GLUTEN-FREE OPTIONS

Gluten free and vegan cauliflower pizza dough. Substitute vegan cheese for \$3.

SMALL PIZZA

13.99

Made on our gluten free crust. Our sauce is made with San Benito certified organic tomatoes. We use nitrate-free meats and local produce (when available). Make your pie with red or white sauce!

ADDT'L TOPPINGS \$2 EA.

PREMIUM TOPPINGS* \$3 EA.

Nitrate-free Pepperoni*, Nitrate-free Sausage*, Ham, Anchovies*, Bacon*, Pulled Pork*, Chicken, Prosciutto*

ADD MORE CHEESE

Extra mozzarella, fresh mozzarella*, ricotta, goat cheese, gorgonzola*, feta, vegan cheese*

Tomatoes, black olives, garlic, green peppers, red onions, mushrooms, spinach, jalapenos, sun dried tomatoes, pineapple, artichokes*, caramelized onions. broccoli, sweet corn, cherry peppers

18.99 GREEK

Herb and garlic oil base with fresh tomatoes, artichoke hearts, red onions, black olives, mozzarella, and feta cheeses.

MARGHERITA

Our delicious red sauce topped with fresh mozzarella cheese, tomatoes, and fresh basil.

18.99 RUSTICA

Herb and garlic oil base with mozzarella, chicken, sun dried tomatoes, and a pesto drizzle.

BLEU BUFFALO

16.99

A mild buffalo sauce base topped with buffalo chicken, mozzarella, and gorgonzola crumbles.

CAPRESE CHICKEN

Herb and garlic oil, tomatoes, fresh basil, aged mozzarella cheese, chicken and finished with a balsamic reduction.

BBO PULLED PORK

A tangy BBQ sauce base topped with pulled pork, red onions, and sliced pickles.

19.99 CHICKEN BACON RANCH

Our house made buttermilk ranch with chicken, bacon, red onions, avocado and mozzarella

THE MOOSE MAC

18.99

Bullwinkle sauce base topped with hamburger, cheese, pickles, onions and finished with lettuce and sesame seeds.

Beer Bites

SPINACH & ARTICHOKE DIP

10.99

A hot, creamy dip of blended cheeses with chopped artichoke hearts, spinach, a touch of lemon juice, and seasonings. Served with tri-color tortilla chips.

BUFFALO CHICKEN DIP

11.99

If you haven't tried this yet, then you are missing out! So delicious and not quite as messy as your traditional buffalo wings. Served with tri-color tortilla chips.

NACHOS

Tri-color tortilla chips topped with tomatoes, red onions, black olives, jalapenos and smothered in melted cheddar jack cheeses.

ADD BEEF	4.00
ADD CHILI	4.00
ADD CHICKEN	6.00
ADD SMOKED PULLED PORK	4.00

HUMMUS PLATE

12 99

Stacked high with cucumbers, Kalamata olives, feta, tomatoes, pepperoncinis, and tri-color tortilla chips.

GRILLED CHICKEN WINGS

All of our jumbo double chicken wings start with our signature dry rub and hickory wood slow smoker before we grill them to perfection. Delicious straight-up or tossed in any of our mouth-watering sauces. (see below for more)

6 PIECES (3 whole wings)	9.99
12 PIECES (6 whole wings)	16.99
18 PIECES (9 whole wings)	23.99
24 PIECES (12 whole wings)	30.99

HOUSE SAUCES

- * MII D
- **★ SPICY GARLIC** * SPICY BBQ

- * SRIRACHA
- **★ FIRESTARTER** ★ HONEY BBQ
- - **★ MANGO HABANERO**

* * Moose Food *

5.99/9.99

Mixed greens, fresh tomatoes, red onions, cucumbers, shredded carrots and your choice of dressing.

CAESAR SALAD

5.99/9.99

Freshly chopped romaine lettuce and an Italian cheese blend tossed with a delicious Caesar dressing.

WEDGE SALAD

10.99

Crisp iceberg, bacon, red onions, tomatoes, gorgonzola crumbles and house made bleu cheese, probably the best you've ever had!

BEET SALAD

11.99

Arugula, roasted beets, goat cheese, candied walnuts, and prosciutto with a citrus champagne vinaigrette.

14.99

Romaine and mixed greens with bacon, chicken, avocado, hard boiled egg, tomato, red onion and gorgonzola crumbles.

BLT CHOP SALAD

11.99

Freshly chopped romaine, cherry tomatoes, bacon, sweet corn, avocado, feta, and salt and pepper tossed in a balsamic vinaigrette dressing.

DRESSINGS -

RANCH, CAESAR, CITRUS CHAMPAGNE VINAIGRETTE, ITALIAN, BLUE CHEESE, BALSAMIC VINAIGRETTE

ADD CHICKEN (6.00) ADD STEAK TIPS* (8.00) ADD BEYOND BURGER (6.00) TO ANY SALAD

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne

BURGERS

Served on a gluten free bun with a side of celery and carrots. Substitute broccoli, side salad, sweet potato fries, or tater tots for \$1.99 (please note sweet potato fries and tater tots are fried in a fryer shared with gluten items)



THE HANGOVER BURGER

14.99

The perfect way to brighten up your day. Our mouth-watering burger topped with an egg over easy, bacon, American cheese and a drizzle of warm hollandaise sauce.

ROCKY BURGER

14.99

Our delicious burger topped with cheddar cheese, bacon, BBQ sauce, ranch, and red onion.

BULLWINKLE BURGER

14.99

Our house burger topped with lettuce, red onion, cheddar cheese, sweet gherkin pickles, and our secret "Bullwinkle" sauce.

IMPOSSIBLE BANH-MI BURGER

15.99

Impossible Burger patty topped with pickled onions, carrots, and jalapenos. Along with fresh lettuce and tomato and finished with a pineapple sriracha mayo.

BURGANZOLA

14.99

Our delicious burger topped with caramelized onions and mushrooms smothered in Gorgonzola cheese and steak sauce.

SUBSTITUTE TENDER GRILLED CHICKEN BREAST ON ANY OF THE ABOVE BURGERS!

All sandwiches are served on a gluten free bun with celery, carrots, and a fresh dill pickle. Substitute side salad, vegetable of the day, coleslaw, sweet potato fries, or tater tots for \$1.99. (Please note sweet potato fries and tater tots are fried in a fryer shared with gluten items.)

PULLED PORK SANDWICH

12.99

BBO CHICKEN CHEDDAR BACON

PRIME RIB DIP*

Grilled chicken breast and melted cheddar with BBQ sauce and Applewood bacon.

HOT TURKEY SAMMY

12.99

Our house smoked turkey with lettuce, pickles, tomatoes, mayonnaise, and zesty cheddar jack.

Our house smoked pulled pork with melted

American cheese, red onion, and pickles.

THE CALIFORNIA CLUB

14.99

House smoked turkey breast with Applewood bacon, lettuce, tomato, avocado and our own buttermilk ranch.

Slow roasted prime rib shaved thin and dipped in au jus with your choice of cheese.

TZATZIKI CHICKEN SANDWICH

14.99

Grilled chicken topped with fresh spinach, tomato, red onion, cucumber, feta, and finished with tzatziki sauce.

Specialties

Grilled Terres Major steak tips in a steakhouse marinade.

Served with mashed potatoes and garlic buttered broccoli.

STEAKHOUSE TIPS*

PRIME RIB DINNER* (THUR-SAT, 5 PM UNTIL IT'S GONE)

A slow roasted and perfectly seasoned 14 oz. cut of rib roast. Served with whipped potatoes, Garlic Buttered broccoli, and a side of au jus.

Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.







