

{STARTERS}

SMOKED BRISKET NACHOS	12.50
Chopped Smoked Brisket, Jack and Cheddar Cheese, Corn - Black Bean Salsa, Crème Fraiche, Jalapeno, Tortilla Chips	
CHICKEN WINGS	12.75 8 ^{PC}
Brined and Dry Rubbed, Carrot, Celery, Signature Hot Sauce or Naked	
WAHWEAP SLIDERS	8.00
Three Hand Formed Sliders, Bacon Jam, Caramelized Onions, Cheddar Cheese	
PULLED BBQ PORK EGG ROLLS	11.50
BBQ Pulled Pork, Jalapeno Grits, Cheddar, House BBQ Sauce, Cilantro Slaw, Green Onions	
BEER BATTERED ONION RING TOWER	8.50
BBQ Sauce, Chipotle Ranch	
CHIPS AND GUAC	5.50
Fresh Lime Salted Tortilla Chips, Grilled Corn and Avocado Guacamole	
FRIED PICKLES	5.00
Hand Breaded, Chipotle Ranch	
LATITUDE 37 SIGNATURE CHILI	6.00
Sour Cream, Cheddar Cheese, Green Onion	

{BURGERS}

All of our signature burgers are 1/3 pound patties Served with Traditional French Fries, Southwest Cole Slaw or Loaded Baked Potato Salad Sub Onion Rings or Garlic Bistro Fries Add 1.50

CLASSIC	11.25
Fresh Angus Burger, Choice of Cheese, Signature Burger Spread, Lettuce, Tomato, Onion and Pickle, Buttered Brioche Bun	
DOUBLE	15.50
"BLT"	12.50
Fresh Angus Burger, Apple Wood Bacon, Lettuce, Tomato, Signature Burger Spread, Buttered Brioche Bun	
THE COWBOY	13.25
Fresh Angus Burger, BBQ Sauce, Onion Rings, Apple Wood Bacon, Cheddar Cheese, Pretzel Bun	
BLACK AND BLUE CHICKEN	10.00
Ground Chicken, Cajun Spices, Blue Cheese, Lettuce, Tomato, Onion, Pickle, Roasted Garlic Aioli, Buttered Brioche Bun	
SALMON AND WATERCRESS	15.75
Sustainable Salmon, Avocado Relish, Watercress, Jalapeno Corn Tartar Sauce, Red Onion, Buttered Brioche	
SANTA FE	12.25
Fresh Angus Burger, Cilantro Poblano Pesto, Pepper Jack Cheese, Pickled Red Onions, Buttered Brioche	
NACHO CRUNCH	10.00
Fresh Angus Burger, House Made Nacho Cheese Sauce, Jalapeño, Tortilla Threads, Pretzel Bun	
6 AM SPECIAL	11.00
Fresh Angus Burger, Fried Egg, Bacon, Crispy Hash Brown Potatoes, Cheddar Cheese, Buttered Brioche Bun	
TEQUILA LIME	10.25
PORTOBELLO MUSHROOM	
Tequila Lime Marinade, Goat Cheese Sun Dried Tomato and Adobo Spread, Avocado Relish, Buttered Brioche	



LAKE POWELL

{SALADS}

FRIED CHICKEN COBB	11.75
Crispy Chicken, Chipotle BBQ Ranch, Black Beans, Onion Straws, Tomato, Avocado, Hard Boiled Egg, Bacon, Shredded Cheese	
CAESAR SALAD	10.50
Chopped Romaine, Parmesan Cheese, Crouton, Shaved Red Onion	

{FRIES & SIDES}

Traditional Fries	2.25
Garlic Bistro Fries	3.50
Beer Battered Onion Rings	5.00
Southwest Cole Slaw	2.25
Loaded Potato Salad	2.25

{MILKSHAKES}

TRADITIONAL	7.00
Chocolate, Vanilla, Strawberry	
BERRY PATCH	8.00
Vanilla Ice Cream, Fresh Berry Jam	
COOKIES N' CREAM	8.00
Vanilla Ice Cream, Oreo Crumbs, Chocolate Syrup	
FUNKY MONKEY	8.00
Creamy Peanut Butter, Banana, Marshmallow Fluff	
THE SANDY BOTTOM	8.00
Toasted Almond, Chocolate Ice Cream, Cream of Coconut, Whipped Cream	
MILKSHAKE FEATURE	8.00
Please ask your server for details	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A gratuity of 18% will be added to tables of 6 or more.

All pricing includes 7% energy surcharge and 4.5% infrastructure development charge.

