

I HAVE THE RIGHT TO LIFE,
LIBERTY & **CHICKEN
WINGS**

-Mindy Kaling

A **SALAD** IS NOT A
MEAL, IT IS A STYLE

-Fran Lebowitz

FORTUNE **SIDES**
WITH HIM WHO DARES -Virgil

8 BONE-IN
CHICKEN TENDERS

\$12
\$12

CAESAR \$10
Romaine, Parmesan, croutons, classic Caesar dressing

FARMERS MARKET \$10
Baby greens, cherry tomato, radish,
celery, cucumber, balsamic dressing

COBB \$16
Romaine, turkey, radish, cucumber,
corn, bacon, tomato, egg, avocado,
blue cheese crumble, blue cheese dressing

Add chicken breast to any salad \$4
Add salmon to any salad \$6

GARLIC BUTTER FRIES \$7
CHILI CHEESE FRIES \$9
SWEET POTATO FRIES \$8
POTATO SALAD \$5
STEAK CUT FRIES \$5
TRUFFLE TOTS \$9
ONION RINGS \$8
SEASONAL FRUIT \$5
SOUP OF THE DAY \$7
CUP OF BISON & BEEF CHILI \$8

SAUCES

🔥 DBBuffalo 🔥 Eat Like a Queen Habanero
🔥 BBQ 🔥 Teriyaki

RUBS

🔥 Cajun 🔥 Southwest 🔥 Honey Chipotle

FEATURED

SEASONED CHIPS AND SALSA \$6

Served with your choice of house-made
salsa rojas or salsa verde 🔥
Guac it up \$5

FEATURED

ACAI BOWL \$10

A blended mixture of acai berries
and mixed fruit and topped with granola
and fresh seasonal fruit

FEATURED

TATCHOS \$11

Tater tots, smoked gouda cheese sauce,
bacon, tomato, green onion, sour cream
Add bison beef chili or shredded pork \$3

EAT CLEAN TO STAY FIT, HAVE A **BURGER** TO STAY SANE

-Gigi Hadid

I ♥ GARLIC \$16
Caramelized garlic and onion, garlic aioli,
applewood smoked bacon, sautéed mushroom,
Swiss cheese, lettuce, tomato

GHOST BURGER \$16
Ghost pepper BBQ sauce, ghost pepper
jack cheese, applewood smoked bacon,
lettuce, tomato, onion

BASIC BURGER \$14
Lettuce, tomato, onion, cheese

SO-FISH-DICATED \$18
Grilled Atlantic salmon, maple glaze,
superfood salad, BBQ rub

BIG FAT GREEK BURGER \$17
Tzatziki, hummus, cucumber, feta cheese,
lettuce, tomato, onion

VOTE FOR PEDRO \$17
Chile relleno, pepper jack cheese,
pico de gallo, avocado, smoked queso,
fried jalapeño, lettuce

BLUE MOO \$17
Blue cheese crumble, caramelized onion,
bacon, DBB Steak Sauce, lettuce, tomato

SOUTHERN HOSPITALITY \$17
BBQ pulled pork, coleslaw, cheddar cheese,
sliced pickle, onion rings

SO FRESH & SO CLEAN \$16
White meat turkey burger, Swiss cheese,
avocado, Thousand Island, lettuce, tomato

CLUCK NORRIS \$15
Breaded chicken breast, DBBuffalo sauce,
chunky blue cheese dressing, lettuce,
tomato, onion

BOUJIE HIPPIE \$16
House-made quinoa sunflower seed black bean
patty, caramelized onion hummus, tomato jam,
Boursin cheese, crispy kale chip

MCGREGOR \$17
Corned beef, Swiss cheese, sauerkraut,
tomato, lettuce, dijonaise mustard,
Irish whiskey sautéed onions

BURGATCHO \$16
Tater tots, smoked gouda cheese, green
onion, sour cream, bacon, lettuce, tomato

Burgers are locally ground, always fresh
never frozen, 80% chuck 20% steak.
Burgers are prepared to medium.

Gluten-Free Bun \$1
Add a fried egg to any burger \$2

SHAKE IT OFF

-Taylor Swift



I WANT ALL THE PUPPIES \$12
Oreo cookie, vanilla ice cream, Ho Hos

In true 101 Dalmatian fashion, a portion of the proceeds of this
milkshake will go to Nuzzles & Co in support of their local no-kill
animal sanctuary #savethepuppies



DON'T LAY A FINGER ON MY \$12
Butterfinger, vanilla ice cream, peanut butter



STRAWBERRY IN PARADISE \$12
Strawberries, strawberry preserves, strawberry syrup,
vanilla ice cream, Pop-Tarts, sugar wafers



WAKE ME UP BEFORE YOU COCO \$12
Ice cream, malt, chocolate donut



VANILLA ICE \$12
Vanilla ice cream, vanilla syrup, Twinkie



TASTE OF THE SEASON \$12
Eat your way through the seasons with Chef's seasonal creation

Restaurant Manager: Tom Zenger | Chef de Cuisine: Matt Ruiz

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies. In order to comply with social distancing guidelines, parties of eight or more will be split.



