



Menu

WINGS

Boneless

Bone-in Naked • Bone-in Breaded
6 - \$8.99 | 12 - \$14.29 | 18 - \$19.29

Smoked & Grilled

6 - \$10.99 | 12 - \$16.29 | 18 - \$21.29

WING SAUCES & RUBS

The Classic

Smoky Sweet BBQ
Spicy Thai Chili
Garlic Parmesan
Spicy Garlic
Nashville Hot
Korean Volcano
Spicy Cajun Rub
Lemon Pepper Rub

SIDES \$4.99

Lemon Garlic Pilaf
House Made Garlic Mashed Potatoes
Sautéed Broccoli
Sautéed Green Beans
Grilled Asparagus
3 Cheese Mac N' Cheese
French Fries
Sweet Potato Fries
Bacon Slaw

BITES

Peaks Sampler \$14.99

fried pickles • buffalo tenders • mozzarella bites • marinara • ranch • blue cheese

Billionaire's Bacon \$5.49

thick cut bacon • brown sugar • red chile flakes • smoked paprika

Chipotle Queso & Chips \$8.29

add venison chili or cup of salsa - \$1.29

Fire Roasted Salsa & Chips \$5.49

choice of house made fire roasted salsa or salsa verde served warm with chips

Spinach Dip \$8.99

spinach • artichoke • cayenne • cream cheese • Swiss • parmesan • chips

Pork Rinds \$6.49

fried pork rinds • spicy Cajun rub • Nashville hot sauce

Triple Play \$9.49

house made avocado smash • fire roasted salsa • chipotle queso • chips • Add Spinach Dip \$2.49

Spicy Thai Ribs \$11.29

smoked and fried pork ribs • spicy Thai chili sauce • sesame seeds • cilantro

Onion Rings \$8.29

large onion rings • hand breaded to order • fry seasoning • bacon ranch • ketchup

Mozzarella Cheese Bites \$8.79

hand cut mozzarella • panko breaded to order • marinara • ranch

Fried Pickles \$7.99

sliced pickles • hand breaded to order • ranch

Chicken Tenders \$9.99

beer battered to order • poblano honey mustard • french fries

Smoked Chicken Quesadillas \$9.79

smoked chicken • pepper jack & cheddar • green chiles • roasted corn • black beans • pico de gallo • fire roasted salsa • sour cream

Double Stacked Nachos

melted cheddar • chipotle queso • refried beans • pico de gallo • pickled jalapeños • sour cream • avocado smash • cilantro

Chicken \$12.49

Brisket \$14.49

Hickory Smoked Pulled Pork \$11.49

SALADS

Crispy Buffalo Chicken Salad \$13.29

crispy buffalo chicken tenders • mixed greens • bacon • red onions • tomatoes • celery leaves • carrots • blue cheese crumbles • bacon ranch

Steak Salad* \$14.29

grilled sirloin • mixed greens • Napa cabbage • carrots • tomatoes • pico de gallo • roasted corn • black beans • pepper jack • jalapeño honey vinaigrette

Try with chicken or shrimp!

Chicken Cobb \$13.29

grilled chicken • mixed greens • boiled egg • bacon • tomatoes • carrots • Napa cabbage • green onions • blue cheese crumbles • poblano honey mustard

The Wedge \$9.99

baby iceberg • carrots • tomatoes • blue cheese crumbles • green onions • blue cheese dressing • billionaire's bacon • cracked black pepper

Try with chicken or shrimp • Add \$4.99

House Salad \$5.49

mixed greens • carrots • tomatoes • pepper jack • cheddar • cilantro • choice of dressing

SOUPS

Venison Chili

pepper jack • red onions

Cup \$6.29 | Bowl \$7.29

Green Chile Chicken Soup

shredded chicken • New Mexico green chiles • onions • roasted corn • pico de gallo • cilantro • lime • smoked paprika

Cup \$2.99 | Bowl \$4.49

Tomato Basil Soup

tomato • onion • basil • oregano • parmesan

Cup \$2.99 | Bowl \$4.49

Seasonal Soup

Cup \$2.99 | Bowl \$4.49

All soups served with a slice of grilled sourdough

ENHANCE YOUR PLATE

Add a House Salad or Half Wedge to any order | \$5.49

SANDWICHES

Carolina Pulled Pork \$11.99

smoked pulled pork • bacon slaw • pickles • Carolina BBQ sauce

Turkey Avocado Smash \$12.29

sliced turkey • Swiss • house made avocado smash • arugula • tomato • red onions • sun dried tomato mayo • potato bread • sweet potato fries

Add bacon \$1.50

Smoked Pork Cubano \$11.99

ham • smoked pork • Swiss • pickles • bacon beer mustard • chipotle mayo

Add bacon \$1.50

Philly Cheesesteak \$11.49

thin sliced sirloin • provolone • peppers • caramelized onions • mushrooms • Italian seasoning • mayo

Try it Texas-style - jalapeños, queso and pico de gallo | Add \$2.00

Chicken Ranch \$11.49

grilled chicken • bacon • pepper jack • lettuce • pico de gallo • chipotle mayo

Southern Fried Chicken \$11.99

crispy chicken breast • Swiss • bacon mayo • Napa slaw • jalapeño honey vinaigrette • tomato • pickles

Try it grilled!

