



STARTERS

House Poutine 9.00

Seasoned French fries topped with Wisconsin cheese curds, house gravy and scallions.

*Add Sunny-Side Egg +1.00
Add Pork +3.00

Black Mountain Buffalo Wings 11.00

Full pound of jumbo chicken wings tossed in your choice of sauce: Mild, Medium, Hot, Honey BBQ and Spicy BBQ. Served with carrots, celery and choice of ranch or bleu cheese.

Meat & Cheese Board 13.00

Select nitrate-free salami and prosciutto with artisan manchego and cheddar cheese.

Chef's choice of accompaniments.

Pork Gyozas 9.50

Steam-fried pork potstickers served with house ponzu sauce.

Hummus Plate 9.00

Our house-made hummus served with flatbread chips, carrots and celery.

Try it flavored with roasted red pepper or jalapeno cilantro +1.00

*Beer Battered Shrimp 12.00

Beer battered jumbo shrimp served with house ponzu and cilantro-lime dipping sauce.

Pretzels & Beer Cheese 9.50

Baked pretzel baguettes served with Kilt Lifter beer cheese sauce.



*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FLATBREADS

Gluten-free available upon request. +2.50

Margherita 11.50

Garlic and oil crust, mozzarella, tomato and fresh basil.

Buffalo Chicken 13.00

Grilled chicken, buffalo sauce, mozzarella, bacon, gorgonzola, caramelized onion and bleu cheese drizzle.

Pesto Chicken 13.00

Grilled chicken, nut-free basil pesto, mozzarella, sun-dried tomatoes, baby arugula and lemon oil.

Prosciutto & Arugula 13.00

Garlic and oil crust, prosciutto, mozzarella, roasted red pepper and baby arugula.

Traditional 10.00

Marinara, mozzarella, pepperoni and fresh basil.

GREENS

Add Chicken +4.00

Add Steak or Grilled Shrimp +6.00

Dressing: Balsamic, Bleu Cheese, Chipotle Ranch, House Herb, Prickly-Pear Vinaigrette, Ranch

Spinach 12.00

Baby spinach, red onion, Fuji apples, goat cheese and candied pecans tossed in prickly-pear vinaigrette.

Cave Creek Caesar 10.00

Romaine and kale blend, parmesan and croutons tossed in Caesar dressing.

House Salad 9.00

Mixed greens, tomato, croutons, red onion, Colby cheese and your choice of dressing.

Waldorf 13.00

Mixed greens, grilled chicken, gorgonzola cheese, candied walnuts, celery, grapes and Fuji apples tossed in honey yogurt vinaigrette.

Buffalo Chicken Salad 13.00

Mixed greens, grilled chicken, tomato, carrots and celery topped with bleu cheese crumbles and drizzled with mild wing sauce.

BURGERS + SANDWICHES

Our burgers are 1/2-LB Angus beef, served on a brioche bun with lettuce and tomato. Served with side of House fries or side salad. Substitute Kale Slaw, Sweet Potato Fries or Caesar salad +1.50 each

Add bacon, avocado or fried egg +1.00 each
Cheese: American, Cheddar, Pepper jack, Provolone, Swiss.

*Black Mountain Cheeseburger 12.00

Chipotle mayo, caramelized onions and choice of cheese.

*Blackened BBQ Cheeseburger 13.00

Choice of cheese, smoked bacon and Black Mountain Bourbon BBQ Sauce.

*Beer Cheese Burger 13.00

Kilt Lifter beer cheese sauce, caramelized onions and sautéed mushrooms.

*Green Chili Burger 13.00

Grilled Anaheim green chili and pepper jack cheese.

Distiller's Club 12.50

Smoked ham with turkey, American and Swiss, bacon, lettuce, tomato and mayo on toasted sourdough.

*Blackened BLT 12.00

A Cajun take on a classic. Cajun-spiced mahi, bacon, lettuce, tomato and pesto mayo on toasted sourdough.

*Shrimp Po Boy 14.00

Beer battered shrimp with lettuce, tomato, onion and chipotle aioli and a red pepper sauce.

Buffalo Chicken Sandwich 10.00

Grilled chicken breast tossed in our mild wing sauce, topped with lettuce, tomato and ranch drizzle.

Roasted Pork Sandwich 13.00

Slow roasted pork on a toasted hoagie roll with provolone cheese, sautéed spinach, roasted red peppers and garlic-honey mayo.

KIDS MENU

Served with French fries, excluding pizza.

*Cheese Burger – 7.00

Mac & Cheese – 7.00

Mini Cheese or Pepperoni Pizza – 7.00

Chicken Tenders – 7.00

Corndog – 7.00

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ENTREES

Add a Side Salad or Cup of Soup +2.50

Sonoran Chicken 13.00

Two grilled chicken breasts seasoned with our house rub over a bed of Southwestern rice, topped with a spicy green chili-jack cheese sauce.

Porcini Mushroom Sacchettini 11.00

Porcini mushroom and ricotta stuffed pasta tossed in a creamy Italian cheese alfredo, served with garlic bread.

Add chicken +4.00

*Beer Battered Mahi Tacos 12.00

Three flour tortillas stuffed with beer battered mahi, shredded cabbage and chipotle aioli served with Southwestern rice.

Green Chili Mac & Cheese 11.00

Corkscrew pasta tossed in creamy green chili cheese sauce with crumbled bacon and fresh pico de gallo, served with garlic bread. Add chicken +4.00

Green Chili Pork Adovada 13.00

Tender green chili braised pork shoulder served with Southwestern rice, flour tortillas and sour cream.

Add two over-easy eggs +2.00

*Cajun Swai 14.00

Cajun inspired Southern-Pacific catfish served with Southwestern rice and seasonal vegetables.

Also available blackened or grilled with lemon butter.

*Pan-Seared Chili Lime Scallops 15.00

Pan-seared jumbo sea scallops topped with an Asian-style sweet chili lime glaze. Served with seasonal vegetables and roasted garlic mashed potatoes.

*Citrus Honey Shrimp Yakitori 15.00

Two grilled shrimp skewers topped with a sweet and tangy citrus honey glaze, served with seasonal vegetables and kale slaw.

*Tavern Filet 18.00

6-oz grilled beef tenderloin topped with a whiskey-lime peppercorn sauce, served with roasted garlic mashed potatoes and seasonal vegetables.

*Fish & Chips 12.00

Beer battered Alaskan cod lightly fried, served with seasoned fries, lemon and tartar sauce for dipping.

SIDES

House Fries – 5.00

Sweet Potato Fries – 5.00

Southwestern Rice – 5.00

Roasted Garlic Mashed Potatoes – 5.00

Seasonal Vegetables – 5.00