

# **STARTERS**

# **Beer Nachos**

House-made corn tortilla chips covered with our Stout Chili, Taco Truck pepper jack beer cheese, pico de gallo & jalapeños. Topped with sour cream, guacamole & green onions. 18

Pair with Hops Double IPA

#### Squeakers

A rotating variety of local Hilmar Cheese curds fried in our Hops of Wrath beer batter. Served with marinara. 15

Pair with Taco Truck Lager or Hops of Wrath IPA

### **Bavarian Pretzel Sticks**

Soft Bavarian pretzel sticks sprinkled with coarse sea salt. Served with a side of our Taco Truck pepper jack beer cheese & brown mustard. 16 Pair with Tomorrow's Clear Tropical IPA

### **Okie Nachos**

Fan favorite! Freshly fried potato chips layered with jack & cheddar cheese, grilled chicken & BBQ sauce. Topped with ranch dressing, green onions & sour cream on the side. 18

Pair with Dust Bowl Lager

### **Chicken Wings**

Crispy flats & drumettes tossed with your choice of traditional buffalo sauce, BBQ sauce or spicy BBQ sauce. Served with ranch or blue cheese dressing. 18

Pair with Hops of Wrath IPA or Therapist Imperial IPA

### **Brussels Sprouts**

Crispy Brussels sprouts tossed with bacon & parmesan cheese finished with a balsamic glaze drizzle. 16

Pair with Dirty '30s Pale Ale

### **Carne Asada Fries**

Layers of crispy french fries topped with juicy sirloin steak, monterey jack & cheddar cheese, guacamole, sour cream, pico de gallo & house-made green salsa. Sub corn tortilla chips for a GF option! 19

Pair with Taco Truck Lager

### **Ahi Poke Nachos**

Diced wild caught Ahi tuna marinated in sesame seed oil, Sriracha, soy sauce & ginger. Tossed with cucumbers, tomatoes, green onions, edamame beans & cilantro. Served over crispy won ton chips finished with curry Sriracha sauce, avocado & sesame seeds. 20

Pair with Tomorrow's Clear Tropical IPA

### **Coconut Shrimp**

Butterflied shrimp breaded in coconut & fried to perfection. Served with a sweet chili Thai sauce. 16

Pair with Dirty '30s Pale Ale

# **SEAFOOD**

### Fish & Chips

Flaky cod dipped in our Hops of Wrath beer batter & fried. Served with french fries, coleslaw, fresh lemons & tartar sauce. 20 Pair with Dirty '30s Pale

#### Fish Tacos

Your choice of 2 or 3! Fried or grilled cod, shredded cabbage, pico de gallo & cilantro ranch. Served on flour tortillas with chips & salsa. 17/20

Pair with Taco Truck Lager

# **SOUPS & CHILI**

CUP 9 BOWL 13 BREAD BOWL 16

Soup of the Day

Ask your server about today's soup!

### **Clam Chowder**

Available Friday -Sunday

### Dust Bowl Stout Chili

Our slow-cooked chili topped with cheese, sour cream & cilantro. Served with housemade tortilla chips.

# **SALADS**

Grilled Chicken +8 Blackened Shrimp +9 Seared Salmon +10

#### House

Romaine & iceberg lettuce with shredded jack & cheddar cheese, diced tomatoes, cucumbers, shredded carrots & house-made croutons. 17

## **Taco Salad**

Romaine & iceberg lettuce tossed with shredded cheddar & jack cheese, pico de gallo, crispy tortilla strips, ground beef & beans. Topped with avocado & sour cream. Served with spicy ranch. 19.5

Pair with Taco Truck Lager

### **Roasted Beet & Burrata**

Mixed baby greens topped with roasted red beets & carrots, sliced red onions, crispy prosciutto, candied walnuts & fresh burrata cheese. Served with a mixed berry vinaigrette. 20

Pair with American Wheat

#### Cobb

Romaine & iceberg lettuce topped with diced chicken, bacon, hard-boiled eggs, avocado, diced tomato & gorgonzola cheese. 19

Pair with Tomorrow's Clear Tropical IPA

### Caesar

Romaine lettuce tossed with house-made croutons, shaved Parmesan cheese & Caesar dressing. 17

Pair with Therapist Imperial IPA

# **Apple Walnut**

Mixed baby greens topped with gorgonzola cheese, golden raisins, fresh apples & candied walnuts. Served with balsamic vinaigrette. 18.5

Pair with The Gold 1 Blonde Ale

### **House-Made Dressings**

Ranch, 1000 Island, Balsamic Vinaigrette, Blue Cheese, Caesar, Honey Mustard, Spicy Ranch, Berry Vinaigrette

# **SOFT DRINKS**

Pepsi
Diet Pepsi
Starry Lemon Lime
Mug Root Beer
Dr. Pepper
Mountain Dew
Lemonade
Iced Tea
4

# BEER LIST



# **SANDWICHES**

Served with your choice of one side. Vegan & Vegetarian Options Available

### **Pulled Pork**

Pork shoulder braised in guava juice & our house-made BBQ sauce. Served on a brioche bun topped with our Taco Truck pepper jack beer cheese. 17.5 Pair with Hops of Wrath IPA

### **Pesto Turkey Melt**

Shredded turkey breast served on rosemary focaccia with pesto aioli, grilled bell peppers & onions, fresh spinach & melted Havarti & pepper jack cheese. 18

