TARTERS

SQUEAKERS 15

A ROTATING VARIETY OF LOCAL HILMAR CHEESE CURDS FRIED IN OUR HOPS OF WRATH BEER BATTER. SERVED WITH MARINARA.

Pair with Taco Truck Lager or Hops of Wrath IPA

OKIE NACHOS 18

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.

Pair with Dust Bowl Lager

BRUSSELS SPROUTS 16

CRISPY BRUSSELS SPROUTS TOSSED WITH BACON & PARMESAN CHEESE. FINISHED WITH A BALSAMIC GLAZE DRIZZLE.

Pair with Nitro Stout

COCONUT SHRIMP 16

BUTTERFLIED SHRIMP BREADED IN COCONUT & FRIED TO PERFECTION. SERVED WITH SWEET CHILI THAI SAUCE.

Pair with Peace, Love & Haze Hazy IPA

BAVARIAN PRETZEL STICKS 16

SOFT BAVARIAN PRETZEL STICKS SPRINKLED WITH COARSE SEA SALT. SERVED WITH OUR TACO TRUCK PEPPER JACK BEER CHEESE & BROWN MUSTARD.

Pair with Tomorrow's Clear Tropical IPA

CHIP & DIP TRIO 17

TACO TRUCK PEPPER JACK BEER CHEESE, FRESH GUACAMOLE & ROASTED RED PEPPER SALSA SERVED WITH HOUSE-MADE CORN TORTILLA CHIPS.

Pair with Dust Bowl Pils

BEER NACHOS 18

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. Pair with Hops Double IPA

SOUP OF THE DAY

ASK ABOUT THE SOUP OF THE DAY!

CUP - 9

BOWL - 13 BREAD BOWL - 16

CARNE ASADA FRIES 20

LAYERS OF CRISPY FRENCH FRIES TOPPED WITH JUICY SIRLOIN STEAK, MONTEREY
JACK & CHEDDAR CHEESE, JALAPENO CHEESE
SAUCE, GUACAMOLE, SOUR CREAM, PICO DE
GALLO & HOUSE-MADE GREEN SALSA. SUB
CORN TORTILLA CHIPS FOR A GF OPTION!

Pair with Taco Truck Lager

CHICKEN WINGS 18

CRISPY FLATS & DRUMETTES TOSSED WITH YOUR CHOICE OF TRADITIONAL BUFFALO SAUCE, BBQ SAUCE OR SPICY BBQ SAUCE. SERVED WITH RANCH OR BLUE CHEESE DRESSING.

Pair with Hops of Wrath IPA or Therapist Imperial IPA

AHI POKE NACHOS 20

WILD CAUGHT DICED AHI TUNA MARINATED
IN SESAME OIL, SRIRACHA, SOY SAUCE &
GINGER. TOSSED WITH CUCUMBERS,
TOMATOES, GREEN ONIONS, EDAMAME &
CILANTRO. SERVED OVER CRISPY WON TON
CHIPS WITH SRIRACHA CURRY SAUCE,
AVOCADO & SESAME SEEDS.

Pair with Tomorrow's Clear Tropical IPA



GRILLED CHICKEN +8

BLACKENED SHRIMP +9 SEARED SALMON +10

HOUSE 17

ROMAINE & ICEBERG LETTUCE WITH SHREDDED JACK & CHEDDAR CHEESE, DICED TOMATOES, CUCUMBERS, SHREDDED CARROTS & HOUSE-MADE CROUTONS.

Pair with Dust Bowl Lager

ITALIAN 22

ROMAINE, ICEBERG & RADICCHIO TOSSED IN OUR HOUSE-MADE ITALIAN VINAIGRETTE WITH ROASTED TOMATOES, CUCUMBERS, RED ONIONS, ARTICHOKE HEARTS & CHICKPEAS. TOPPED WITH STRIPS OF DRY SALAMI, KALAMATA OLIVES, SWEETY DROP PEPPERS & BURRATA CHEESE.

Pair with Dust Bowl Light

CAESAR 17

ROMAINE LETTUCE TOSSED WITH HOUSE-MADE CROUTONS, SHAVED PARMESAN CHEESE & CAESAR DRESSING.

