

SHAREABLES

- SPINACH & ARTICHOKE DIP.....\$15
served with chips
- SEASONAL HUMMUS (V).....\$13
roasted garlic hummus & babaganoush
with grilled pita bread, carrot sticks, olive oil
- BAVARIAN PRETZEL (V).....\$16
glant pretzel, signature beer cheese,
grain mustard
- CHICKEN WINGS (8) (GF).....\$17
OR CAULIFLOWER WINGS (V,GF).....\$14
BBQ, hot, garlic parmesan, habanero sauce,
celery sticks, choice of ranch or
bleu cheese dressing
- TRASH CAN NACHOS (V).....\$15
corn tortilla chips, cheese sauce, black beans,
pickled onions, pico de gallo, sliced scallions
ADD PULLED CHICKEN OR BEEF CHILI +\$7
- CHIPS & DIP (V,GF).....\$14
salsa roja, salsa verde, guacamole,
jalapeño queso
- BANG BANG SHRIMP.....\$18
scallions & coleslaw
- FRIED SEAFOOD & GARDINIERA.....\$18
pickled onions, marinara sauce,
garlic aioli, lemon wedge



Good SOUP

\$10

CHICKEN NOODLE SOUP
(GF)

BEEF CHILI SOUP
(GF)

SALADS

CAN BE MODIFIED TO BE
GLUTEN FREE OR VEGETARIAN

- CRISP PEAR (GF) \$16
house mix lettuce, fresh pear slices, toasted
candied pecans, dried cranberries, bleu
cheese crumbles, crispy bacon, champagne
vinaigrette dressing
- WINTER COBB (GF) \$16
house mix lettuce, roasted butternut squash,
sliced apple, sugar black pepper bacon,
blistered tomatoes, sliced avocado,
soft cooked egg, dijon vinaigrette dressing
- SPINACH MANDARIN (GF,V) \$14
toasted almonds, mandarins, cranberries,
spinach, red onions, feta cheese,
honey balsamic dressing
- CLASSIC CAESAR (V) \$14
romaine lettuce, home-made croutons,
parmesan cheese, soft cooked egg,
caesar dressing
- GARDEN SALAD (GF,V) \$14
house mix lettuce, sliced cucumber, cherry
tomatoes, sliced red onions, shredded carrots

ADD GRILLED CHICKEN +\$7
ADD SHRIMP +\$9
ADD STEAK +\$12

Signature SANDWICHES

- CLASSIC BURGER \$18
lettuce, tomatoes, onions, pickles,
american cheese
ADD BACON +\$3
- CRANBERRY BACON JAM BURGER \$18
two 4oz patties with pepper jack
cheese, arugula, topped with
cranberry bacon jam
- SIRACHA APPLE BACON BURGER \$18
turkey burger with provolone
cheese, spring mix, onion rings,
chipotle sauce, bacon
- WHISKEY GLAZE BLUE BURGER \$18
two 4oz patties topped with a
home-made whiskey glaze,
cheese sauce, arugula, tomato,
Guinness caramelized onions
- CALI TURKEY BLT WRAP \$16
sliced turkey, lettuce, tomatoes,
avocado, bacon, ranch dressing

*gluten free buns available
upon request



ENTRÉES

- TRAILS SIZZLING FAJITAS.....\$28
choice of chicken, shrimp or steak
TRIO FAJITA.....\$34
cilantro white rice, refried beans, peppers,
onions, cilantro chimi, sour cream, salsa verde
& roja, corn or flour tortilla
- BOURBON PEACH SALMON.....\$28
pan seared salmon topped with bourbon
peaches over rice, sautéed asparagus
- 8oz CHURRASCO STEAK.....\$38
chimichurri sauce, broccoli florets,
truffle parmesan fries
- APPLE ROASTED CHICKEN (GF).....\$25
half roasted chicken topped with cherry
balsamic glaze, served with mashed potatoes,
grilled asparagus
- CAJUN SHRIMP & GRITS (GF).....\$28
sautéed shrimp, andouille sausage, creamy
cheese grits, topped with cajun gravy
- RIB PLATTER.....HALF \$25, FULL \$36
honey bbq rib platter, served with corn on the
cob, coleslaw, mac & cheese, cornbread,
topped with maple compound butter
- FRIED CHICKEN & WAFFLES.....\$22
hot honey fried chicken platter, served
with home-made waffles, country gravy,
maple syrup
- MAC & CHEESE (V).....\$20
home-made cheese sauce, cavatappi
pasta, toasted panko
- LOADED TENDER MAC & CHEESE.....\$27
home-made cheese sauce, cavatappi
pasta, crispy chicken tenders with choice
of sauce: hot, bbq, mango habanero

KIDS \$9.99

- MINI CORN DOGS
- GRILLED CHEESE
- HOT DOG
- MAC & CHEESE
- CHICKEN TENDERS & FRIES
- CHEESEBURGER & FRIES
- HAMBURGER & FRIES

DESSERT \$12

- BLONDIE SKILLET
blondie topped with caramel ice cream,
chocolate syrup, whipped cream,
served in a sizzling skillet
- COOKIES & CREAM FUNNEL CAKE
mini cookies & cream funnel cake,
topped with powdered sugar, vanilla ice
cream, oreo crumbles, cream cheese
drizzle, chocolate syrup, whipped cream
*gluten free
- NY STYLE CHEESECAKE
topped with a fresh berry compote,
whipped cream, garnished with mint
- HIGH MILE CHOCOLATE CAKE
chocolate cake layered with caramel
ganache, caramelized pecans, topped
with bourbon caramel sauce, chocolate
sauce, fresh berries

COCKTAILS \$15

- BOURBON BALL
makers mark, frangelico, maple syrup
- THE CLASSIC MARGARITA
tequila, triple sec, lime juice, agave
- OLD FASHIONED
bullet, simple syrup, bitters, orange, cherry
- JACK FROST
white rum, blue curaçao, pineapple juice, coco real
- PEACH TEA
vodka or bourbon, peach schnapps, iced tea
- ESPRESSO MARTINI
la colombe espresso martini on nitrogen draft
- CAMELBACK PUNCH
rum, orange juice, cranberry juice, pineapple
juice, lemon juice, ginger ale
- POMEGRANATE SPRITZ
aperol, pama, prosecco, club soda

MOCKTAILS \$9

- HONEY BERRY KOMBUCHA SPRITZER
kombucha, strawberry syrup, blackberries, honey,
club soda, basil
- CUCUMBER JALAPEÑO COOLER
lemonade, cucumber jalapeño syrup, lime juice,
simple syrup, cucumber, jalapeño slices
- KAHUNA BAY BREEZE
cranberry juice, pineapple juice, coconut water,
orange slice, cherry
- FLAVORED LEMONADE \$7 *includes refills
strawberry, blue raspberry, peach mango, watermelon

