

CHETTY'S PUB

GRAZE | SHARE | GATHER | EXPLORE

STARTERS & SHAREABLES

CANYON WINGS \$14

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 \$12

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 \$15

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

FIRECRACKER SHRIMP \$19

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

v HUMMUS PLATTER \$14

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

GF WHITEWATER QUESO & CHIPS \$13

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

GF RAFT GUIDE NACHOS \$19

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

SALADS

v THE GORGE GARDEN \$10

MIXED GREENS, CHERRY TOMATO,
CUCUMBER, RED ONION, AND
CROUTONS

v SMOKY CAESAR \$14

ROMAINE, SMOKED PAPRIKA,
CAESAR DRESSING, PARMESAN
CHEESE, AND CROUTONS

GF, VEGAN RIVER BOWL \$18

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

SANDWICHES & WRAPS

PULLED PORK BBQ \$18

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

REUBEN \$17

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

FIRECRACKER SHRIMP PO' BOY \$20

FIRECRACKER SHRIMP WITH LETTUCE AND TOMATO ON A HOAGIE BUN

v BUFFALO CAULIFLOWER WRAP \$17

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

SOUTHERN FRIED CATFISH \$18

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

WHITE AMERICAN CHEESE, LETTUCE, TOMATO, ONION

BLACK & BLEU

SINGLE \$16 | DOUBLE \$20

CAJUN SEASONED, BLEU CHEESE CRUMBLES, ARUGULA,
GARLIC MAYO

THE GORGE

SINGLE \$18 | DOUBLE \$22

WHITE AMERICAN CHEESE, 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



TRAILHEAD VEGGIE

\$17

CRISPY BUFFALO CAULIFLOWER,
CHARRED CORN SALSA,
GUACAMOLE, CILANTRO
VINAIGRETTE

SMOKED PORK

\$19

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

CHILI LIME CHICKEN

\$18

SMOKED CHICKEN, GUACAMOLE,
LETTUCE, CITRUS CHIPOTLE, PICO
DE GALLO

BLACKENED FISH

\$22

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

YOUNG ADVENTURERS

SERVED WITH WAFFLE FRIES

KID BURGER

\$12

+ add cheese \$2 +

CHICKEN TENDERS

\$12



CHEESE QUESADILLA

\$12

SWEET BITES



FLOURLESS CHOCOLATE TORTE

\$10

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- GLUTEN-FREE V-VEGETARIAN VEGAN

+ Gluten-Free wraps and buns available upon request +