

# MENU

## TRAIL SNACKS

### FRITES & DIPS - \$8

crispy Russet potatoes  
garlic cream / mojo aioli / tomato jam



### ONE GIANT PRETZEL - \$12

Bavarian pretzel / beer cheese /  
hopped whole-grain mustard



### CHARCUTERIE PRETZEL - \$25

Bavarian pretzel / beer cheese / hopped  
whole-grain mustard / marinated olives  
pesto tomatoes / selection of meats /  
candied nuts

### CRISPY BRUSSELS SPROUTS - \$12

grated parmesan / lemon zest vinaigrette /  
garlic aioli



### FRIED CHEESE CURDS - \$10

house ranch / tomato jam



### HOT HONEY WINGS - \$12

served with pickled slaw



### SMOKED SALMON DIP - \$10

fried capers / cucumber / herbed crostini  
*Substitute for GF bread - \$1*

## SIDES

All sides - \$5

### FRENCH FRIES



### MAC N CHEESE



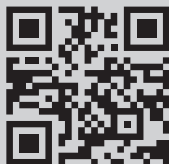
### PICKLED SLAW



### HOUSE SALAD



### HOUSEMADE PICKLES



## SANDOS

Served with house chips  
Substitute any side - \$3

### TOMATO MOZZARELLA GRILLED CHEESE - \$13

sourdough / grilled tomato /  
fresh mozzarella / pesto / balsamic glaze  
*Substitute for GF bread - \$1*  
*Add bacon - \$3*



### THE PUB BURGER - \$14

1/2lb beef patty / lettuce / tomato / house  
pickles / white cheddar / brioche /  
saison aioli

*Substitute Black Bean patty*  
*Substitute for GF bread - \$1*

### THE BEAST BURGER - \$20

1/2lb blend of wagyu, venison, elk,  
& bison patty / pretzel bun / boursin  
cheese / caramelized onions / beer glazed  
mushrooms / saison aioli  
*Substitute for GF bread - \$1*

### BBQ JACKFRUIT - \$14

barbecue jackfruit / pickled slaw / garlic  
aioli / pretzel bun

*Substitute for GF bread - \$1*



### BUTTERMILK FRIED CHICKEN SANDO - \$16

lettuce / tomato / house pickles / ranch /  
brioche

### CUBAN PULLED PORK - \$15

braised pork / smoked shoulder bacon /  
swiss cheese / house pickles / Cuban bread  
/ hopped whole-grain mustard / mojo aioli  
*Substitute Jackfruit*  
*Substitute for GF bread - \$1*

### BLACKENED SHRIMP PO' BOY - \$16

spiced shrimp / old bay aioli / tomato /  
lettuce / French loaf

## HOUSE MADE SAUCES

*Add any sauce - \$1*

*House Ranch*  
*Hopped Whole-grain Mustard*  
*Beer Cheese*  
*Tomato Jam*  
*Mojo Aioli*  
*Roasted Garlic Cream*

## PLATES

### FRENCH FRIES

**FOR DINNER - \$16**  
crispy Russet potatoes / cheese curds /  
slow roasted pork / mushroom  
beer gravy / herbs  
*Substitute Jackfruit*

### SEARED SALMON - \$20

warm barley salad / hopped chimichurri /  
roasted tomatoes

### FISH & CHIPS - \$20

Kölsch battered cod / fried potato wedges /  
remoulade sauce / lemon

### MAC OF THE MOMENT - \$19

see our chalkboard specials for the current  
mac & cheese

### GRILLED CHICKEN COBB SALAD - \$15

romaine / grilled chicken / avocado / grape  
tomato / cheddar cheese / egg / grilled  
scallion / bacon / house ranch



## SPECIALS

### WEEKLY LUNCH SPECIAL

Weekdays 11am-3pm

### HAPPY HOUR

\$4 any draft beer  
\$6 well drinks  
\$6 selection of Trail Snacks  
Weekdays 3pm-6pm

### WEEKEND BRUNCH

Sat & Sun 11am-3pm

## DESSERT

### S'MORE CHOCOLATE CAKE - \$8

flourless chocolate cake / graham cracker /  
chocolate ganache / toasty marshmallow

### BERRY ALMOND CRISP - \$8

brown butter almond topping / lemon whip



### STRAWBERRY POUNDCAKE - \$8

fresh strawberries / lavender syrup /  
lemon whip



*Gluten-free option*



*Vegetarian option*



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

# DRINKS

ASK YOUR SERVER ABOUT OUR  
ROTATING AND SEASONAL BREWS!

