BOURBON PUB

STARTERS

TRUFFLE POTATO CHIPS parmesan cheese, preserved lemon onion dip 9 v
WARM SOFT PRETZELS bacon cheese sauce, whole grain honey mustard 15 v
HOUSE-MADE HUMMUS cucumber, avocado, endive, pita, roasted garlic chickpeas 14 vg
***HAMACHI SASHIMI** crispy onions, serrano chili, yuzu ponzu 21
***JUMBO LUMP CRAB CAKE** old bay tartar sauce, mixed greens 19
DUCK SPRING ROLLS mango-chutney, green sauce 15
TOKYO-FRIED CHICKEN ginger-soy marinade, furikake, sriracha mayo 15
BOURBON PUB NACHOS beef chili, sunny side up egg, cotija cheese, avocado, crema, chili pepper 18

SOUPS & SALADS

BOURBON PUB BEEF CHILI cheddar cheese, frito chips, green onions, sour cream 13
ROASTED BUTTERNUT SQUASH SOUP toasted pumpkin seeds, sage croutons, winter spice 12
TRUFFLE CAESAR gem lettuce, sweet onion crema, garlic streusel, parmesan cheese 16 v
QUINOA & KALE avocado, dried cranberries, cucumber, radish, pumpkin seeds, ginger vinaigrette 15 vg, gf
THE 'WEDGE' crumbled bacon, tomatoes, blue cheese, egg, buttermilk ranch 16 v
MIXED GREEN SALAD cucumber, tomato, red-wine vinaigrette 12 v
ADD TO ANY SALAD: *chicken breast 7, *salmon 12, *shrimp 9, *flank steak 15

SANDWICH & TACO & BURGERS

includes choice of house-made potato chips or green salad

ROAST BEEF SANDWICH mushroom, gruyere, beef au jus 19
***AL PASTOR CHICKEN TACOS** grilled pineapple, onion, cilantro 22
HERITAGE TURKEY BURGER guacamole, pepper jack cheese, harissa mayo 18
***DOUBLE CHEESEBURGER** two beef patties, american cheese, caramelized & raw onions, secret sauce 19

ENTREES

THE MOUNTAIN CHALLENGE



CONQUER THIS MOUNTAIN OF A MEAL IN 30 MINUTES & IT'S **FREE**!

• 30 Oz. Burger •
•1 Order Extra Large Fries •
• 64 Oz. Draft Beer Boot •
$59

***'FISH & CHIPS'** phyllo crusted cod, classic tartar sauce, lemon 26
ORA KING SALMON braised red cabbage, whipped potato, mustard butter 34
MUSHROOM RIGATONI parmesan, breadcrumbs, broccolini 22 **ADD** chicken breast 7
CAULIFLOWER 'STEAK' tahina sauce, pomegranate, pickled golden raisins, za'atar, pistachio 21 vg
***STEAK & POTATOES** roasted potatoes & spinach, house-made steak sauce
10 oz flank steak 42 8 oz filet 52 14 oz ribeye 54

SIDES

FRENCH FRIES sea salt 7 v
MAC & CHEESE classic cheese sauce 11 v
LEMON GARLIC BROCCOLINI calabrian chili 9 vg
SAUTÉED SPINACH garlic, shallots 6 vg

DESSERTS

CARAMEL APPLE CHEESECAKE
bourbon toffee sauce, vanilla crumble 11

BOURBON PUB WARM COOKIES & MILK
chocolate chip walnut cookies, ice cold milk 9

HUCKLEBERRY SUNDAE
buttermilk ice cream, lemon curd 9

S'MORE MILK CHOCOLATE CUSTARD
vanilla marshmallow, graham cracker 10

EXECUTIVE CHEF JON BLACKLEY
*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies.
v - vegetarian, vg - vegan, gf - gluten free
A 20% gratuity will be added on to all parties larger than 5

COCKTAILS

SNOW FASHIONED
jim beam bourbon, walnut
angustura & orange bitters 16

A SHRUBBERY
aviation gin, shrubbery, elderflower 14

JALAPEÑO BUSINESS
absolut vodka, lime, cucumber, basil
jalapeño, ginger beer 12

WINTER RYDER
rittenhouse rye, lemon, apple cider, cinnamon 14

TROPICAL FREEZE
espolon tequila, pineapple, pomegranate
lime juice 15

RUMMY NIGHT
don q rum, goslings rum, pineapple, coconut
spiced orange 13

MOUNTAIN SPRITZ
prosecco, cranberry, rosemary 13

DUKE OF SUFFOLK
ford's gin, english breakfast, whipped cream 13

IRISH COFFEE
jameson irish whiskey, coffee, whipped cream 13

DIANE MINA'S
GARDEN GROWN COCKTAIL BLENDS

ORIGINAL MIXER $14
organic heirloom tomatoes, rich olive brine, grated horseradish, organic egyptian celery seed, worcestershire (fish free), lemon juice, tabasco, sea salt, honey, five peppercorn blend. served traditionally with tito's vodka.
ask about substituting your favorite spirit

DIRTY DIANE'S JALAPENO MIXER $14
turning up the heat to diane's original – she adds the herb of cilantro, jalapenos, key lime and organic coriander seed. served traditionally with tito's vodka.
ask about substituting your favorite spirit

BEER

ON TAP

COORS LIGHT 7
ALIBI KOLSCH 9
BALLAST POINT SCULPIN IPA 8
STELLA ARTOIS 8
SIERRA NEVADA 8
FIFTY-FIFTY HAZY IPA 9

BOTTLE

ANCHOR STEAM 7
BUDWEISER 6
BUD LIGHT 6
FIRESTONE UNION JACK IPA 7

BOTTLE

GUINNESS 9
MILLER HIGH LIFE 6
NEW BELGIAN VOO DOO
IMPERIAL IPA 8
ANGRY ORCHARD DRY CIDER 7

WINE

WHITE

R. PRUM 'LUMINANCE' 14
riesling, mosel, germany 2017

TERLATO 15
pinot grigio, friuli, italy 2017

DUCKHORN 14
sauvignon blanc, napa valley, california 2018

TALBOTT 'SLEEPY HOLLOW' 15
chardonnay, santa lucia highlands, california 2014

LOUIS JADOT POUILLY-FUISSÉ 15
chardonnay, burgundy, france, 2017

ROSÉ

SANFORD 14
pinot noir, sta. rita hills, califonia 2018

RED

DAVIS BYNUM 16
pinot noir, russian river valley, california 2017

LA NERTHE 15
grenache blend, côtes-du-rhône villages, france 2016

AUSTIN HOPE 16
cabernet sauvignon, paso robles, california 2017

MOUNT VEEDER 19
cabernet sauvignon, napa valley, california 2016

RUTHERFORD HILL 14
merlot, napa valley, california 2015

SPARKLING

LA MARCA PROSECCO 13
italy nv

TAITTINGER CHAMPAGNE 22
reims, france nv

BEVERAGES

JUICE

GRAPEFRUIT 4
ORANGE 4
LEMONADE 4

SODA

PEPSI 4
DIET PEPSI 4
SIERRA MIST 4
GINGER ALE 4
ROOT BEER 4

CAFE

COFFEE 4
DECAF COFFEE 4
HOT TEA 4
ICED TEA 4
HOT CHOCOLATE 4

BOURBON
PUB