



TRAILS END
PUB & GRILLE

SHAREABLES

- LOBSTER MAC & CHEESE BITES (5)...**\$15**
lobster, gruyere, elbow mac, parmesan
- SEASONAL HUMMUS (V)..... **\$13**
our signature hummus, warm garlic naan bread, julienne carrots
- BAVARIAN PRETZEL (V)..... **\$14**
giant pretzel, signature beer cheese, spicy mustard
- CHICKEN WINGS (8) (GF)..... **\$16**
OR CAULIFLOWER WINGS..... **\$14**
honey chipotle BBQ, buffalo sauce or garlic parmesan with choice of ranch or bleu cheese dressing
- MILE HIGH TRASH CAN NACHOS..... **\$14**
signature cheese sauce, monterey jack cheese, jalapeños, pickled onions, scallions, black beans, homemade pico, sour cream
ADD CHICKEN, PULLED PORK OR BRISKET +\$8



Combo
\$15 GRILLED CHEESE

STEP ONE: PICK YOUR SOUP

- TOMATO BISQUE (GF)
- OR FRENCH ONION

STEP TWO: PICK YOUR SANDWICH

SMOKED GOUDA
sautéed mushrooms, caramelized onions & sliced apples

THREE CHEESE
cheddar, swiss, american cheese
with sliced tomatoes

APRICOT JAM
bacon, arugula, smoked gouda,
balsamic drizzle

SALADS \$14

HOUSE SALAD (V.GF)
spring mix, cucumbers, carrots,
red onions, heirloom cherry tomatoes, with
balsamic vinaigrette

CLASSIC CAESAR SALAD
romaine, herb croutons, parmesan,
with house caesar dressing

HARVEST ARUGULA KALE SALAD (V.GF)
roasted sweet potatoes, sliced spicy almonds,
dried cranberries, caramelized fig,
pomegranate seeds, poppyseed dressing

POMEGRANATE ARUGULA SALAD (V)
pomegranate seeds, salted pistachios, crispy
onions, scallions, with a ginger tahini dressing

ADD CHICKEN +\$8
ADD SHRIMP +\$9

Signature BURGERS

STEP ONE: SELECT YOUR PATTY

- 2 4OZ BLACK ANGUS BEEF PATTIES
- 6OZ BLACK BEAN PATTY
- 6OZ GRILLED CHICKEN BREAST
- TURKEY BURGER

STEP TWO: SELECT YOUR TOPPER

TRAILS END \$18
mild cheddar cheese,
apple wood smoked bacon

SUMMIT SWISS \$17
swiss cheese, sautéed
mushrooms, baby spinach

SPICY DIABLO \$17
pepper jack cheese, spicy pepper
relish, habanero mayo

FIG & FOWL \$18
turkey burger, brie, apple slices,
fig candied bacon

*gluten free buns available upon request

MAC & CHEESE Skillet

TRADITIONAL \$14
with toasted panko breadcrumbs

BRISKET \$24
jalapeños, BBQ sauce,
crispy fried onions

LOBSTER \$26

SURF & TURF \$28



ENTRÉES

TRAILS SIZZLING FAJITAS.....\$24

choice of chicken, beef, or shrimp

TRIO FAJITA.....\$28

sautéed peppers & onions, mexican rice, black beans, chimichurri sauce & warm tortillas (corn tortillas available upon request)

ORANGE MAPLE GLAZED SALMON (GF)..\$28

pan seared salmon, crushed pecans, served over roasted squash, brussel sprouts & bacon

STEAK CHURRASCO (GF).....\$24

grilled flat iron steak topped with chimichurri, baked potato, broccoli

DECONSTRUCTED CHICKEN POT PIE...\$18

deep-dish pie with chicken, idaho potatoes, vegetables & topped with puff pastry

VEGGIE POT PIE.....\$16

deep dish pie filled with potatoes, carrots, peas, caramelized onions, topped with puff pastry

PHILLY PHILLY CHEESE STEAK.....\$23

braised prime rib, cooper cheese, sautéed peppers & onions served on hoagie roll

SPICY AHI TUNA POKE BOWL (GF).....\$22

ahi tuna, diced sweet potatoes, roasted brussel sprouts, sautéed kale, radishes, avocado, tomatoes, lemon herb quinoa with a honey soy ginger cream

GREEK VEGETABLE WRAP.....\$13

hummus, tomatoes, cucumbers, red onions, black olives, lettuce, feta cheese in a spinach wrap.

Enhancements \$9

MAC 'N CHEESE

CRISPY FRIES (GF)

SEASONAL ROASTED VEGETABLES

MEXICAN RICE & BLACK BEANS

BAKED POTATO (GF)

FRUIT MEDLEY (V.GF.VEGAN)

BROCCOLI WITH CHEESE

KIDS \$9.99

CRISPY CHICKEN TENDERS

choice of french fries or small fruit cup

TRAILS END MINI BURGER

choice of french fries or small fruit cup

MAC 'N CHEESE

cavatappi pasta in a creamy cheese sauce

GRILLED CHEESE

choice of french fries or small fruit cup

DESSERT

PUMPKIN CHEESECAKE \$9

classic pumpkin cheesecake, graham cracker crust, caramel sauce, cinnamon & whipped cream

FLOURLESS CHOCOLATE TORTE \$9

dense rich chocolate cake, fresh berries, chocolate syrup & whipped cream
*gluten free

APPLE PIE NACHOS \$12

cinnamon sugar tortilla chips, caramel, roasted apples & whipped cream
*shareable

S'MORES FRENCH TOAST SUNDAE \$12

french toast topped with vanilla ice cream, chocolate syrup, graham crackers & roasted marshmallows
*shareable

COCKTAILS \$15

SMOKED OLD FASHION

bourbon, simple syrup, bitters, orange, luxardo cherry

THE CLASSIC MARGARITA

tequila, triple sec, lime juice, agave

SPICED APPLE RUM PUNCH

spiced rum, ginger beer, apple cider

AUTUMN CRUSH

orange vodka, triple sec, cranberry juice, orange juice, starry

CAMPFIRE COCKTAIL

cinnamon whiskey, white rum, cranberry juice, starry, grenadine

ESPRESSO MARTINI

la colombe espresso martini on nitrogen draft

MANHATTAN

rye bourbon, sweet vermouth, bitters, luxardo cherry

MOCKTAILS \$9

MINTY COCONUT CUCUMBER COOLER

coconut water, cucumber, lime juice, simple syrup, fresh mint

STRAWBERRY BASIL LEMONADE

fresh strawberries, lemon juice, strawberry simple syrup, garnished with fresh basil & a strawberry

KAHUNA BAY BREEZE

cranberry juice, pineapple juice, coconut water, garnished with an orange slice & a cherry



PARTIES OF 6 OR MORE WILL BE SUBJECT TO AN 18% GRATUITY
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.