

• Menu •

OUTLAW BREAD CART

FRESH BAKED SELECTION OF WILD RICE & CRANBERRY BREAD,
SPICY COWBOY CRACKERS, FRUIT AND NUT BREAD, A BLUE CHEESE
PRETZEL WITH A CHEESY PIMENTO DIP AND CARAMELIZED ONION BUTTER

Appetizer

FART & DART BAKED BEANS

SIMMERING PULLED PORK WITH A SMOKEY MEDLEY OF BEANS
TOPPED WITH PICKLED ONIONS AND CRISPY PANCETTA
SERVED ALONGSIDE CAJUN RYE LOAF PIECES FOR DIPPIN'

GOLDEN (CHICKEN) NUGGETS

CRUNCHY COATED TENDER WINGS WITH GOLD DUST
SERVED WITH BOURBON BBQ SAUCE

SOAPY SMITH'S CORN CHOWDER ☺

BLENDED SWEET CORN AND CREAM
TOPPED WITH SALSA VERDE AND SPICED CHILI OIL,
SERVED WITH CRISPY CAYENNE DUSTED CRACKERS

OLD WEST EMPANADA TRIO

HOUSE-MADE CRUSTS STUFFED WITH CAJUN CHICKEN,
TANGY BBQ PULLED PORK, AND SAVORY TENDER VEGETABLE FILLING

Entree

1ST CLASS LOBSTER SALAD

POACHED COLD WATER LOBSTER TAIL WITH BRIGHT SALAD
COMPOSED OF CITRUS SUPREMES, PICKLED ROOT VEGETABLES,
CANDIED CASHEWS, HEIRLOOM TOMATOES, AND A CREAMY AVOCADO PUREE

BAKED RIVER TROUT

SMOKED SALT AND SPICED SILVER PLUM TROUT
WITH CRISPY FRIED SKIN SERVED WITH TENDER CIDER BUTTER
BRAISED POTATOES AND FENNEL AND A BABY ROOT VEGETABLE MEDLEY

BRAISED SHORT RIBS

SMOKEY BRAISED BEEF SHORT RIBS WITH A TWICE COOKED
CREAMY POTATO, BOUQUET OF BABY VEGETABLES,
TENDER BEAN MEDLEY, AND BOURBON JUS POUR OVER

ROASTED POUSSIN

SPRING CHICKEN SERVED WHOLE ROASTED
WITH PANCETTA AND HERBS, BUTTERED BABY VEGETABLES,
CRISPED SKILLET POTATOES, WITH FRAGRANT AU JUS

BARBECUE "IMPOSSIBLE" RIBS ☺

SPICY ROASTED PLANT-BASED MEAT, WITH CHARRED CORN AND GEM
LETTUCE, JUICY HEIRLOOM TOMATOES WITH A TRIO OF TANGY
SALSA VERDE, CHILI LIME BOURSIN, AND BROWN SUGAR BBQ SAUCES

Dessert

ROYAL RAILWAY CIGAR

HAND-ROLLED MILK CHOCOLATE CIGAR, STUFFED WITH SWEET CREAM
SERVED WITH HOUSE-MADE DULCE DE LECHE ICE CREAM

DENVER GOLD BAR

LAYERS OF VANILLA CAKE, COCONUT AND SWEET RASPBERRY JAM
TOPPED WITH GOLD FLAKES AND MOSCATO RHUBARB SORBET

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