



Grand Canyon Mule - S

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CHOOSE FROM ANY GRAND CANYON DISTILLERY VODKA

Horadora - \$12

A CLASSIC SOUTHERN SIPPING DRINK. GIN I LIME I RASPBERRY CHAMBORD I GINGER ALE

Zadillac Margarita – \$ 15 A TEQUILA CLASSIC DONE RIGHT.

TOP SHELF TEQUILA I LIME I SIMPLE I COINTREAU.

Ultimate Bloody Mary - \$20

FULLY LOADED WITH VODKA I TOMATO I BRISKET I BACON WRAPPED JALAPEÑO
CELERY I OLIVES I SERVED IN A 32 OUNCE MUG.

Seasonal Frozen Cocktails ask your server about our current option!

AMERICAN PILSNER

SUNSET AMBER ALE

HORSESHOE BEND PALE ALE

BLACK IRON IPA

KACHINA THROWBACK ALE

HOP CANYON IPA

PRICKLY PEAR WHEAT

PRICKLY PEAR IPA

Start 5m urn the



Grand Canyon Nachos \$18

MADE WITH HOUSE MADE POTATO CHIPS PULLED PORK I JALAPEÑOS I BBQ SAUCE ONIONS I TOMATOES I SHREDDED CHEESE

Jalapeno Poppers

BACON WRAPPED I STUFFED WITH CREAM CHEESE DRIZZLED WITH PRICKLY PEAR REDUCTION

Sampler Platter

\$10°

A LITTLE BIT OF EVERYTHING FOR EVERYONE AT THE TABLE. INCLUDES BONELESS WINGS, SWEET POTATO FRIES, ONION RINGS AND MOZZARELLA STICKS.



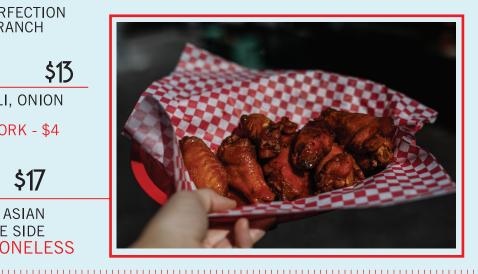
BATTERED & FRIED TO OOZEY PERFECTION SERVED WITH MARINARA OR RANCH

Phillin' Fries

FRENCH FRIES COVERED IN CHILI, ONION AND CHEESE ADD HOUSE SMOKED PULLED PORK - \$4

Pruisin' Wings*

YOUR CHOICE OF BBQ | SPICY | ASIAN OR NAKED WITH SAUCE ON THE SIDE CHOOSE FROM BONE-IN OR BONELESS



LARGE ELBOW MACARONI TOSSED IN A GREEN CHILE CHEESE BLEND, TOPPED WITH TENDER SMOKED PULLED PORK

Fully Loaded Baked Potato \$16

LARGE BAKED POTATO LOADED STUFFED WITH HOUSE SMOKED BRISKET AND PULLED PORK TOPPED WITH SOUR CREAM, CHIVES
AND SHREDDED CHEESE this term is served a la oc

3 Candied Walnut & Cranberry Salad \$13

MIXED GREENS I CANDIED WALNUTS I CRANBERRIES I CUCUMBERS BLEU CHEESE I RASPBERRY VINAIGRETTE ON THE SIDE WITH CHICKET ... \$20

Cruisin' Cobb Salad \$13

BLUE CHEESE CRUMBLES I DICED AVOCADO CHOPPED BACON I CREAMY BLUE CHEESE WITH CHICKET ... \$20



Ask about our Daily Soup! \$9

RANCH | BLEU CHEESE | 1000 | ISLAND | CAESAR | ITALIAN | HONEY MUSTARD | RASPBERRY VINAIGRETTE | OIL & VINEGAR

Signature Burgers & Sandwiches

BURGER AND SANDWICHES ARE SERVED ON A BRIOCHE BUN

BURGERS AND SANDWICHES ARE SERVED WITH CHOICE OF FRENCH FRIES, COLESLAW OR BAKED BEANS SUBSTITUTE ONION RINGS, SWEET POTATO FRIES, OR SIDE SALAD ... \$2.50

MAKE ANY BURGER A DOUBLE FOR $\$6\cdot$ ADD A SMOKED SAUSAGE LINK FOR \$4

ALL BURGERS ARE MADE WITH A 1/2 POUND ANGUS BEEF* PATTY & SERVED WITH LETTUCE, TOMATO, ONION & PICKLES ON THE SIDE CHOICES OF CHEESE INCLUDE, CHEDDAR, AMERICAN, PEPPER JACK, SWISS AND BLEU CHEESE CRUMBLES

