SHARABLE EATS
Foods below deserve dipping sauce. You pick 1 or 2! Half orders are available on fries & frickles.

**FRESH CUT FRIES**
This is a favorite at the Silver Moon pub! We go through sooo many fresh cut fries; we should have invested in a potato farm. $8/$5

**FRICKLES**
Crispy dill pickle chips in a spicy battered jacket. $10/$6 If you like spicy foods, this will be your new addiction! $6

**FRIED JALAPENOS**
Deep fried & tossed in honey buffalo sauce. Topped with bleu cheese crumbles & green onions. $8

**CHEF’S CHOICE**
Handcrafted by Annie’s Bakeshop - currently infusing Dark Side Stout in the recipe. 3 pretzel knots cooked with garlic butter & topped with fresh Parmesan cheese & sea salt. Served with house mustard for dipping. Yummy! $10

**PRETZEL KNOTS**
Handcrafted by Annie’s Bakeshop - currently infusing Dark Side Stout in the recipe. 3 pretzel knots cooked with garlic butter & topped with fresh Parmesan cheese & sea salt. Served with house mustard for dipping. Yummy! $10

**BUFFALO CAULIFLOWER**
Tots stuffed with fresh jalepenos and pepperjack cheese. $6/$10

**JALAPENO POPPER TOTS**
Handcrafted by Annie’s Bakeshop - currently infusing Dark Side Stout in the recipe. 3 pretzel knots cooked with garlic butter & topped with fresh Parmesan cheese & sea salt. Served with house mustard for dipping. Yummy! $10

**SANDOS**
SANDOS come with a side of fries. You can sub out the fries for either of the 2 salads, frickles or fried jalepenos for a $1 upcharge.

**CHEF’S CHOICE**
Marinated in house balsamic - topped with fresh mozzarella, basil & sliced roma tomato on Big Ed’s ciabatta bread. Dressed with garlic aioli. $13

**BUFFALO JALAPENO POPPER TOTS**
Deep fried & tossed in honey buffalo sauce. Topped with bleu cheese crumbles & green onions. $8

**FRICKLES**
Crispy dill pickle chips in a spicy battered jacket. $10/$6

**FRIED JALAPENOS**
Deep fried & tossed in honey buffalo sauce. Topped with bleu cheese crumbles & green onions. $8

**FRICKLES**
Crispy dill pickle chips in a spicy battered jacket. $10/$6 If you like spicy foods, this will be your new addiction! $6

**FRIED JALAPENOS**
Deep fried & tossed in honey buffalo sauce. Topped with bleu cheese crumbles & green onions. $8

**DESSERT & DIPPING SAUCES**
**KIDS MENU, DESSERT & DIPPING SAUCES**

**KIDS MENU**
- GRILLED CHEESE $5
- BURGER BUDDY $8

Kids get fries with their sando.

**COBBLER FOR 2**
Apple rhubarb cobbler topped with ninja crumble, fresh berries & almond whipped cream! Served extra hot in stoneware. $8

**DIPPING SAUCES**
- STELLAR RANCH
- KETCHUP

**SUNDAY ONLY**

**NOT’CHO GRANDMA’S BINGO**
Choose a Crater Lake Vodka

- REGULAR PEPPER
- HATCH GREEN CHILI

Load your Bloody with all the fixin’s at the bar. Don’t be shy… load it up!

**BLOODY MARY BAR**

**GRANDMA’S BINGO**
Choose a Crater Lake Vodka

**BREAKFAST SANDO $8**
Choose bacon, sausage or avocado. Now add scrambled eggs & cheddar cheese between 2 slices of Big Ed’s sourdough bread; with a garlic aioli spread… toasted to perfection by our house ninja.

