

LUNCH

WEDNESDAY - SUNDAY // 12PM - 4:00PM // TAKE OUT: 949-2583

STARTERS

CAESAR

crisp romaine lettuce, kale and croutons tossed in our homemade dressing 5.5

THE WEDGIE

wedges of iceberg, blue cheese crumbles, crispy bacon and fresh tomato tossed in blue cheese dressing 5.5

FRESH GREEN GARDEN SALAD

fresh artisan lettuce, red radishes, fresh veggies, croutons and your choice of dressing 5.5

CHIPS AND SALSA

homemade salsa, homemade chips 4.9

+ queso 3.5 + saloon chili 5.5 + smoked brisket and pulled pork 6.5

SMOKE AND FIRE

jumbo hickory smoked wings served naturally with Jason's "Sweet and Salty" or with your choice of Saloon BBQ, Buffalo or Ghost Chile 8 for 11.5 // 12 for 16.5

BUBBLE BREAD

classic italian ciabatta bread smeared with 7 cheeses and accented with garlic and herbs Then baked until it "bubbles"! 5 slices for 5.5

SOUP

SALOON STYLE CHILI
CRAB + CORN CHOWDER
SOUP OF THE DAY

\$5.50
each

CLASSIC SANDWICHES SERVED WITH FRENCH FRIES

AVOCADO SMASH with sliced roasted turkey, citrus hummus, tomato, fresh kale on texas toast 14.5
add crispy bacon 2.4

GRILLED CHEESE BLT American, provolone and mozzarella with hickory smoked bacon, fresh tomato and arugula 13.9
chef suggests adding BBQ beef brisket 6.5

CHRIS' CRISPY FISH corn meal battered white fish on a fresh kaiser roll with lettuce, tomato and homemade tartar 14.5

PASTRAMI 1/2lb of piled high pastrami, deli mustard, homemade pickles, torpedo roll 14.9

THE SALOON SIX SHOOTER our signature BBQ triple decker sandwich piled high with brisket, pulled pork, roasted jalapenos, a fried tomato, tossed slaw and onion rings 17.5

THE BBQ SANDWICH American classic slow cooked BBQ, cornmeal dusted kaiser roll, hand tossed slaw
with a combination of pulled pork, brisket and rib 13.9 with pure brisket 15.9

GRILLED CHICKEN SANDWICH wood grilled chicken, bacon, lettuce and tomato with fresh herb mayo 13.5

BURGERS SERVED WITH FRENCH FRIES

All burgers except where noted are a full half pound of fresh (never frozen) Black Angus beef. As our burgers are fresh the health department requires us to cook our burgers to 160 degrees (medium well).

THE SALOON SIGNATURE a whopping half pound freshly made Black Angus beef patty grilled over a wood fire and served with lettuce, tomato and red onion 14.5

THE COWBOY chipotle bbq, applewood smoked bacon, handcut onion rings and "better cheddar" 15.9

TRUFFLE TOSS tossed truffle fries and melted swiss with cognac mayo, creamy cole slaw and homemade pickles 15.4

ULTIMATE CHEESE a single burger with (your choice) of 2 cheeses. Ask your server for our selection! 15.2 Make it a double burger! +2.9

LIL KIM a vegetarian "impossible burger" with jalapeño infused pineapple, kimchi sauce, fresh cilantro, sriracha mayo, fresh mint and green onion 17.9

THE EVERYTHING BURGER two 8oz. patties with american cheese, smoked brisket, tomato bacon jam, sauteed mushrooms, jalapeños, a sunny side up egg, handmade onion rings and more ... 19.5

TACOS

PESCADO PERFECTO!

crispy fish with mango habanero jam, salsa verdi, fresh jicama slaw, pickled red onion, cilantro 3 for 11.5

VIVA CHICKEN TINGA

guajillo, fresh arugula, green chiles, cilantro sour cream, fresh radish 3 for 11.5

THE RICKY BOBBY

an inside outside corn and flour supersized taco with BBQ brisket, pork and chicken, crispy potato sticks, fried jalapenos 2 for 12.5

SALADS

\$4.5 SHARING CHARGE

ORGANIC KALE CAESAR fresh romaine, baby kale, croutons and parmesan cheese tossed in our homemade dressing 12.5

★★★ add chicken or roasted vegetables 6.5

GRILLED SALMON (3oz.) with fresh tossed greens, roasted vegetables, avocado and herbs served with your choice of raspberry yuzu, white balsamic or peasant vinaigrette 19.5

THE SALOON SALAD a fresh "chopped" salad of romaine lettuce with chunks of apple, bacon, tomato, avocado, celery, blue cheese, red onion, hard boiled eggs and more! Served with your choice of dressing 16.9

DRESSINGS: Peppercorn Ranch, Blue Cheese, White Balsamic, Mustard BBQ and Bacon, Raspberry-Yuzu, Peasant Vinaigrette or Thousand Island

FRESH MANGO NOODLE SALAD avocado, heirloom tomato and mint with lo mein noodles in a slightly spicy Thai dressing with fresh greens and peanuts 16.9
with seared tuna or wood grilled beef tenderloin 22.5

BERRIES + BLUE blue cheese crumbles, arugula, radicchio and frisse lettuces in a raspberry-yuzu dressing with fresh strawberries, blackberries, blueberries, crisp apples, candied walnuts and French toast fries 16.9

THE SALOON WING & ST. LOUIS RIB COMBO

4 GIANT CHICKEN WINGS AND
1/4 RACK OF ST. LOUIS STYLE RIBS
SERVED WITH FRENCH FRIES 16.5

the PIE menu

MISSISSIPPI MUD
COCONUT CREAM
3 LAYER KEY LIME
CHERRY PIE AND
FRESH HOMEMADE GELATO
\$8.5 EACH

PLEASE ALERT YOUR SERVER TO ANY ALLERGIES YOU MAY HAVE.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters.

SALOON LUNCH 11.28.18

HAND HELD SANDWICHES