

## Appetizers

### Half Dozen Wings \$9

Tossed in Frank's hot sauce and served with carrot, celery sticks and our house made Point Reyes blue cheese dressing

### Loaded BBQ Potato Skins \$8

Six potato skins fried to order and topped with cheddar, sour cream, bacon and green onions

### Mozzarella Sticks \$8

Six house made mozzarella sticks with an herbed breading and served with marinara

### Fried Brussel Sprouts \$9

Deep fried and tossed with garlic, served with Lemon aioli

### Tomato Caprese \$9

Fresh tomatoes, mozzarella and basil drizzled with olive oil and a balsamic reduction

### Smoked Trout Dip with Crostini \$14

### Cup 'o Burnt Ends\* \$14

### Double L Ranch Nachos \$16

Chips, burnt ends\* cheddar and Oaxaca cheeses, sour cream, scallions, avocado, tomato and BBQ sauce

**SALAD BAR \$14.00**

**SERVED DAILY 11:00 - 2:00**

## Soups and Salads

Add Grilled Chicken breast\* - Fried Chicken tenders\*

Utah Red Trout\* - Burnt Ends\* - Smoked Brisket\* \$6

### Tomato Bisque \$6

### Smoked Brisket Chili \$7

### Beet Salad \$9

Roasted red and gold beets, red onion and tomato in a fresh lemon dressing topped with arugula, almonds and goat cheese

### Poblano Caesar \$9

Romaine, cotija, chili-lime spiced croutons and a lime wedge tossed in our house made poblano Caesar dressing

### House Salad \$8

Mixed greens, cucumbers, olives, red onion and tomatoes tossed with champagne vinaigrette

### Wilted Spinach Salad \$9

Sautéed mushrooms, roasted red peppers and bacon vinaigrette finished with goat cheese

## Flatbreads

### Margarita \$9

Sliced roma tomatoes and fresh mozzarella, finished with fresh basil

### Fig and Goat Cheese \$11

Dried fig, goat cheese, red onion with balsamic reduction and arugula

### Timbers Signature \$12

Smokehouse BBQ sauce, Double LL Ranch Burnt Ends\* and gouda cheese

### Pulled Pork \$12

Ranch dressing, pulled pork\* roasted red peppers, scallions and Oaxaca cheese

## Thanks to our local partners




Gluten Friendly 

Gluten Free sliced bread, hamburger bun, and flatbread available upon request

STONE GROUND  
- BAKERY, INC. -



Vegetarian 

## Sandwiches and Burgers

All sandwiches come with a pickle spear and your choice of side, upgrade to the salad bar \$3

Add bacon, avocado, mushrooms or fried egg\* \$1

Choose your BBQ Sauce:

Classic Smokey, Carolina Tangy Gold, Smokehouse 220

### Timbers Burger\* \$15

Half pound burger with lettuce, tomato, red onions and your choice of Beehive cheddar, Emmenthal, or Oaxaca cheese on Stoneground brioche bun

### BLT \$12

Bacon, lettuce, tomato and dill mayo on toasted Stoneground sourdough bread

### Smoked BBQ Brisket\* Sandwich \$14

Double LL Ranch brisket, choice of BBQ sauce, fried onions on a Stoneground brioche bun

### Pulled Pork\* Sandwich \$14

Double LL Ranch smoked pulled pork, choice of BBQ sauce, coleslaw and diced poblano peppers on a Stoneground brioche bun

### Utah Red Trout\* Po Boy \$14

Spicy tartar sauce, shredded lettuce, pickle and red onion on Stoneground ciabatta

### BBQ Chicken\* Sandwich \$14

Pulled chicken, choice of BBQ sauce, pepper jack cheese on a Stoneground brioche bun

### Chicken Breast\* Sandwich \$13

6oz chicken breast, Poblano aioli, lettuce, tomato, choice of BBQ sauce and Emmenthaler cheese on Stoneground ciabatta

### Grilled Cheese \$11

Overstuffed with Beehive cheddar and provolone cheese on Stoneground sourdough bread

### Vegetarian Beyond Burger® \$15

Vegan Beyond Burger patty served on a Stoneground brioche bun with lettuce, tomato, and red onion. Nix the bun for a lettuce wrap to make it Gluten Free and Vegan.

## Entrees

### Meat 'n Three \$20

Choose your protein, sauce and three sides.

Add a second meat option add \$10

#### Beef Burnt Ends\*

#### Smoked Brisket\*

#### Chicken Wings\*

#### Sausage Link\*

#### Pulled Pork\*

#### Pulled Chicken\*

#### Chicken Tenders\*

### 12oz New York Strip\* \$34

New York cooked with High West Rendezvous Rye Whiskey mushroom steak sauce and choice of 3 sides

### Seared Utah Red Trout\* \$24

Pan seared in a Dutch Oven with a choice of 3 sides

### Ahh Yeah \$19

White cheddar mac and cheese topped with Double L Ranch Burnt Ends\* garnished with roasted tomato

### Grilled Cauliflower Steak \$16

Center cut of Cauliflower with chili lime seasoning and grilled and choice of 3 sides

## Sides \$5

French Fries

House Salad

Grilled Vegetables

Fried Brussel Sprouts

Cup of Chili

Cup of Soup

Grilled Corn on the Cob

Upgrade to Mexican Corn with Mayo, cotija cheese and chili lime seasoning \$2

Sweet Potato Fries

Poblano Caesar Salad

Mashed Cauliflower

Mac and Cheese

Coleslaw

Baked Beans

Executive Chef Nick Brown / Sous Chef Lorenzo Carbajal

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness

A 20% service charge will be added to parties of 6 or more

If you have any concerns regarding food allergies, please alert your server prior to ordering