



BRANDING IRON

STARTERS

SOUP DU JOUR	7
GRILLED ARTICHOKE Sweat Tahini Sauce	13
CHICKEN WINGS House Chili Sauce	15
FRIED CALAMARI Pomodoro, Lemon	12
BAKED FETA Capers, Red Onion, Basil, Grilled Bread Add Egg \$2	11
LAMB RIBLETS Rosewater, Orange Zest, Coriander, Five Spice Glaze	14
FRIED GREEN TOMATOES Aleppo Pepper, Rémoulade	12

SALADS

MELON Prosciutto, Sprouts, Balsamic Reduction	10
BIG CHOPPED Clawson's Greens, Chicken, Carrots, Avocado, Chickpeas, Grilled Corn Radicchio, Greek Yogurt	14
QUINOA Seasonal Citrus, Spinach, Grapes, Toasted Almonds, Arugula, Citrus Mint Vinaigrette	12
POWER BOWL Organic Brown Rice, Blue Berries, Cucumber, Broccoli, Sprouts, Avocado Organic Tofu, 6 Minute Egg, Ponzu Vinaigrette Add: Grilled Chicken \$5 Trout \$9 Flank Steak \$8 Jumbo Prawns \$9	16

Parties of 7 or more may be entitled to an 18% service charge.

** Menu item may be ordered undercooked or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*



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LARGE PLATES

PUB STYLE FISH & CHIPS 14

House Beer Battered Pacific Cod, Lemon Tartar, Coleslaw, House Cut Fries

WILD GAME MEATLOAF 16

Nueske's Bacon, House Cut Fries, Coleslaw, Red Wine Sauce

SUMMER PASTA 14

Fusilli, Tomato, Olives, Artichoke Hearts, Spinach, Pine Nuts

Paremsan, White Wine Butter Sauce

BURGERS & SANDWICHES

Served on Local Artisan Bun with House Cut Fries, Garden Salad, \$4 Quinoa Salad, or \$5 Market Salad

WAGYU BURGER* 17

Lettuce, Tomato, Onion, Garlic Aioli, Cheddar or Swiss Cheese

Add: Egg \$2|Onion Marmalade \$2|Bacon \$2|Avocado \$2|Mushroom \$1|Caramelized Onion \$1

BISON BURGER* 16

Lettuce, Tomato, Onion, Cheddar or Swiss Cheese, Garlic Aioli

Add: Egg \$2|Onion Marmalade \$2|Bacon \$2|Avocado \$2|Mushroom \$1|Caramelized Onion \$1

BIG MELT* 14

Angus Beef, Parmesan Crusted Sourdough, Swiss Cheese, Caramalized Onions

Add: Egg \$2|Onion Marmalade \$2|Bacon \$2|Avocado \$2|Mushroom \$1

BRISKET SANDWICH 15

Smoked Slow and Low, Poppy Seed Coleslaw, Pickled Vegetables

WYDAHO CHEESE STEAK 15

Roasted Prime Rib, Peppers, Onions, Swiss Cheese

CHICKEN WRAP *GF* 14

Harissa, Parsley, Cilantro, Shaved Sweet Onion, Ancient Grain Bread

VEGGIE BÁNH MÌ SANDWICH 13

Grilled Seasonal Vegetables, Cilantro, Pickled Carrots, Daikon, Jalapeño

Veggie Spread, French Bread

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