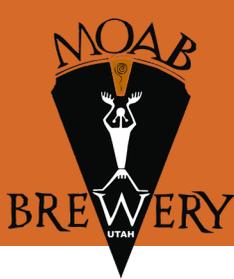


# FOOD



# MENU

## APPETIZERS

**BREWERY QUESADILLA** 11<sup>49</sup>  
chicken/peppers or pulled pork 13<sup>49</sup>  
cilantro, pico de gallo, cheddar & Jack  
cheese, salsa & sour cream  
*Pairs with: Johnny's IPA*

**DESERT CHICKEN WINGS** 13<sup>99</sup>  
choice of fiery, buffalo, BBQ,  
hot honey or teriyaki

**BANG BANG SHRIMP** 14<sup>99</sup>  
crispy shrimp in a sweet 'n' spicy sauce

**NACHOS** 12<sup>99</sup>  
chicken or pulled pork 14<sup>99</sup>  
cheddar & Jack cheese pico de gallo,  
avocado crema & fried beans

**CHICKEN TENDERS** 14<sup>99</sup>  
buffalo or plain with a side of fries

**GIANT PRETZEL** 13<sup>99</sup>  
served with Black Raven Stout mustard  
and beer cheese soup

**JALAPEÑO BEER FRIES** 8<sup>99</sup>  
jalapeño dusted with a side of beer  
cheese soup

**CHIPS 'N' HOUSEMADE SALSA** 8<sup>99</sup>

## WRAPS & SANDWICHES

comes with a side of fries /dusted +1<sup>50</sup>  
sub other side 3<sup>99</sup>

**HOT HONEY CHICKEN WRAP  
OR SANDWICH** 15<sup>99</sup>  
fried chicken tossed in a hot honey sauce,  
coleslaw & pickles in a flour tortilla

**BLTA** 15<sup>99</sup>  
applewood bacon, lettuce, tomato,  
avocado, cheddar cheese & garlic aioli  
*Pairs with: Johnny's IPA*

**PORK & SLAW SANDWICH** 15<sup>99</sup>  
with jalapeño slaw

**BRISKET MELT** 17<sup>99</sup>  
with cheddar, grilled onions, BBQ aioli  
on Texas toast & a side of coleslaw

**SANTA MARIA TRI-TIP SANDWICH** 17<sup>99</sup>  
with chimichurri & a side of coleslaw

## FISH

**BANG BANG SHRIMP TACOS** 17<sup>99</sup>  
crispy shrimp in a sweet 'n' spicy sauce,  
mango salsa & corn tortillas

**STREET STYLE FISH TACOS** 17<sup>99</sup>  
blackened fish with mango salsa,  
avocado crema & corn tortillas  
*Pairs with: Over the Top Hefeweizen*

**FISH 'N' CHIPS** 17<sup>99</sup>  
add another piece of fish 3<sup>99</sup>  
two beer battered fish with fries,  
remoulade & a side of coleslaw

3<sup>49</sup> Coffee • Tea • Iced Tea • Milk  
Coke products • Lemonade • Powerade

## Burgers

comes with a side of fries  
jalapeño dusted +1<sup>50</sup>  
sub other side 3<sup>99</sup>

**BREWHOUSE** 16<sup>99</sup>  
Hatch green chile, applewood smoked  
bacon, Jack cheese & Dead Horse aioli  
*Pairs with: FMU Double IPA*

**CANYON BLUE** 16<sup>99</sup>  
blue cheese, arugula, bacon, onion jam  
& garlic aioli

**JACK DANIELS** 16<sup>99</sup>  
JD's BBQ, applewood smoked bacon &  
cheddar cheese

**TRAILBLAZER** 16<sup>99</sup>  
cheddar cheese, roasted green chili,  
crispy onions, campfire sauce

**MOAB SMASH BURGER** 15<sup>99</sup>  
three 3 oz smash patties, American cheese,  
red onion, pickles & fry sauce

*can sub a black bean patty  
or chicken breast for any burger  
sub gluten free bun 1<sup>00</sup>*

## B.Y.O.B 14<sup>99</sup>

**build your own burger**  
comes with lettuce & tomato  
additional toppings 1<sup>50</sup> each

- American Cheese
- Cheddar Cheese
- Jack Cheese
- Bleu Cheese
- Swiss Cheese
- Avocado
- Grilled Onions
- Applewood Smoked Bacon
- Sautéed Mushrooms
- Roasted Jalapeños
- Blackened Seasoning

