

# LUNCH MENU

## APPETIZERS

### Smoked Nachos

Tortilla Chips | Chili Queso |  
Red Onion | Black Olive | Jalapeño |  
Salsa | Sour Cream |  
Brisket, Pulled Pork, or Chicken 10

### Roasted Chicken Chili Queso

Chili Queso | Smoked Chicken |  
Pita Chips 8

### Sticky Ribs

Crispy Smoked Ribs | Raspberry BBQ | Pear  
Brew Dipping Sauce 10

### Smokehouse Pretzels

Garlic Buttered Pretzels | Smoked Salt | Chili  
Queso Dipping Sauce 8

### Onion Rings

Fried Onion Rings | Blue Mountain  
House Rub | Ranch Dipping Sauce 8

### \*Scampi

Steak or Shrimp | Herbed Butter |  
Havarti | Artisan Roll 12

### Charred Brussel Sprouts

Brussel Sprouts | Bacon Crumbles | Lemon |  
Parmesan Cheese 8

### Lahvosh

Green and Red Pepper | Red Onion | Havarti  
Cheese | Jalapeno | Diced Tomato | Sweet  
Chili Sauce  
- Brisket 12  
- Chix 12  
- Shimp 14

## SOUPS & SALADS

### Guinness & Gouda Soup

Cup 5 Bowl 7

### Soup of the Day

Cup 5 Bowl 7

### Side Salad

Mixed Greens | Cherry Tomato |  
Cucumber | Carrot |  
Choice of Dressing 5

### Large Blue Mountain Salad

Mixed Greens | Cherry Tomato |  
Cucumber | Carrot | Red Onion |  
Cheddar Cheese | Choice of Dressing 10

### Charred Romaine Salad

Romaine | Kalamata Olive | Caper |  
Red Pepper | Queso Fresco |  
Choice of Dressing 10

### Avocado Salad

Romaine | Black Olive | Cherry Tomato |  
Crostini | Avocado | Choice of Dressing 10

### Add:

- Grilled Chicken Breast 4  
- Four Sautéed Shrimp 5  
- Woodfired Salmon 6

### Dressings

Jalapeño-Cherry Vinaigrette | Ranch | Chi-  
potle Ranch | Toasted Peppercorn | Charred  
Tomato Vinaigrette | French | Creamy Italian

## FEATURES

### Smoked Mac & Cheese

Trotolle Pasta | Smoked Gouda  
& Bacon Bechamel | Smoked  
Beef Brisket, Smoked Turkey or Smoked Pork |  
Topped with Raspberry BBQ Drizzle 12

### Chicken Pot Pie

Smoked Chicken | Peas | Carrots | Onion | Celery  
& Mushrooms | Puff Pastry | Cream Sauce 12

\*Allow 20-25 minutes or call ahead

### \*Fish Taco

Blackened Tilapia | Jalapeño-Cheddar Tortilla  
| Lettuce | Black Bean & Corn Salsa | Queso  
Fresco | Avocado-Sour Cream 8  
Add extra Taco for 6

### \*Smokehouse Hot Beef Sandwich

Grilled Texas Toast | Beef Brisket  
Smokehouse Smashed Potatoes |  
Peppercorn Gravy 10

## SANDWICHES

*Sandwiches are served with a  
Pickle, Coleslaw, & House Chips or Fries.  
Substitute Sweet Potato Fries for 1.50*

### \*Blackened Salmon Sandwich

Blackened Salmon | Lettuce | Tomato |  
Jalapeño Cream Cheese |  
Toasted Ciabatta Bun 12

### \*Smoked Brisket Sandwich

Toasted Split-Top Bun 9

### \*Smoked Pulled Pork Sandwich

Smoked Pulled Pork |  
Toasted Split-Top Bun 9

### Smoked Brisket Dip Sandwich

Brisket | Carmalized onions | Red & Green Pep-  
pers | Swiss Cheese | Au jus | Focaccia 12

### \*Southwest Chicken Club Sandwich

Chicken Breast | Swiss | Bacon | Lettuce |  
Avocado | Chipotle Ranch |  
Toasted Ciabatta Bun 10

### Spicy Crispy Chicken Sandwich

Deep Fried Spicy Chicken Breast | Lettuce |  
Tomato | Chiipolte Ranch | Toasted Ciabatta  
Bun 10

### \*Pork Tenderloin Sandwich

Breaded Pork Tenderloin |  
House Golden BBQ | Toasted Ciabatta Bun |  
Lettuce | Tomato | Onion 9

### Smokehouse Wrap

Jalapeño-Cheddar Tortilla | Lettuce |  
Sun-Dried Tomato | Chipotle Ranch |  
Cheddar | Choice of Smoked Chicken or  
Smoked Turkey 9

## BURGERS

*We serve a 7oz hand-pattied, house ground  
burger on a Toasted Split-Top Bun, with Lettuce,  
Tomato, Onion, Pickle Spear,  
Coleslaw, House Chips or Fries.  
Substitute Sweet Potato Fries for 1.50*

### \*Blue Mountain Burger

Traditional House Ground Patty 9  
Add: Cheese 1

### \*Spitfire Burger

House Ground Patty | Jalapeño Cream Cheese  
| Bad JuJu BBQ | Bangkok BBQ |  
Sliced Jalapeño 10

### \*All-American Burger

House Ground Patty | American |  
House BBQ | Fried Onion 11

### \*Baconator Burger

House Ground Patty | Cheddar Cheese |  
Bacon 12

## DESSERTS

### Sticky Toffee Cake

Toffee Cake | Diced Date |  
Caramel Sauce 7

### Lithuanian Torte

Layered Buttercream Wafer |  
Apricot Brandy Sauce 7

### Sin Viche

Chocolate Ganache | Cocoa Crisp |  
Whipped Cream  
Single 7 Double 12

### Crème Brûlée

Vanilla 7  
Chef's Choice 7

*\* Consuming raw or under cooked  
meat, poultry, seafood,  
shellfish or eggs may increase  
your risk of food born illness.*