Pair with Tomorrow's Clear Tropical IPA

### **Poblano Chicken**

Grilled chicken breast topped with creamy poblano sauce, pepper jack cheese, grilled onions & a sauté of poblano & red bell peppers. Served on a brioche bun with lettuce & sliced tomatoes. 18.5

Pair with Dust Bowl Pilsner

### **Spicy Chicken & Waffles**

Fried chicken breast topped with Havarti cheese, bacon, candied jalapenos, arugula & spicy maple syrup. Served between two Belgian waffles & sprinkled with powdered sugar. 20

Pair with Dust Bowl IPA

### **Grown-Up Grilled Cheese**

Havarti & brie cheese with grilled onions, prosciutto, sliced green apples & fig jam. Grilled on sliced country bread. 19.5

Pair with American Wheat

### **Italian Beef**

Shredded braised chuck served on a ciabatta roll with roasted garlic aioli, provolone cheese, pepperoncini peppers & pickled red onions. 19

Pair with Dirty '30s Pale Ale

### **BBQ Pulled Pork Skillet**

Guava braised pork shoulder in our BBQ sauce topped with our house-made mac-n-cheese, bread crumbs & BBQ sauce. Served in a sizzling skillet. 18.5

Pair with Hops Double IPA

### Fried Korean Chicken

Crispy chicken breast tossed in gochujang sauce. Served on a brioche bun with garlic aioli, sliced pickles & creamy coleslaw. 18

Pair with Tomorrow's Clear Tropical IPA

# FOR THE KIDS

# **Grilled Cheese**

Thick country bread grilled with cheddar cheese. Served with french fries or carrot sticks & ranch. 10

# **Mini Burgers**

Two sliders served with french fries or carrot sticks & ranch. 10
Add Cheese 1

#### Pizza

Cheese 9 Pepperoni 10

# Mac-N-Cheese

Cavatappi pasta in our five cheese cream sauce topped with seasoned bread crumbs. Served with carrot sticks & ranch.

# **Chicken Strips**

Choice of fried or grilled chicken breast. Served with french fries or carrot sticks & ranch. 10

### **Kids Milk**

3

# **BURGERS**

All burgers are made with Harris Ranch Certified Angus Beef. Served with your choice of one side. Vegan & Vegetarian Options Available

#### Classic

Half-pound patty topped with melted cheese on a bed of lettuce, sliced tomatoes, red onions & pickles. Served on a brioche bun with Dust Bowl spread. 18.5 Pair with The Gold 1 Blonde Ale

#### PB & J

Half-pound patty topped with cheddar cheese, crispy bacon, creamy peanut butter & grape jelly. Served on a multi-grain wheat bun. 18.5

Pair with Tomorrow's Clear Tropical IPA

### Linguica

Quarter-pound patty topped with a quarter pound of Wolfsen's linguica, swiss cheese, grilled onions & sliced pepperoncini. Served on a brioche bun with whole grain mustard aioli. 19.5

Pair with Dust Bowl Pilsner

### Jalapeño & Beer Cheese

Half-pound patty topped with fried jalapeño, crispy bacon & our Taco Truck pepper jack beer cheese. Served on a fresh pretzel knot bun with honey mustard & grilled onions. 19.5

Pair with Hops of Wrath IPA

### **Bacon Gorgonzola**

Half-pound patty topped with crispy bacon, gorgonzola blue cheese & caramelized onions on a bed of fresh arugula. Served on a brioche bun with roasted garlic aioli. 19.5

Pair with Dust Bowl IPA

# **BRICK OVEN PIZZAS**

Pizzas are served on our house-made herb crusted dough. 10' Gluten Free Crust Available

### Caprese

Fresh mozzarella, cherry tomato, pesto & balsamic glaze. 26 Pair with Dust Bowl Lager

### **Meat Lovers**

Pepperoni, salami, ham, bacon, Italian sausage & linguica. 34

Pair with Hops Double IPA

### **Spicy Hawaiian**

Pineapple, ham, bacon, candied jalapeño & bell pepper. 32

Pair with Dust Bowl IPA

# Okie Pizza

BBQ sauce, grilled chicken, jack & cheddar cheese, ranch & green onion. 26

Pair with Dust Bowl Lager

# **Chicken Artichoke**

Garlic white sauce, grilled chicken, pepperoni, artichoke, spinach, tomato & black olive. 34 Pair with Taco Truck Lager

### Cheese

Mozzarella & provolone.

### **Additional Toppings**

Bell Peppers, Tomatoes, Jalapeños, Pineapple, Red Onions, Artichoke Hearts, Black Olives +3 Ham, Italian Sausage, Linguica, Salami, Pepperoni, Chicken, Bacon +4

# **SIDES**

#### Classic

French Fries House Salad Caesar Salad Soup of the Day

### **Premium**

Garlic Fries Sweet Potato Fries Cup of Chili Mac-N-Cheese +3

# **SWEETS**

### **Funnel Fries**

Crispy funnel cake fries tossed in cinnamon sugar.

Topped with warm Nutella. 10

### **Seasonal Cobbler**

Chef's choice of house-made seasonal fruit compote under a sweet fluffy crust. Topped with vanilla ice cream. 10

### **Chocolate Fudge Cake**

Moist chocolate cake with three layers of rich fudge icing. Served with a scoop of vanilla ice cream. 10

## **Apple Pie Tart**

Fresh puff pastry shell baked with apple pie filling.
Topped with vanilla ice cream, house-made streusel & caramel sauce. 10

This establishment serves foods that may cause allergic reactions to some. Please inquire about specific allergy needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.