

# LUNCH MENU

## STARTERS

<b>CHIPS &amp; SALSA (GF UPON REQUEST)</b> — House made salsa roja, pico de gallo and tortilla chips. » Add chunky guacamole for \$4	\$6	<b>BAVARIAN PRETZEL</b> — Served with whole grain mustard. » Add LLBC beer cheese sauce for \$3	\$6
<b>NACHOS (V &amp; GF UPON REQUEST)</b> — Tortilla chips with cheddar cheese, pulled pork, pico de gallo, sour cream and green chili. » Add beer cheese sauce for \$3	\$12	<b>LLBC FAMOUS FIRECRACKERS*</b> — Jalapeños stuffed with chorizo and cream cheese, wrapped in bacon, finished with a sweet BBQ sauce.	\$12
<b>VEGGIE BOARD (V &amp; GF)</b> — 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	<b>LLBC SMOKED WINGS</b> — 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

## PUB GRUB

<b>TACO PLATTER (GF UPON REQUEST)</b> — 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
<b>FISH &amp; CHIPS</b> — LLBC beer battered cod, served with potato wedges, coleslaw, and tartar sauce. » 2 pcs for \$14/ 3 pcs for \$16	\$14/\$16

## SAMMIES & SUCH

SERVED WITH POTATO CHIPS OR COLESLAW.. ADD FRENCH FRIES, SWEET POTATO TOTS, SOUP OR SIDE SALAD, (\$2) GLUTEN FREE BUN (\$2)

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

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

\*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.