

LUNCH

SALADS

Make any salad a wrap for \$1

- GARDEN SALAD** 6/10
Spring mix, tomatoes, red onion, cucumbers, and house-made croutons. Your choice of dressing.
Ask your server about adding cheese!
- CAESAR SALAD** 8/12
Romaine lettuce, parmesan cheese, and red onion tossed in caesar dressing, and topped with house-made croutons.
- GRILLED PEACH ARUGULA** 10/15
Grilled peaches, arugula, spring mix, goat cheese, crispy pancetta, a drizzle of fig balsamic glaze and olive oil, red onion, and our house-made croutons.
Not a fan of balsamic? Substitute any dressing for no extra charge!
- WEDGE SALAD** 8
Quartered iceberg wedge topped with bleu cheese crumbles, tomatoes, and bacon bits. Your choice of dressing.
- ADD PROTEIN:**
Grilled Chicken (\$8)
Blackened Chicken (\$8)
Steak (\$9)
Shrimp (\$9)
Trout (\$10)

BURGERS

All burgers served with lettuce, tomato, onion, and pickles. Fries or tots included in price, all other sides will be an upcharge.

- CLASSIC CHEESEBURGER** 14
Served on a brioche bun with house-made dijonnaise.
- CORRAL BURGER** 19
Our signature burger topped with ham, bacon, mushrooms, swiss and cheddar cheese, and our house-made dijonnaise.
- BOURBON BURGER** 17
Our juicy beef patty served with dijonnaise, sautéed onions, mushrooms, provolone & house-made bourbon sauce.
- BLACK & BLEU BURGER** 18
Beef patty seasoned with cajun seasoning, topped with bacon, and melted bleu cheese, served with our house-made garlic aioli.
- BAJA BURGER** 18
Beef patty with melted cheddar cheese, house-made BBQ sauce, bacon, and crispy onion straws. Served with our house-made chipotle aioli.
- ELK BURGER** 25
Hand pressed elk patty topped with melted gruyere, fontina, and gouda mix, crispy pancetta, and wild mushrooms. Served with our apple apricot chutney, and spring mix.
- FIRE BURGER** 17
Beef patty seasoned with our steak seasoning and cayenne pepper topped with fresh serranos, melted pepper jack cheese. Served with chipotle aioli.

SANDWICHES

All sandwiches served with a pickle spear. Fries or tots included in price, all other sides will be an upcharge.

- GRILLED CHEESE** 15
Provolone, goat cheese, tomato slices, and crispy pancetta on sourdough.
- GRILLED PEACH** 17
Toasted baguette, grilled peaches, goat cheese, arugula, crispy pancetta, red onions, and a drizzle of fig balsamic glaze and olive oil.
- BLT** 16
Applewood smoked bacon, tomato, mayonnaise, and lettuce piled high on grilled texas toast.
- TURKEY BACON SWISS** 16
Sliced turkey, bacon, tomato, swiss cheese, and house-made garlic aioli on grilled sourdough.
- CLUB** 16
Three slices of grilled texas toast stacked with sliced ham, turkey, swiss and cheddar cheese, tomatoes, lettuce, and our garlic aioli.
- REUBEN** 17
Corned beef, melted swiss cheese, 1000 island dressing, and sauerkraut on grilled rye bread.
- MONTE CRISTO** 18
Thinly sliced ham in between layers of melted gouda, fontina, and gruyere cheese, with our house-made huckleberry jam on french toast dipped sourdough. Grilled to perfection and dusted with powdered sugar.
- BISON MEATBALL SUB** 20
Toasted hoagie, our house-made bison meatballs, topped with marinara, melted provolone and parmesan cheese.

SIDES

- FRENCH FRIES** 6
- TATER TOTS** 6
- TRUFFLE PARMESAN FRIES** 8
- SWEET POTATO FRIES** 8
- ONION RINGS** 9
- SIDE GARDEN SALAD** 6
- SIDE CAESAR SALAD** 8
- BALSAMIC GLAZED BRUSSELS** 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness