



FEATURE MENU

APPETIZERS

CHICKEN ALFREDO PUFFS\$16.99

A blend of mesquite bacon, grilled chicken, roasted mushrooms, and creamy Boursin cheese, wrapped in flaky puff pastry, baked to golden perfection. Topped with rich Alfredo sauce and fresh chopped chives.

BRISKET LASAGNA BITES\$17.99

Smoked brisket, BBQ sauce, cheddar, mozzarella, cream cheese, and pickled jalapeños, wrapped in a lasagna noodle and bacon, then baked until golden. Served with a side of ranch dressing for dipping.

HANDHELDS

APPLEWOOD SMOKED TURKEY\$23.99 GRILLED CHEESE

Layers of tender applewood-smoked turkey, creamy brie, aged white cheddar, and crisp Granny Smith apple, grilled on garlic-buttered sourdough with cranberry aioli. *Served with your choice of fries, kettle chips, soup or house side salad. + Upgrade to yam fries, onion rings, Caesar salad \$2.99 | Poutine \$4.99*

DESSERT

CHOCOLATE TART\$10.99

A rich gluten-free chocolate tart, topped with a dollop of whipped vanilla mascarpone and a tart sour cherry compote. A decadent bite of sweetness with a tangy twist.

DRINKS

SMOKED OLD FASHIONED (2 oz)\$14.99

Honey-spiced whiskey, maple syrup, black walnut bitters, and orange, poured over a king cube in a smoked Old Fashioned glass. A classic cocktail with a smoky finish.

WINTER SANGRIA (2.5 oz)\$14.99

Prosecco, Aperol, cranberry juice, and Fresca, garnished with a slice of orange. A light, bubbly twist on the classic sangria, perfect for colder days.

The
BANQUET
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