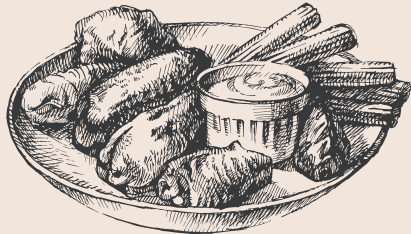


Appetizers



FRIED CHICKEN WINGS 18.5

Crispy breaded chicken wings, served with blue cheese dressing, celery & carrots

Tossed in your choice of buffalo, honey sriracha or BBQ hoisin sauce

STEAK BITES ^{GFR} 14.5

Beef tenderloin tips sautéed with jalapeno, onion, candied bacon, red pepper coulis, served with garlic bread

TRUFFLE FRIES 13

Large portion of beer battered fries tossed with truffle salt, truffle oil, Parmigiano Reggiano cheese & fresh herbs, served with house aioli

SOUP OF THE DAY 7/11

Cup/Bowl

Ask your server about our fresh soup of the day

TUNA TARTARE ^{GFR H} 24

Diced raw sushi grade tuna seasoned with mirin & rice wine vinegar served with seaweed salad, wasabi, lychee, avocado puree, sriracha aioli, wonton crisps

CHICKEN & CHEESE QUESADILLA 14.5

Grilled marinated cilantro lime chicken, house cheese mix with onion, cilantro, & scallions, flour tortilla, salsa, guacamole & sour cream

CHIPS, SALSA & GUAC ^{GF H} 10.5

Add Queso Dip 6

Zia restaurant style Nixtamal chips, salsa & guacamole

BEER BATTERED ONION RINGS 12

Crispy fried beer battered onion rings, served with roasted garlic & rosemary sauce

CRISPY COCONUT SHRIMP 13

(8) Crispy fried coconut breaded shrimp, served with dynamite dressed slaw & sweet chili sauce

COWBOY CAVIAR ^{GF H} 14.5

Pinto beans, black beans, tomato, jalapeno, red onion, bell pepper, cilantro, roasted Olathe sweet corn, southwest dressing, avocado & sweetie drops, Zia tortilla chips

Salads

HOUSE SPRING ^{GFR H} 9.5/13.5 GREENS SALAD

Small/Large

Spring greens, Parmigiano Reggiano cheese, red wine vinaigrette, crispy ancient grains

CHICKEN OR TUNA SALAD ON GREENS ^{GFR H N} 14.5

House chicken salad with grapes & walnuts or house Tuna salad, served over mixed greens tossed in red wine vinaigrette, Parmesan & crispy ancient grains

BERRY & ^{GF H} KALE SALAD 13/17

Small/Large

Mixed greens, collard greens & kale with strawberries, blackberries, blueberries, Marcona almond, shaved manchego cheese, poppyseed dressing

CLASSIC CAESAR ^{GFR} 12/15

Small/Large

Romaine spears, Caesar dressing, Parmigiano Reggiano cheese, roasted garlic croutons, Parmesan crisp

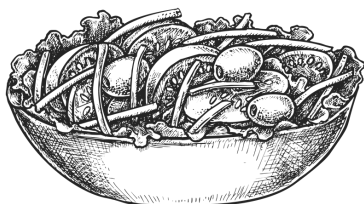
WEDGE SALAD ^{GFR} 11.5/15.5

Small/Large

Baby iceberg wedge, bacon, blue cheese crumbles, herb buttermilk ranch dressing, cherry tomatoes, crispy onion

CREAMY COLESLAW ^{GF} 6

Shredded cabbage & carrots, creamy slaw dressing



ADD TO ANY SALAD

GRILLED CHICKEN BREAST ^{GF} 7

SEARED & ROASTED ORGANIC 7 OZ. SALMON ^{GF} 14

GRILLED 8 OZ. FLAT IRON STEAK ^{GF} 14

SEARED AHI TUNA ^{GF} 12.5

*These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

** The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

Handhelds & Lighter Fare

Choice of sides: Beer battered fries, house salad or coleslaw or add 1.5 for fresh fruit, sweet potato fries, soup or truffled beer battered fries

CROQUE MONSIEUR 15

Toasted white bread filled with hot ham, Gruyere and Swiss cheeses, topped with a bechamel sauce and Parmesan cheese and baked to perfection

JAMES RANCH SMASHBURGER GFR 17

Two 4oz James Ranch beef patties cooked smashburger style, sauteed yellow onions, toasted brioche bun, Detroit-style special sauce, American cheese, pickles

SOUTHWEST CLUB SANDWICH 15

Three slices of toasted white bread, roasted sliced turkey, bacon, avocado, pepper jack cheese, lettuce, tomato, green chili aioli with your choice of side

CHICKEN OR TUNA SALAD SANDWICH GF H 16.5

Choice of chicken salad or tuna salad on toasted wheat bread, lettuce, tomato, onion, pickle, aioli

ASIAN GRILLED CHICKEN SANDWICH GFR H 15

Grilled & sweet soy glazed 7oz chicken breast, toasted brioche bun, tomato, dynamite dressed slaw, lettuce, sriracha aioli

TOMATO SANDWICH GFR H 14

Grilled wheat bread, thick sliced heirloom tomatoes, marinated cucumbers, sprouts, dill Havarti cheese, truffle aioli

B.L.T.A. GFR 14.5

Toasted white bread, mayo, applewood smoked bacon, tomato, lettuce, avocado

CALIFORNIA BURGER WRAP 16.5

8oz burger patty grilled and topped with melted American cheese, rolled in a flour tortilla with lettuce, tomato, onion, pickle, thousand island dressing and crispy French fries
add avocado 1.5

LOADED FRENCH DIP

17.5 GFR

Warm Amoroso hoagie roll with shaved hot prime rib, mushrooms, onions, provolone cheese, au jus, side of horsey sauce



STEAK & FRITES 29

Grilled 8 oz. flat iron steak, Glacier compound butter, beer battered truffle fries, lightly dressed greens

SALMON & VEGETABLES GF H 26

Pan seared & roasted crispy skin Organic Scottish Salmon served with sautéed seasonal vegetables, topped with cowboy butter or just fresh lemon finished with crispy leeks

CHICKEN PAILLARD H GF 21

Pan seared crispy chicken breast, cucumber, tomato & white wine butter sauce

Build Your Own Meal

BUILD YOUR OWN 8 OZ. BURGER GFR 14

8oz black angus chuck burger, brioche bun, lettuce, tomato, onion, pickle, house burger sauce & choice of side

BUILD YOUR OWN HOT DOG GFR 10.5

All dogs are Hebrew National ¼ lb. served in a poppy seed bun with your choice of side

ADD ON

.75 EACH GF

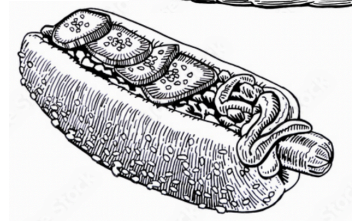
Tomato, yellow onion, sweet relish

1.5 EACH GF

Choice of cheese: Cheddar, Swiss, American, pepper jack, provolone, blue, white cheddar, jalapenos, green chili, sauteed yellow onion

2 EACH GF

Avocado, sauteed egg & bacon



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