

BURGER NIGHT MENU



Appetizers

ONION RINGS	11	CHIPS, SALSA & GUAC ^{GF H}	10.5	BIG RANCH CHEESE STICKS	
CHICKEN WINGS	18	Zia restaurant style Nixtamal chips, salsa & guacamole		Served with marinara	
<i>Buffalo, Miners, Nashville Hot, BBQ</i>		<i>Add Queso Dip 6</i>		TOGARASHI SEARED TUNA	10.5
Served with celery, carrot sticks and ranch or bleu cheese		BOTANAS ^{GF H}	14.5	Seaweed salad, dynamite slaw, wasabi, pickled ginger, ponzu, scallion	
TRUFFLE, SWEET POTATO, OR FRENCH FRIES	11	Chips, queso, chorizo, black beans, green chilis, tomato, green olives, avocado, sour cream with side of salsa			

Salads


FOUR CORNERS TACO SALAD	24	CASSIDY’S CAESAR SALAD	12/15	HOUSE SALAD	9.5/13.5
<i>Small/Large</i>		<i>Small/Large</i>		<i>Small/Large</i>	
Romaine, iceberg and mixed greens with roasted corn, black beans, green chilis, jack & cheddar cheeses, Roma tomato, scallions, avocado, crispy tortilla strips, Southwest crema		Baby romaine leaves tossed in tossed in house made Caesar dressing, Parmesan, roasted Roma tomato, crouton, crispy poblano strips		Spring greens, Parmigiano Reggiano cheese, red wine vinaigrette, crispy ancient grains	
		<i>Add pickled anchovies ++\$</i>		WEDGE SALAD	11.5/15.5
		COLE SLAW	9.5/13.5	<i>Small/Large</i>	
		<i>Small/Large</i>		Baby iceberg wedge, bacon, bleu cheese crumbles, herb buttermilk ranch dressing, cherry tomatoes, crispy onion	



ADD TO ANY SALAD

GRILLED CHICKEN BREAST 6.5 GRILLED ORGANIC SALMON 6.5

Entrées

STEAK SANDWICH	XX	
Flat iron hanger steak, Amarosa roll, provolone, sautéed mushrooms, caramelized onion and steak sauce served with lettuce, tomato and pickle		
TERIYAKI GLAZED ORGANIC SALMON ^{H V}	34.5	
Sushi rice with quinoa, grilled bok choy, dynamite slaw, crispy bean threads, scallions, pickled ginger, sesame seeds		
AIRLINE CHICKEN PICATTA ^{GF R}	29.5	BLACK BEAN AND QUINOA BOWL
Capers, lemon, white wine, garlic, shallot, chicken stock, butter, spinach, artichoke hearts, butter, Parmesan		23 ^{GF H V}
		Roasted corn, avocado, pickled watermelon radish, roasted Roma tomato, green chili, pepitas, crispy poblano strips, Southwest vinaigrette

GF Gluten Free H Healthy Choice GF R Gluten Free Upon Request N Contains Nuts

**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.*

BURGER NIGHT MENU



Burgers

Choice of side: soup, side house salad, French fries, sweet potato fries, truffle fries or fruit cup

All burgers are ½ lb. Certified Black Angus Chuck Beef® served on a brioche bun with lettuce, tomato and pickle
Grilled or crispy chicken breast substitute available upon request
Gluten-free buns available upon request

GLACIER BURGER* Crispy fried onion, Gruyère, house-made Glacier steak sauce	17.5	BACON AVOCADO BURGER Pepper jack cheese, fresh avocado, applewood smoked bacon, chipotle aioli	20	SALMON BURGER* 7 oz. organic salmon patty, organic baby arugula, feta cheese, garlic herb aioli	20.5
COWBOY BURGER* Crispy onion ring, bacon, cheddar cheese, BBQ sauce	19	PORK BELLY BURGER Seared pork belly, BBQ sauce, coleslaw, pickles and red onion	18.5	GREEK BURGER Feta cheese, olive tapenade, sliced pepperoncini, roasted garlic and herb aioli	19
NEW MEXICO HATCH GREEN CHILI BURGER Cheddar cheese & roasted Hatch green chilis, applewood smoked bacon, chipotle mayo, mild Hatch green chili	19.5	THE FRENCH BURGER* Caramelized onions, creamy Brie cheese, truffle honey	19.5	MUSHROOM & SWISS BURGER* Sautéed mushrooms, Swiss cheese and queso sauce	17.5

Build Your Own Burgers

Served on a brioche bun with lettuce, tomato and pickle

BEEF BURGER*	18
Choice of any cheese & one topping from add on options	
CHEESEBURGER*	17
Choice of cheese from add on options	

ADD ONS	
CHEESE	1.5
Choice of cheese: American, cheddar, Swiss, provolone, Gruyère, feta, Brie	
ADD ONS	1.5
Sautéed mushrooms, caramelized onion, bacon, green chili, avocado, truffle honey, crispy onion, jalapenos	

*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.