minze Peppermint Schnapps, whipped cream

DRAFT

Bud Light 6

Stella Artois 7

Little Yella Pils 7

Oskar Blues Brewing

Breckenridge Bumps N' Jumps 7

Odell 90 Shilling 7

Endless Fresh Hazy IPA 8

Irwin Brewing Co.

Irwin Spellbound Stout 8

Irwin Brewing Co.

Shocktop 7

CANS & BOTTLES

Pabst 16oz 5

Budweiser 5

Coors 6

Coors Light 6

Michelob Ultra 7

Angry Orchard 6

White Claw 7

Mango or Black Cherry

Corona Extra 7

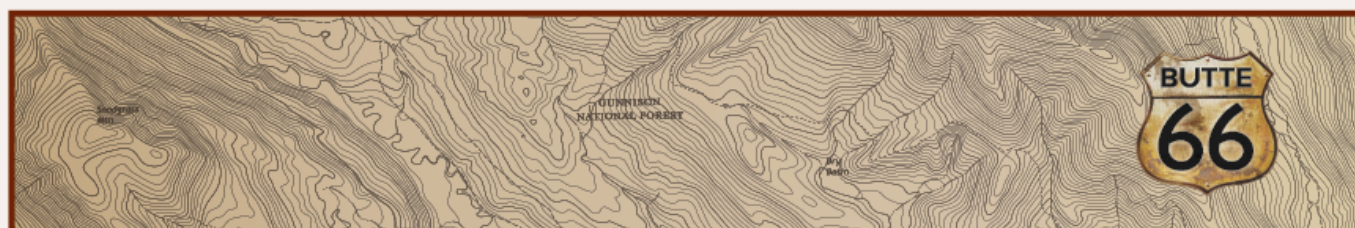
Odell Sippin' Pretty Sour 7

WINE

Sea Sun 10 Estancia 10
Chardonnay Cabernet

Decoy 10 Meiomi 10
Sauvignon Blanc Pinot Noir

Conundrum 10 Troublemaker 10
Rose Red Blend



BRUNCH

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Mimosas 8