



APPETIZERS

BREWERY QUESADILLA 11⁴⁹
chicken/peppers or green chile pork 13⁴⁹
cilantro, pico de gallo, cheddar & Jack
cheese, salsa & sour cream
Pairs with: Johnny's IPA

DESERT CHICKEN WINGS 14⁹⁹
choice of fiery, buffalo, BBQ,
hot honey or teriyaki

BANG BANG SHRIMP 14⁹⁹
crispy shrimp in a sweet 'n' spicy sauce

SMOKEHOUSE NACHOS 12⁹⁹
chicken or green chile pork 14⁹⁹
cheddar & Jack cheese, pico de gallo,
avocado crema & smoked beans

CHICKEN TENDERS 14⁹⁹
buffalo or plain with a side of fries

GIANT PRETZEL 14⁹⁹
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' HOUSE-MADE SALSA 8⁹⁹

WRAPS & SANDWICHES

comes with a side of fries /dusted +1⁵⁰
sub other side 3⁹⁹

HOT HONEY CHICKEN WRAP 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

MOAB CHEESESTEAK 16⁹⁹
finely-chopped smoked brisket,
grilled onions, roasted green chile,
Jack cheese & Dead Horse au jus on a
toasted roll

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, pineapple salsa & corn
tortillas

STREET STYLE FISH TACOS 17⁹⁹
blackened fish with pineapple salsa,
avocado crema & corn tortillas
Pairs with: Moab Especial

FISH 'N' CHIPS 17⁹⁹
add another piece of fish 3⁹⁹
two pieces of beer-battered fish
with fries, remoulade & a side of
coleslaw

*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.*

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

HAWAIIAN 16⁹⁹
grilled pineapple & teriyaki sauce

MOAB SMASH BURGER 16⁹⁹
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 2⁰⁰

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
- Fried Egg

SIDES 5⁹⁹

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

GLP-I FRIENDLY

- LITTLE SOUTHWEST BOWL 10⁹⁹
4 oz grilled chicken, ancient grains,
black beans, roasted corn,
avocado, cilantro, pico de gallo,
poblano ranch, lightly dressed
- CANYON PROTEIN PLATE 10⁹⁹
4 oz grilled chicken,
seasonal vegetables, avocado,
petite greens & charred lemon

PASTAS

comes with a side of garlic bread

BLACKENED CHICKEN 18⁹⁹
blackened chicken, Cajun spices &
penne tossed with a tomato jalapeño
cream sauce
Pairs with: Johnny's IPA

BLACKENED CHICKEN MAC 17⁹⁹
blackened chicken over our
three-cheese mac, roasted green
chile & crispy onions

CHICKEN BROCCOLI ALFREDO 18⁹⁹
grilled chicken, broccoli, tomatoes
& creamy alfredo sauce with penne
Pairs with: Juicy Johnny's IPA

BOURBON STEAK 26⁹⁹
8 oz New York strip, sundried tomatoes,
fresh spinach, mushrooms, Parmesan
cheese & penne in a bleu cheese
bourbon cream sauce
Pairs with: Dead Horse Amber

ENTREES

choice of 2 sides & dinner roll

PORK BURRITO 16⁹⁹ green chile pork,
house salsa verde in a flour tortilla,
smothered with melted Jack & cheddar
mix, pico de gallo & crema

PORK CHOP 20⁹⁹
grilled 12 oz bone-in pork ribeye

HONEY ALMOND CHICKEN 18⁹⁹
pan seared breaded chicken with
honey & toasted almonds

NEW YORK STRIP 10 oz 27⁹⁹
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
ancient grains/rice, sweet potatoes,
kale, pickled red onions, brussels
sprouts, pumpkin seeds, fried cotija
cheese with citrus chipotle vinaigrette

CHICKEN COBB SALAD 17⁹⁹
chicken, romaine, cucumbers, bacon,
egg, tomato, avocado, red onions &
bleu cheese with Dijon vinaigrette
Pairs with: Moab Pilsner

CHICKEN CAESAR SALAD 15⁹⁹
make it a wrap + 1⁰⁰
chicken, romaine, Parmesan, garlic
croutons with a house-made Caesar
dressing

SOUTHWEST SUNRISE BOWL 15⁹⁹
ancient grains, black beans, roasted
corn, avocado, cilantro, pico de gallo
& poblano ranch dressing

SOUP cup 5⁴⁹ bowl 7⁴⁹
beer cheese or soup of the day

²⁹⁹ Coffee • Tea • Iced Tea • Milk
Coke products • Lemonade • Powerade
³⁴⁹ House-made Root Beer

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 steam-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

IN CANS

RTD CACTUS COLADA MALT BEVERAGE 6⁰⁰ 5% ABV

RTD FRUIT PUNCH MALT BEVERAGE 6⁰⁰ 5% ABV

RTD MARGARITA MALT BEVERAGE 6⁰⁰ 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 candi 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 for an intensely hoppy character *IBU 100+ 8.59% ABV*

CIDER / GLUTEN FREE / PROPER BREWING SOUR 7⁵⁰
NON-ALCOHOLIC 4⁷⁵

WINE

White and Red available. Ask your server for today's selection.

18oz MARGARITAS

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

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

TEQUILA

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 & a 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 a 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