

MENU

IGNITE YOUR APPETITE!



REAL FOOD, MADE FROM SCRATCH WITH SERIOUS FLAVOR. (THE HARD WAY. ON PURPOSE.)

TALLOW FRIED • NO SUGAR • NO SEED OILS • GRASS-FED • WILD-CAUGHT • LOCALLY SOURCED/ORGANIC WHEN POSSIBLE

APPETIZERS

Perfect for sharing...or not.

CHICKEN WINGS (GFF, T)

1/2 lb \$7 | 1 lb \$13

Tallow-fried wings tossed in your choice of signature sauce: Buffalo, Sweet & Smoky BBQ, or Birthday suit. Served with carrots and celery. Additional Sauce: Ranch or BBQ \$1.50

NACHOS (GFF, T) \$10

House-made tallow tortilla chips and queso. Topped with pickled jalapeños, fire-roasted pico de gallo, and sweet green onion.

Add Pulled Chicken \$4 • Pulled Beef \$5 • House Guacamole \$4 • Salmon \$6 • Vegan Chips \$1

CUP 'O QUESO AND FRIES (GFF, T) \$8

Golden, hand-cut tallow fries with warm house queso.

CHIPS & DIPS \$6

Tallow chips served with your choice of dip: pico de gallo, guacamole or queso. Vegan Chips \$1

HAND-CUT ONION RINGS (T) \$8

Tallow fried, hand-cut, beer-battered onion rings served with a house ring sauce, ranch, or ketchup.

STUFFED MUSHROOMS (GF, VEG) \$12

Roasted mushrooms stuffed with gruyere, onion, fresh herbs, and garlic.

HUMMUS BOWL (V) \$11

House hummus served with toasted baguette strips, carrots and celery.

AVOCADO SMASH CROSTINI (V) \$7

Crushed avocado with lemon, chili flakes, tomato and hemp seeds on toasted baguette slices.

FEATURED SOUP \$6

Seasonal, house-made soup prepared from scratch.

SLIDERS

Served on a Village Baker bun. Build your own flight!

GRASS-FED BEEF SLIDERS \$5

- **CLASSIC SMASH** – House mayo, ketchup, mustard, pickles and cheddar cheese.
- **BARBACOA BEEF** – Braised beef with roasted garlic aioli, pickled red onion, and Swiss.
- **SPICY JALAPEÑO** – Pickled jalapeños, house mayo and pepper jack.
- **OLIVE SLIDER** – Green olives, house mayo, and Swiss.

CHICKEN SLIDERS \$5

- **PULLED TEXAN** – Braised chicken, cabbage slaw and house hot sauce.
- **BRAISED BBQ**– Braised chicken, arugula, pickled red onion, Sweet & Smoky BBQ sauce.
- **CHICKEN AVOCADO** - Grilled chicken, avocado, and roasted garlic aioli.

HANDHELDS

Served on a Village Baker bun with Boulder Canyon chips. Upgrade to Tallow Fries \$3 • Onion Rings \$4

POWDER KEG BURGER \$18

Our signature burger. Quarter-pound grass-fed beef with bacon, jalapeños, mushrooms, lettuce, onion, tomato, ketchup, mustard, and pepper jack. Ignite it- Add Cheese \$1 • Avocado \$2 • Extra Patty \$4

CLASSIC PUB BURGER \$15

Quarter-pound grass-fed beef with lettuce, tomato, onion, pickles, house mayo, and ketchup. Ignite it- Add Bacon \$2 • Cheese \$1 • Avocado \$2 • Extra Patty \$4

SALMON BURGER \$19

Wild-caught salmon patty topped with arugula, tomato, onion and tarter sauce.

TACOS

TACOS (GF) PULLED CHICKEN \$5

House slaw, and fresco. Served with avocado or chipotle sauce on a corn shell. BLACKENED COD \$6 PULLED BEEF \$6

AVOCADO TACOS (GF, VEG) \$5

Pan fried avocado topped with slaw, and fresco. Served with avocado or chipotle sauce on a corn shell.

BOWLS

Great without protein. Legendary with it.

MEDITERRANEAN BOWL (GF, VEG) \$14

Coconut rice topped with hummus, cucumber, tomato, pickled red onion, olives, arugula, feta, hemp seeds, and house lemon vinaigrette. Add Grilled Chicken \$4 • Salmon \$6 • Avocado \$2

BURRITO BOWL (GF, VEG) \$14

Coconut rice, avocado, pinto beans, sweet corn, pico de gallo, and fresco. Avocado or chipotle sauce. Add Grilled Chicken \$4 • Shredded Beef \$5

HOUSE SALAD (GF, V) \$13

Organic spring mix with cucumber, tomato, pickled onion, hemp seeds, and a bright house lemon vinaigrette on the side. Add Grilled Chicken \$4 • Salmon \$6 • Avocado \$3

FISH AND CHIPS (T) \$20

Beer-battered, wild-caught cod, fries and tarter sauce.

SIDES

TALLOW FRIES (GFF, T) \$5

ONION RINGS (T) \$5

HOUSE TORTILLA CHIPS & PICO (T) \$4

VEGAN TORTILLA CHIPS & PICO (GF, V) \$5

ARUGULA PETITE SALAD-LEMON VINAIGRETTE \$4

BOULDER CANYON POTATO CHIPS (GF, V) \$2

CARROTS & CELERY \$2

GF- Gluten Free. GFF- Gluten Free Friendly. VEG- Vegetarian. V- Vegan. T- Fried in 100% Beef Tallow. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. One fryer is used for fried menu items. We cannot guarantee any fried item is free of fish (cod) or gluten allergens.