**MIMOSA MENU**

**MIMOSA $6**

**MIMOSA $6**

**MIMOSA $10**

**MIMOSA FLIGHT $12**

**MIMOSA $6**

**MIMOSA $10**

**MIMOSA FLIGHT $12**

**MIMOSA $6**

**MIMOSA $10**

**MIMOSA FLIGHT $12**

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.
ROYAL JELLY JIVE
Aviation Gin, fresh lime juice, simple syrup, cucumber garnish - served straight up ($9)

MOON MOUNTAIN RAMBLER
Kraken Dark Rum, fresh lime juice, house made grenadine, cola, cherry garnish ($8)

PARLOUR
Crater Lake Vodka, splash of lemonade & Sierra Mist, Wild Roots Marionberry Vodka float ($9)

2ND HAND SOLDIER
Grey Goose Vodka, fresh lemon juice, Triple Sec, simple syrup, sugar rim served straight up ($10)

FEATURED COCKTAILS
All drinks are 1.5 oz. pours

COMPANY GRAND
Kettle One Vodka, fresh lime juice, Cock’n Bull Ginger Beer, fresh mint garnish ($10)

SHUGGIE B GOODE
Walter Collective Gin, fresh lemon juice, simple syrup, soda water ($11)

B-SIDE BRASS
Black Seal Rum, fresh lime juice, Cock’n Bull Ginger Beer ($8)

STRIVE ROOTS
Belvedere Vodka, fresh lemon juice, honey, soda water, fresh rosemary garnish ($11)

CULT OF TUCK
Glenmorangie, grapefruit juice, honey, COCK’n Bull Ginger Beer, cherry garnish ($13)

JIVE COULIS
Hendrick’s Gin, fresh lime juice, muddled cucumber, tonic water, fresh rosemary garnish ($12)

CHIRINGA
Titos Vodka, muddled jalapeno, fresh lime juice, Sriracha, Cock’n Bull Ginger Beer, fresh jalapeno garnish ($9)

ROYAL JELLY JIVE
Aviation Gin, fresh lime juice, simple syrup, cucumber garnish - served straight up ($9)

MOON MOUNTAIN RAMBLER
Kraken Dark Rum, fresh lime juice, house made grenadine, cola, cherry garnish ($8)

PARLOUR
Crater Lake Vodka, splash of lemonade & Sierra Mist, Wild Roots Marionberry Vodka float ($9)

2ND HAND SOLDIER
Grey Goose Vodka, fresh lemon juice, Triple Sec, simple syrup, sugar rim served straight up ($10)

FEATURED COCKTAILS
All drinks are 1.5 oz. pours

COMPANY GRAND
Kettle One Vodka, fresh lime juice, Cock’n Bull Ginger Beer, fresh mint garnish ($10)

SHUGGIE B GOODE
Walter Collective Gin, fresh lemon juice, simple syrup, soda water ($11)

B-SIDE BRASS
Black Seal Rum, fresh lime juice, Cock’n Bull Ginger Beer ($8)

STRIVE ROOTS
Belvedere Vodka, fresh lemon juice, honey, soda water, fresh rosemary garnish ($11)

CULT OF TUCK
Glenmorangie, grapefruit juice, honey, COCK’n Bull Ginger Beer, cherry garnish ($13)

JIVE COULIS
Hendrick’s Gin, fresh lime juice, muddled cucumber, tonic water, fresh rosemary garnish ($12)

CHIRINGA
Titos Vodka, muddled jalapeno, fresh lime juice, Sriracha, Cock’n Bull Ginger Beer, fresh jalapeno garnish ($9)

SPECIAL SPIRITS

WHISKEY
EAGLE RARE - $9
WOODFORD RESERVE - $10
BLACK SADDLE - $12
BIB & TUCKER - $13
ANGELS ENVY - $13
BLANTON’S - $14
WHISTLE PIG RYE - $20
WESTWARD - $21
YAMAZAKI (12YR) - $22
GLENMORANGIE (10YR) - $11
GLENFIDDICH (12YR) - $11
LAGAVULIN (16YR) - $20

VODKA
KETEL ONE - $8
GREY GOOSE - $9
BELVEDERE - $9

GIN
AVIATION - $8
WALTER COLLECTIVE - $10
HENDRICK’S - $11

TEQUILA
DON JULIO BLANCO - $13
SILVER PATRON - $14
CASAMIGOS REPOSADO - $14
CASAMIGOS ANEJO - $15
HERRADURA ULTRA - $16

RUM
THE KRAKEN - $6
GOSLING’S - $6

“LOCALS’” DAY
MONDAYS
$2.50 OFF EVERY PINT
$1.50 OFF EVERY HALF PINT
$2 OFF ALL SIGNATURE COCKTAILS

BURGER/BRAT+BEER
WEDNESDAYS
BURGER OR A BRAT + ANY PINT OF BEER = $15

Upcharges apply for burger add ons.