

Dam Menu

Starters

Burrata - \$16.50
Roasted Campari tomatoes, basil pesto, 12 aged balsamic, grilled bread

Crispy Brussel Sprouts - \$16.75
Local feta, roasted almonds, mixed greens, figs with local honey basil vinaigrette

Wild Mushroom Hummus - \$16.00
Sautéed wild mushrooms, seasonal vegetables, lemon oil with grilled bread

Smoked Chicken Wings - \$21.50 🍷
1 lb smoked and fried wings, Calabrian chili buffalo sauce or BBQ dry rub, served with carrots, celery and choice of ranch or blue cheese dressing

DAM Nachos
Small - \$14.50 Large - \$20.50
Black bean chips topped with jalapenos, black beans, diced tomatoes, cilantro, melted jack and cheddar cheeses, served with fresh salsa, sour cream and scallions

Bavarian Pretzel - \$8.00
A classic revisited – warm pretzel served with Yudi's housemade beer mustard and spicy lager cheese dip

Salads

Caprese Salad - \$15.00
House made mozzarella, heirloom tomato, aged balsamic, e.v.o.o, basil and black olives

Wedge Salad - \$15.75
Cherry tomatoes, bacon, blue cheese, red onion, chives topped with green goddess ranch dressing

Kale Salad - \$15.75
Kale, cherry tomatoes, local honey basil granola, almonds, golden beets with shaved parmesan and lemon mint vinaigrette GF

Caesar Salad - \$14.00
Baby romaine with housemade herbed croutons and parmesan

House Salad - \$9.00
Mixed Greens with carrots, cucumbers, cherry tomatoes, and housemade croutons with choice of dressing

Salad and Nacho Add-ons

Guacamole \$3
Chicken Breast \$8
Pulled Pork \$10
Salmon - \$10
Red or Green Chili - \$8

Soups

Cup - \$8 Bowl - \$10 (excluding Ale Onion Soup)
Pork Green Chili 🍷
Roasted poblanos, tender pork and onions create bold and spicy flavors in this classic southwestern dish

Dam Red Chili 🍷
Spicy beef chili topped with scallions

Soup du Jour
Housemade chef's creation – always a hit!

Ale Onion Soup - \$11.50
Sweet George's Brown Ale braised onions in broth with croutons and baked muenster cheese

Burgers

The Classic Dam - \$18.00

Angus beef patty, applewood smoked bacon, aged white cheddar cheese, served with red onion, lettuce, tomato, house made pickles on brioche bun

The D.B.B. - \$18.50

C.A.B patty, caramelized onions, aged white cheddar cheese, applewood smoked bacon, house pickles, shaved red onion, lettuce, tomato, topped tomato basil jam

Bison Burger - \$22.50

Topped with charred green chili, aged gouda, bacon, mushrooms, LTOP

GhostRider Burger - \$20.50 🐾

Angus beef patty, fresh and candied jalapenos, pepper jack cheese topped with honey sriracha glaze

Southwest Burger - \$19.75

Angus beef patty, roasted poblano pepper, muenster cheese, crushed tortilla topped with guacamole

Burgers and Beyond handhelds served

with fries...substitute:

Soup (excl Ale Onion) Cup \$5 ~ Bowl \$7

House Salad - \$4

Onion Rings - \$4

Gluten Free Bun - \$3

Beyond Burgers

Grilled Chicken Sandwich-\$19.50

All natural chicken breast, mozzarella cheese, piquillo pepper, caramelized onions, basil aioli, LTOP

Grilled Portobello - \$17.00

House pulled mozzarella, basil aioli, LTOP

Cubano Sammy - \$17.00

Black forest ham & pulled pork topped with muenster cheese, pickles, mustard and chimichurri on toasted Amoroso roll

BBQ Pork Sammy - \$18.50

Smoked BBQ pulled pork on a toasted brioche bun topped with slaw

Chicken Fried Chicken - \$22.50

A chicken breast, buttermilk battered and fried golden brown, served with garlic mashed potatoes, creamy chicken gravy, sweet braised onions and green beans

Fish and Chips - \$19.50

Beer battered cod filets, fried crispy and served with French fries, vinegar slaw and tartar sauce

Mountain Mac and Cheese-\$18.50

Campanelle pasta tossed in a creamy four cheese sauce, flavored with a touch of Dam Straight Lager, chopped bacon and green chilies and topped with parmesan cheese

Pub Dinners

Served 5pm – close

NY Strip - \$39.00

Garlic herb mashed potatoes, green beans, with wild mushroom demi glace

Baked Chicken Parmesan - \$28.75

Campanelle pasta, pomodoro sauce, topped with house pulled mozzarella

Wild Mushroom Risotto - \$26.50

Mixed wild mushrooms and herbs, parmesan cheese with creamy risotto

Salmon - \$30.25

Served with pearl couscous, seasonal vegetables, and herb beurre blanc

20% gratuity will be added to parties of 6 or more and any separate checks.

*Regarding the safety of these items, written information is available upon request: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.