Nashville Hot Chicken \$11.99

crispy chicken breast • Nashville hot sauce • Napa slaw • jalapeño honey vinaigrette • ranch crema • pickles

BURGERS

Cheeseburger* \$10.79

choice of cheese • lettuce • tomato • pickles • caramelized onions • mustard • mayo | Add bacon \$1.50

Avocado Smash Burger* \$12.49

Swiss • house made avocado smash • red onions • tomato • arugula • sun dried tomato mayo | Add bacon \$1.50

The Smokestack* \$12.49

pulled pork • smoked mozzarella • pickled red onions • pickled jalapeños • tomato • pickles • cilantro • smoky sweet BBQ sauce • black pepper aioli

Add bacon \$1.50

Billionaire's Bacon Burger* \$13.99

sriracha pimento cheese • billionaire's bacon • lettuce • tomato • bacon beer mustard • bacon mayo

The Hangover* \$11.29

fried egg • bacon • American cheese • lettuce • tomato • red onions • mayo

Beyond Burger - Vegetarian \$11.49

Beyond Meat plant-based burger patty • pepper jack • arugula • tomato • pickles • caramelized onions • sun dried tomato mayo • creole mustard • whole wheat bun • sweet potato fries

All burgers and sandwiches served with french fries except where noted.

TACOS

Buffalo Chicken Tacos \$10.99

crispy buffalo chicken tenders • lettuce • jalapeño honey vinaigrette • ranch crema • celery leaves • flour tortillas

Blackened Haddock Tacos \$10.99

wild caught haddock • house made avocado smash • Napa slaw • jalapeño honey vinaigrette • charred pineapple • ranch crema • pico de gallo • cilantro • flour tortillas

Smoked Brisket Tacos \$11.29

in-house smoked shredded brisket • chipotle mayo • avocado smash • salsa verde • pickled red onions • queso fresco • cilantro • flour tortillas

All tacos served with chips and fire roasted salsa or salsa verde.

HOT DISHES

Mom's Pot Roast \$15.99

slow cooked pot roast • brown gravy • house made garlic mashed potatoes • sautéed green beans

Chicken & Shrimp Combo \$13.99

house breaded & fried • poblano honey mustard • french fries

Try it grilled or blackened

Smoked Half Chicken \$13.99

in-house smoked half chicken • garlic parsley butter • house made garlic mashed potatoes • sautéed green beans

Beer Battered Fish & Chips \$12.49

beer battered haddock • house made tartar • malt vinegar • french fries

Chargrilled Salmon \$15.99

grilled salmon fillet • chipotle butter • lemon garlic pilaf

Spicy Chipotle Chicken \$12.79

blackened • southwest pico • house made garlic mashed potatoes • sautéed broccoli

13 oz. Ribeye* \$26.99

thick cut choice steak • garlic parsley butter • grilled asparagus • french fries

10 oz. Sirloin Steak* \$18.99

grilled • garlic parsley butter • house made garlic mashed potatoes • sautéed broccoli

Chicken Fried Chicken or Steak \$15.49

hand battered • house made garlic mashed potatoes • jalapeño cream gravy • sautéed green beans

Sweet N' Smoky Ribs - Half Rack \$18.99 | Full Rack \$27.99

smoked St. Louis style pork ribs • smoky sweet BBQ sauce • 3 cheese mac n' cheese • bacon slaw

DESSERTS

Twin Peaks Sundae \$7.29

two scoops of vanilla ice cream on a hot fudge Ghirardelli brownie

Mini Apple Turnovers \$7.29

vanilla ice cream • caramel sauce

Bourbon Pecan Pie \$7.29

bourbon sauce • vanilla ice cream

CHOOSE A COMBO | SOUP + SALAD - \$7.99 | HALF HANDHELD & SOUP or SALAD - \$9.99

Mon- Fri 11AM to 3PM Served with french fries except where noted 440 cal

SALAD

House Salad | 140-450 cal

Half Wedge | 500 cal

SOUP

Tomato Basil | Bowl 280 cal

Green Chile Chicken | Bowl 160 cal

Venison Chili | Cup 230 cal

Seasonal Soup | Bowl

HALF HANDHELD

Smoked Pork Cubano | 450 cal

Grilled Cheese | 390 cal

O' Fashioned B.L.T. | 360 cal

Add an egg* 130 cal • \$0.99

Turkey Avocado Smash | 320 cal

Sweet Potato Fries | 480 cal

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POUL-TRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.