“ SHE HAD A **COCKTAIL** IN HER HAND AND CONFETTI IN HER HAIR -Kate Spade ”

DBB OLD FASHIONED High West American Prairie Bourbon, Luxardo maraschino cherry, orange, Dolin Sweet Vermouth	\$14
CHIP COFFEE Tuaca, Baileys, coffee, served hot	\$13
SWEET AND SPICY MARGARITA Jose Cuervo Especial Silver Tequila, agave, jalapeño, pineapple juice, orange juice, lime juice	\$13
BLACK MANHATTAN Rye whiskey, averta, orange peel, Luxardo maraschino cherry	\$13
KENTUCKY MULE Bulleit Bourbon Frontier Whiskey, simple syrup, lime, ginger beer, mint	\$14
DBBloody DBB house-made Bloody Mary mix, Ketel One Vodka, fixins'	\$14
CANYON SUNRISE Jose Cuervo Especial Silver Tequila, pineapple juice, cranberry juice, orange slice	\$12
THE BEES KNEES Beehive Gin, lemon juice, honey, lemon twist	\$13
CHOTINI Tito's Handmade Vodka, Baileys, swirled in chocolate syrup	\$13

“ I LOVE DAYS WHERE MY ONLY PROBLEM IS **COFFEE OR TEA** -Anonymous ”

HOT TEA	\$4
LAVAZZA COFFEE	\$4
RED BULL	\$4
PEPSI PRODUCTS	\$3
HOT CHOCOLATE	\$4
MILK	\$3

“ HE IS A WISE MAN, WHO INVENTED **BEER** -Plato ”

ON TAP	PINT/PITCHER
Wasatch Snap Down India Pale Lager	\$6 \$20
Coors Banquet	\$5 \$16
Budweiser Lager	\$5 \$16
Stella Artois Lager	\$6 \$20
Bohemian Czech Pilsner	\$6 \$20
Uinta Hazy Nosh IPA	\$6 \$20
Park City Hooker Blonde Ale	\$6 \$20
Modelo Especial	\$6 \$20
CF Snowmelt Tangerine & Hops Seltzer	\$6 \$20
Moab Dead Horse Amber Ale	\$6 \$20
Wasatch Evolution Amber Ale	\$6 \$20
Moab Johnny's American IPA	\$6 \$20
Uinta Golden Spike Hefeweizen	\$6 \$20
Wasatch Apricot Hefeweizen	\$6 \$20
Sierra Nevada Pale Ale	\$6 \$20
Guinness Stout	\$7 \$24
Wasatch Seasonal	\$6 \$20
Uinta Seasonal	\$6 \$20
Blue Moon Belgian White Ale	\$6 \$20
Michelob Ultra	\$6 \$20

“ I HAVE MIXED DRINKS ABOUT FEELINGS **-MOCKTAILS** ”

MINT AND RASPBERRY BRAMBLE Mint, raspberry, lemon juice, simple syrup, Sierra Mist	\$6
STRAWBERRY LEMONADE Strawberry, lemon, bubly soda	\$6

BOTTLES & CANS	
Coors Light Lager	12 oz \$5
Corona Extra	12 oz \$6
Pabst Blue Ribbon Tall Boy	16 oz \$7
Miller High Life Tall Boy	16 oz \$7
Bud Light Lager	12 oz \$5
■ Uinta Baba Black Lager	12 oz \$7
CF Omission Lager	12 oz \$8
Dos Equis Lager Especial	12 oz \$6
Stiegl Pilsner	16 oz \$9
■ Shades Double Trub'l Double IPA	12 oz \$8
■ Squatters Brilliant Bier German Style Pilsner	12 oz \$7
Lagunitas A Lil Sumpin' Ale	12 oz \$8
■ Wasatch Ghost Rider White IPA	12 oz \$7
Ballast Point Grapefruit Sculpin IPA	12 oz \$8
■ Pick Up Lime Sour Ale	12 oz \$6
Mare Island Hydraulic Sandwich IPA	16 oz \$9
■ Red Rock Drioma Imperial Stout	16 oz \$10
■ Red Rock Elephino Double IPA	16 oz \$10
■ Squatters Hop Rising Double IPA	12 oz \$8
■ Wasatch Devastator Double Bock	12 oz \$8
Deschutes Black Butte Porter	12 oz \$8
■ Wasatch Polygamy Nitro Porter	12 oz \$8
CF Angry Orchard Crisp Apple	12 oz \$6
CF Bud Light Seltzer Mango	12 oz \$6
CF Stone Delicious IPA	12 oz \$7
CF White Claw Black Cherry	12 oz \$6

■ Brewed in Utah!

“ **WINE** IS BOTTLED POETRY -Robert Luis Stevenson ”

Zonin Brut 187 ml Prosecco Italy	\$9	Rhiannon Red Blend CA	\$9
Zonin Rosé 187 ml Prosecco Italy	\$9	Columbia Crest H3 Cabernet Sauvignon Horse Haven Hills, WA	\$11
Tangent Sauvignon Blanc Edna Valley, CA	\$11	La Posta Malbec Mendoza, Argentina	\$10
Heron Chardonnay Mendocino County, CA	\$11	SeaGlass Pinot Noir Santa Barbara, CA	\$11
Ecco Domani Pinot Grigio Italy	\$10	Waterbrook Sangiovese Rosé Columbia Valley, WA	\$9

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Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages. We ID everyone, so take it as a compliment.