

APPETIZERS

CHICKEN TENDERS

Golden breaded chicken tenders served with choice of dipping sauce **16**

CHICKEN WINGS

Tossed in your choice of buffalo, EPIC bourbon BBQ or spicy garlic butter sauce, served with celery and carrot sticks

**8 wings 13 / 12 wings 19
25 wings 32**

SPINACH & ARTICHOKE DIP

Fresh baby spinach, marinated artichoke hearts, grilled garlic crostini **12**

COCONUT PRAWNS

Coconut and panko breaded prawns fried golden, coconut curry sauce, horseradish & orange marmalade sauce **13.5**

NACHOS

Tri-colored tortilla chips, cheddar jack, seasoned ground beef, pepper jack fondue, black olive, green onion, jalapeño, served with fire-roasted salsa, sour cream and guacamole **14.5**

CHILAQUILES NACHO

Seasoned shredded chicken, traditional rojo sauce, cilantro sour cream, red onion, mozzarella, guacamole **14**

QUESADILLA

Cheddar jack, blackened chicken, black olive, black bean, green onion, cilantro sour cream, fire-roasted tomato salsa **12**

EPIC TATER TOT POUTINE

Crisp tater tots, cheese curds, Mac & Jack's brown gravy, house-pulled pork, green onion **13**



Chilaquiles Nacho

AHI POKE*

Ahi tuna, avocado, spiced mayo, wonton chips, wasabi foam, poke pearls **14**

POT ROAST SLIDERS

Brioche buns, smashed red potato, house-braised pot roast, Mac & Jack's brown gravy, caramelized onion, stone ground mustard **10.5**

KALUA PORK SLIDERS*

Brioche bun, pulled pork, teriyaki sauce, pineapple jam, slaw **Three sliders 10.5**

SOUPS & SALADS

CHEESEBURGER SOUP

Ground chuck, aromatic vegetables, cheddar, green onion, served with pickle chips **Cup 6 / Bowl 8**

CHOWDER

Classic New England clam chowder, cream, potato, vegetable, clam, served with oyster crackers **Cup 5 / Bowl 7**

FRENCH ONION SOUP

Caramelized sweet onion, rich beef broth, toasted baguette, Gruyère **Cup 5 / Bowl 7**

TACO SALAD

Choice of beef or chicken, chopped romaine tossed in southwestern ranch, cheddar jack, onion, black olive, pico de gallo, sour cream, avocado, cilantro, crispy tortilla strips **14.5**
Add guacamole **2.5**

HOUSE SALAD

House-mixed greens, baby arugula, golden balsamic vinaigrette, sharp white cheddar, tomato, roasted almond **7**

COBB WEDGE

Baby iceberg wedges, herb-grilled chicken, tomato, avocado, buttermilk bleu cheese, hardboiled egg, smoked bacon, house-smoked bleu dressing **Half 10 / Full 16**

CAESAR SALAD

Hearts of romaine, house-made Caesar dressing, served with lemon and topped with a Parmesan crisp **Half 7 / Full 11**

Add blackened steelhead* **9**

Add grilled chicken **6**

Add two shrimp skewers **8**

PIZZA

Can't go wrong with our house-made dough and signature pizza sauce

LUAU

House-made garlic tomato sauce, mozzarella, Canadian bacon, pineapple, chopped bacon, charred green onion, finished with sweet onion sauce **16**

CLASSIC

House-made garlic tomato sauce, whole milk mozzarella, pepperoni, Canadian bacon, Italian sausage **16**

MARGHERITA

House-made garlic tomato sauce, fresh mozzarella, basil, roasted tomato **16**

PORK BELLY

Braised pork belly, red onion, bacon, arugula, garlic white sauce, Parmesan, truffle oil **19**

GARDEN

House-made garlic tomato sauce, artichoke heart, red onion, black olive, bell pepper, whole milk mozzarella **16**

Gluten-friendly items available upon request.

Please inform your server of any allergy or dietary concerns. Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.

Please be advised, a 20% gratuity will be added to parties of eight or more.

