# SADDLES
LOUNGE + MARKET

## APPETIZERS & SHAREABLES

**SADDLES' NACHOS** (V) 19
queso, black beans, tomatoes, jalapeños, diced red onion, sour cream, green onion
**add guacamole** 2
**add chicken, chili, or pulled pork** 8

**TUNA POKE NACHOS** 21
sushi-grade tuna, fried wontons, edamame, mango, avocado, green onions, volcano sauce

**XXL PRETZEL** (V) 13
storm peak IPA mustard, queso

**CHICKEN WINGS** 19
choice of buffalo, sweet chili, barbecue, or tajín dry rub, ranch, or blue cheese, celery & carrots

**CRISPY CHICKEN TENDERS** 17
barbecue, buffalo, ranch, sweet chili, or honey mustard dipping sauce

**HUMMUS** (V)(GS) 18
olive oil, naan bread, celery & carrot sticks, mixed olives

**FRIED CAULIFLOWER** (V) 18
battered and fried, sweet chili sauce, ranch dressing

## SOUPS & MORE

**XL BAKED POTATO** (V)(GS) 13
**served until we're out**
queso, sour cream, green onions
**add chili or pulled pork** 8

**BROCCOLI CHEDDAR SOUP** (V)
**cup** 10 | **bowl** 13 | **bread bowl** 15

**TOMATO BISQUE** (V)(GS)
parmesan cheese
**cup** 10 | **bowl** 13 | **bread bowl** 15

**BUFFALO CHILI**
**cup** 11 | **bowl** 15 | **bread bowl** 17

## SALADS

**ASIAN SALAD** (V) 19
napa cabbage, red cabbage, carrots, edamame, mango, avocado, green onions, slivered almonds, cilantro, wonton strips, asian dressing
**add sushi-grade tuna poke** 12

**BEET SALAD** (V)(GS) 19
arugula, beets, apples, walnuts, pepitas, goat cheese, balsamic vinaigrette

**BERRY SALAD** 19
berries, blue cheese crumbles, almonds, lemon vinaigrette

**CAESAR SALAD** 16
romaine lettuce, parmesan cheese, croutons, caesar dressing

**HOUSE SALAD** 16
romaine lettuce, tomato, cucumber, red onion, mushrooms, croutons, choice of dressing

## ADD TO ANY SALAD

**GRILLED CHICKEN BREAST** 8

**GRILLED SALMON FILLET** 12

## SANDWICHES, BURGERS & MORE

served with house made potato chips, cole slaw, or fresh fruit
**substitute french fries or sweet potato fries** +2
**gluten-sensitive bun available**

**SADDLES' BURGER** (GS) 21
1/2lb. patty, caramelized onions, muenster cheese, arugula, tomatoes, house sauce
**add bacon** 2
**substitute beyond burger patty** (V)

**CHEESEBURGER** (GS) 20
1/2lb. patty, choice of cheese, arugula, tomatoes, onions
**add bacon** 2
**substitute beyond burger patty** (V)

**CALIFORNIA CLUB MELT** 20
turkey, bacon, muenster, guacamole, arugula, tomato, ranch dressing on french roll

**REUBEN** 20
shaved corn beef, sauerkraut, swiss cheese, house made remoulade on marble rye
make it a **RACHEL** with turkey

**CHICKEN CAPRESE SANDWICH** (GS) 20
buffalo mozzarella, roma tomatoes, arugula, balsamic glaze, basil aioli on brioche bun

**PHILLY CHEESESTEAK** (GS) 20
caramelized onions, grilled peppers, queso, on a french roll

**BBQ PORK** 18
bbq sauce, topped with cole slaw

**CHICKEN CAESAR WRAP** 18
grilled chicken, romaine lettuce, shaved parmesan, caesar dressing wrapped in a flour tortilla

**FISH & CHIPS** 22
beer-battered cod, french fries, cole slaw, tartar sauce

**GRILLED CHEESE AND SOUP** (V)(GS) 18
cheddar and muenster cheeses on sourdough bread with choice of broccoli cheddar, or tomato bisque

## KIDS MEALS

includes choice of fries, fresh fruit or veggie sticks

**ALL-BEEF HOT DOG** (GS) 10

**CRISPY CHICKEN TENDERS** 10

**MAC & CHEESE** (V) 10

**GRILLED CHEESE** (V)(GS) 10

## FAMILY-STYLE PIZZA

**GLUTEN-SENSITIVE OPTION AVAILABLE IN 10" FOR 12" PRICE** (GS)
**CREATE YOUR OWN 12"** 18 | **16"** 25
**add toppings: Meat $2 each | Veggies $1 each**

- » bacon
- » chicken
- » steak
- » ham
- » pepperoni
- » sausage
- » banana peppers
- » green peppers
- » jalapeños
- » red onions
- » mushrooms
- » pineapple
- » tomatoes
- » black olives
- » goat cheese
- » garlic
- » artichoke hearts
- » pesto

**FIVE-MEAT** (GS) **12"** 26 | **16"** 35
pepperoni, ham, sausage, steak, bacon

**BBQ CHICKEN** (GS) **12"** 26 | **16"** 35
bbq sauce, diced chicken, red onion, cilantro

**MARGHERITA** (V)(GS) **12"** 22 | **16"** 28
buffalo mozzarella, shaved parmesan, tomatoes, basil

**MEDITERRANEAN** (V)(GS) **12"** 24 | **16"** 30
pesto, goat cheese, mozzarella, artichoke hearts, roma tomato, mixed olives, balsamic glaze

