



DRINK LIST

CHAMPAGNE & SPARKLING

SML BTL

Risata Moscato d'Asti - 187ml

14

Freixenet Carta Brut - 187ml

14

WHITE WINE

BTL GLS

2022 Chardonnay - Twenty Acres - CA

34 10

2022 Chardonnay - Sonoma Cutrer - CA

58 16

2020 Pinot Grigio - San Angelos - Toscana, Italy

72 18

2022 Chardonnay - Bonterra - CA

35 11

RED WINE

BTL GLS

2022 Pinot Noir - Black Magnolia - OR

54 15

2021 Merlot - Bonterra - CA

34 10

2020 Cabernet Sauvignon - Slingshot- CA

72 18

2020 Cabernet Sauvignon - Storypoint - CA

35 11

BEER

Lumber Yard Railhead Ale (Red Ale)

7

Kiltlifter (Scottish Ale)

7

The Joy Bus Wow Wheat (Wheat)

7

Mother Road Tower Station (IPA)

7

Mother Road Tower Station Roadside Grove (IPA)

7

Mother Road Sunday Drive (American Ale)

7

Stella Artois

7

Michelob Ultra

6

Bud Light

6

PRE-MIXED DRINKS

Cutwater Lime Margarita (12.5%)

10

Cutwater Bloody Mary (10%)

10

Cutwater White Russian (14%)

10

Cutwater Vodka Mule (7%)

10

Cutwater Mango Margarita (12.5%)

10

STARTERS

CHIPS & SALSA | 12

House-fried corn tortilla chips with chef's choice of salsas. Serves 2-3.

PROSCIUTTO E MELONE | 14

Sweet melon wrapped in prosciutto with basil, balsamic glaze, and agave. Serves 2-3.

FIRESIDE GRAZING BOARD | 13/22

Artisanal cheese, cured meats, fresh fruits, vegetables, and nuts. Serves 2/4.

ELOTE FRITTERS | 16

Crispy corn fritters with cotija, cilantro-lime crema, and sriracha aioli. Serves 2.

SIDES

HOMESTYLE POTATOES | 7

HOUSE FRIES | 7

CHEF'S VEGETABLE | 6

SIDE SALAD | 6

SALADS

CAMP SALAD | 7/12

Fresh romaine, tomato, carrot, red onion, and croutons with choice of ranch, prickly pear vinaigrette, or balsamic dressing.

WEDGE SALAD | 9/15

Crisp iceberg lettuce with bacon, tomato, onion, and blue cheese.

PESTO PASTA SALAD | 14/19

Cavatappi pasta tossed in arugula-basil pesto with tomato and mozzarella.

SODA & JUICE

PRICKLY PEAR LEMONADE | 6

LEMONADE | 5

SAN PELLEGRINO | 5

SODA | 4

COCA-COLA, DIET COKE, SPRITE, DR PEPPER, ROOT BEER

SANDWICHES

THE BACKLAND BURGER* | 24
Indulge in the ultimate burger experience with our Backland Burger, featuring two juicy, locally sourced beef patties topped with cheddar cheese, caramelized onions, and crispy bacon, lettuce and finished with our house aioli, this burger is served with a generous side of golden house fries.

FRIED CHICKEN* | 20
Crispy, buttermilk-marinated fried chicken, served on a toasted sesame seed bun. Topped with fresh house slaw and your choice of honey butter or green chile dressing. Served with house fries

GCGC | 18
Treat yourself to the ultimate comfort food with our Grand Canyon Grilled Cheese. This mouthwatering sandwich features layers of creamy cheddar and smoky gouda, paired with locally sourced bacon and juicy tomato slices, all nestled between slices of garlic Texas toast. Served with a side of our perfectly seasoned house fries,

ENTREES

NY STRIP* | 46
Savor the rich, juicy flavor of our 12oz NY Strip steak, grilled to perfection and served with golden homestyle potatoes. Accompanied by tender, grilled broccolini,

BLACKENED TROUT* | 31
Experience the bold flavors of our blackened trout, seasoned with a perfect blend of spices and seared to create a flavorful crust. Paired with a vibrant citrus salsa, fragrant rice, and blistered carrots,

PORK CHILE VERDE* | 26
Succulent, slow-cooked pork simmered in a vibrant green chile sauce, served with fluffy rice and hearty beans. Garnished with fresh cilantro and accompanied by warm corn tortilla chips

CAVATAPPI ALFREDO | 22
Creamy Alfredo sauce, expertly crafted to order and perfectly coated tender cavatappi pasta. Finished with a sprinkle of fresh parsley,. Add Chicken +5, Shrimp +7.

ANCIENT GRAIN BOWL | 22
A medley of wholesome farro, avocado, and roasted mushrooms, sautéed broccolini and sweet blistered carrots. Brightened with tangy pickled red onion and juicy tomatoes, this nourishing bowl is finished with a zesty citrus vinaigrette. (Vegan, GF)

DESSERTS

CAST IRON COOKIE | 8
Indulge in our freshly baked chocolate chip cookie, served warm in a cast iron skillet for that perfect, gooey center and crispy edges. Topped with a scoop of velvety vanilla gelato

CHEESECAKE | 10
ask server for tonight's options.

SORBET BY THE SCOOP | 4

KID'S CORNER

KIDS PASTA | 12
cheese sauce & chef's choice of vegetable

BASECAMP CHEESEBURGER* | 12
cheddar cheese. served with house fries

CHICKEN TENDERS* | 15
buttermilk marinated chicken. served with house fries