



LUNCH

SHARED PLATES

- HUMMUS PLATE ‡..... 17
za'tar hummus, snap peas, baby carrots, cucumber,
baby bell peppers, sea salt & celery seed lavash
- CHICKEN WINGS ‡..... 19
prickly pear buffalo sauce, carrots,
celery, blue cheese dressing
- SKILLET NACHOS ‡..... 18
potato chips, cheddar cheese sauce, beef chili,
pico de gallo, scallions, sour cream
- TRUFFLE FRIES ‡..... 9
white truffle oil, parmesan cheese, herbs
- PIMENTO DIP ‡..... 10
bacon jam, celery, grilled pita

SALADS

- GRILLED CHICKEN 10
- BLACKENED SHRIMP 12
- PORTOBELLO 9
- TROUT 12

- HOUSE GREENS ‡..... 18
baby greens, frisée, shaved fennel, chèvre,
watermelon radish, cherry tomatoes,
spiced pepitas, blistered tomato
vinaigrette
- CAESAR SALAD ‡..... 14
romaine, caesar dressing, croutons,
shaved parmesan, crispy garlic

SANDWICHES

SERVED WITH SEASONED FRIES, TRUFFLE FRIES, OR SIMPLE SALAD
MDI'S GF BUN 3

- TOMBOY BURGER*‡..... 25
bacon, avocado, Beehive hatch chili cheddar,
roasted poblano, brioche
- PALMETTO BURGER *‡..... 25
bacon jam, pimento cheese, fried green tomato,
pickled jalapeno, brioche
- CHEDDAR CHEESE BURGER*‡..... 23
sharp cheddar cheese, bibb lettuce,
red onion, pickles, tomato
- CHICKEN SANDWICH ‡..... 23
brie, avocado, pickled red onion, baby greens,
tomato-bacon vinaigrette, ciabatta
- PORTOBELLO SANDWICH ‡..... 22
sherry marinated portobello, grilled asparagus,
green olive relish, baby greens, whole wheat bun

ENTREES

- FISH & CHIPS 3PC‡.....25
5PC‡.....30
beer battered cod, coleslaw,
seasoned fries, tartar sauce
- MEATLOAF ‡..... 25
snake river farms wagyu beef,
mushroom gravy, tobacco onions,
garlic roasted mashed potatoes
- SURF & TURF
KABOB*‡..... 24
marinated steak & shrimp, tzatziki,
greek vegetable salad,
grilled pita points

SOUP / CHILI

SERVED WITH RUSTIC DINNER ROLL

- BEEF CHILI ‡..... 14
cheddar cheese, red onion, sour cream
- SOUP OF THE DAY ‡..... 12
ask your server for todays selection

DESSERT

- LIMONCELLO CAKE ‡..... 12
berry compote, mixed berries, lemon zest
- S'MORES BROWNIE ‡..... 9
chef's ice cream, caramel sauce,
brown butter graham cracker crumble
- COOKIE SKILLET ‡..... 14
vanilla ice cream, whipped cream, chocolate sauce
- VANILLA ICE CREAM SCOOP ‡..... 3

Gratuities are shared by employees.

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-borne Illness.

‡ Please inform your server of any allergies. Not all ingredients are listed. Due to the nature of cross-contamination, we are unable to guarantee a 100% allergy free zone.

‡ The following major food allergens are used as ingredients: milk, eggs, fish, crustacean shellfish, wheat, soy, and sesame.

Please notify the staff for more information about these ingredients.



LUNCH

BEER

COORS LIGHT	8
UPSLOPE JAPANESE RICE LAGER	9
ODELL BREWING PILS PILSNER	8
SKA BREWING MEXI LOGGER	9
SKA BREWING TRU BLONDE	9
AVERY WHITE RASCAL WHEAT	9
TIVOLI OUTLAW MILE HIGH LIGHT	8
DESCHUTES BLACK BUTTE PORTER ...	11
TELLURIDE BREWING F.D.B.	9
XX LAGER	8
ODELL BREWING 90 SHILLING	10
SHINER BOCK	9
TELLURIDE BREWING TEMPTER IPA	8
ODELL HAZER TAG	9
SNOWCAPPED HONEYCRISP CIDER	10
TELLURIDE BREWING PILSNER	8

WINE

BUBBLES
Brut Rosé Graham Beck - South Africa 18
Prosecco Mionetto Brut - Treviso, Italy 15
Champagne Taittinger - Champagne, France 26
WHITE & ROSE
Rosé Pinot Noir - DAOM - Paso Robles, CA 16
Pinot Grigio Tiefenbrunner - Italy 16
Sauvignon Blanc Groth - Sonoma, CA 17
Chardonnay Chehalem - Willamette, OR 17
Chardonnay Trefethen-OKD Napa Valley, CA 26
RED
Pinot Noir SCHUG - Sonoma, CA 23
Cabernet Blend Telluride Red - Cortez, CO 20
Cabernet Blend Telluride Platinum-Napa, CA 22
Cabernet Caymus - Napa, CA 50
Zinfandel Immortal Zin - Lodi, CA 17
Malbec Alta Vista - Mendoza, Argentina 16
Super Tuscan Il Bruciato - Tuscany, Italy 24

COCKTAILS

TELLURIDE FLATLINER.....	17
<i>Absolut Vanilla Vodka, Kahlua, Coole Swan Irish Cream, Nitro Cold Brew Coffee</i>	
TOMBOY MARGARITAS.....	17
<i>Fire On The Mountain- Jalapeno Infused or Traditional Margarita</i>	
TOMBOY'S MULES.....	17
<i>Fresh Lime Juice, Ginger Beer, Dash of Bitters</i> <i>Choice of... Moscow, Kentucky, Mountain, UK, Mexican</i>	
COWBOY COFFEE.....	17
<i>Spirit Hound Whisky, Orgeat Syrup, Coffee</i>	
RANCH WATER.....	17
<i>Casamigos Reposado Tequila, Fresh Lime Juice, Topo Chico Seltzer</i>	

BEAR TRAP BLOODY MARY
24 oz
<i>house-made bloody mix, shrimp, bacon, dill pickle, celery, olives, pepperoncini</i>
<i>Absolut Peppar 21</i>
<i>Tito's Vodka 22</i>
<i>Ocean Vodka 24</i>

TOMBOY'S SIGNATURE GREYHOUND.....	17
<i>Fresh Squeezed Ruby Red Grapefruit Juice, Vodka</i>	

BARREL AGED COCKTAILS

AGED MINIMUM 90 DAYS IN OAK BARRELS

291 OLD FAHSIONED	20	CODIJO MARGARITA	20
<i>Tomboy's 291 Bourbon,</i>		<i>Tomboy's Extra Anejo Codijo Tequila,</i>	
<i>291 Dece Lignor & Orange Bitters</i>		<i>Agave & Lactart</i>	
JEFFERSON MANHATTEN	20	IDLEWILD LAST WORD	20
<i>Jeffernson Reserve</i>		<i>Green Chartreuse, Gin,</i>	
<i>& Carpano Antica</i>		<i>Maraschino Liqueur, Lactart</i>	
S'MORE'S MARTINI	20	SALT & OAK OLD FASHIONED	20
<i>House Made Vanilla Vodka</i>		<i>Jefferson Ocean, Maraschino and Orange Oils</i>	
<i>& Chocolate Liqueur</i>		<i>Demerara Sugar, Coarse Sea Salt</i>	