

INDIGO GRILLE

SALADS

- FIESTA SHRIMP** petite \$15 full \$18
citrus shrimp salad with cucumbers, tomatoes, onions, celery, avocado and a touch of jalapeno on a bed of crisp romaine
- STRAWBERRY SPINACH SALAD** petite \$8 full \$12
strawberries, basil, fetta, candied almonds, and balsamic vinaigrette
- GINGER SCALLION SALMON** petite \$15 full \$19
salmon, cabbage, cucumbers, snow peas, carrots, water chestnuts, crispy wonton, scallion vinaigrette
- FRESH GREENS** Petite \$6 full \$9
fresh greens, cucumbers, tomato, carrot, and croutons
- CAESAR SALAD** petite \$10 full \$13
romaine lettuce, parmesan, crouton, Caesar dressing
- COBB** petite \$11 full \$15
roasted turkey, bacon, tomato, egg, cucumber, avocado, bleu cheese dressing
- ASIAN CHICKEN** petite \$10 full \$14
crispy chicken breast, romaine, cucumbers, carrots, snow peas, mandarin oranges, crispy rice noodles, ginger vinaigrette
- CHICKEN TOSTADA** petite \$7 full \$12
crunchy corn tortilla topped with braised chicken, romaine, pico de gallo, sour cream and our signature verde sauce

PIZZA

available toppings - (\$1.50 each) tomato, bell peppers, caramelized onion, mushroom, spinach, black olives, jalapeno, pineapple, ham, pepperoni, sausage, bacon, chicken

for \$3 more make it a gluten free cauliflower crust

- CHEESE PIZZA**
mozzarella blend, red sauce \$12
- BBQ CHICKEN**
bbq sauce, chicken, bacon, pineapple, red onion and cilantro \$15
- CARNE ASADA**
our signature verde sauce, marinated grilled steak, queso fresco, pico de gallo, pickled red onions \$18

TACOS & QUESADILLAS

- TINGA TACOS** \$12
braised chicken, pico de gallo, pickled onions, cheddar jack
- CARNE ASADA TACOS** \$14
carne asada, pico de gallo, pickled red onions, queso fresco, verde sauce
- FISH TACOS** \$15
mango salsa, verde sauce, cabbage, chili lime sour cream
- TINGADILLA** \$11
braised chicken, pico de gallo, green chili, cheddar jack cheese
- CARNE ASADA QUESADILLA** \$15
carne asada, pico de gallo, pickled red onions, queso fresco

FROM THE FRYER

- FISH AND CHIPS** 1 piece \$13 2 piece \$17
crispy fries, coleslaw, tartar sauce
- BEER BATTERED SHRIMP** eight shrimp \$10 sixteen shrimp \$14
crispy fries, coleslaw, cocktail sauce
- CHICKEN TENDERS** \$13
four breaded chicken tenders, with a side of fries and choice of sauce ranch, honey mustard, bbq, or buffalo

APPETIZERS

- BEER CHEESE AND PRETZEL BITES** \$10
creamy cheddar beer and mustard dip served with pretzel bites
- CHIPS & GUACAMOLE** \$9 with salsa \$12
guacamole with bottomless chips
- ELOTE DIP** \$9
Creamy corn dip with cotija cheese served with tortilla chips
- JUMBO WINGS** \$15
ten wings tossed in your choice of sauce buffalo, thai chili or bbq
- LETTUCE CUPS** \$14
chicken, cabbage, carrots, celery, chestnuts, green onion, hoisin sauce, rice noodles, served with bibb lettuce cups
gluten free green curry \$16
- SHEET PAN NACHOS** \$15
tortilla chips smothered in our signature queso, shredded cheese, queso fresco, black olives, pickled jalapenos, guacamole, pico de gallo, and chili lime sour cream
chicken tinga \$17 carne asada \$19
- POT STICKERS** \$7
six pork potstickers, with a sweet and pungent ginger sauce
- GREEN BEAN FRIES** \$9
ranch dressing
- COWBOY BITES** \$7
eight bite size balls of, sweet corn, bacon, jalapenos and cream cheese breaded and fried with pepper jelly
- FIESTA SHRIMP COCKTAIL** \$16
citrus shrimp salad with cucumbers, tomatoes, bermuda onions, celery, avocado and a touch of jalapeno, tortilla chips

BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, COLESLAW, OR COTTAGE CHEESE (\$1.00 ADDTN'L) ONION RINGS, SWEET POTATO FRIES (\$2.00 ADDTN'L) FRESH FRUIT, SIDE SALAD, CUP OF SOUP

