

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 | BROWN SUGAR BBQ | MESQUITE DRY RUB

GARLIC PARM | BOURBON MOLASSES | SPICY PEACH

MANGO HABANERO | SPICY GARLIC

BUFFALO | GHOST PEPPER | BROWN SUGAR BBQ

+ Served with Celery, Carrots & Ranch or Bleu Cheese +

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

FIRECRACKER SHRIMP \$19

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

GF **CLASS VI WAFFLE FRIES** \$15

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

v **GENERAL TSO'S**

CAULIFLOWER WINGS \$12

BATTERED CAULIFLOWER FLORETS TOSSED IN TANGY GENERAL TSO'S SAUCE WITH SCALLIONS

v **HUMMUS PLATTER** \$14

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

SALADS

v **THE GORGE GARDEN** \$10

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

+ Served with Choice of Dressing +

v **BABY KALE AND BERRIES** \$15

TRIPLE BABY KALE BLEND, FRESH BERRIES, CRUMBLLED GOAT CHEESE, AND GLAZED PECANS

+ Served with Berry Vinaigrette +

DRESSINGS

RANCH | BLEU CHEESE | RASPBERRY VINAIGRETTE | THOUSAND ISLAND | HONEY-LIME VINAIGRETTE | HONEY DIJON

GF ^{VEGAN} **RIVER BOWL** \$18

QUINOA, ARUGULA, ROOT VEGETABLES, PICKLED ONIONS, AND PEPITAS

+ Served with Honey-Lime Vinaigrette +

CRISPY CHICKEN COBB SALAD \$16

CRISPY FRIED CHICKEN OR GRILLED CHICKEN, HARD BOILED EGG, BACON, CHEDDAR CHEESE, GRAPE TOMATO, CUCUMBER, ONION, HOUSE GREENS

+ Served with Buttermilk Ranch +

SALAD ADD-ONS

FIRECRACKER SHRIMP \$12 | GRILLED CHICKEN \$10 | CHICKEN TENDERS \$7

SMASH BURGERS

TWO HAND-FORMED SEASONED BEEF PATTY ON A POTATO BUN

+ served with waffle fries | sub side salad +\$4 +

THE CHETTY'S \$19

WHITE AMERICAN CHEESE, LETTUCE, TOMATO, ONION

MUSHROOM SWISS \$20

SAUTÉED MUSHROOMS, SWISS CHEESE, ARUGULA,
GARLIC MAYO

THE GORGE \$22

WHITE AMERICAN CHEESE, BACON, CRISPY ONIONS, BBQ
SAUCE, LETTUCE, TOMATO

BLACK & BLEU \$20

CAJUN SEASONED, BLEU CHEESE CRUMBLES, ARUGULA,
GARLIC MAYO

SANDWICHES & SUCH

+ Served with waffle fries | Sub side salad +\$4 +

ANCHO CHICKEN TACOS

\$18

SMOKED CHICKEN, GUACAMOLE,
LETTUCE, ANCHO CHIPOTLE SAUCE,
PICO DE GALLO, FLOUR TORTILLAS

REUBEN \$17

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

CHICKEN CAESAR \$18

GRILLED CHICKEN, ROMAINE,
PARMESAN CHEESE, CAESAR
DRESSING, CROUTON CRUMBS, IN A
FRESH FLOUR TORTILLA WRAP

BUFFALO CHICKEN GRILLED CHEESE \$17

CREAMY AND SPICY SMOKED
BUFFALO CHICKEN BETWEEN
BUTTERY GRILLED BREAD AND
PROVOLONE CHEESE

TURKEY BACON MELT \$16

TURKEY, BACON, TOMATO, MELTED
SWISS, HONEY DIJON, GRILLED
BREAD

PHILLY CHEESESTEAK \$20

SLICED RIBEYE WITH GRILLED
ONIONS, PEPPERS, AND
MUSHROOMS SMOTHERED WITH
PROVOLONE CHEESE
ON A HOAGIE BUN

PULLED PORK BBQ \$18

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

✓ BLACK BEAN QUESADILLA

\$16

BLACK BEANS AND CHARRED CORN,
PICO DE GALLO, CHEESE BLEND,
GUACAMOLE

+ Add Smoked Pulled Chicken +

BLACKENED FISH TACOS

\$22

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

YOUNG ADVENTURERS

12 & UNDER

+ Served with waffle fries +

KID CHEESEBURGER \$15

+ Hand-formed seasoned beef patty on a
potato bun +

✓ CHEESE QUESADILLA \$12

+ Served with salsa and sour cream +

CHICKEN TENDERS \$12

+ Served with choice of Ranch, Barbeque, or
Honey Dijon +

SWEET BITES

GF VEGAN 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 V VEGAN GF- GLUTEN-FREE | V-VEGETARIAN | VEGAN

+ Gluten-Free wraps and buns available upon request +