



DINNER 4 PM - LATE

PUB SNACKS

CHARCUTERIE BOARD **MP**

Chef's Selection of Premium Cured Meats, Artisan Cheeses,
House Bread, Caramelized Onion Jam

WARM PUB PRETZEL **\$12**

Ketchup Kolsch Beer Cheese, Whole Grain Honey Mustard

TRUFFLE FRIES (GF) **\$11**

Parmesan, Truffle Aioli

FRIED CAULIFLOWER BITES (GF) **\$16**

Tehina, Pistachio, Golden Raisins

SPICY AHI TUNA POKE (GF) **\$24**

Sesame Dressing, Scallions, Avocado, Butter Lettuce

TOKYO FRIED CHICKEN KARAAGE (GF) **\$15**

Pickled Cucumber, Sriracha Aioli, Lemon

GARLIC CONFIT HUMMUS **\$19**

Garlic Confit Hummus, House Crudités,
Pita Bread, EVOO, Za'atar, Mix Olives

APPETIZERS

CAESAR SALAD **\$19**

Baby Romaine, Parmesan Dressing, Garlic Streusel

GREEN SALAD **\$19**

Butter Lettuce, Ruby Grapefruit, Avocado, Poppy Seed,
Radish, Dijon Vinaigrette

BABY SPRING MIX SALAD **\$18**

Roasted Corn, Cucumber, Cherry Tomatoes, Pickled Onion,
Parsley, Avocado, Radish, Lemon Vinaigrette, Parsnip

DUNGENESS CRAB CAKE **\$26**

Tomato Concassé, Sriracha Aioli, Shaved Fennel

HEIRLOOM TOMATO & BURRATA **\$19**

Green Olives Salpicon, Arugula Pesto, Artisan Baguette,
Champagne Vinaigrette

MARKET MELONS **\$18**

Crispy Prosciutto, Basil, Ciliegine Mozzarella,
Chili Crunch, Pistachios

Add to Any Salad

Chicken **\$9** | Steak **\$21** | Prawns **\$15**

BURGERS + SANDOS

SERVED WITH FRIES OR SIDE SALAD

BREW PUB BURGER **\$26**

Bacon, Cheddar, Caramelized Onions, Bourbon Sauce,
Dill Pickle

WILD GAME BURGER **\$27**

Locally Raised Bison, Mushrooms, Swiss, Arugula,
Garlic Aioli

GRILLED CHICKEN PITA **\$24**

Pickled Onion, Heirloom Tomato, Cucumber, Parsley,
EVOO, Lemon

SLOW ROASTED BEEF DIP **\$28**

Gruyère Cheese, Mushroom Duxelles,
Side of Horseradish Cream

CRISPY FISH SANDO **\$25**

Cheddar Cheese, Sweet Cherry Peppers,
Parsley, Pink Peppercorn Tartar Sauce

SIGNATURE ENTREES

BUFFALO OSSOBUCO (GF) **\$48**

Creamy Polenta, Lemon Gremolata, Shaved Fennel

AUSTRALIAN LAMB CHOPS **\$65**

Yukon Mashed Potatoes, Demi Glace, Baby Carrots,
English Peas

KING SALMON **\$45**

Pesto Fettuccine, Blistered Cherry Tomatoes, Chili Crunch

MISO GLAZED BLACK COD (GF) **\$45**

Asparagus, Pea Puree

CHAMPAGNE-BATTERED FISH AND CHIPS **\$33**

Pink Peppercorn Tartar Sauce, Malt Vinegar, Charred Lemon

STIR FRIED VEGGIE UDON NOODLES **\$28**

Bean Sprouts, Market Vegetables, Toasted Cashews

AIRLINE CHICKEN BREAST **\$36**

Yukon Mashed Potatoes, Grilled Asparagus,
Wild Mushroom Sauce

PRIME BLACK ANGUS

ALL CUTS ARE SERVED WITH RED WINE BUTTER, FRESH
HORSERADISH CREAM, FRIES. CHOICE OF SAUCE: AU POIVRE
OR ARGENTINIAN CHIMICHURRI

14oz NEW YORK STRIP **\$55**

8oz FILET MIGNON **\$60**

18oz RIB EYE **\$68**

SIDES

ASPARAGUS (GF) **\$12**

Preserved Lemon Vinaigrette, Kalamata Olives, Shallot

BLACK TRUFFLE MAC AND CHEESE **\$15**

SUGAR SNAP PEAS (GF) **\$12**

Ginger, Garlic

DUCK FAT FRIES **\$8**

GF: Gluten Free

REMINDER: Consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs may increase your risk of food-borne illness.

A charge of 20% gratuity will be added for parties of 6 or more.
We can accept up to five forms of payment per party.

