

DINNER MENU

STARTERS

CHIPS & SALSA (GF UPON REQUEST) — House made salsa roja, pico de gallo and tortilla chips. » Add chunky guacamole for \$4	\$6	BAVARIAN PRETZEL — Served with whole grain mustard. » Add LLBC beer cheese sauce for \$3	\$6
LLBC SMOKED WINGS — Dry rubbed and smoked out front. If you would like house made BBQ or hot sauce, just ask! » (6) for \$10 or (12) for \$15	\$10/\$15	LLBC FAMOUS FIRECRACKERS* — Jalapeños stuffed with chorizo and cream cheese, wrapped in bacon, finished with a sweet BBQ sauce.	\$12
NACHOS (V & GF UPON REQUEST) — Tortilla chips with cheddar cheese, pulled pork, pico de gallo, sour cream and green chili. » Add beer cheese sauce for \$3	\$12	VEGGIE BOARD (V & GF) — Pickled cauliflower, red onions and carrots, grilled zucchini and portabella, roasted beets, fresh tomato and cucumber, served with honey dill vinaigrette and balsamic vinaigrette. » Add Angry Elk sausage for \$8	\$12

SOUPS & SALADS

Add: Grilled Red Bird chicken (\$6), Angry Elk sausage (\$8), or Grilled Salmon* (\$9)
House Made Dressings: Ranch, bleu cheese, balsamic vinaigrette, caesar, honey dill vinaigrette, spicy jalapeño vinaigrette, red wine vinegar and olive oil.

GREEN CHILI (GF)/ SOUP OF THE WEEK	\$5/\$7	LLBC BRUSSELS SPROUT SALAD (GF) — Sautéed Brussels sprouts, candied pecans, dried cherries, chèvre, tossed with balsamic vinaigrette.	\$8.5/\$14	CAESAR SALAD (GF UPON REQUEST) — Hand torn romaine, traditional house made caesar, with croutons and parmesan.	\$6/\$10
SOUTHWEST SALAD — Romaine, pepitas, pickled carrots, cheddar cheese, black bean and corn salsa. Served with spicy jalapeño vinaigrette.	\$7.5/\$12	ROASTED BEET SALAD (GF) — Gold and red beets over fresh arugula, roasted carrots, shaved fennel, toasted pepitas, and chèvre. Served with honey dill vinaigrette.	\$7/\$12	LARIAT HOUSE SALAD — Mixed greens with red onion, tomato, cucumber, and carrot. Served with croutons and choice of dressing.	\$5.5/\$9

ENTRÉES

Begin your entrée with a small house salad or cup of soup (\$3)

TACO PLATTER (GF UPON REQUEST) — Choice of either smoked pork (gf), black bean and corn (v/gf), or LLBC beer battered fish tacos, on coleslaw served with steamed rice, tortilla chips, pico de gallo, and salsa roja.	\$14
FISH & CHIPS — LLBC beer battered cod, served with potato wedges, coleslaw, and tartar sauce. » 2 pcs for \$14/ 3 pcs for \$16	\$14/\$16
SWEDISH MEATBALLS — Served with mashed potatoes, lingonberry gravy and vegetable of the day.	\$17
SHRIMP & GRITS (GF) — Sautéed shrimp cooked in a spicy creole gravy, with our house cured tasso, served over cheesy grits.	\$18
GRILLED SALMON* (GF) — Served over steamed rice, pickled cauliflower, and carrots. Topped with fresh arugula and pepitas, with a side of honey dill vinaigrette.	\$24
BUTCHER CUT OF THE DAY* — Chef's choice of starch and vegetable.	MP

BURGERS & SAMMIES

Served with house potato chips or coleslaw.. Add french fries, sweet potato tots, soup or side salad (\$2) Gluten free bun (\$2)

BYO BURGER* — Niman Ranch beef patty, served with lettuce, tomato, onion, pickle and choice of cheese. » Add: Fried egg* \$1/Niman Ranch thick sliced bacon \$3	\$14	PULLED PORK SANDWICH — Pulled pork topped with sweet BBQ sauce and coleslaw, on a brioche bun.	\$12
BBQ BURGER* — Niman Ranch beef patty, topped with pulled pork, bacon, cheddar cheese, and sweet BBQ sauce.	\$17	ANGRY ELK SAUSAGE — LLBC house sausage made with elk, pork, habanero, cherry and our Angry Elk Amber ale, served in a bun with whole grain mustard.	\$12
GUACAMOLE BURGER* — Niman Ranch ground beef, topped with bacon, pepper jack, and chunky guacamole.	\$16	BUFFALO CHICKEN WRAP — Crispy chicken tossed in buffalo sauce, with lettuce, tomato, cheddar cheese, onion and bleu cheese dressing.	\$12
PATTY MELT* — Niman Ranch beef patty topped with caramelized onion, swiss, and Lodge sauce, on toasted rye.	\$15	VEGGIE STACK OR WRAP (V) — Grilled portabella, roasted beets, goat cheese, lettuce, tomato, and onion, served with balsamic vinaigrette. Choice of tortilla or brioche bun.	\$12

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.