Cruiser's Classic Burger*

1/2 LB ANGUS BEEF PATTY I LETTUCE I TOMATO I ONION
WITH CHOICE OF CHEESE

GRILLED ONIONS - GRILLED MUSHROOMS-JALAPEÑOS GREEN CHILE OR FRIED EGG - \$2 EACH

AVOCADO - BACON - \$3 EACH

Santa Fe Chicken* Sandwich

GRILLED CHICKEN BREAST I GREEN CHILE I AVOCADO PEPPER JACK I LETTUCE I TOMATO I AIOLI

Pulled Pork Sandwich*

MESQUITE SMOKED PULLED PORK SMOTHERED IN HOUSE MADE BBQ SAUCE TOPPED WITH AN ONION RING

Green Chile Burger* 66

SWISS CHEESE I ROASTED GREEN CHILES I AVOCADO SMOTHERED IN A GREEN CHILE & AVOCADO MAYO I BRIOCHE

3bg Brisket Sandwich*

SLOW SMOKED TENDER BEEF BRISKET, SLICED & SMOTHERED IN HOUSE MADE BBQ SAUCE

Vestern Burger* \$18

CHEDDAR CHEESE I BACON I ONION RINGS
DRIZZLED WITH HOUSE BBQ SAUCE I BRIOCHE BUN

ADD PULLED PORK OR BRISKET + \$7

French Dip* TENDER SHAVED PRIME RIB I GRILLED MUSHROOMS I ONIONS GREEN CHILE I SWISS CHEESE I HOAGIE ROLL I AU JUS

GRATUITY WILL BE ADDED TO TABLES OF 6 OR MORE. \$2.00 SPLIT PLATE FEE. CREDIT CARD TRANSACTIONS ARE SUBJECT TO A 3% PROCESSING FEE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. onghorn Burger* 66 \$20

LB. ANGUS BEEF* PATTY I HOUSE SMOKED BBQ BRISKET HOMEMADE COLESLAW I BBQ SAUCE I CHEDDAR CHEESE





\$10

From the Smoker!

ALL OF OUR BARBEQUE IS DRY RUBBED WITH OUR SIGNATURE BLEND OF SPICES AND SLOW SMOKED EVERY DAY OVER HARD MESQUITE WOOD ON SITE IN OUR CUSTOM SMOKER

SERVED WITH BEAMS, COLE SLAW, POTATO SALAD & CORN BREAD. MO SUBSTITUTES ALLOWED ADD A SMOKED SAUSAGE LINK FOR \$4

Brisket Plate*

Bbq Chicken* based on availability

\$22

SMOKED, FREE-RANGE, HALF CHICKEN

MESQUITE SMOKED TENDER BEEF BRISKET, SHREDDED & TOPPED WITH HOUSE MADE BARBEQUE SAUCE

Beef Kibs

5 BEEF RIBS DRY RUBBED & SMOKED TO PERFECTION COVERED IN HOUSE MADE BARBEQUE SAUCE \$79



Sweet Pork Ribs* HALF \$24 FULL \$36 GET A HALF OR FULL RACK OF OUR JUICY, PORK RIBS

Black Angus Ribeye*

12oz BLACK ANGUS RIBEYE

SERVED WITH A SIDE SALAD AND HOUSE MADE CORN BREAD. AND YOUR CHOICE OF: BAKED POTATO (AFTER 3PM) FRENCH FRIES, SEASONAL VEGETABLE, RANCH STYLE BEANS OR POTATO SALAD. GET YOUR BAKED POTATO LOADED WITH BACON + CHEESE FOR \$3

Bbg Sampler Plate*

\$30



SMOKED SAUSAGE **BRISKET** PULLED PORK PORK RIBS BEEF RIB

Family Bbg Platter

\$115

IT'S GOT SOMETHING FOR EVERYONE! FULL RACK OF PORK RIBS I BEEF RIBS I HALF CHICKEN 3 SMOKED SAUSAGES I TENDER BRISKET I PULLED PORK sewed with:

HOUSE MADE COLESLAW | RANCH STYLE BEANS POTATO SALAD I CORN BREAD

SERVES 4 big APPETITES!, ADDITIONAL \$2.99 PER PERSON

Desserts

l ava Cake ... \$11

RICH CHOCOLATE CAKE, WITH A GOOEY GANACHE CENTER SERVED WITH A SCOOP OF ICE CREAM.

Banana Split ... \$13

SINGLE SCOOP ... \$5

DOUBLE ... \$8

SUGAR CONE ... \$6

WAFLLE CONE ... \$7

MILKSHAKE OR SODA FLOAT ... \$9

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ICE CREAM FLAVORS

CHOCOLATE · VANILLA

STRAWBERRY · BUTTER PECAN

KONA COFFEE · ROCKY ROAD

COOKIES IT CREAM · SPUMOTI

RAINBOW SHERBERT