



STARTERS

Avocado Fries \$11

Served with cucumber wasabi and ranch.

Ahi App \$20

Sushi style seared ahi rare placed atop Asian slaw and served with wasabi cucumber and creamy ginger sauce.

Poutine \$13

French fries, fried curds, bacon, green onion, and gravy.

Boneless Wings \$13

Your choice of buffalo, Korean BBQ, or mango habanero.

Cheese Curds \$11

Fried cheddar cheese curds with a Thai aioli.

Kalua Pig Egg Rolls \$13

Shredded beer braised pork, smoked ham, Swiss cheese, and green onions. Served with teriyaki and wasabi mojo sauce.

SALADS

Ahi Salad \$20

Seared ahi on mixed greens with green onion, avocado, cucumber, carrots, sesame seeds, and mandarin and huckleberry sauce.

Mozzarella Caprese Salad \$12

Roasted tomato, fresh mozzarella, basil, balsamic reduction, and mixed greens.

Steak & Wedge \$18

Grilled sirloin steak, roma lettuce, red onion, tomato, blue cheese crumbles, avocado, and blue cheese dressing.

Caesar Salad \$13

Choice of chicken or blackened salmon on a bed of crisp romaine with croutons, parmesan cheese, chopped bacon, tomato, and hard-boiled egg.

Add chicken or salmon \$3

TACOS

All tacos will come with a corn and flour tortilla melted together with cheese and served with chips & salsa.

Ahi Tacos \$20

Blackened ahi, cilantro cabbage, cucumber wasabi, soy reduction, ginger mandarin sauce, and pineapple mango salsa.

Shrimp Tacos \$15

Crispy shrimp, Thai aioli, cilantro cabbage, cheddar jack cheese, salsa.

Kahala Street Tacos \$13

Beer braised pulled pork, cheddar jack cheese, salsa, and cilantro-lime crema.

Blackened Fish Tacos \$16

Blackened mahi-mahi, cheddar jack cheese, cilantro cabbage, salsa, cilantro lime crema, and southwest aioli.

Fried Avocado Tacos \$13

Crispy avocado, cheddar jack cheese, cilantro cabbage, salsa, and wasabi cucumber sauce.

FLAT BREADS

Chicken Bacon Ranch \$12

Grilled chicken, parmesan ranch, bacon, and three cheese blend.

Steak and Blue \$14

Grilled steak, caramelized onion, three cheese blend, blue cheese, and balsamic drizzle.

Memphis BBQ Pork \$12

Pulled pork, house BBQ sauce, bacon, red onion, three cheese blend, and cilantro.

BBQ Chicken \$12

BBQ chicken, red onion, three cheese blend, and BBQ sauce.

BURGERS

All burgers & sandwiches are served with your choice of fries, onion rings, or sweet potato fries.

Mountain Burger **\$15**
Sautéed onions and mushrooms on a half pound patty with blue cheese.

Bacon BBQ **\$15**
BBQ sauce, crispy onion rings, bacon, lettuce, onion, pickle, and cheddar cheese.

Noah's Burger **\$20**
Two 1/2 pound patties topped with cheddar cheese, bacon, ham, fried onion rings, lettuce, tomato, pickles, and BBQ sauce.

Bacon Guacamole **\$15**
Guacamole, bacon, cheddar cheese, lettuce, tomato, onion, and pickle.

Bacon Jam **\$15**
Bacon jam, crispy bacon, white cheddar cheese, and an over easy egg.

I'm Your Huckleberry **\$16**
Huckleberry jam, white cheddar cheese, and bacon.

Happy Jack **\$13**
Cheddar cheese, canteen sauce, lettuce, tomato, red onion, and pickle.

SANDWICHES

Crispy Hot Honey Chicken **\$14**
Crispy chicken, avocado, bacon, spicy honey, and sliced pickles.

Tri-Tip Dip **\$16**
Angus tri-tip slow roasted, white cheddar cheese, and horseradish cream sauce served on a toasted ciabatta roll with au jus.

Cubano **\$15**
Slow roasted pork, sliced ham, Swiss cheese, and dill pickles on a toasted ciabatta roll. Served with green chili au jus.

Grilled Pesto Melt **\$14**
Grilled chicken breast, provolone cheese, lettuce, tomato, red onion, pickle, and basil pesto on a ciabatta roll.

For your convenience we will add an 18% gratuity to parties of 8 or more.

STEAKS, FISH, & PASTA

Parmesan Chicken **\$20**
Parmesan ranch toasted on top of two chicken breasts. Served with green beans and garlic mashed potatoes.

Ribeye **\$36**
Fire grilled 14oz USDA grade ribeye served with green beans and garlic mashed potatoes.

Crabby Mac **\$23**
Five cheese macaroni with blue crab and green onion.

Fish & Chips **\$16**
Lightly breaded mahi-mahi cooked to a crisp and served with our signature fries.

Cajun Chicken Alfredo **\$19**
Blackened chicken breast, sundried tomato, green onion, and parmesan, tossed in a garlic cream sauce.

Grilled Sirloin **\$26**
Fire grilled 8oz USDA grade sirloin served with green beans and garlic mashed potatoes.

Grilled Salmon **\$21**
Salt and pepper grilled salmon served with fresh lemon slices, green beans, and garlic mashed potatoes.

Shrimp Limoncello **\$21**
Sautéed shrimp and fettuccine noodles tossed in a Limoncello cream sauce.

Add Shrimp to any dish **\$6**
Add Chicken to any dish **\$3**

DESSERT

Ice cream **\$5**

Cheesecake **\$8**
With huckleberry drizzle

Molten Chocolate Cake **\$8**
Served with ice cream

Apple Tart **\$8**
Served with ice cream