ENTRÉES

BROWN SUGAR BOURBON STEELHEAD*

Cajun-seared steelhead, brown sugar bourbon tomato chutney, seasonal vegetable, citrus cilantro rice **22**

INDIAN TACO

House fry bread, seasoned ground beef, kidney bean, pico de gallo, lettuce, cheddar jack, cilantro sour cream **15**

BACON MAC & CHEESE

Cavatappi pasta, smoked bacon, creamy sharp cheddar sauce **16**

FISH & CHIPS

Hand-breaded Alaskan true cod, house coleslaw, house-made tartar, lemon, EPIC fries **17.5**
Upgrade to garlic fries **1**

FAJITAS

Red and green bell pepper, onion, rancho black beans, citrus cilantro rice, flour tortillas, sour cream, guacamole, pico de gallo
Marinated flank steak **20**
Grilled Chicken **18**
Double meat add **8**

COUNTRY FRIED STEAK*

8oz hand-breaded cube steak, house-made sausage country gravy, mashed potato, seasonal vegetable **17.5**

EPIC WAGYU MEATLOAF

House-made Wagyu beef meatloaf, mashed potato, Mac and Jack's brown gravy, seasonal vegetable **19**

FLAT IRON & POTATO PUREE*

8oz Choice flat iron steak, house rub, potato puree, herb-roasted tomato, seasonal vegetable, balsamic glaze, caramelized onion, **21**

HONEY CITRUS GLAZED CHICKEN*

Grilled chicken breast, orange honey glaze, charred spiced orange slices, herb roasted tomato, seasonal vegetable, citrus cilantro rice **15.5**

Brown Sugar Bourbon Steelhead



SANDWICHES

Served with EPIC fries or coleslaw. Upgrade to garlic fries, tater tots or Parmesan chips for \$1

EPIC FRENCH DIP

House-roasted sirloin, toasted ciabatta hoagie roll, sautéed mushroom, caramelized onion, Gruyère, garlic rosemary au jus **16**

BUFFALO CHICKEN WRAP

Spinach tortilla, chicken tenders, buffalo sauce, mozzarella, caramelized onion, house-smoked bleu cheese dressing, romaine heart, sliced tomato **16**

TURKEY MELT PANINI

Garlic grilled sourdough, mayonnaise, romaine heart, tomato, smoked turkey breast, cheddar, smoked bacon **14.5**

PASTRAMI

Grilled marbled rye bread, house-rubbed and smoked pastrami, sauerkraut, spicy mustard, jalapeño, crispy onion **16**

SMOKED GOUDA PATTY MELT

8oz Country Natural Beef burger, house-smoked Gouda, caramelized onion, roasted tomato aioli, sour dough bread **16**

PORK SANDWICH

Hand-breaded pork, ciabatta bun, mayonnaise, yellow mustard, pickle chips, red onion, lettuce **14**

BURGERS

Served with EPIC fries or coleslaw. Upgrade to garlic fries, tater tots or Parmesan chips for \$1

BBQ BURGER*

8oz Country Natural Beef burger, house-smoked pulled pork, EPIC bourbon bbq sauce, pepper jack, pickles, mayonnaise, crispy onion, toasted olive oil ciabatta bun **14**

POWWOW BURGER*

8oz Country Natural Beef burger, chipotle aioli, lettuce, tomato, caramelized onion, pepper jack, crispy jalapeño, frybread **13**

GUACAMOLE & BACON*

8oz Country Natural Beef burger, toasted olive oil ciabatta, romaine, tomato, red onion, cheddar, hardwood smoked bacon, fried guacamole **15**

SURF & TURF BURGER*

Hand-formed Snake River Farms Wagyu, blackened prawns, toasted ciabatta bun, roasted tomato aioli, smoked gouda, baby arugula, tomato, red onion **17**

GUT BUSTER*

8oz Country Natural Beef burger, fried egg, smoked ham, romaine, tomato, cheddar, smoked bacon, crispy onion, ciabatta bun **15**

CHEESEBURGER*

8oz Country Natural Beef burger, lettuce, tomato, red onion, choice of cheese, ciabatta bun **12**
Add bacon **1.25**

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