

THE
Grill
KITCHEN & BAR
LUNCH

Starters

Hatch Green Chili Queso Dip 13

Fresh Tortilla Chips | Hatch Chili Queso | Pico De Gallo

Gochujang Fried Cauliflower 18

Scallions | Spicy Chili Sauce | Kimchi | Black Sesame Seeds

Smoked Salt Pretzel Sticks 17

Hatch Cheese Sauce | FOUR PEAKS Beer Mustard

Smoked Chicken Wings 18.5

3 Pepper Ranch | Carrots | Celery | Choice of Sauce or Dry Rub

Sauces : *Buffalo -BBQ -Gochujang Chili*

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

Sonoran Arbol Chili Pork Quesadilla 18.5

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

The Boulder Pile 18.5

Chipotle Pork | Fresh Tortilla Chips | Pico De Gallo

Roasted Rajas | Green Chili Nacho Cheese | Sour Cream

Soup & Salad

Smoked Brisket Chili 12

Smoked Brisket Chili | Cheddar Cheese | Diced Onion | Sour Cream

Soup Du Jour 9

Chefs Daily Soup

Chopped 16

Organic Baby Lettuce | Local Seeded Trail Mix | Dried Cherries
Blue Cheese | Diced Apple | Cider Vinaigrette

Classic Caesar 17

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

Boulders Cobb 18

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

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
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Sandwiches

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

The Angus Burger* 23

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

Patty Melt * 21

8 oz. Premium CAB Beef Patty | Jalapeño
Caramelized Onion | Pepper Jack Cheese
Southwest Russian Dressing | Caraway Rye

Herb Roasted Prime Rib Dip* 24

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

Southwest Cheese Steak* 24

Herb Roasted Shaved Ribeye | Spiced Peppers
Caramelized Onion
Hatch Green Chili Cheese Sauce | Hoagie

Turkey Club 22

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

Sonoran Roast Cuban Pork Dip 23

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

Baja Cali Chicken Sandwich 21

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

Jumbo All Beef Hotdog 18

All Beef Dog | Spanish Onion
Sport Peppers | Butter Pickles | Whole Wheat Bun
Add Chili and Cheese 5