



Appetizers

RED ROCK NACHOS - \$18

Homemade tortilla chips, sautéed red onion, artichoke hearts, asiago cheese sauce, roasted duck, blackberry drizzle

AUSTIN'S PEAK - \$15

Fried potatoes, seasoned buffalo meat, homemade cheese sauce, tomatoes, lettuce, sour cream, black olives, chives, cheddar cheese

BACKCOUNTRY TENDERS - \$16

Breaded chicken tenders, dipping sauce

WINTER WIPEOUT - \$18

Ahi Tuna, spicy sauce, seaweed salad, fried wontons, crispy rice, sriracha aioli

Entrees

All entrees served with choice of french fries, bistro chips, or side salad(\$3)

BROOKS MOUNTAIN BURGER - \$22

Snake River Farms ½ lb. Kobe burger, brioche bun, choice of cheese
Impossible Burger additional \$3

ELK TRACK SLOPPY JOE - \$17

Elk, special spices & seasonings, American cheese, garlic toast

YARD BIRD - \$18

Grilled Chicken, applewood bacon, Swiss cheese, peppercorn ranch, brioche bun

SUBLETTE SANDWICH - \$20

House made biscuit, breaded chicken breast, honey sriracha aioli, pickled slaw

THE BUTTERBALL - \$16

Open faced Thanksgiving sandwich

Soups & Salads

WHIT'S WILD WEST CHILI - \$12

BEER CHEDDAR SOUP - \$12

COWBOY CABIN SALAD - \$12

Spring mix, grape tomato, red onion, mushroom, cucumber, shaved parmesan cheese

SAGEBRUSH SALAD - \$16

House made pesto, yakisoba noodles, burrata, dehydrated corn, heirloom tomatoes, balsamic glaze

PINTAIL SALAD - \$17

Spinach, house made balsamic bruschetta mixture, goat cheese, pretzel crostini, confit duck

KALE AND QUINOA SALAD - \$15

Chopped kale, quinoa, toasted walnuts, feta cheese, marinated golden raisins with a lemony vinaigrette

Desserts

DEEP FRIED CHOCOLATE

CHIP COOKIE DOUGH - \$15

Battered cookie dough, vanilla ice cream

JULES BOWL - \$14

Waffled pound cake, caramel cheesecake, butterscotch sauce

BRÛLÉED PAINTED POT - \$13

Pumpkin custard, pie crust, crème anglaise, toasted marshmallow

Drinks - \$4

Pepsi, Diet Pepsi, 7-UP, Dr. Pepper, Mt. Dew, Root Beer, Squirt, Iced Tea, Lemonade, Coffee, Hot Chocolate, Hot Tea, Hot Cider



Specialty Cocktails

HUCKLEBERRY MULE \$13

Tito's, Huckleberry puree, fresh lime,
Cock and Bull ginger beer

NAUGHTY & SPICE \$13

Brooks Lake Lodge Butter Rum batter
With Captain Morgan Spiced Rum

BUFFALO FASHION \$12

Buffalo Trace, brown sugar simple syrup,
& Orange rind zest

THE YETI \$12

Grey Goose Citron, Lemonade, Blue Caraco topped
with Prosecco

WARM ME UP \$11

Captain Morgan or Jack Daniels with Hot Cider

BLOODY BROOKS LUNCH \$25

Come hungry for this meal in a glass!
Absolute Peppar Vodka, Bloody Mary mix
garnished with pepperoncini peppers, provolone,
green olives, celery, lime, and the kitchen sink

Wines by the Glass

Southern Belle \$11

Red Blend

Clos Du Bois \$11

Merlot

Pinot Noir

Cabernet Sauvignon

Pinot Grigio

Chardonnay

Josh Cellars \$11

Rosé

Bonterra \$11

Sauvignon Blanc

Beer

Domestics - \$4

Pabst Blue Ribbon

Busch Light

Budweiser

Bud Light

Michelob Ultra

Coors Light

Coors Banquet

Craft Brews / Imports - \$6

Snake River Earned It Hazy IPA

Snake River Jenny Lake Lager

Left Hand Nitro Milk Stout

Saddle Bronc Brown Ale

Road House Family Vacation Cream Ale

Road House Wilson IPA

White Claw-Cherry/Lime/Watermelon/Mango

Omission Pale Ale (Gluten Free)

Woodchuck Cider

Guinness

Blue Moon

Corona Extra

Dos Equis

Stella

Ask your Server about our Rotating Draft Beer - \$7

&

Drink Specials