## WINE / CIDER

### GAMBINO SPARKLING WINE

10.5%.....\$7 / 7oz

### LOBETIA ROSE

13%.....\$7 / 7oz

### LOBETIA TEMPERNILLO

13.5%.....\$7 / 7oz.

### OK CIDER - ROTATING SEASONAL

5.5%.....\$7 / 12oz



## BEERS

### CAST-A-LINE - 4.8%

Kölsch Style Ale  
\$4 / 7 oz .....\$6 / 12oz

### CORNERSTONE SAISON - 6.2%

Belgian Style Saison  
\$5 / 7 oz .....\$7 / 12oz

### TRAIL MAGIC - 7%

Hazy IPA  
\$5.50 / 7 oz .....\$7.50 / 12oz

### BEARDED THEOLOGIAN - 8.4%

Belgian Style Quad  
\$6 / 5 oz .....\$8 / 10oz

### GOIN' STAG - 5.2%

Belgian Style Single  
\$4 / 7 oz .....\$6 / 12oz

### 918 CERVEZA - 4.4%

Mexican Style Lager  
\$4 / 7 oz .....\$6 / 12oz

### CLAREMORE PREMIUM - 4.2%

American Lager  
\$4 / 7 oz .....\$6 / 12oz

### WHITE LION - 4.9%

English Brown Ale  
\$5 / 7 oz .....\$7 / 12oz

### KILKENNY'S - 4.8%

Irish Red Ale  
\$5 / 7 oz .....\$7 / 12oz

### CROSSROADS - 5.2%

White Ale  
\$5 / 7 oz .....\$7 / 12oz

### NOLA'S - 5.5%

French Style Ale  
\$4 / 5 oz .....\$6 / 10oz

### MOTHER ROAD IPA - 6%

Neon IPA  
\$5.50 / 7 oz .....\$7.50 / 12oz

### SOUTHERN STYLE - 4.8%

Farmhouse Ale  
\$4 / 7 oz .....\$6 / 12oz

### PARK LITE - 4.2%

Light Lager  
\$4 / 7 oz .....\$6 / 12oz

### OUTFITTERS - 6%

Pale Ale  
\$5 / 7 oz .....\$7 / 12oz

## COCKTAILS

### CRACKED PEPPER MOJITO

Plantation 3-star Silver Rum / black  
pepper vanilla syrup / mint  
.....\$12 / 5oz

### NITRO MARGARITA

Zarpado Blanco / lime super juice /  
orange-coriander agave syrup / lime wheel  
.....\$12 / 5oz

### HOPPED MULE

house-made Hopped Ginger Beer /  
Prairie Wolf Vodka / lime wheel  
.....\$10 / 7oz

### LAVENDER LEMON DROP

Prairie Wolf Vodka / Cointreau / lemon  
super juice / lavender  
.....\$10 / 5oz

### ROSE OLD FASHIONED

Same Old Moses Bourbon / honey /  
Rosen Bitter herbal liqueur  
.....\$12 / 3oz

### WELL DRINKS

choice of spirit & mixer  
*Prairie Wolf Vodka*  
*Prairie Wolf Gin*  
*Same Old Moses Bourbon*  
*Zarpado Blanco Tequila*  
*Plantation 3-star Silver Rum*  
.....\$8 / 7oz

## NON ALCOHOLIC

### HOUSE MADE HOPPED GINGER BEER

.....12 oz / \$6, 6oz / \$4

### HOT COFFEE - \$3

### UNSWEET ICED TEA - \$3

### CLUB SODA - \$2

### TONIC WATER - \$2

### BIG DROP BREWING

### N/A BEERS - \$7

### COKE, SPRITE, DIET COKE CANS- \$2

### COKE, FROSTIE'S ROOT BEER, JARRITOS BOTTLES- \$4