## ENTRÉES AVAILABLE AFTER 5PM

**FLAT IRON STEAK** (GS) 36
grilled 8oz flat iron steak, IPA mustard cream sauce, seasonal vegetables, french fries

**CHICKEN MARSALA** 32
two grilled chicken breasts, housemade marsala sauce, mashed potatoes, seasonal vegetables

**SWEET SOY-GLAZED SALMON** 32
grilled 6oz salmon glazed with sweet soy sauce, seasonal vegetables, mashed potatoes

**BEEF SHORT RIB** 44
10oz boneless short rib, demi-glace, mashed potatoes, seasonal vegetables

**LAMB SHANK** 48
19oz lamb shank, demi-glace, mashed potatoes, seasonal vegetables

**SMOKED ST. LOUIS BBQ RIBS**
**half rack** 25
**full rack** 39
bbq sauce, cole slaw, french fries

## DESSERTS

**MISSISSIPPI MUD PIE** (V) 10

**CARAMEL SEA SALT CHEESECAKE** (V) 10

**KEY LIME PIE** (V) 10

**CHOCOLATE CAKE** (V) 8

(GS) gluten-sensitive (V) vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.

# BEER

## DRAFT

| | |
|---|---|
| Storm Peak Urban Sombrero Mexican Lager | 10 |
| Storm Peak Brewing Maestro IPA | 10 |
| Stella Artois | 10 |
| Sierra Nevada Hazy Little Thing IPA | 9 |
| New Belgium Fat Tire Ale | 9 |
| Big Sky Brewing Moose Drool Brown Ale | 9 |
| Coors Light | 8 |
| Michelob Ultra | 8 |
| Blue Moon Belgian White | 9 |

## PACKAGE

| | |
|---|---|
| Angry Orchard Hard Cider | 9 |
| Bud Light | 8 |
| Budweiser | 8 |
| Corona Extra | 9 |
| Modelo Especial | 9 |
| O'Doul's (non-alcoholic) | 8 |
| Truly Hard Seltzer – Wild Berry | 9 |
| White Claw Hard Seltzer – Black Cherry or Lime | 9 |
| High Noon Mango | 9 |

## LOCAL

| | |
|---|---|
| Avery White Rascal Belgian-Style Ale | 9 |
| Odell Brewing 90 Shilling Amber | 9 |
| Storm Peak Kölsch | 9 |
| Left Hand Nitro Milk Stout | 9 |
| Odell Brewing Sippin' Pretty Sour Ale | 9 |

# SOUS VIDE COCKTAIL COLLECTION

Sous vide is a precise cooking process that allows you to control the exact levels of extraction and infusion.

This blend of art and science adds more complexity to the flavor compared to longer, less consistent infusion methods.

**SPICY GRAPEFRUIT PALOMA** 14
habanero-infused cazadores silver tequila, grapefruit juice, lime juice, club soda

**3-WIRE OLD-FASHIONED** 15
cherry, orange and simple syrup-infused mythology best friend's bourbon, bitters

**YAMPA RIVER ROYALE** 15
mint & lemon-infused empress gin, brut champagne, ginger beer

**TWIZZTED CAT TRACK** 14
twizzler infused mythology jungle cat vodka, lemon, maple simple syrup, soda wate

# COLD COCKTAILS

**HEAVENLY DAZE MARGARITA** 14
sauza silver tequila, fresh lime juice, triple sec, citrus sour, salted rim

**CHAMPAGNE POWDER** 15
vodka, chambord, lemon juice, barefoot bubby brut cuvée

**COWBOY'S CURE** 17
highwest campfire whiskey, honey-ginger syrup, lemon juice

**THE SADDLES SOUR** 16
mythology best friend's bourdon, lemon, lime, simple syrup topped with red wine

# HOT COCKTAILS

**HOT APPLE PIE** 15
tuaca, apple cider, whipped cream

**PEANUT BUTTER CUP** 15
screwball peanut butter whiskey, hot chocolate, whipped cream

**THE CHOCOLATE ORANGE** 15
jameson orange, triple sec, hot chocolate

**SNOW-CAPPED IRISH COFFEE** 14
baileys irish cream, jameson, coffee, whipped cream

**SNUGGLER** 14
peppermint or butterscotch schnapps, hot chocolate, whipped cream

# MOCKTAILS

**SPARKLING APPLE CIDER** 9
apple cider, honey-ginger syrup, club soda

**ALL-DAY ALPENGLOW** 8
pineapple, orange and lime juice, grenadine, starry

**LA PINA** 8
sweetened coconut milk with pineapple juice

# WINE

## BUBBLES

| | |
|---|---|
| Barefoot Bubbly Brut Cuvée 187mL | 9 |
| Martini & Rossi Sparkling Rosé 187mL | 11 |
| La Marca Prosecco 187mL | 12 |
| Korbel Brut California Champagne 750mL | 34 |
| Moët Brut 750ml | 80 |
| Veuve Clicquot Brut Champagne 750ml | 110 |

## REDS

| | 9OZ \| BTL |
|---|---|
| The Federalist Cabernet Sauvignon | 15 \| 40 |
| Prophecy Pinot Noir | 13 \| 34 |
| The Dreaming Tree Crush Red Blend | 14 \| 37 |
| Piatelli Malbec | 15 \| 40 |
| Proverb Merlot | 12 \| 31 |
| Rumor Monastrell | 18 \| 50 |
| Viña Eguia Rioja Tempranillo | 18 \| 50 |

## WHITES

| | |
|---|---|
| The Federalist Chardonnay | 15 \| 40 |
| Chateau Ste. Michelle Mimi Chardonnay | 14 \| 37 |
| Seven Daughters Moscato | 13 \| 34 |
| M. Chapoutier Rosé | 14 \| 37 |
| Ruffino Pinot Grigio | 13 \| 34 |
| Proverb Pinot Grigio | 12 \| 31 |
| Mahua Sauvignon Blanc | 16 \| 42 |
| Bodega Garzón Albariño | 18 \| 50 |

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