

# EXPRESS LUNCH

*Add Fresh Cut Fries 3*

**Smash Burger** <sup>GF</sup> **10**

4oz Ground Chuck, American Cheddar, House Smoked Bacon, Fancy Sauce, French Butter Bun

**Slackline Dirty Fries** <sup>GF V</sup> **10**

Fresh Cut Kennebec, Smoked Bacon Lardons, Pickled Red Onion, Aged Mixed Cheddar, Scallions, Chipotle Lime Crema

**Brisket Quesadilla** <sup>V</sup> **10**

Spinach Tortilla, Aged Mixed Cheddar, Smoked BBQ Brisket, Tamarind BBQ Sauce

*Add Sour Cream, or Pico de Gallo 2*

## LARGER FARE

*Comes With Your Choice of Kennebec Fries or Feature Soup Upgrade: Caesar Salad, Poutine 2*

**Royale With Cheese** <sup>GF</sup> **17**

Double 4oz Chuck Patties, 'Merican Cheese, LTOP, Fancy Sauce, Butter Brioche Bun

**Buffalo Chicken Wrap** <sup>V</sup> **18**

Smoked Free Run Chicken, Spinach Tortilla, Shaved Iceberg, Candied Bacon, Brick Tomato, Aged Mixed Cheddar, Nashville Hot

**Nashville Chicken Sandwich** **17**

Fried Buttermilk Chicken, Nashville Heat, House Pickles, Garlic Dill Aioli, Brioche Bun

# The CHALET

## SOUP & GREENS

**Caesar Salad** <sup>GF</sup> **16**

Heart of Romaine, Smoked Bacon Lardons, Herby Croutons, Grana Padano, Fresh Lemon Wedge, Creamy Anchovy Vinaigrette

**Feature Soup** <sup>GF V</sup> **14**

Rotating House Soup, Sourdough Bread Bowl

S M R

## SMALL BITES

**Chicken Taquitos** **14**

Smoked Pulled Chicken, Fresh Cilantro, Aged Mixed Cheddar, Tamarind BBQ Sauce, Sassy Sauce

**Sasquatch Wings** <sup>GF</sup> **18**

Crudit , Duck Fat Ranch, Flavors: Salt&Pepper, Tamarind BBQ, Honey Garlic, Teriyaki, Buffalo Hot, Nashville Heat

**Chicken Finger Bucket** **14**

Free Run Chicken, Plum Dip

**BigFoot's Poutine** **14**

Fresh Cut Kennebec, Cheese Curds, Poutine Sauce, Scallions

GF-Gluten Free Substitute V-Vegetarian Options

# CANNED BEER

<b>Old Yale- Knotty Blonde Ale 355ml</b>	<b>8</b>
<b>Budlight 355ml</b>	<b>7</b>
<b>Mariner Rotating 473ml</b>	<b>9</b>
<b>Old Yale- Off Trail Pale Ale 355ml</b>	<b>8</b>
<b>Tool Shed- People Skills 473ml</b>	<b>9</b>
<b>Tool Shed-Red Rage 473ml</b>	<b>9</b>
<b>Tool Shed- Zero People Skills 473ml</b>	<b>7</b>

# NON ALCOHOLIC

<b>Coke Cola</b>	<b>5</b>
<b>Diet Coke</b>	<b>5</b>
<b>Iced Tea</b>	<b>5</b>
<b>Sprite</b>	<b>5</b>
<b>Rootbeer</b>	<b>5</b>
<b>Orange Fanta</b>	<b>5</b>
<b>Coffee</b>	<b>4</b>
<b>Hot Chocolate</b>	<b>4</b>

# BREAKFAST 10am-11am

*Add Pearl Waffles, Bacon or Sausage 3*

<b>Chicken + Waffles</b>	<b>16</b>
Belgian Pearl Waffles, Free Run Fried Chicken, Chantilly Cream, Nashville Heat, Fried Soft Egg, Maple Syrup	
<b>Breakfast Burrito</b>	<b>15</b>
Scrambled Golden Yolks, Aged Mixed Cheddar, Breakfast Sausage, Sautéed Cremini, Spinach Tortilla, Herbed Hashbrowns	
<b>Sasquatch Breakfast</b>	<b>14</b>
Two Eggs, House Bacon or Breakfast Sausage, Herbed Hashbrowns, Toast	

# CANNED COCKTAILS

<b>Bacardi Mojito 355ml</b>	<b>8</b>
<b>Blackfly Gin Fizz 355ml</b>	<b>8</b>
<b>Twisted Tea 355ml</b>	<b>7</b>
<b>White Claw 355ml</b>	<b>8</b>

# DRAFT

<b>Old Yale- Amber Ale</b>	<b>7.5</b>
<b>Old Yale- Lager</b>	<b>7.5</b>



The  
**CHALET**