

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

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

GF WHITEWATER QUESO & CHIPS \$12

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

GF RAFT GUIDE NACHOS \$15

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

FIRECRACKER SHRIMP \$16

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

GF CLASS VI WAFFLE FRIES \$12

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

v GENERAL TSO'S

CAULIFLOWER WINGS \$8

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

v HUMMUS PLATTER \$10

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 \$14

TRIPLE BABY KALE BLEND, FRESH BERRIES,
CRUMBLD 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 \$15

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 \$7 | GRILLED CHICKEN \$5 | CHICKEN TENDERS \$5

SMASH BURGERS

TWO HAND-FORMED SEASONED BEEF PATTY ON A POTATO BUN

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

THE CHETTY'S \$16

WHITE AMERICAN CHEESE, LETTUCE, TOMATO, ONION

MUSHROOM SWISS \$18

SAUTÉED MUSHROOMS, SWISS CHEESE, ARUGULA,
GARLIC MAYO

THE GORGE \$18

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

BLACK & BLEU \$17

CAJUN SEASONED, BLEU CHEESE CRUMBLES, ARUGULA,
GARLIC MAYO

SANDWICHES & SUCH

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

ANCHO CHICKEN TACOS

\$16

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

REUBEN \$17

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

CHICKEN CAESAR \$16

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

BUFFALO CHICKEN GRILLED

CHEESE \$16

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

TURKEY BACON MELT \$15

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 \$16

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

✓ BLACK BEAN QUESADILLA

\$14

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

• Add Smoked Pulled Chicken •

BLACKENED FISH TACOS

\$20

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

YOUNG ADVENTURERS

12 & UNDER

• Served with waffle fries •

KID CHEESEBURGER \$8

• Hand-formed seasoned beef patty with
white American cheese on a potato bun •

✓ CHEESE QUESADILLA \$8

• Served with salsa and sour cream •

CHICKEN TENDERS \$10

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

SWEET BITES

GF 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 •