SIGNATURE COCKTAILS

ALL COCKTAILS ARE \$16

G.O.A.T

Warfield Gin, House-made Tonic, Elderflower, Lemongrass, Allspice, Grapefruit and Orange

UNCLE BUCK

Buffalo Trace Bourbon, Cock and Bull Ginger Beer, Barrel Aged Bitters

HOPS AND HONEY

Warfield Barrel Aged Gin, Idaho 7 Hopped Honey, Lemon Juice

LONDON LEMONADE

Warfield Gin, Pimms, Basil Lemonade, Cardamom Bitters

VERN'S VESPER

Warfield Vodka, Warfield Gin, Cocchi Americano, Lemon Twist

SUN-KISSED

Warfield Vodka, Guava and Ginger Shrub, Fresh Lemon

ESPADIN DREAMS

400 Conejos Mezcal, Pomegranate and Jalapeño, Ancho Reyes

SMOKEY CHAPPARAL

Vida Mezcal, Brucato Amaro, Aperol and Ancho Reyes

CUCKOO FOR COCONUTS

El Jimador, Coconuts, Pineapple and Fresh Lime

THE SPICY BOTANIST

Warfield Gin, Ancho Reyes Poblano, Japanese Chili & Lime

SUN VALLEY SOUR

Sun Valley Whiskey, Pistachio, Lemon Juice and Orange Bitters

HEMINGWAY SPRITZ

Pamplemousse, Prosecco, Luxardo, Angostura Bitters

MOCKTAILS

AMALFI SPRITZ \$12

The bittersweet orange and rich peach flavours of the Amalfi Spritz is like sunshine itself, bright, intense and the promise of good times. The fine bubble fills the palate with fresh orange complex rhubarb and elderflower perfectly to finish dry and deliciously refreshing.

CLASSICO \$12

Generous aromatics continue in the glass, classic green apple tartness followed by a soft richness of pear, peach and red apple on the palate to taste. Chalky fine acids are present to clean the palate and get you ready for the next glass.

G AND T \$12

This unique spirit has been impossibly crafted to capture the essence of a G&T as an aperitif with flavors that are distinct & contemporary. Flavor profile: Firm flavors with juniper & citrus. The bubble provide a generous mouthfeel. The tonic notes complete this classic blend and delivers a refreshingly dry finish.

RUM MULE \$12

Bright ginger and fresh lime lead the palate, balanced by smooth rum-inspired richness, gentle toffee sweetness, and subtle warming spice.

WINES

BY THE GLASS

WHITES & ROSÉS

LE LOUP DANS LA BERGERIE ROSE \$14

CHASING VENUS SAUVIGNON BLANC \$14

SOKOL BLOSSER PINOT GRIS \$14

BUEHLER CHARDONNAY \$17

HOFER GRUNER VELTLINER \$12

CAKEBREAD CELLARS CHARDONNAY \$30

REDS

STOLLER FAMILY ESTATE PINOT NOIR \$19

ST FRANCIS CABERNET SAUVIGNON \$18

ANKO MALBEC \$17

PINOT PROJECT \$14

CAYMUS CABERNET SAUVIGNON \$30

DRAFT BEER AND CIDER

KETCHUM KOLSCH

GERMAN ALE

4.6% ABV - 21 IBUS

Light, floral & balanced, this is a classic Kölsch in every sense: easy-going, dry, & immensely satisfying on a sunny day.

BREWSKI BEER

AMERICAN LAGER

4.5% ABV - 7 IBUS

Pilsner malt, flaked corn, and flaked rice make for a clean, crisp, classic Brewski Beer that pairs well with good friends and another round.

CIELO OSCURO

DARK MEXICAN LAGER

4.7% ABV - 15 IBUS

Named for the Central Idaho Dark Sky Conservatory surrounding our brewery, Cielo Oscuro drinks breadly and toasty while remaining remarkably smooth and crisp. Don't be afraid of the dark.

FJORD LORD

NORWEGIAN HAZY IPA

6.6% ABV - 0 IBUS

Norwegian Kveik farmhouse ale yeast lends a strong tangerine character teaming up with Alora, Comet, and Azacca hops creating a juicy libation equipped to conquer your thirst.

RIVER RUNNER

IPA

6% ABV - 73 IBUS

Rest easy with ripples of ripe peaches, crisp grapefruit, and fresh lemongrass. Alora, El Dorado, and Idaho 7 hops round out River Runner's crushable palette for an easy drinking IPA perfect for wherever the tide takes you.

GONE COASTAL

COCONUT ACAI

PASSIONFRUIT SOUR

4.7% ABV - 12 IBUS

Coconut, acai and passionfruit create a tart, fruity, tropical vibe that's sure to make you want another. Belly up and stay awhile!

CANNED

CIDER \$8

Ask your server for details.

THIS WEEK'S FLIGHTS

► SPIRIT FLIGHT \$40 ◀

for 1oz pour of each of our spirits

BARREL AGED GIN, SUN VALLEY WHISKEY, IDAHO HIGHLANDS, GENTLY PEATED

ALL BEERS LISTED ARE AVAILABLE AS A BEER FLIGHT*