



2013-2017
Best of State® American Pub
Best of State® Gourmet Burger



APPETIZERS

TATCHOS	\$11	CHIPOTLE CHICKEN QUESADILLA	\$14
Nachos made with crispy tater tots, loaded with bacon, diced tomatoes, scallions, smoked Gouda cheese sauce, sour cream		Chipotle chile braised chicken, cheddar, Monterey Jack, peppers, onions, guacamole, salsa roja, sour cream	
ADD BUFFALO CHILI	\$3	PRETZELS & BEER	\$10
ADD PORK CARNITAS	\$4	Wasatch Polygamy Porter beer cheese sauce, whole grain mustard	
FIRECRACKER SHRIMP	\$13		
Crispy golden shrimp tossed in our house-made Sriracha aioli, scallions, served with ranch or blue cheese			

GOURMET WINGS (GRADE A JUMBO WINGS)

SAUCES	GHOSH PEPPER BBQ		CAJUN	RUBS	6 COUNT	\$8
					12 COUNT	\$14
	TRADITIONAL		SOUTHWEST RANCH		25 COUNT	\$23
	SPICY TERIYAKI CILANTRO		HONEY CHIPOTLE		50 COUNT	\$45
					Orders of 25 or more get choice of two sauces	
					ADD EXTRA SAUCE	\$1

SOUPS/SALADS

BUFFALO CHILI	CUP \$6 BOWL \$7	CAESAR SALAD*	\$10
TOMATO BISQUE	CUP \$5 BOWL \$6	Hearts of romaine, shaved Parmesan, herb croutons, cherry tomatoes, classic Caesar dressing	
FARMER'S MARKET	\$8	ADD CHICKEN BREAST	\$4
Cherry tomatoes, radish, celery, cucumber, balsamic dressing		ADD SALMON*	\$6
ADD CHICKEN BREAST	\$4	ADD RIBEYE*	\$8
ADD SALMON*	\$6	DRAFTS' SPRING COBB SALAD	\$15
ADD RIBEYE*	\$8	Grilled chicken, chopped romaine hearts, radish, cucumber, roasted corn, crisp bacon, tomatoes, diced egg, avocado, blue cheese crumbles, blue cheese dressing	
SALMON HARVEST*	\$17		
Baby greens, quinoa, sunflower seeds, roasted peppers, queso fresco, citrus vinaigrette			

STONE HEARTH PIZZAS 14" 14"

Hand tossed pizza dough made from scratch with imported Italian Caputo flour, house-made tomato sauce is crafted with only San Marzano tomatoes.

BUILD YOUR OWN PIZZA	Cheese Pie	\$14	TOPPINGS		
MARGHERITA	Mozzarella, San Marzano Italian tomatoes, basil, fresh mozzarella	\$19	Imported Italian Pepperoni	\$2	Red Onion \$2
CHICKEN AND MUSHROOMS	Basil pesto, roasted chicken, baby portobello, confit garlic, tomatoes, Sabatino truffle oil	\$22	Italian Sliced Tomato	\$2	Olives \$2
MEATLOVERS	Imported pepperoni, sausage, applewood bacon, Genoa salami	\$20	Roasted Chicken	\$3	Jalapeño \$2
THE CANYONS	Peppers, onions, mushrooms, artichoke, Italian sausage	\$21	Bell Peppers	\$2	Sausage \$3
			Mushrooms	\$2	Applewood Bacon \$3
					Genoa Salami \$3

Gluten free crust is available for \$5
*Gluten free crust is baked in an environment where flour is being used

20% gratuity will be added for parties of 8 or more. *Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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ENTRÉES

FISH & CHIPS Tempura battered cod, golden fried and served with garlic fries, coleslaw, lemon, tartar sauce, malt vinegar	\$20	PORK CARNITAS TACOS Corn tortillas, roasted pork, pico de gallo, chorizo, cilantro, queso fresco, fire roasted salsa, guacamole	\$15
STEAK & FRITES* Boneless ribeye, served medium rare unless requested otherwise, roasted garlic and herb butter French fries, rosemary demi-glace	\$25	SHRIMP TACOS Corn tortillas, golden crispy shrimp, cabbage slaw, pico de gallo, chipotle ranch	\$15

HANDCRAFTED AWARD-WINNING BURGERS & SANDWICHES SERVED WITH GARLIC FRIES

All burgers are made with half a pound of never frozen certified Angus ground beef.

THE USUAL* Lettuce, tomato, onion, pickle	\$14	TURKEY BACON WRAP Turkey, thick-cut applewood smoked bacon, pepper jack cheese, crisp romaine, tomato, avocado crema and chipotle ranch in a sun-dried tomato tortilla wrap	\$15
GARLIC BURGER* Thick-cut applewood smoked bacon, sautéed mushrooms, caramelized onions, Swiss cheese, garlic aioli, lettuce, tomato, pickle	\$16	PORK BANH MI Baguette, braised pork, cucumber, cabbage slaw, scallions, cilantro and jalapeños, chili aioli, hoisin sauce	\$14
GHOST BURGER* Ghost pepper BBQ sauce, ghost pepper jack cheese, applewood smoked bacon, lettuce, tomato, onion, pickle	\$16	STEAK PIZZAIOLA Focaccia, ribeye steak, pepperoni, sautéed baby portobello, peppers, onions, topped with handmade marinara sauce, mozzarella cheese	\$16
THE DOG Snake River Farms 100% American wagyu beef, caramelized onions, crispy bacon, fried jalapeños, garlic aioli on a brioche bun	\$15	ADD A TOPPING	
SALMON & FOCACCIA* Grilled salmon, caramelized onions, roasted tomatoes, greens, honey mustard dressing	\$16	Cheddar Cheese	\$1
CRISPY CHICKEN SANDWICH Chicken tenders tossed in your choice of our gourmet wing sauces, Swiss cheese, lettuce, tomato, pickle	\$15	Swiss Cheese	\$1
DRAFTS' HOUSE-MADE BLACK BEAN BURGER Roasted corn, quinoa, red peppers, mozzarella, tomatoes, arugula, pesto aioli	\$14	Fried Egg	\$1
		Caramelized onion	\$1
		Pepper Jack Cheese	\$1
		Guacamole	\$3
		Applewood Smoked Bacon	\$3

Any burger or sandwich can be made Gluten Free for \$2
Lettuce wrap or wheat bun available upon request

KIDS MENU

CORN DOG NUGGETS	\$7	PIZZA	\$8
MAC & CHEESE	\$7	CHICKEN TENDERS	\$7
GRILLED CHEESE	\$7		

DESSERTS

APPLE BLOSSOM Puff pastry, Red Delicious apples, buttery soft caramel center, vanilla bean ice cream	\$8	RASPBERRY SORBET & BERRIES Lime/mint scented macerated berries	\$7
BROWNIE SUNDAE Chocolate brownie topped with vanilla ice cream, whipped cream, caramel syrup and chocolate syrup	\$8	ULTIMATE BANANA SPLIT Chocolate, vanilla and strawberry ice cream, br úléed bananas, caramel, chocolate sauce, whipped cream, crushed peanuts, cherry	\$9

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