## SIDES 5<sup>99</sup>

- SMOKED BACKYARD BEANS
- THREE CHEESE MAC
- THREE CHEESE POTATO AU GRATIN
- SWEET POTATO WAFFLE FRIES
- ONION RINGS
- FRIES
- SEASONAL VEGGIES
- HOUSE SALAD

*A gratuity of 20% may be added to  
parties of 6 or more  
Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk  
of foodborne illness.*

## PASTAS

comes with a side of garlic bread

**BLACKENED CHICKEN** 17<sup>49</sup>  
grilled chicken, Cajun spices & penne  
tossed with a tomato jalapeño cream  
sauce  
*Pairs with: Johnny's IPA*

**CHICKEN BROCCOLI ALFREDO** 17<sup>49</sup>  
grilled chicken, broccoli, tomatoes &  
creamy alfredo sauce with penne  
*Pairs with: Juicy Johnny's IPA*

**BOURBON STEAK** 24<sup>99</sup>  
8 oz sirloin, sundried tomatoes, fresh  
spinach, mushrooms, Parmesan  
cheese & penne in a bleu cheese  
bourbon cream sauce  
*Pairs with: Dead Horse Amber*

## ENTREES

available all day  
choice of 2 sides & dinner roll

**PORK CHOP** 19<sup>99</sup>  
grilled 12 oz bone-in pork ribeye

**HONEY ALMOND CHICKEN** 18<sup>99</sup>  
pan seared breaded chicken with  
honey & toasted almonds  
*Pairs with: Over the Top Hefeweizen*

**SIRLOIN 8 OZ** 25<sup>99</sup>  
*Pairs with: DS Black Imperial IPA*

## BOWLS - SALADS SOUPS

add extra protein 4<sup>00</sup> each  
chicken breast • crispy chicken  
shrimp • pulled pork • sausage

**SUMMER EMBER BOWL** 16<sup>99</sup>  
quinoa/rice, sweet potatoes, kale,  
pickled red onions, brussel sprouts,  
pumpkin seeds, fried cotija cheese with  
citrus chipotle vinaigrette

**CHICKEN COBB SALAD** 16<sup>99</sup>  
chicken, romaine, cucumbers, bacon,  
egg, tomato, avocado, red onions &  
bleu cheese with Dijon vinaigrette  
*Pairs with: Moab Pilsner*

**CHICKEN CAESAR SALAD** 15<sup>99</sup>  
chicken, romaine, Parmesan, garlic  
croutons with a house made Caesar  
dressing

**SMOKED CHICKEN & FARRO BOWL** 16<sup>99</sup>  
with ember roasted carrots, charred  
lemon, herbs, poblano ranch dressing  
& drizzled with honey

**SOUTHWEST SUNRISE BOWL** 15<sup>99</sup>  
ancient grains, black beans, roasted  
corn, avocado, cilantro, pico de gallo  
& poblano ranch dressing

**SOUP** cup 5<sup>49</sup> bowl 6<sup>49</sup>  
beer cheese or soup of the day

# BEER • WINE • COCKTAILS

## ON TAP pint 6<sup>00</sup> 3 oz sample 1<sup>00</sup> pitcher 21<sup>00</sup>

**MOAB PILSNER** a German style lager with lightly kilned, malted barley and spicy noble hops IBU 18 5% ABV

**OVER THE TOP HEFE** an unfiltered wheat ale with Red Wheat, 2 Row, Carapils and Munich malts IBU 26 5% ABV

**MOAB ESPECIAL** a classic filtered wheat ale that is delicately hopped for a refreshingly dry finish IBU 26 5% ABV

**DEAD HORSE AMBER** an English mild ale with a well-balanced malt to hop ratio IBU 31 5% ABV

**ROCKET BIKE LAGER** a steamer style amber lager that's mildly fruity with an assertive hop bitterness IBU 37 5% ABV

**JUICY JOHNNY'S** a hazy IPA with juicy tropical hops like Citra, Mosaic, Sabro and Azacca to develop aromas and flavors of juicy pineapple, mango and stone fruit IBU 35 5% ABV

**JOHNNY'S IPA** an American IPA with light malt hues and strong hop characteristics IBU 52 5% ABV

**BLACK RAVEN STOUT** an unfiltered oatmeal stout delicately hopped with plenty of roasted chocolate and coffee malts IBU 51 5% ABV

**SEASONAL ON TAP** ask your server for today's selection 5% ABV

## IN CANS

**RTD FRUIT PUNCH MALT BEVERAGE** 7<sup>00</sup> 5% ABV

**RTD MARGARITA MALT BEVERAGE** 7<sup>00</sup> 5% ABV

**MOAB THE GRAND** 8<sup>00</sup>  
an Imperial Pilsner brewed with Pilsen malt and finished with Enigma hops IBU 30 8% ABV

