



APPETIZERS

- BREWERY QUESADILLA** 11⁴⁹
chicken/peppers or pulled pork 13⁴⁹
cilantro, pico de gallo, cheddar & Jack
cheese, salsa & sour cream
Pairs with: Johnny's IPA
- DESERT CHICKEN WINGS** 13⁹⁹
choice of fiery, buffalo, BBQ,
hot honey or teriyaki
- BANG BANG SHRIMP** 14⁹⁹
crispy shrimp in a sweet 'n' spicy sauce
- NACHOS** 12⁹⁹
chicken or pulled pork 14⁹⁹
cheddar & Jack cheese pico de gallo,
avocado crema & fried beans
- CHICKEN TENDERS** 14⁹⁹
buffalo or plain with a side of fries
- GIANT PRETZEL** 13⁹⁹
served with Black Raven Stout mustard
and beer cheese soup
- JALAPEÑO BEER FRIES** 8⁹⁹
jalapeño dusted with a side of beer
cheese soup
- CHIPS 'N' HOUSEMADE SALSA** 8⁹⁹

WRAPS & SANDWICHES

- comes with a side of fries /dusted +1⁵⁰
sub other side 3⁹⁹
- HOT HONEY CHICKEN WRAP
OR SANDWICH** 15⁹⁹
fried chicken tossed in a hot honey sauce,
coleslaw & pickles in a flour tortilla
- BLTA** 15⁹⁹
applewood bacon, lettuce, tomato,
avocado, cheddar cheese & garlic aioli
Pairs with: Johnny's IPA
- PORK & SLAW SANDWICH** 15⁹⁹
with jalapeño slaw
- BRISKET MELT** 17⁹⁹
with cheddar, grilled onions, BBQ aioli
on Texas toast & a side of coleslaw
- SANTA MARIA TRI-TIP SANDWICH** 17⁹⁹
with chimichurri & a side of coleslaw

FISH

- BANG BANG SHRIMP TACOS** 17⁹⁹
crispy shrimp in a sweet 'n' spicy sauce,
mango salsa & corn tortillas
- STREET STYLE FISH TACOS** 17⁹⁹
blackened fish with mango salsa,
avocado crema & corn tortillas
Pairs with: Over the Top Hefeweizen
- FISH 'N' CHIPS** 17⁹⁹
add another piece of fish 3⁹⁹
two beer battered fish with fries,
remoulade & a side of coleslaw

3⁴⁹ Coffee • Tea • Iced Tea • Milk
Coke products • Lemonade • Powerade

Burgers

- comes with a side of fries
jalapeño dusted +1⁵⁰
sub other side 3⁹⁹
- BREWHOUSE** 16⁹⁹
Hatch green chile, applewood smoked
bacon, Jack cheese & Dead Horse aioli
Pairs with: FMU Double IPA
- CANYON BLUE** 16⁹⁹
blue cheese, arugula, bacon, onion jam
& garlic aioli
- JACK DANIELS** 16⁹⁹
JD's BBQ, applewood smoked bacon &
cheddar cheese
- TRAILBLAZER** 16⁹⁹
cheddar cheese, roasted green chili,
crispy onions, campfire sauce
- MOAB SMASH BURGER** 15⁹⁹
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 1⁰⁰*

B.Y.O.B 14⁹⁹

build your own burger
comes with lettuce & tomato
additional toppings 1⁵⁰ each

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

SIDES 5⁹⁹

- 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** 17⁴⁹
grilled chicken, Cajun spices & penne
tossed with a tomato jalapeño cream
sauce
Pairs with: Johnny's IPA
- CHICKEN BROCCOLI ALFREDO** 17⁴⁹
grilled chicken, broccoli, tomatoes &
creamy alfredo sauce with penne
Pairs with: Juicy Johnny's IPA
- BOURBON STEAK** 24⁹⁹
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** 19⁹⁹
grilled 12 oz bone-in pork ribeye
- HONEY ALMOND CHICKEN** 18⁹⁹
pan seared breaded chicken with
honey & toasted almonds
Pairs with: Over the Top Hefeweizen
- SIRLOIN 8 OZ** 25⁹⁹
Pairs with: DS Black Imperial IPA

BOWLS - SALADS

SOUPS

- add extra protein 4⁰⁰ each
chicken breast • crispy chicken
shrimp • pulled pork • sausage
- SUMMER EMBER BOWL** 16⁹⁹
quinoa/rice, sweet potatoes, kale,
pickled red onions, brussel sprouts,
pumpkin seeds, fried cotija cheese with
citrus chipotle vinaigrette
- CHICKEN COBB SALAD** 16⁹⁹
chicken, romaine, cucumbers, bacon,
egg, tomato, avocado, red onions &
bleu cheese with Dijon vinaigrette
Pairs with: Moab Pilsner
- CHICKEN CAESAR SALAD** 15⁹⁹
chicken, romaine, Parmesan, garlic
croutons with a house made Caesar
dressing
- SMOKED CHICKEN & FARRO BOWL** 16⁹⁹
with ember roasted carrots, charred
lemon, herbs, poblano ranch dressing
& drizzled with honey
- SOUTHWEST SUNRISE BOWL** 15⁹⁹
ancient grains, black beans, roasted
corn, avocado, cilantro, pico de gallo
& poblano ranch dressing
- SOUP** cup 5⁴⁹ bowl 6⁴⁹
beer cheese or soup of the day

BEER • WINE • COCKTAILS

ON TAP pint 6⁰⁰ 3 oz sample 1⁰⁰ pitcher 21⁰⁰

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 7⁰⁰ 5% ABV

RTD MARGARITA MALT BEVERAGE 7⁰⁰ 5% ABV

MOAB THE GRAND 8⁰⁰
an Imperial Pilsner brewed with Pilsen malt and finished with Enigma hops IBU 30 8% ABV

JOHNNY B'S IPA 7⁵⁰
an American IPA with light malt hues and strong hop characteristics IBU 75 7% ABV

FMU 8⁵⁰
a carefully calibrated Double IPA with a robust base, pine and citrus notes and a floral aroma IBU 137 9.6% ABV

HAZY FMU 8⁵⁰
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** 14⁰⁰
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 7⁵⁰
NON-ALCOHOLIC 4⁷⁵

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