

KIRKWOOD INN & SALOON

EST. 1864

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)

START WITH A ROUND

MOUNTAIN SUNRISE 8

SOUTHERN COMFORT, CAMPARI, OJ, PINEAPPLE WITH A DASH OF GRENADINE

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.

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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.

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.

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SOUPS & SALADS

Add turkey or pulled pork 5; Add smoked brisket 8; Add grilled salmon 12

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*

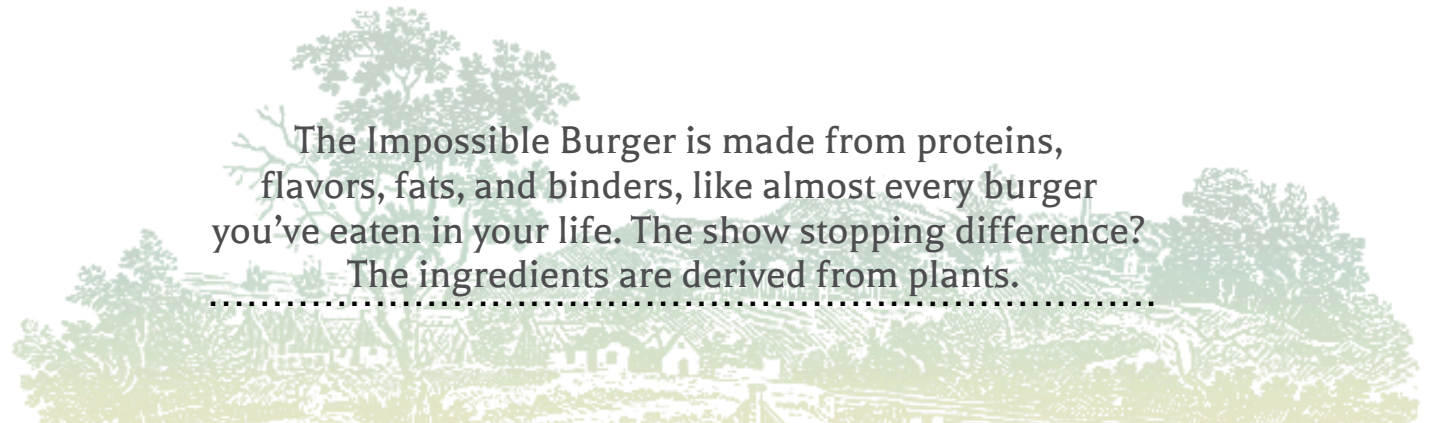
8 oz. certified Angus, Pat La Frieda all beef patty. Impossible Burger +4

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.



The Impossible Burger is made from proteins, flavors, fats, and binders, like almost every burger you've eaten in your life. The show stopping difference? The ingredients are derived from plants.

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

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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).

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