Pair with Therapist Imperial IPA

ASIAN CHICKEN 22

ROMAINE & ICEBERG LETTUCE TOSSED WITH NAMAINE & ICEBERG LETTUCE TOSSED WITH NAPA CABBAGE, FRESH SNAP PEAS & BELL PEPPERS. TOPPED WITH TERIYAKI CHICKEN BREAST, MANDARINS, TOASTED ALMONDS, CRISPY WONTON STRIPS & SESAME SEEDS. SERVED WITH PEANUT SESAME GINGER VINAIGRETTE.

Pair with Confused Therapist IPA

COBB 20

ROMAINE & ICEBERG LETTUCE TOPPED WITH DICED CHICKEN, BACON, HARD-BOILED EGGS, AVOCADO, DICED TOMATO & GORGONZOLA CHEESE.

Pair with Tomorrow's Clear Tropical IPA

TACO 21

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.

Pair with Taco Truck Lager

HOUSE-MADE DRESSINGS

RANCH, 1000 ISLAND, BALSAMIC VINAIGRETTE, BLUE CHEESE, CAESAR, HONEY MUSTARD, SPICY RANCH, ITALIAN VINAIGRETTE, SESAME GINGER

ALL PIZZAS ARE 14" SERVED ON OUR HERB CRUSTED HOUSE-MADE DOUGH.
12" GLUTEN FREE CRUST AVAILABLE.

HOT HONEY 30

MOZZARELLA & PROVOLONE CHEESE, PEPPERONI, ITALIAN SAUSAGE CRUMBLE, FRIED BASIL & HOUSE-MADE DUST BOWL STOUT INFUSED HOT HONEY.

Pair with The Big GIIPA

OKIE PIZZA 28

JACK & CHEDDAR CHEESE, BBQ SAUCE, GRILLED CHICKEN, RANCH & GREEN ONION.

Pair with Dust Bowl Lager

THE GHERKIN 28

MOZZARELLA & PROVOLONE CHEESE, GARLIC WHITE SAUCE, BACON, PICKLE & FRESH DILL.

Pair with Dust Bowl Light

VEGGIE TOPPINGS +3

BELL PEPPER, TOMATO, JALAPEÑO, PINEAPPLE, ONION, SPINACH, ROASTED TOMATO, SEASONED BUTTON MUSHROOM, SWEETY DROP PEPPER

FIG & PROSCIUTTO 34

MOZZARELLA & PROVOLONE CHEESE, GARLIC WHITE SAUCE, PROSCIUTTO, ONION, FIG JAM, ARUGULA, TOASTED ALMONDS, PARMESAN CHEESE & LEMON VINAIGRETTE.

Pair with Peace, Love & Haze Hazy IPA

SPICY HAWAIIAN 34

MOZZARELLA & PROVOLONE CHEESE, PINEAPPLE, HAM, BACON, CANDIED JALAPEÑO & BELL PEPPER.

Pair with Dust Bowl IPA

PEPPERONI 28

MOZZARELLA & PROVOLONE CHEESE, PEPPERONI.

CHEESE 24

MOZZARELLA & PROVOLONE.

SALSICCIA 34

MOZZARELLA & PROVOLONE CHEESE, GARLIC WHITE SAUCE, SPINACH, ROASTED TOMATO, SEASONED BUTTON MUSHROOM, SWEETY DROP PEPPER & SLICED ITALIAN SAUSAGE.

MEAT LOVERS 34

MOZZARELLA & PROVOLONE CHEESE, PEPPERONI, SALAMI, HAM, BACON, ITALIAN SAUSAGE CRUMBLE & LINGUICA.

Pair with Hops Double IPA

CAPRESE 26

FRESH MOZZARELLA, CHERRY TOMATO, PESTO & BALSAMIC GLAZE. Pair with Dust Bowl Light

MEAT TOPPINGS +4

ITALIAN SAUSAGE, LINGUICA,
PEPPERONI, CHICKEN, BACON, SALAMI, PEPPERONI, CHI



*SERVED WITH FRENCH FRIES OR CARROT STICKS.

SLIDERS* 10 WITH CHEESE 11

MAC-N-CHEESE* 10 **GRILLED CHEESE*** 10 MINI CHEESE PIZZA 9

PEPPERONI 10

GRILLED CHICKEN STRIPS* 10

FRIED CHICKEN STRIPS* 10

CHICKEN CORDON BLEU 21

FRIED CHICKEN BREAST TOPPED WITH BLACK FOREST HAM, SWISS CHEESE & OUR HOUSE-MADE HOLLANDAISE SAUCE. SERVED ON A CIABATTA ROLL WITH DILL PICKLES.

