



VEGAN MENU

Our vegan menu items are carefully crafted to be entirely plant-based, ensuring that no animal products are used in their preparation. However, we encourage our guests to inform our staff if they have any questions or specific dietary needs. Your satisfaction and safety are our top priorities, and we are happy to accommodate any special requests to the best of our ability.

TOFU WINGS \$7

Crispy fried tofu with your choice of BBQ or Sweet Thai Chili (sauce on side). Served with celery.

ROASTED RED PEPPER HUMMUS \$10

House made roasted red pepper hummus, celery sticks, baby carrots, & tortilla chips.

COWGIRL BURGER \$17

Beyond Burger patty topped with vegan bacon, Black Mo BBQ, stoutie onions, & vegan cheddar - served on a house-made vegan brioche roll.

CHIPOTLE BLACK BEAN BURGER \$16

Chipotle black bean patty topped with grilled pineapple relish, arugula, and a roasted red pepper avocado sauce. Served on a house made vegan bun. Served with a choice of fries or vegetable of the day.

HOUSE SALAD \$9

Mixed Greens, red onions, tomatoes, cucumbers, & carrots.
Choice of dressing: Bleu Cheese, Buttermilk Ranch, Russian, Maple Balsamic Vinaigrette, or Sesame Ginger Vinaigrette

STRAWBERRY & KALE POWER BOWL \$16

A blend of kale, brussels, kohlrabi, radicchio, broccoli stocks, and carrots with seasoned fried chickpeas, dried cranberries, cashews, fresh strawberries, in a strawberry mint vinaigrette.

SOBA BOWL \$11

Buckwheat noodles tossed in stir-fry sauce with bell peppers, carrots, green onions, snap peas, & cashews.

THAI ORANGE JACKFRUIT & TOFU STIR FRY \$18

Available after 4:00 pm
Shredded jackfruit, carrots, green beans, celery, onion, peas, water chestnuts, and peppers sautéed with tofu in a spicy Thai orange sauce. Served over rice and garnished with mandarin oranges and scallions.

BUILD-A-BURGER

Create a burger just the way YOU like it!

PROTEINS

Vegan Beyond Burger..... \$14

PREMIUM TOPPINGS

+\$1.50 EACH

FREE TOPPINGS

Pickles
Lettuce
Tomato
Red Onion
Spicy Brown Mustard
Yellow Mustard

Vegan Cheddar
Vegan Bacon
Jalapenos
Sautéed Onions
Sautéed Mushrooms

VEGETARIAN MENU

HOUSE-MADE BEER PRETZEL \$6

Served with Roger's almost famous mustard.

SPINACH & ARTICHOKE DIP \$8

A blend of cheeses, baby spinach, & artichoke hearts served warm with house-made beer bread.
Add house-made beer pretzel. +\$3.50

FRIED PICKLE CHIPS \$8

Breaded pickle chips, flash fried - served with Roger's Almost Famous Sweet Hot Mustard or ranch.

LOADED NACHOS \$12

Tortilla chips, nacho cheese sauce, black bean & corn pico de gallo, jalapenos, & lime cilantro crema.

VEGETARIAN MAC 'N' CHEESE \$12

Radiatori pasta with sharp & smoked cheddar cheeses, & heavy cream - topped with seasoned breadcrumbs.

THREE RIVERS \$10

Mixed greens, red onions, tomatoes, & cucumbers - topped with beer-battered fries & cheddar jack cheese.

Choice of dressing: Bleu Cheese, Buttermilk Ranch, Russian, Maple Balsamic Vinaigrette, or Sesame Ginger Vinaigrette

WHITE PIZZA \$10

Ricotta sauce, Mozzarella, provolone, & parmesan with thinly sliced tomatoes - topped with a chiffonade of basil.

MARGHERITA PIZZA \$12

An Italian classic with house-made San Marzano sauce & fresh mozzarella - topped with extra virgin olive oil & a chiffonade of basil.



GLUTEN FREE MENU

While we offer gluten-free options, please be advised that our kitchen utilizes flour and other gluten-containing ingredients in food preparation. As a result, we cannot guarantee that our gluten-free items are entirely free from cross-contamination. Additionally, we do not have designated gluten-free fryers, which means that fried items may also come into contact with gluten. We appreciate your understanding and encourage you to speak with our staff if you have any questions or specific dietary needs.

*Indicates ingredients are cooked in our fryers.

APPETIZERS & SALADS

TOFU WINGS* \$7

Crispy fried tofu (sauce on side) with your choice of mild buffalo or Hurricane Mary. Served with celery.

COBB SALAD \$15

Mixed greens, bacon, chilled chicken breast, avocado, hard-boiled egg, tomatoes, & gorgonzola crumbles – choice of maple balsamic vinaigrette or oil & vinegar.

Substitute grilled chicken +\$2.00

CHICKEN WINGS* \$11

Six smoked (sauce on side) or six regular wings tossed in your choice of mild buffalo or Hurricane Mary.

STRAWBERRY & KALE POWER BOWL* \$16

A blend of kale, brussels, kohlrabi, radicchio, broccoli stocks, and carrots with seasoned fried chickpeas, dried cranberries, cashews, fresh strawberries, in a strawberry mint vinaigrette.

SANDWICHES & ENTREES

Burgers & sandwiches are served on a gluten free bun and with your choice of vegetables, sweet potato fries* (+\$1), or a side salad (+\$2) with Maple Balsamic Vinaigrette or Oil & Vinegar

BIG CHEESE \$16

½ lb. of A.V. Farms beef – topped with American & cheddar cheese, lettuce, tomato, & red onion.

COWBOY BURGER \$18

½ lb. of A.V. Farms beef – topped with Black Mo BBQ sauce, bacon, & cheddar cheese.

COWGIRL BURGER \$17

Vegan Beyond Burger patty topped with Black Mo BBQ & vegan cheddar.
Gluten free buns are not vegan.

SMOKEHOUSE BURGER \$18

½ lb. of A.V. Farms beef – topped with maple caramelized onions, jalapenos, Hogs Galore bacon, smoked cheddar, & smokey roasted garlic chipotle aioli.

BEEF ON WECK \$16

Thinly sliced roast beef & cheddar cheese on a gluten free bun – served with sides of au jus & horseradish mayo.

NEW YORK STRIP \$28

Available after 4:00 pm

12 oz A.V. Farms beef grilled to your liking & topped with roasted garlic compound butter - served with whipped potatoes & vegetables of the day.

Add sauteed onions or mushrooms +\$1.50 each

BUILD-A-BURGER

Create a burger just the way YOU like it!

PROTEINS

A.V. Farms 1/2 lb. Beef Patty \$15

Chicken Breast \$13

Vegan Beyond Burger \$14

FREE TOPPINGS

Pickles Spicy Brown Mustard

Lettuce Yellow Mustard

Tomato Mayo

Red Onion

PREMIUM TOPPINGS

+\$1.50 EACH

Swiss Jalapenos

American Cheddar Sautéed Onions

Smoked Cheddar Sautéed Mushrooms

Provolone Bacon

Pepper Jack

Gorgonzola

Vegan Cheddar

DESSERTS

FUDGE BROWNIE \$8

Gluten free & vegan fudge brownie made from scratch by Dolce Vita.

CHOCOLATE CAKE \$8

Gluten free and vegan chocolate lovers cake made from scratch by Dolce Vita. Ask your server about the current icing selection!

MEYER DAIRY ICE CREAM \$5

2 scoops - your choice of chocolate or vanilla.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.