

Specials

SOUTHWEST CHILI

Classic, house-made chili with a slight kick. Topped with cheddar cheese, sour cream, scallions. GFO

• cup \$4.9 | bowl \$8.9 •

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO \$13.9

COWBOY SURF + TURF

12 oz. USDA Choice Braveheart Black Angus Beef® hand-cut NY strip*. Topped with seared shrimp and house-made cowboy butter.

Garlic whipped potatoes and steamed broccoli. GF \$42.9

THAI-GLAZED AHI TUNA*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. \$28.9

SEASONAL CATCH: AHI TUNA*

Certified sustainable. Choice of topping and two house-made sides. GF \$26.9

MILE-HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse, drizzled with caramel sauce. V \$10.9

FATHER'S OLD FASHIONED

Bowman Brothers Bourbon, aged maple syrup, angostura bitters. \$14

ASLIN DADDY JUICE

VA- Fruited Sour- ABV 6%-16oz \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.