APPETIZERS

LOADED SWEET POTATO FRIES 16
PULLED PORK, HONEY, BOURBON BBQ SAUCE, BLEU CHEESE CRUMBLES, BACON BITS, AND GREEN ONION.

SMOKED & GRILLED WHOLE
CHICKEN WINGS (3) 13 (5) 19
TRADITIONAL HOT SAUCE, KIRKWOOD INN BOURBON BBQ, HOUSE BURNT ORANGE BBQ SAUCE. SERVED WITH A SMALL CUP OF BAKED BEANS, CELERY AND CARROTS

TRY BACKYARD STYLE!
GRILLED WITH THE SAUCE ON IT (+1.5)

DESSERTS

WARM FRUIT PIE ALA MODE 11
KIRKWOOD CLASSIC SERVED WITH VANILLA ICE CREAM, ASK SERVER FOR DAILY FLAVORS.

BAKED PECAN OR PUMPKIN PIE 10
TOPPED WITH WHIPPED CREAM.

BANANA CREAM PIE 10
SMOKEHOUSE CLASSIC DESSERT.

CAMPFIRE S’MORES 12
A SIERRA SPECIALTY! GRAHAM CRACKER CRUST, CHOCOLATE, MARSHMALLOWS BAKED IN THE OVEN AND TOPPED WITH VANILLA BEAN ICE CREAM, WHIPPED CREAM AND CHOCOLATE SAUCE.

START WITH A ROUND

MOUNTAIN SUNRISE 8
SOUTHERN COMFORT, CAMPARI, OJ, PINEAPPLE WITH A DASH OF GRENADE

THE MYSTIC 8
ST. GERMAINE, CRANBERRY AND GINGER BEER. THE PERFECT HOLIDAY CHEER!

SIDRO CALDO 8
HOT APPLE CIDER AND CAMPARI, WITH WHIPPED CREAM AND CINNAMON.

FLIGHT OF CRAFT BEER 15
CHOICE OF 4 FROM OUR ROTATING CRAFT SELECTION.

FINISH WITH A ROUND

MEADOW MULE 8
WHISKEY, ST. GERMAINE, GINGER BEER, AND A SQUEEZE OF LIME IN A CHILLED COPPER MUG.

JAMAICAN SANGRIA 8
CAMPARI, CRANBERRY, RED WINE, SHAKEN AND SERVED CHILLY — A LOCAL FAVORITE!

THE ALISONIC EFFECT 8
TEQUILA, ST. GERMAINE, HOT COCOA AND WHIPPED CREAM.

FLIGHT OF CRAFT BEER 15
CHOICE OF 4 FROM OUR ROTATING CRAFT SELECTION.
SMOKEHOUSE CAESAR SALAD  15
A Smokey twist on the classic dressing, with the Juarez Bloody Mary base and a little bacon, romaine lettuce, Parmesan cheese & croutons.

GRAINS & GREENS  16
Crisp hearty Kale, peppery arugula, Brussels sprout leaves, toasted ancient grains, blueberries and pecans, spicy lemon and herb vinaigrette.

KIRKWOOD VALLEY CHOP SALAD  16
Romaine lettuce, tomato, cucumber, red onion, carrot, and bacon.
Choice of: Ranch, Blue Cheese, Thousand Island or French dressing

COMSTOCK CHILI  13
Topped with shredded cheese, sour cream and onion, and served with house made cornbread.

KIRKWOOD INN SOUP  11
Hot Soup of the Day.

BURGERS
With your choice of side*
8 oz. certified Angus, Pat La Frieda all beef patty. Impossible Burger +4

KIRKWOOD INN BURGER  21
Bacon, haystack onions, and Tillamook cheddar cheese on a pretzel bun.

SIERRA BURGER  21
Chipotle mayonnaise, Ortega sweet chili, guacamole, Swiss cheese, lettuce, tomato, and red onion on a pretzel bun.

Ask your server for our current sauces! House Bourbon BBQ is on the table.

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GLUTEN FREE (GF)  18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE
**SIERRA SMOKEHOUSE SANDWICHES**  With your choice of side*

**RUEBEN SANDWICH  ** 19  The Kirkwood Inn specialty smoked here at the Inn!
Pastrami, Thousand Island dressing, sauerkraut, and Swiss cheese served warm on griddled marble rye.

**SLICED BRISKET SANDWICH  ** 21
“Bark in every bite” smoked brisket, Caramelized onions, oven roasted herbed tomatoes, arugula with horseradish mayonnaise served on toasted ciabatta.

**KIRKWOOD SMOKED TURKEY CLUB  ** 17
Bacon, lettuce and tomato, with smoked turkey breast and horseradish mayonnaise served on toasted ciabatta.

**BBQ PULLED PORK  ** 16
House made Pulled Pork topped with haystack onions, and house pickled apples served on a pretzel bun.

**SIERRA SMOKEHOUSE ENTRÉES**  With your choice of two sides*

All entrées served with freshly baked corn bread, butter, and honey.

**ST. LOUIS STYLE SMOKED RIBS  **  |  **HALF RACK 25 | WHOLE RACK 34**
Kirkwood Inn slow-smoked St. Louis style ribs.

**BARBECUE KING SALMON  ** 33
Bourbon BBQ basted grilled salmon

**KIRKWOOD INN SMOKED BRISKET  ** 35
House smoked brisket served with roasted tomatoes and onions.

**ESPRESSO RUBBED SMOKED RIB EYE  ** 39
Coated with Espresso Rub and Sierra Smoked to Rare, then grilled to order. Served Friday till it’s gone!

**SIDES**

- French Fries
- Garlic mashed potatoes (GF)
- Baked Beans (GF)
- Vegetable of the Day (GF)

**PREMIUM SIDES +1.50**

- Sweet potato fries
- Creamy Mac n Cheese
- Side garden salad (GF)
- Side Caesar (GF ask for no croutons)

Ask your server for our current sauces! House Bourbon BBQ is on the table.

*these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gluten free (GF)  18% gratuity will be added to parties of six or more.