

THE  
*Grill*  
KITCHEN & BAR  
LUNCH

**Starters**

**Hatch Green Chili Queso Dip 16**

Fresh Tortilla Chips | Hatch Chili Queso | Pico De Gallo

**Sonoran Arbol Chili Pork Quesadilla 19**

Smoked Pork | Red Chili | Flour Tortilla | Salsa | Sour Cream

**Gochujang Fried Cauliflower 18**

Scallions | Spicy Chili Sauce | Kimchi | Black Sesame Seeds

**The Boulder Pile 19**

Chipotle Pork | Fresh Tortilla Chips | Pico De Gallo  
Roasted Rajas | Green Chili Nacho Cheese | Sour Cream

**Smoked Chicken Wings 19**

3 Pepper Ranch | Carrots | Celery

Choice of Sauce or Dry Rub

**Sauces : *Buffalo -BBQ -Gochujang Chili***

**Dry Rubs : *Mesquite –Southwest Spice –Garlic Pepper***

**Salad**

**Classic Caesar 14**

Fresh Baby Romaine | Oil Roasted Tomato  
Spiced Focaccia Crouton | Micro Parmesan | Garlic Caesar

**Boulders Cobb 14**

Romaine | Hardwood Bacon | Blue Cheese | Tomato | Avocado  
Hard-Cooked Egg | Buttermilk Dressing

**Chopped 14**

Organic Baby Lettuce | Local Seeded Trail Mix  
Dried Cherries

**Add On**

Marinated Grilled Chicken 7   Grilled Jumbo Shrimp 10   Wild Caught Salmon\* 10   Grilled Steak 12

\*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE  
*Grill*  
KITCHEN & BAR  
Sandwiches

Served with your choice of house kettle chips | french fries | seasonal fruit

**The Angus Burger\* 15**

5.3 oz. Premium CAB Beef | Lettuce | Vine Ripe Tomato  
Red Onion | Bistro Pickles | Aged Sharp Cheddar  
Hardwood Smoked Bacon | Clubhouse 1000 Dressing  
Challah Bun

**Baja Cali Chicken Sandwich 18**

Achiote Marinated Chicken Breast | Wild Rocket  
Roasted Red Pepper | Pepper Jack Cheese | Chipotle Aioli  
Avocado | Hand Made Bolillo

**Herb Roasted Prime Rib Dip\* 21**

Salt Crusted Prime Rib | Smoked Provolone  
Horseradish Cream | Herbed Mushroom | Sweet Onion  
Black Garlic Beef Jus | Hoagie Roll

**Sonoran Roast Cuban Pork Dip 20**

Smoked Ham | Braised Pulled Pork | Bistro Pickles  
Aged Swiss | Hop Knot IPA Beer Mustard | Bollio Hoagie  
Sonoran Pork Jus

**Turkey Club 19**

Roasted Turkey Breast | Local Wilcox Tomato Jam  
Baby Arugula | Swiss Cheese | Hardwood Smoked Bacon  
Lemon Basil Aioli | Seeded Prairie Loaf

**Jumbo All Beef Hotdog 9**

All Beef Dog | Spanish Onion  
Sport Peppers | Butter Pickles | Whole Wheat Bun

**Beer Battered Fish Tacos 20**

Flour Tortilla | Red Pepper Aioli | Marinated Cabbage  
Cilantro | Cotija Cheese