Pair with Dust Bowl Light

DUST BOWL DIPPER 21

THINLY SLICED ANGUS TRI TIP TOPPED WITH MELTED HAVARTI CHEESE. SERVED ON AN ITALIAN ROLL WITH CHIPOTLE AIOLI & A SIDE OF AU JUS.

Pair with Dust Bowl IPA

GRILLED HAM & PIMENTO CHEESE 18

OUR HOUSE-MADE PIMIENTO CHEESE SPREAD, CHEDDAR CHEESE, HAVARTI, BLACK FOREST HAM & ROASTED TOMATOES. GRILLED BETWEEN SLICED COUNTRY BREAD.

Pair with Tomorrow's Clear Tropical IPA

BBO PULLED PORK SKILLET 19

GUAVA-BRAISED PORK SHOULDER IN OUR BBO SAUCE TOPPED WITH OUR HOUSE-MADE MAC-N-CHEESE, BREAD CRUMBS & BBO SAUCE. SERVED IN A SIZZLING SKILLET.

Pair with Hops Double IPA

PORK BELLY 21

SRIRACHA HONEY GLAZED PORK BELLY ON AN ITALIAN ROLL WITH PICKLES & CREAMY COLESLAW.

Pair with The Big GIPPA

PULLED PORK 18

BRAISED PORK SHOULDER SIMMERED IN OUR HOUSE-MADE BBQ SAUCE. SERVED ON A BRIOCHE BUN TOPPED WITH OUR TACO TRUCK PEPPER JACK BEER CHEESE.

Pair with Hops of Wrath IPA

FRIED KOREAN 19

CRISPY CHICKEN BREAST TOSSED IN GOCHUJANG SAUCE. SERVED ON A BRIOCHE BUN WITH GARLIC AIOLI, SLICED PICKLES & CREAMY COLESLAW.

Pair with Tomorrow's Clear Tropical IPA

BLT 18

SWEET & SPICY THICK CANDIED BACON, LETTUCE & ROASTED TOMATOES ON A CIABATTA ROLL WITH GARLIC PESTO AIOLI.

Pair with Dust Bowl Pils

BURGERS

ALL BURGERS ARE MADE WITH HARRIS RANCH CERTIFIED ANGUS BEEF.
SERVED WITH YOUR CHOICE OF ONE SIDE.
GLUTEN-FREE BUN AVAILABLE.

MUSHROOM MARSALA 21

HALF-POUND PATTY TOPPED WITH SMOKED GOUDA CHEESE & OUR ONION & MUSHROOM MARSALA SAUCE ON A CIABATTA ROLL WITH ARUGULA & ROASTED GARLIC AIOLI.

Pair with Dust Bowl Pils

H.O.W. 22

QUARTER-POUND PATTY TOPPED WITH PULLED PORK, CHEDDAR CHEESE & HOPS OF WRATH BATTERED ONION STRINGS. SERVED ON A BRIOCHE BUN WITH PICKLES, CREAMY COLESLAW & BBQ AIOLI.

Pair with Hops of Wrath IPA

MAPLE BACON 22

HALF-POUND PATTY TOPPED WITH SMOKED GOUDA CHEESE, THICK SLICED MAPLE BACON & CARAMELIZED ONIONS. SERVED ON A PRETZEL KNOT BUN WITH ARUGULA AND CHIPOTLE AIOLI.

Pair with Dust Bowl Pils

JALAPENO & BEER CHEESE 23

HALF-POUND PATTY TOPPED WITH FRIED JALAPEÑOS, CRISPY BACON & OUR TACO TRUCK PEPPER JACK BEER CHEESE. SERVED ON A FRESH PRETZEL KNOT BUN WITH HONEY MUSTARD & GRILLED ONIONS.

Pair with Hops of Wrath IPA

CLASSIC 21

HALF-POUND PATTY TOPPED WITH MELTED CHEDDAR CHEESE. SERVED ON A BRIOCHE BUN WITH LETTUCE, SLICED TOMATOES, RED ONIONS, PICKLES & DUST BOWL SPREAD.

Pair with Dust Bowl Light

TURKEY 19

OUR HOUSE-MADE TURKEY PATTY MIXED WITH FETA CHEESE & PESTO. SERVED ON A MULTI GRAIN BUN WITH ROASTED GARLIC PESTO AIOLI, LETTUCE, TOMATO & ONION.