**JOHNNY B'S IPA** 7<sup>50</sup>  
an American IPA with light malt hues and strong hop characteristics IBU 75 7% ABV

**FMU** 8<sup>50</sup>  
a carefully calibrated Double IPA with a robust base, pine and citrus notes and a floral aroma IBU 137 9.6% ABV

**HAZY FMU** 8<sup>50</sup>  
a hazy Double IPA with a smooth malt character and hazy tropical and citrus hop flavors IBU 30 9.6% ABV

## IN BOTTLES

**Desert Select 14<sup>00</sup>**

22 oz bottles • bottle conditioned

**TRIPEL** a pale colored ale made with Pilsen malt and a traditional addition of Belgian candy sugar then hopped with German Noble and Saaz hops IBU 32 8.59% ABV

**SCOTCH ALE** made with fine 2 Row barley and a portion of smoked malt and English hops, it is fermented on French oak and has a brown-ruby rich color with a sweet malt character IBU 20 8.59% ABV

**EXPORT STOUT** this stout has an extra amount of 2 Row barley and tastes of rich malt with roasted coffee and dark chocolate with a silky finish IBU 30 8.59% ABV

**BLACK IMPERIAL IPA** this IPA is fermented on American Oak and dry hopped and is extremely hoppy IBU 100+ 8.59% ABV

**CIDER / GLUTEN FREE / PROPER BREWING SOUR** 7<sup>50</sup>

**NON-ALCOHOLIC** 4<sup>75</sup>

## WINE

**Chardonnay** glass 8 bottle 40    **Moscato** glass 9 bottle 45  
**Pinot** glass 8 bottle 40    **Cabernet** glass 9 bottle 45

## 18oz MARGARITAS

**Watermelon Peach Rita** 14  
Sauza, watermelon & peach pucker, grenadine, margarita mix, garnished with a lime wedge

**The Off-Road Cadillac** 17  
Rayo Extra Anejo, Sauza, margarita mix, Grand Marnier, garnished with a lime wedge

## TEQUILA

Sauza 12 / Rayo Extra Anejo 15  
**DESERT HEAT RITA (IT'S SPICY!)**  
choice of tequila, lime juice, simple syrup, triple sec, sliced cucumber, chili/cayenne pepper, serrano peppers, garnished with a lime wedge

**HOUSE RITA**  
choice of tequila, sour mix, triple sec, fresh lime juice, garnished with a lime wedge

**PALOMA MULE**  
choice of tequila, ginger beer & grapefruit juice

**MOAB SUNRISE**  
choice of tequila, orange juice & grenadine

## CLASS 5 VODKA

**SOCK-IT-TO-ME BLOODY MARY** 13  
Class 5, Absolut Peppar, bloody Mary mix, garnished with asparagus, olives, lime & lemon wedge & a dash of pepper

**THE CHUTE MOSCOW MULE** 11  
Class 5, ginger beer, fresh lime juice, garnished with a lime wedge

**THE BIG DROPS SALTY DOG** 11  
Class 5 & grapefruit juice & salted rim

**CATARACT CANYON COSMO** 13  
Class 5, margarita mix, watermelon pucker & a splash of cranberry juice

**VODKA & RED BULL** 11  
Class 5 & Red Bull

**NAUGHTY ROOT BEER** 11  
Vanilla Vodka & our housemade root beer

**GIN** Spot On 11 / Tight Squeeze 13

**GIN & TONIC**  
choice of gin, tonic water, garnished with a lime wedge

**GIN MULE**  
choice of gin, ginger beer, garnished with lime wedge

## WHISKEY

**GRAND VIEW OLD FASHIONED** 15  
Canyonlands Confluence, bitters, simple syrup, fresh orange juice, maraschino cherry

**ISLAND IN THE SKY GREEN TEA** 14  
Canyonlands Confluence, peach schnapps & margarita mix garnished with a lemon wedge

**IRISH MULE** 11  
Jameson, ginger beer, fresh lime juice, garnished with a lime wedge

## MOAB DISTILLERY SPIRITS

Canyonlands Confluence Whiskey 11  
Class 5 Vodka 9  
Spot On Gin 8 • Tight Squeeze Gin 10  
Rayo Extra Anejo 12  
Rayo Espadin 10  
Rayo Maguey Espadin (Mezcal) 12