CHETTY'S PUB

GRAZE | SHARE | GATHER | EXPLORE

STARTERS & SHAREABLES

CANYON WINGS

TRADITIONAL BONE-IN 1/2 DOZEN OR BONELESS 1/2 POUND SAUCES: MILD BUFFALO | GOLDEN BBQ | MESQUITE BBQ RUB | CITRUS CHIPOTLE + Served with Celery, Carrots & Ranch or Bleu Cheese +

v CAULIFLOWER WINGS

1/2 POUND TOSSED IN MILD BUFFALO SAUCE AND TOPPED WITH BLEU CHEESE CRUMBLES AND SCALLIONS + Served with Celery, Carrots & Ranch or Bleu Cheese +

GF CLASS VI WAFFLE FRIES

CRISPY WAFFLE FRIES WITH QUESO, BACON, AND SCALLIONS, SERVED WITH RANCH

FIRECRACKER SHRIMP

LIGHTLY BREADED SHRIMP TOSSED IN FIRECRACKER SAUCE AND SERVED OVER SHREDDED LETTUCE

v HUMMUS PLATTER

FRESH HUMMUS SERVED WITH PITA POINTS, OLIVES, FETA, CARROTS, AND CUCUMBERS

GF WHITEWATER QUESO & CHIPS

SPICY QUESO WITH CRUMBLED CHORIZO AND CHARRED CORN SALSA, SERVED WITH WARM CORN TORTILLA CHIPS

GF RAFT GUIDE NACHOS

SMOKED CHICKEN, SPICY QUESO, SWEET CORN BLACK BEAN PICO, CILANTRO-LIME CREME ON A BED OF CORN TORTILLA CHIPS

SALADS

• THE GORGE GARDEN

MIXED GREENS, CHERRY TOMATO, CUCUMBER, RED ONION, AND CROUTONS ✓ SMOKY CAESAR ROMAINE, SMOKED PAPRIKA, CAESAR DRESSING, PARMESAN CHEESE, AND CROUTONS

GF JEGAN RIVER BOWL

QUINOA, ARUGULA, ROOT VEGETABLES, PICKLED ONIONS, PEPITAS WITH HONEY-LIME VINAIGRETTE

SALAD ADD ONS

FIRECRACKER SHRIMP \$12 SMOKED CHICKEN \$8 CHICKEN TENDERS \$7

DRESSINGS

RANCH | BLEU CHEESE | CAESAR | THOUSAND ISLAND | HONEY-LIME VINAIGRETTE | CAJUN RANCH | ITALIAN

SANDWICHES & WRAPS

PULLED PORK BBQ

SLOW-COOKED PORK, HOUSE BBQ, AND CREAMY SLAW ON A POTATO BUN REUBEN

CORNED BEEF, SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND ON TOASTED MARBLE RYE

FIRECRACKER SHRIMP PO' BOY

FIRECRACKER SHRIMP WITH LETTUCE AND TOMATO ON A HOAGIE BUN

BUFFALO CAULIFLOWER WRAP

CRISPY CAULIFLOWER, BUFFALO SAUCE, ROMAINE, GUACAMOLE, AND RANCH DRESSING ON A SPINACH WRAP

SOUTHERN FRIED CATFISH

FRIED CATFISH SERVED WITH CREOLE MAYO ON A HOAGIE BUN

SMASH BURGERS

QUARTER POUND HAND-FORMED SEASONED BEEF PATTY ON A POTATO BUN

+ served with waffle fries +

THE CHETTY'S SINGLE \$15 | DOUBLE \$19 CHEDDAR, LETTUCE, TOMATO, ONION

BLACK & BLEU SINGLE \$16 | DOUBLE \$20 Cajun Seasoned, bleu cheese crumbles, arugula, Garlic Mayo

CHILI LIME CHICKEN

SMOKED CHICKEN, GUACAMOLE,

LETTUCE, CITRUS CHIPOTLE, PICO

DE GALLO

THE GORGE SINGLE \$18 | DOUBLE \$22 CHEDDAR, BACON, CRISPY ONIONS, BBQ SAUCE, LETTUCE, TOMATO

SUMMIT MELT SINGLE \$16 | DOUBLE \$20 SWISS CHEESE, THOUSAND ISLAND, AND CARAMELIZED ONIONS, ON TOASTED MARBLE RYE

✓ VEGGIE PEAK SINGLE \$18

BLACK BEAN PATTY, GUACAMOLE, LETTUCE, TOMATO, ONION AND CILANTRO LIME CREMA + not available as a smash burger +

ADVENTURE TACOS

THREE WARM FLOUR TORTILLA TACOS

v TRAILHEAD VEGGIE

CRISPY BUFFALO CAULIFLOWER, CHARRED CORN SALSA, GUACAMOLE, CILANTRO VINAIGRETTE **SMOKED PORK**

BBQ PULLED PORK, PICKLED RED ONION, PICO DE GALLO, CILANTRO-LIME CREMA

BLACKENED FISH BLACKENED MAHI, PINEAPPLE SALSA, SPICY CORN TARTAR, BABY ARUGULA

YOUNG ADVENTURERS

SERVED WITH WAFFLE FRIES

KID BURGER

+ add cheese +

CHICKEN TENDERS

v CHEESE QUESADILLA

SWEET BITES

SERVED WITH WAFFLE FRIES

CROISSANT BEIGNET BITES

FLAKY CROISSANT DOUGH FRIED TO GOLDEN PERFECTION, DUSTED WITH POWDERED SUGAR

GF FLOURLESS CHOCOLATE TORTE

DUSTED WITH POWDERED SUGAR, TOPPED WITH RASPBERRY SAUCE AND WHIPPED CREAM

+ Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. +

GF V vera GF- GLUTEN-FREE V-VEGETARIAN VEGAN + Gluten-Free wraps and buns available upon request +