Pair with Dust Bowl Light

PB & J 22

HALF-POUND PATTY TOPPED WITH CHEDDAR CHEESE & CRISPY BACON. SERVED ON A MULTI-GRAIN WHEAT BUN WITH CREAMY PEANUT BUTTER & GRAPE JELLY.

Pair with Tomorrow's Clear Tropical IPA

BACON GORGONZOLA 23

HALF-POUND PATTY TOPPED WITH CRISPY BACON, GORGONZOLA BLUE CHEESE & CARAMELIZED ONIONS. SERVED ON A BRIOCHE BUN WITH FRESH ARUGULA ROASTED GARLIC AIOLI.

Pair with Dust Bowl IPA

JACK VEGAN 18

QUARTER-POUND VEGAN JACKFRUIT PATTY WITH LETTUCE, ROASTED TOMATOES & RED ONIONS. SERVED ON A VEGAN BUN WITH OUR VEGAN PESTO.

Pair with Dust Bowl Light

BAKED TATERS

EXTRA LARGE BAKED POTATO WITH GARLIC PARMESAN BUTTER & PREMIUM TOPPINGS.

BUFFALO CHICKEN 16

MOZZARELLA & PROVOLONE CHEESE, CRISPY CHICKEN TENDERS TOSSED IN BUFFALO SAUCE, BLUE CHEESE DRESSING & GREEN ONIONS.

BACON 13

GARLIC PARMESAN BUTTER, JACK & CHEDDAR CHEESE, CRISPY BACON, SOUR CREAM & GREEN ONIONS.

PULLED PORK 16

CHEDDAR & JACK CHEESE, BBQ PULLED PORK, MAC-N-CHEESE, BBQ SAUCE & CRISPY ONION STRINGS.

CHILI CHEESE 14

HOUSE-MADE CHILI, CHEDDAR & JACK CHEESE, SOUR CREAM, JALAPENOS & CILANTRO.

ASADA 16

CHEDDAR & JACK CHEESE, JALAPENO CHEESE SAUCE, CARNE ASADA, PICO DE GALLO, SOUR CREAM & GUCAMOLE. SERVED WITH A SIDE OF SALSA VERDE.

SEAF00D

FRIED FISH BASKET 23

10 OZ UNICORN FISH FILET BREADED IN OUR HOPS OF WRATH BEER BATTER & PANKO BREAD CRUMBS. SERVED OVER FRENCH FRIES WITH TARTER SAUCE & LEMON WEDGES.

Pair with Dust Bowl Pils

GRILLED FISH TACOS 19/22

YOUR CHOICE OF 2 OR 3.
GRILLED COD, SHREDDED
CABBAGE, PICO DE GALLO &
CILANTRO RANCH. SERVED ON
FLOUR TORTILLAS WITH CHIPS
& SALSA.

Pair with Taco Truck Lager

SIDES

FRENCH FRIES
CHIPS & SALSA
HOUSE SALAD
CAESAR SALAD
DB POTATO CHIPS
SOUP OF THE DAY

GARLIC FRIES +3
DB STOUT CHILI +3
MAC - N - CHEESE +3
SWEET POTATO FRIES +3
SIDEWINDER FRIES +3
CLAM CHOWDER +3
FRIDAY - SUNDAY ONLY

SWEETS

MAPLE BACON DONUT HOLES 10

HOUSE-MADE CAKE DONUT HOLES INFUSED WITH BITS OF MAPLE BACON. GLAZED WITH OUR THERAPIST IPA ICING.

SHAREABLE S'MORES DIP 16

WARM CHOCOLATE GANACHE TOPPED WITH ROASTED MARSHMALLOWS. SERVED WITH GRAHAM CRACKERS, PRETZEL BITES, APPLES & STRAWBERRIES.

CINNAMON APPLE BREAD PUDDING 11

FRESH APPLES BAKED IN BRAIDED BRIOCHE WITH OUR HOUSE-MADE CUSTARD. SERVED WITH VANILLA ICE-CREAM & DUST BOWL BOURBON CARAMEL SAUCE.

CHOCOLATE CHIP SKILLET COOKIE 10

TRIPLE CHOCOLATE CHIP COOKIE BAKED IN A CAST IRON SKILLET. TOPPED WITH VANILLA ICE-CREAM & CHOCOLATE SAUCE.

BEVERAGES

PEPSI, DIET PEPSI, STARRY LEMON LIME, MUG ROOT BEER, DR. PEPPER, MOUNTAIN DEW, LEMONADE, ICED TEA