



DINNER MENU

APPETIZERS

- SMOKIN' GOOD SALSA** 🍴 6.99
corn chips
- HOLY GUACAMOLE** 🍴 11.99
corn chips
- WUKKA'S CORNBREAD** 🍴 8.99
skillet baked, praline butter slather
- SMOKY TOMATO HUMMUS** 🍴 10.49
veggies, goat cheese, olive tapenade,
house baked pita chips
- BONELESS BABIES** 12.99
chicken finger 'n fry combo,
ranch for dippin'
- 'SHROOM BUCKET** 11.49
house battered and fried mushrooms,
creamy blue cheese
- POLLO LOCO QUESADILLA** 13.99
ranchero chicken, fajita veggies,
lime crema, pico de gallo
- WINGS** 13.99
Dry Rub / Cry-Baby / Chili Jam
carrots, celery, creamy blue cheese
- FRENCH ONION DIP** 12.99
warm gruyere cheese, sticky
Marsala onions, chips & pretzels
- FIESTA NACHOS** 13.99
corn chips, cheddar, chorizo, jalapeños,
chipotle crema, pico de gallo

SOUP

- TOMATO BASIL BISQUE** 🍴 5.49 / 9.49
mini grilled cheese

2-HANDED-SANDWICH

SIDE FRIES ... 2.49 SIDE SALAD ... 4.99

- AVOCADO SMASHER** 🍴 12.49
open faced on toasted sourdough, smashed avocado, tomato, goat cheese,
arugula, balsamic
- DRESS IT UP**
add chicken breast, grilled shrimp, 5.99
add herb crusted salmon, herb crusted whitefish 7.99
- REUBEN** 14.99
corned beef, sauerkraut, swiss, thousand island, toasted rye
- FISH TACOS** 15.99
lily's orange rice salad, crunchy slaw, chipotle crema, pico de gallo
- AMERICAN DIPPER** 14.99
certified angus beef, melted sweet onion, sharp cheddar, garlic aioli, hoagie roll,
beef jus

BRICK OVEN PIZZA

Local Gluten Free Crust ... 10" +3.50

- CHEESE** 🍴 11.99 / 14.99
red sauce, cheese
- MARGHERITA** 🍴 13.99 / 17.99
vine tomato, cracked pepper, mozzarella, basil
- MY FAVORITE** 13.99 / 17.99
red sauce, cheese, pepperoni, mushroom
- HAWAII FIVE-0** 14.99 / 19.49
red sauce, cheese, ham, pineapple, jalapeño
- WISE PIE** 14.99 / 19.99
garlic oil, cheese, red onion, bell pepper, pepperoni, cappicola, oregano,
red sauce on top!
- WHITE MAMAJAMA** 15.99 / 21.99
white sauce, cheese, bacon, spinach, mushroom, artichoke
- BEEBEECHICKI-YAYA** 15.99 / 21.99
crybaby bbq, cheese, chicken, bacon, sweet pepper, red onion, chipotle
- TOTALLY BLAKED** 15.99 / 21.99
red sauce, white sauce, cheese, sausage, pepperoni, fresh garlic, basil, cracked pepper

BURGER*

1/2 Pound Colorado Raised, Certified Angus Beef, Aged 21 days, Lettuce, Tomato & Onion, Crisp Kosher Dill, House Slaw on the side
SIDE FRIES . . 2.49 SIDE SALAD . . 4.99 GLUTEN FREE BUN . . 2.25 SUB: Black Bean Tofu Burger 🍴 / Chicken Breast



- BACKYARD** 11.49
no tricks here, this is for the burger purist
- BACKYARD WITH CHEESE** 12.99
cheddar, american, swiss, blue, goat or pepperjack
- BISON** 15.99
grass fed colorado bison
- THE JAM** 13.99
bacon onion jam, gorgonzola cheese, toasted rosemary mayo, arugula
- SMACKIN' JACK** 14.49
bacon, pepper jack cheese, crunchy onion strings, roasted jalapeños and crybaby bbq
- A2 ROADHOUSE** 13.99
fried onion ring, sautéed mushroom, swiss cheese, housemade steak sauce, arugula

Gluten Free substitutions available. Please alert your server if you have any allergies.

DINNER

CHICKEN FRIED CHICKEN 19.49
cheddar mac, natural giblet gravy

BAKED CHEDDAR MAC 14.99
bacon, tomato, happy crumbs

SALMON 23.99
herb crusted salmon, brussel sprout & quinoa hash, bacon crunchies, lemon butter

CHICKEN AND DUMPLINGS 22.99
green peas & root veggies, creamy tarragon-thyme gravy, handmade dumplings

SHRIMP LO MEIN 23.99
char siu pork, veggie stir fry, egg noodles, shrimp toast

CHOP HOUSE

Hand cut U.S.D.A. Choice Certified Angus Beef, aged at least 21 days.
Served with Mashed Potatoes & Crunchy Onion Strings



SURF & TURF* - 6oz beef tenderloin, grilled shrimp 40
RIBEYE* - 14 oz, the fat is where it's at! 39
BEEF TENDERLOIN* - 6 oz..... 35
FLAT IRON STEAK* - 8 oz, full flavored & juicy 32
PORK CHOP - center cut with apple sauce 25

SIDES

LEMON BUTTERED BROCCOLI 5
GRILLED ASPARAGUS 6
VEGGIE STIR FRY 7
MUSHROOMS AU JUS 6
SHOESTRING FRIES 5
MAC N' CHEESE 8
MASHED POTATOES 5
BEEF QUINOA SALAD 7
GREEN MOUNTAIN SALAD 7

CRUNCH

CAESAR 🍴 6.49 / 11.99
crisp romaine, grated asiago, garlic croutons, caesar dressing

REXOLAS 🍴 6.49 / 11.99
crisp greens, tomato, onion, feta, manzanilla olives, pepperoncini, lemon garlic dressing

RODEO CRUNCH 14.99
bbq beef, crisp greens, black beans, sweet pepper, avocado, cheddar, tomato, crunchy tortilla, cilantro lime vinaigrette

GARDEN PARTY 13.99
grilled romaine, avocado, tomato, zucchini, corn, feta, garlic croutons, creamy herb vinaigrette

BEEF QUINOA 🍴 13.49
fresh beets, quinoa, avocado, goat cheese, field greens, toasted pumpkin seeds, pecan vinaigrette

FRIKIN' CHIKIN' BANG BANG 16.49
grilled chicken, spicy aioli, romaine, wok vegetables, toasted coconut, crunchy noodles, crunchy onion strings, lemon chili vinaigrette

GREEN MOUNTAIN 13.49
brussels sprouts, bacon, toasted almonds, kale, baby spinach, fresh asiago, maple dressing

DRESS 'EM UP . . .

add chicken breast, grilled shrimp, 5.99
add herb crusted salmon, herb crusted whitefish. 7.99



SPOONFUL OF SUGAR 8.99

COCONUT CREAM PIE · BANANA BREAD PUDDIN'
CHOCOLATE BROWNIE SUNDAE · GLUTEN FREE BROWNIE SUNDAE

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.