- THE CLASSIC*** \$14
8oz beef patty brioche bun, 1000 island, lettuce, tomato, onion, and pickle
cheese \$15 bacon \$16 both \$17
- THE ROYALE*** \$11 with cheese \$12
4 oz patty, 1000 island, lettuce, tomato, onion, pickle
- THE GREEK** \$13
turkey burger, with cucumber, roasted peppers, tomatoes, and lettuce on ciabatta with tzatziki sauce
- THE GRINGO*** \$19
8oz beef patty, with cowboy bites, onion rings, american cheese, lettuce, tomato, onion, pickle, bbq sauce mayo on a kaiser roll
- THE BURRO** \$11
vegetarian black bean chipotle patty, lettuce, tomato, onion and pickle with honey lime mayo on brioche bun
- THE EIGER*** \$17
8oz beef patty, caramelized onion mushroom and bacon relish, swiss cheese kaiser bun
- FRENCH DIP** \$17 with cheese \$18
sliced prime rib, sauteed onion, au-jus
- REUBEN** \$15
corned beef braised for 10 hours, melted swiss, sauerkraut & 1000 island on marbled rye
- THE GUMBA** \$16
A secret blend of cured italian meats grilled to crispy perfection with a slab of fresh mozzarella, turkey, lettuce, tomato and pesto spread on Ciabatta
- BUCKEYE CHOPPED BEEF AND CHEESE** \$17
this is somewhere between a cheese steak and a cheeseburger but maybe better than both of them it is ground beef, sauteed onions, mushrooms, pepperoncini, dill pickles and smothered in white american cheese served on a hoagie roll
- CALIFORNIA CHICKEN** \$16 with Bacon \$18
grilled chicken breast, pepper jack cheese, avocado, tomato, bibb lettuce, ranch spread on ciabatta

DESSERTS

- TRIO OF SORBETS** \$7
mango, lemon, and strawberry
- ICE CREAM SUNDAE** 1 Scoop \$5 3 Scoops \$9
vanilla ice cream, whipped cream, chocolate sauce, caramel sauce, pecans, topped with a cherry
- BLUEBERRY MASCARPONE TORTE** \$8
blueberry vanilla cake filled with a creamy mascarpone mousse and topped with fresh berry compote
- BAVARIAN BUTTERSCOTCH APPLE STRUDEL** \$8
apples mixed with sugar and cinnamon wrapped in a Bavarian pastry served a la mode and drizzled with butterscotch sauce

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



But First Cocktails



COCKTAIL SPECIALS

PEACH AND BOURBON SOUR Buffalo Trace bourbon, fresh sour mix, peach, and Chocolate bitters	\$12
SPICY MANGO JEFE MARGARITA casamigos reposado tequila, grand marnier, mango puree, fresh lime juice, simple syrup, black pepper, and chili lime seasoning	\$13
HENDRICKS CUCUMBER LEMONADE Hendricks Gin, fresh lemon juice, simple syrup, club soda, cucumber	\$11

DRAUGHT BEER

	Pint	Pitcher
BUD LIGHT	\$6	\$18
MICHELOB ULTRA	\$6	\$18
805 BLONDE ALE	\$6	\$18
805 CERVEZA	\$6	\$18
MOTHER ROAD		
TOWER STATION IPA	\$6	\$18
FOUR PEAKS KILT LIFTER	\$6	\$18
DESCHUTES BLACK BUTTE PORTER	\$6	\$18
FOUR PEAKS JOY BUS		
WOW WHEAT	\$6	\$18

CANNED BEER

STELLA ARTOIS	\$6
BLUE MOON	\$6
CORONA	\$6
HEINEKEN	\$6
BUD LIGHT	\$6
COORS LITE	\$6
MILLER LITE	\$6
MICHELOB ULTRA	\$6
SIERRA NEVADA	\$6
BUD LIGHT CHELADA	\$6
MIKE'S HARDER Lemon or Strawberry	\$6
TRULY	\$4
COORS EDGE	\$4
HEINEKEN 00	\$4

WINE

WHITE

	Glass	Bottle
PINOT GRIGIO, THREE THIEVES Amador wine region of California '19	\$8	\$28
CHARDONNAY, THREE THIEVES California '18	\$8	\$28
SAUVIGNON BLANC, JOEL GOTT California '19	\$10	\$36
CHARDONNAY, KENDALL JACKSON Vinter's Reserve	\$10	\$36
CHARDONNAY, LONGEVITY California '19	\$9	\$32
WHITE BLEND, CONUNDRUM California '21	\$8	\$28
SAUVIGNON BLANC, KENDALL JACKSON Vintners Reserve California '21	\$10	\$36

RED

	Glass	Bottle
RED BLEND CONUNDRUM California '20	\$8	\$28
RED BLEND, PESSIMIST By Daon Paso Robles California '19	\$12	\$45
CABERNET SAUVIGNON 815, JOEL GOTT California	\$10	\$36
CABERNET SAUVIGNON, LONGEVITY California '18	\$9	\$32
CABERNET SAVIGNON, THREE THIEVES California '18	\$8	\$28
MERLOT, SYCAMORE LANE California	\$8	\$28
PINOT NOIR, THREE THIEVES California '18	\$8	\$28



BUBBLES

BRUT WYCLEF
Washington '17
MOSCATO CANDONI
Italy
BENVOLIO PROSECCO
Italy



Glass	Bottle
\$5	\$16
\$8	-
\$5	\$16

