



## STARTERS

### HOT SMOKED WINGS

**By Weight:**            **1 lb. 14**            **1 ½ lbs. 19**  
 Seasoned and house smoked wings in your choice of Korean BBQ sauce, sesame garlic, hot sauce or our house dry rub with carrots, celery & bleu cheese, or ranch

### DRY RUB PORK RIBLETS\*

**By Weight**            **1 lb. 13**            **1 ½ lbs. 17**  
 Fried crispy & tossed in kosher salt with coarse cracked black pepper w/ Ranch or Blue cheese

### ROCKY MOUNTAIN NACHOS 14

Your choice of pulled chicken or beef, includes shredded cheese, cilantro sour cream, Pico de Gallo, guacamole, Ranch beans & jalapenos  
**Add pork green chili 2**

### CHICKEN QUESADILLA 14

Pulled chicken, ranch beans, shredded cheese, Pico de Gallo, guacamole & cilantro sour cream

### AHI TUNA TATAKI\* 15

Sesame seared tuna tossed with sweet chili sauce, green onions and avocados served with crispy wontons & cucumber slices

### GORGONZOLA CHIPS 10

House-made chips with gorgonzola fondue, scallions, Nueske's bacon, balsamic drizzle & fried onions.

### SHISHITO & SPROUTS 13

Fried Shishito peppers and Brussel sprouts with chili aioli and arugula

### CAJUN PORK RINDS 7

Fried pork rinds tossed in house seasoning with sambal dipping sauce

## SALADS

### CAESAR SALAD 10

Crisp romaine lettuce, Caesar dressing, parmesan, fried capers & garlic croutons  
**Add grilled chicken breast 6**  
**Add grilled salmon 8**  
**Add grilled flatiron steak 11**

### PEACH & BEET SALAD 13

Blackberries, peaches, heirloom beets, mixed greens, Champagne vinaigrette, peach gastrique, goat cheese puff  
**Add grilled chicken breast 6**  
**Add grilled salmon 8**  
**Add grilled flatiron steak 11**

### COBB SALAD 15

Chopped romaine, grilled chicken breast, hardboiled egg, bacon, avocado, gorgonzola crumbles & choice of dressing

### CHICKEN APPLE & AVOCADO SALAD 15

Grilled chicken breast, avocado, apple, candied walnuts, cranberries & mixed greens with a gorgonzola vinaigrette

#### Our Dressings

Dressings: Ranch, 1000 Island, Blue Cheese and Caesar

Vinaigrettes: Balsamic, Gorgonzola and Champagne

## BURGERS

Charbroiled 7oz fresh Black Angus on a sesame brioche bun, served red, pink, or well

### MUSHROOM SWISS BURGER\* 15

Sautéed mushrooms, caramelized onions and Swiss

### BLACK & BLUE\* 15

Gorgonzola cheese, bacon, onion strings & balsamic drizzle

### BEAR DANCE BURGER\* 15

Bacon, avocado, smoked mozzarella & aioli

### NEW MEXICO BURGER \* 15

Guacamole, green chilies, fried jalapeno, pepper jack cheese & chipotle mayo



## SANDWICHES

### BEAR DANCE CLUB 15

Smokemaster ham, Pitcraft turkey, avocado, mayo, bacon, smoked mozzarella, lettuce, tomato, choice of bread

### REUBEN 15

Boar's Head pastrami with braised red cabbage kraut, Swiss & thousand island on thick-cut rye

### BD ITALIAN SUPREME 15

Warm ham, pepperoni, salami, provolone on a grilled hoagie with bruschetta, shredded lettuce and creamy Italian dressing

### HOUSE SMOKED BRISKET 15

Smoked brisket with BBQ sauce, Colby Jack cheese, Slaw on a sesame brioche bun

### PESTO CHICKEN SANDWICH 15

Grilled Chicken breast, fresh spinach, Pesto, fresh mozzarella, balsamic drizzle on a brioche bun

### PORK SCHNITZEL SANDWICH 16

Potato crusted pork loin, kale apple slaw, horseradish cheddar, brown butter aioli, sesame brioche bun

## SIDES

All Sandwiches and Burgers come with a choice of:

- Shoestring fries
- Sweet potato fries
- Ranch Style Beans
- Fresh fried potato chips
- Coleslaw
- Cottage cheese
- Truffle Parmesan Fries +\$1.00
- Side Salad +\$1.00
- Side Caesar +\$1.00
- Side Wedge with Blue cheese, onion & bacon +\$2.50

## CLASSICS

### BEAR DANCE BURRITO 15

Choice of pulled chicken or beef, ranch beans, shredded cheese, pork green chili, topped with Pico de Gallo, cilantro sour cream & guacamole

### FISH & CHIPS 17

Beer battered walleye served with fries, coleslaw, tartar sauce & lemon

### STEAK & FRIES\* 21

Grilled 6oz Flatiron, herb steak butter, shoestring fries, topped with balsamic drizzle, fried onion & arugula salad

### CHICKEN SCALLOPINI 18

Pan seared chicken breast with Boursin crema and lemon onion reduction over sautéed spinach and crispy potato cake

### SMOKED BRISKET MAC N CHEESE 18

Smoked brisket and cavatappi pasta tossed with cheesy bechamel sauce

## ON TAP

## Wines by the Glass

William Hill Chard 2018 <i>Central Coast, CA</i>	8
Bread & Butter Chard 2018 <i>Napa, CA</i>	9
White Cliff Sauvignon Blanc 2019. <i>Marlborough, NZ</i>	10
Benvolio Pinot Grigio 2017 <i>Friuli, IT</i>	8
Pazzo Cilleiro Albarino 2019 <i>Rias Baixas, Spain</i>	10
Moshin Rosé of Pinot Noir 2018 <i>Russian River, CA</i>	9
Gloria Ferrer, Brut Sonoma, <i>CA</i>	10
G. Du Boeuf Pinot Noir 2018 <i>Pays D'Oc, France</i>	9
A to Z Wineworks Pinot Noir 2017. <i>Newburg, Oregon</i>	10
Geyser Peak Cab 2018 <i>Kenwood, CA</i>	9
J. Lohr "Seven Oaks" Cab 2018 <i>Paso Robles, CA</i>	10
Chloe Merlot 2016 <i>Monterey County, CA</i>	9
Sul Red H. Sao Miguel 2018 <i>Portugal</i>	8
Colterris Coloradeaux 2018 <i>Grand Valley, CO</i> Cab, Merlot, Petit Verdot blend	10

LAUGHING LAB SCOTTISH ALE 6 AVERY WHITE RASCAL 6

AC GOLDEN HERMAN JOSEPH 6

BRECKENRIDGE AVALANCHE 6

PIKES PEAK ELEPHANT ROCK IPA 6

DRY DOCK APRICOT BLONDE 6

COORS LIGHT 5

MODELO 6

STELLA ARTOIS 6

GUINNESS STOUT 7 BUD LIGHT 5

Brew of the month: Rotating IPA 6(Ask your server)

*\*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*