Lake Powell Resorts & Marinas supports the Monterey Bay Seafood Watch program and utilizes "best choice" green listed fish. At Lake Powell Resorts & Marinas our goal is to support local vendors and growers and to provide healthy food options to visitors. To the extent possible, we source ingredients from within 150 miles of this location.

{SPECIALTY COCKTAILS}

CANYON QUEEN	11.00
Crown Royal, Peach Schnapps, Lemonade and a Splash of Ginger Ale, Served Over Ice with a Lemon Wheel and a Drop of Grenadine	
CACTUS JUICE MARTINI	10.00
Jose Cuervo Gold Tequila, Amaretto with Sweet and Sour Mixture	
LONGITUDE 111 MOJITO	12.00
Bacardi, Chambord, Freshly Muddled Mint Leaves, Raspberry, Blackberry and Limes, Simple Syrup, Topped with Soda Water	
SHIPFACED PUNCH	12.00
Malibu Rum, Blue Curacao, Peach Schnapps, Sweet and Sour Mixture, and Sierra Mist	
DEEP WATER ICED TEA	10.00
Absolut Wild Tea Vodka, Fresh Squeezed Lemonade, Brisk Iced Tea, Lemon Wheel Garnish	
DESERT MARGARITA	11.00
Tanteo Jalapeño Tequila, Patron Citronage, Sweet and Sour Mixture and Splash of Orange Juice and Sierra Mist	
A DAY AT THE LAKE	10.00
Amaretto, Malibu Rum, Orange Juice and Splash of Grenadine	
RIM RUNNER	12.00
Blackberry Brandy, Crème de Banana, Meyers Rum, Orange Juice, Grenadine and Lime	
ARIZONA ANTIFREEZE	10.00
Absolut Citron, Midori Melon Liqueur, Fresh Lime Juice and Pineapple Juice	
37° OF GOODNESS	12.00
Crème de Banana, Malibu Rum, Peach Schnapps, Cream, and Pineapple Juice	

WELL DRINKS	5.50
TRADITIONAL MARGARITA	6.10

{BEER}

DRAFT	
Bud Light	3.50
Blue Moon	4.50
Oak Creek Amber Ale	4.50
Sierra Nevada Pale Ale	4.50
Lumberyard IPA	4.50
Batch 19 American Lager	4.50
DOMESTIC - BOTTLED	
Budweiser	4.00
Bud Light	4.00
Miller Lite	4.00
Coors Light	4.00
Michelob Ultra	4.00
Odouls Non-Alcoholic	4.00
CRAFT/IMPORT - BOTTLED	
Grand Canyon Horseshoe Bend Pale Ale	4.50
Grand Canyon Sunset Amber Ale	4.50
Angry Orchard Hard Cider	4.50
Alaskan Amber Ale	4.50
Corona	4.50
Negro Modelo Dark	4.50
Stella Artois	4.50
Heineken	4.50
Amstel Light	4.50
Newcastle	4.50
Guinness Draught	4.50

{WINE}

BY THE GLASS ONLY

Robert Mondavi Woodbridge Chardonnay, California	6.50
Robert Mondavi Woodbridge White Zinfandel, California	6.50
Robert Mondavi Woodbridge Merlot, California	6.50
Robert Mondavi Woodbridge Cabernet Sauvignon, California	6.50

WHITES

Simply Naked Unoaked Chardonnay, California	7.50/28.00
Rodney Strong Chardonnay, Sonoma	8.50/32.00
Luna Pinot Grigio, California	7.50/28.00
Simi Sauvignon Blanc, Sonoma	8.50/32.00
Chateau St. Michelle Riesling, Columbia Valley	6.50/25.00

REDS

Hob Nob Pinot Noir, France	7.50/28.00
Blackstone Merlot, California	7.50/28.00
Catena Malbec, Argentina	9.50/40.00
J. Lohr Syrah, California	8.50/33.00
Ravenswood Zinfandel, California	8.50/33.00
Estancia Cabernet Sauvignon, California	9.50/38.00

SPARKLING

Castello del Poggio Moscato, Italy	7.50/28.00
Robert Mondavi Woodbridge Brut, California	9.50/38.00

{BEVERAGE}

Henry Weinhard's Root Beer	3.50
Republic Tea	6.00
Pomegranate Green Tea	
Ginger Peach Tea	
San Pellegrino	
Small	4.00
Large	8.00
Panna Water	
Small	3.50
Large	6.75
Coffee	3.00
Hot Tea (Assorted Herbal Tea Selection)	3.00
Soda	3.00