HIDDEN BOOT Saloon

Starters & Shareables

Spicy Tuna Bites* GF — 19
Tuna Tartare, Spicy Soy Sauce, Spicy Jalapeño Mayo on Crispy Rice

Spinach & Artichoke Dip VEG — 19
Roasted Garlic, Parmesan Cheese, Artichokes, Tajín Corn Chips

Mac & Cheese Bites VEG — 16
Served with Buffalo Ranch

Pulled Pork Sliders — 17
Overnight Smoked Pork Shoulder, BBQ Sauce, Coleslaw, Mini Buns

Chips & Guacamole V | GF — 14
Salsa Roja, Tajín Corn Chips

Tailgate Nachos GF — 19
Tajín Corn Chips, Jalapeño, Guacamole, Sour Cream, Queso, Salsa Roja
Add Chicken +7 | Add Carne Asada +8

Giant Soft Pretzel VEG — 18
Dijon Mustard, Beer Cheese Sauce

Tuna Tartare Tacos* — 25
Wonton Shell, Cilantro, Yuzu Guacamole, Soy Reduction

Pigs in a Blanket — 21
Hot Links, Puff Pastry, Honey Mustard

Strips & Wings

Country-Style Tenders — 19
Fries, served with your choice of Buffalo, Ranch, or Comeback Sauce

Crispy Wings GF — 23
Choice of Salt & Lemon Pepper, Buffalo, or Spicy Korean Gochujang

Vegetarian Tenders VEG — 16
100% Vegetarian, Derived From Mushrooms, Served with Fries

The Rustler Grill

All Beef Burgers Are ½-lb. Burgers
Served on a Brioche Bun with French Fries. Make it a Double

All-American Burger* — 20
American Cheese, Caramelized Onions, Pickles, Comeback Sauce

The Farmhouse Burger* — 22
Fried Egg, Gruyère Cheese, Arugula, Garlic Aioli, Pickle Spear, Tomato, Bacon Jam

Mushroom Burger V | GF — 18
Portabella Mushroom, Gluten-Free Bun, Lettuce, Tomato, Pickles, Vegan Aioli, *vegan aioli contains nuts

Hot Chicken Sandwich — 20
Crispy Fried Chicken Breast, Frank's Hot Sauce, Lettuce, Tomato, Pickles, Ranch

Cheesesteak Sandwich — 23
Steak, Provolone, Bell Peppers & Onions with Chipotle Aioli, Hoagie Roll

Steak & Fries* GF — 45
UT-47 Provisions 10 oz. New York Strip, Parmesan Fries, Chimichurri Sauce

Sporting Club Platter — 45
Country-Style Tenders, Loaded Tots, Sea Salt Pretzel Bites, Beer Cheese Sauce, Buttermilk Ranch, Onion Rings

Slim Pickin's

Classic Caesar Salad* — 15
Chopped Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Chopped Italian Salad — 18
Romaine Lettuce, Artichoke Hearts, Roasted Tomato, Olives, Pepperoncini, Chickpeas, Provolone, Genoa Salami, Oregano Vinaigrette

BBQ Burnt End Wedge — 18
Cherry Tomatoes, Crispy Fried Onions, Buttermilk Blue Cheese Dressing

Poke Bowl* GF — 25
Marinated Ahi Tuna, Steamed Rice, Avocado, Carrots, Cucumber, Sesame, Sweet Chili

Taco Outpost

Al Pastor — 15
Marinated Pork, Cilantro & Onions, Charred Pineapple

Carne Asada* GF — 16
Chile-Lime Marinated Steak, Pico de Gallo, Charred Green Onion & Cabbage Slaw

Shrimp Tacos — 19
Beer-Battered Shrimp, Charred Green Onion & Cabbage Slaw, Cilantro Lime Crema

Vegan Chorizo & Potatoes V — 14
Smoked Soy Chorizo, Crispy Potatoes, Cilantro, Onion

Fixin's

Tater Tots | French Fries | Sweet Potato Waffle Fries 8

Signature Sauce Flight | 8
Chipotle BBQ | Truffle Mayo | Gochujang Aioli | Sriracha Ranch

Saddlebag Sweets

Chocolate Mousse Cake — 8
Chocolate Foundation, Chocolate Mousse, White Chocolate Mousse, Rich Dark Chocolate

Bananas Foster Sundae — 12
Vanilla Bean Ice Cream, Caramelized Banana, Toasted Pecans, Brown Sugar Rum Sauce

Cinnamon Churros — 10
Vanilla Ice Cream, Dulce de Leche Sauce

V Vegan VEG Vegetarian GF Gluten Free *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

CARVER ROAD HOSPITALITY

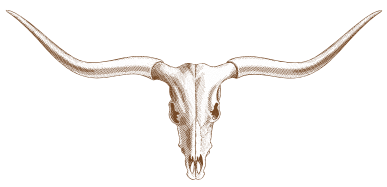
HIDDEN BOOT Saloon

SALOON SPIRITS

BOW-LEGGED SWAGGER / 18
Pendleton Midnight Canadian Blended Whisky, Ferrand Dry Curaçao, Blandy's Malmsey Madeira, Cinnamon-Infused Black Tea, Citric Solution, House-Made Black Pepper-Fig Spiced Syrup

WHIRLING ROPES (AND SNARLIN' GUNS) / 18
High West Bourbon & High West Double Rye Old Fashioned Enriched with Chocolate-Chipotle-Tobacco Bitters, Mesquite Wood Smoke and House-Made Black Pepper-Fig Spiced Syrup

BUCKAROO WATER / 18
Mi Campo Blanco Tequila, Wahaka Mezcal, House-Made Jalapeño-Strawberry Syrup, Pickle Water, Lemon-Lime Soda with Cucumber and Cilantro Flavors



ZERO PROOF

PRAIRIE COLADA / 14
Flanker's House-Made Piña Colada Mix with Pinto Beans and Molasses. Served with a Crunchy Bacon-Coated Straw

TRAILBLAZER SWEET TEA / 14
Cinnamon-Infused Black Tea, Citric Solution, House-Made Black Pepper-Fig Spiced Syrup

CACTUS COOLER / 14
Prickly Pear Purée, House-Made Chile de Árbol-Rose-Lavender Limeade. Topped with Fever-Tree Grapefruit and Wonderdust Grapefruit Shimmer

ALL-GIRL RODEO /18
Espolón Blanco Tequila, St-Germain Liqueur, Prickly Pear Purée, House-Made Chile de Árbo-Rose-Lavender, Limeade. Topped with Fever-Tree Grapefruit, Wonderdust, Grapefruit Shimmer

COUNTRY ROAD / 18
Crown Royal Chocolate, Buffalo Trace Bourbon, Cream, Cold Brew, Kahlúa, Crème de Cacao and Agave Syrup

HERE COMES DOLLY / 18
Tito's Vodka, PAMA Liqueur, House-Made Seltzer with Activated Charcoal-Apple-Berry Flavors and a Pinch of Sea Salt

COWBOY COLADA / 18
Planteray Pineapple Rum, Bird Dog Salted Caramel Flavored Whiskey, High West Double Rye Whiskey, House-Made Piña Colada Mix, Pinto Beans, Molasses, Served with a Crunchy Bacon-Coated Straw

BOOTS 'N BREWS

Coors Banquet / 8 | Shiner Bock / 8
Montucky Cold Snacks / 7 | Miller High Life / 5
Jack Daniel's Peach Tea / 7 | Red Rock Elephino / 14
Flag down your 'tender to see what's on tap
Apple Pie Moonshine 8 / Pineapple Moonshine 8

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4/04